

TAMARA'S BISTRO

★ LUNCH MENU ★

Appetizers

CHILLED SOUP DU JOUR

Ask about Chef's Daily Creation 6

MEZZE

Spreads of Hummus, Tzatziki, Baba Ghanoush, Olives, Feta, Grilled Pita 12

SMOKED SALMON TARTINE

Grilled French Bread, Tzatziki, Cucumber, Red Onion, Boston Lettuce, Chopped Egg 10

MARGHERITA PIZZETTA

Traditional Cheese, Heirloom Tomato 10

★ Add Pepperoni \$2

CHARCUTERIE AND CHEESE

Chef's Selection of International Cheeses, Cured Meats, Seasonal Berries, French Bread and Crackers 16

TUNA CHOP CHOP SPOONS

Forked Avocado, Charred Corn, Lotus Chips 12

★ Salads ★

THE CAESAR

Shaved Romaine Lettuce, Grape, Tomatoes, Kalamata Olives, Parmigiano - Reggiano, Croutons, Caesar Dressing..... **Small 6 / large 10**

STRAWBERRY GREENS

Organic Mesclun Salad with Raspberry Vinaigrette, Almonds, Strawberries, Fig, Goat Cheese..... **Small 7 / Large 11**

QUINOA SALAD

Red Quinoa, Black Beans, Cucumber, Avocado, Heirloom Tomato, Boston Lettuce, Mango, Lime Vinaigrette 12

★ Add to your Salad: Chicken 5, Shrimp 6, Steak 8, Grilled Vegetables 5, Tuna 7

Entrée

BISTRO PASTA

Chef's Selection of Pasta, Choose Marinara or Alfredo 12

CHEESE QUESADILLA

Salsa, Sour Cream, Guacamole 10

★ Add to your Quesadilla or Pasta: Chicken 5, Shrimp 6, Steak 8, Grilled Vegetables 5, Tuna 7

CLASSIC BURGER

8oz Angus Beef, Boston Lettuce, Heirloom Tomato, Onion, Choice of Cheese: Swiss, Cheddar or American 12

BLTO CHICKEN SANDWICH

Bacon, Boston Lettuce, Heirloom Tomato, Red Onion, Swiss Cheese, Tzatziki 14

HOT TURKEY CIABATTA

Turkey, Bacon, Melted Swiss, Avocado, Boston Lettuce, Heirloom Tomato, Red Onion, Bistro Sauce 12

FISH SANDWICH

Grilled Fresh Catch, Boston Lettuce, Heirloom Tomato, Onion, Bistro Sauce 14

★ All Sandwiches come with choice of Allumettes or a Small House Salad

★ Desserts ★

STRAWBERRY CHEESECAKE

Macerated Strawberries, Chantilly Cream 7

BANANA CRÈME BRULEE

Traditional Vanilla Custard with Caramelized Banana 7

MANGO SORBET

Orange Blossom Water, Mixed Berries 6

APPLE TART TATIN

Apple Tart with Vanilla Ice Cream 7

CHOCOLATE MOUSSE

Belgian Chocolate Mousse, Cassis Liqueur, Macaroon 8

KEY LIME TART

With Fruit Graffiti, Flamed Meringue 7

Bon Appétit

★ Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



TAXABLE 18% SERVICE CHARGE + 9% APPLICABLE TAX

NATIONAL HOTEL

M I A M I 19 NH 39 B E A C H

AN OCEAN FRONT RESORT

TAMARA'S BISTRO

★ DINNER MENU ★

★ *Light Fare* ★

CHILLED SOUP DU JOUR

Ask about Chef's Daily Creation 6

MEZZE

Spreads of Hummus, Tzatziki, Baba Ghanoush, Olives, Feta, Grilled Pita 12

THE CAESAR

Shaved Romaine Lettuce, Grape Tomatoes, Croutons, Kalamata Olives, Parmigiano - Reggiano, Caesar Dressing..... **Small 6 / large 10**

STRAWBERRY GREENS

Organic Mesclun Salad with Raspberry Vinaigrette, Almonds, Strawberries, Fig, Goat Cheese..... **Small 7 / Large 11**

TUNA CHOP CHOP SPOONS

Forked Avocado, Charred Corn, Lotus Chips 12

GRILLED OYSTERS

Confit Garlic, Creamed Spinach, Parmesan 13

SHRIMP COCKTAIL

Guava Cocktail Sauce, Mango Relish 13

BLTO CHICKEN SANDWICH

Bacon, Boston Lettuce, Heirloom Tomato, Red Onion, Swiss Cheese, Tzatziki 14

CHARCUTERIE AND CHEESE

Chef's Selection of International Cheeses, Cured Meats, Seasonal Berries, French Bread and Crackers 16

MARGHERITA PIZZETTA

Traditional Cheese, Heirloom Tomato 10

★ Add Pepperoni \$2

☰ *Entrée* ☰

1939 BURGER

8oz Angus Beef, Bacon, Blue Cheese, Boston Lettuce, Heirloom Tomato, Red Onion, Allumettes 16

PAELLA MY WAY

Assorted Seafood, Shellfish, Chicken, Chorizo, Arborio Rice, Sofrito 26

CORIANDER AND FENNEL ENCRUSTED TUNA

Sweet Corn & Sunchoke Quinoa Salad, Grapefruit Beurre Blanc 23

BISTRO PASTA

Chef's Selection of Pasta, Choose Marinara or Alfredo 19

★ Choice of Chicken, Shrimp or Grilled Vegetables

ACHIOTE CHICKEN RUSTICA

Annatto Marinated Chicken, Spaghetti Squash, Chorizo, Avocado, Orange Mojo 19

SIRLOIN AU POIVRE

Pepper Seared Sirloin with a Cognac Pan Sauce, Cool Fruit Compote, Allumettes 24

★ *Desserts* ★

STRAWBERRY CHEESECAKE

Macerated Strawberries, Chantilly Cream 7

BANANA CRÈME BRULEE

Traditional Vanilla Custard with Caramelized Banana 7

MANGO SORBET

Orange Blossom Water, Mixed Berries 6

APPLE TART TATIN

Apple Tart with Vanilla Ice Cream 7

CHOCOLATE MOUSSE

Belgian Chocolate Mousse, Cassis Liqueur, Macaroon 8

KEY LIME TART

Torched Meringue, Fresh Raspberries, Fruit Coulis 7

Bon Appétit

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