



Now Open!

South Florida's Newest Wine Bar!!!!

Located at the Artsquare complex in Hallandale Beach, FL

419 N Federal H. Unit #104

Tapas Menu

Cheese Boards

Your choice of cheeses, chef paired, with jams, honeys, and different accoutrements. Served with a side of baguette or crackers.

Standard

36

Choice of 3

Deluxe

60

Choice of 5

Tapas and Small Plates

Small plates are intended to be shared. Ask for our recommended wine pairings!

Potato Galleta

16

Crispy potato pancake topped with melted camembert, and creme fresh, with stoneground honey mustard sauce and green apple.

Bruschetta

14

Fresh cherry tomatoes, garlic, red onion, basil, kalamata olives atop sourdough toast and drizzled with balsamic.

Mushroom Crostini

16

Our house mushroom blend, garlic and herbs, served warm on fresh sourdough baguette.

Arancini Balls

18

Arborio rice stuffed with creamy goat cheese and fried. Served with spicy roasted red pepper marinara sauce.

Tuna Tataki*

24

Fresh seared tuna, mango, cilantro, jalapeno, sesame seeds, and citrus ponzu.

Stuffed Dates

20

Dates stuffed with herbed goat cheese and walnuts, baked, and drizzled with thyme honey.

Fresh Burrata and Green Apple

32

Fresh Italian burrata, green apples, arugula, toasted almonds, fig jam, truffle honey, and balsamic glaze.

Pear and Arugula salad

20

Arugula, poached pears, cucumber ribbons, toasted walnuts, and crumbled bleu cheese. Served with Dijon vinaigrette on the side.

Salmon Cakes

24

Fresh salmon mixed with onion, red pepper and spices, pan seared, and served with herbed green hollandaise sauce.

Spicy Tuna Tartare *

24

Fresh chopped tuna with siracha and sesame, topped with creamy avocado guacamole, and served with wonton crisps.

Croque Monsieur

26

Sourdough toast layered with a creamy béchamel sauce, smoked salmon, and herbed goat cheese, topped with melted gruyere.

Black Truffle Burrata Flatbread

26

Handmade flatbread topped with burrata and truffle cheeses, arugula, and balsamic glaze.

Tuna Tataki Flatbread*

28

An exciting and unique combination of house made teriyaki glaze, sliced avocado, creamy feta cheese, topped with sliced seared ahi tuna, microgreens, and spicy mayo.

Three Cheese Gnocchi with Chestnuts

26

Potato Gnocchi tossed in a cream sauce comprised of Gruyere, prairie truffle, and bleu cheeses, with toasted chestnuts.

Smoked Salmon Risotto

24

Creamy risotto with smoked salmon, sweet peas, cremini mushrooms, lemon and dill, topped with parmesan cheese.

* CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Dessert

Chocolate Truffles

10

Traditional French dark chocolate truffles coated in bittersweet cocoa

Creme Brulé

14

Rich and creamy French custard base that is infused with star anise, topped with a layer of hard caramel.

Seasonal Mousse

14

Ask your server for daily selection of mousse

Lunch Menu

Served Sunday-Friday 11-3

Soup of the day

8

Bruschetta

14

Fresh cherry tomatoes, garlic, red onion, basil, and kalamata, garnished with arugula and balsamic drizzle.

Stuffed Dates

20

Dates stuffed with herbed goat cheese and walnuts, baked and drizzled with honey.

Spicy Tuna Tartar*

24

Fresh chopped Ahi tuna mixed with siracha and sesame, topped with avocado guacamole. Served with wonton crisps.

Classic French Quiche

20

Chef's selection of seasonal veggies, herbs, and cheese in a crispy flakey hand rolled crust.

Avocado Toast

16

Confit tomatoes, pickled red onion, feta, arugula, lemon vinaigrette drizzle and balsamic glaze.

Add Poached Egg \$3

Pesto and Roasted Vegetable Panini

22

Sourdough, fresh pesto, roasted seasonal veggies, and our specialty cheese blend.

Fresh Burratta

32

Green apples, fig jam, arugula, truffle honey toasted almonds, balsamic drizzle.

Pear and Arugula Salad

20

Poached pear, fresh arugula, toasted walnuts, bleu cheese, Dijon vinaigrette.

Croque Monsieur

26

Sourdough toast layered with a creamy béchamel sauce, smoked salmon, and herbed goat cheese, topped with melted gruyere.

Black Truffle and Burrata Flatbread

26

Caramelized onions, Burrata, mushrooms, and black truffle, topped with arugula, balsamic, and truffle.

Pan Seared Salmon

32

Served with lemon infused rice, herbed hollandaise, and julienned vegetables.

20% service fee will be added to parties of 6 or more

Photo Gallery

