OFRENCH FRIES STYLE

Homemade fries with ketchup. romesco sauce and tartar sauce

**OGREEK SALAD** 

\$16.50

\$10.00

Tomato, cucumber, capers. red onions.bell peppers, kalamata. and feta cheese.

WATERMELON WITH \$13.50 **FETA CHEESE** 

Watermelon, mint and feta cheese.

**GERUIT PLATTER** 

\$17.00

A selection of seasonal fruits

# **JICES**

**APPLE** \$4.00 **HIBISCUS TEA** \$4.00 ORANGE \$5.50

## MOCKTAILS

#### TROPICAL SENSATION

\$8.80

Mango, passionfruit, starfruit syrups. lime juice and sugar.

#### BLOOMA ROSE

\$8.80

Pineapple, rosemary, lulo, hibiscus cardamom syrups, lime juice and sugar.

### Virgen Piña Colada

\$8.80

Coconut cream, coconut milk. pineapple, sugar, coconut syrups, granadina and dried coconut.

## ALL DAY DINNING

#### **OGREEK ZUCCHINI BALLS WITH TZATZIKI**

Zucchini and feta balls, arugula, served with a tzatziki dip and lemon wedge..

#### **©LYCHEE CEVICHE WITH YUCCA FRIES** \$16.50

Lychee infused with ginger, cilantro, lemon, jalapeño, served with yucca chips.

#### **OVEN-ROASTED CAULIFLOWER**

Roasted cauliflower with parmesan and crispy ginger, served with caesar sauce

#### **CRISPY CHICKEN BURGER WITH FRIES**

Chicken burger with coleslaw, red onion, tartar sauce, and homemade fries and ketchup.

#### CHICKEN WINGS WITH SPECIAL SAUCE

Chicken wings with a zesty house sauce and tartar sauce on the side.

## **CHICKEN BITES WITH FRENCH FRIES** ( Kids Ontion )

Crispy chicken bites served with fries and ketchup.

#### **EXTRA SAUCE**

\$0.50

\$16.50

\$16.50

\$16.50

\$16.50

\$16.50

## SOFT DRINKS

TRADITIONAL LEMONADE \$4.50 **MANGO LEMONADE** \$5.00 PASSIONFRUIT LEMONADE \$5.00 MINT LEMONADE \$5.00 SPARKLING HIBISCUS \$5.00

## **SMOOTHIES**

#### BLOOMA ENERGY \$8.20 Watermelon, pineapple and blueberries.

BLOOMA DREAMS \$8.20 Mango, papaya and banana.

#### TROPICAL BLOOMS \$8.20

Passionfruit, pitaya and strawberry.

## **MAKE YOUR OWN SMOOTHIE**

\$8.20

Create your perfect smoothie with your favorite

EXTRAS

Chocolate syrup \$1.50, caramel syrup \$1.50, lactose-free milk \$1.20, coconut milk \$1.20, soy milk, \$1.20, almond milk \$1.20.regular milk \$1.00, honey \$1.20.

The prices of the dishes and beverages do not include taxes, which will be applied to the total bill.

## COFFE AND T

**AMERICANO DOUBLE ESPRESSO** BERRIES TEA \$4.30 \$4.00 \$3.00 CAPPLICHINO **ICED LATTE** CHAMOMILE TEA \$5.30 \$5.50 \$3.00 CORTADO LATTE BLACK TEA \$3.00 \$5.50 \$3.00 **ESPRESSO GREEN TEA** MACCHIATO \$3.30 \$4.30 \$3.00

EXTRAS

Chocolate syrup \$1.50, caramel syrup \$1.50, lactose-free milk \$1.20, coconut milk \$1.20, soy milk, \$1.20, almond milk \$1.20, regular milk \$1.00, honey \$1.20.

## EXCLUSIVE DRINKS

#### PINEAPPLE EXPRESS

\$20.00

\$20.00

\$15.00

\$17.50

\$15.50

\$16.00

\$16.00

\$12.50

\$15.00/\$16.00

The drink price may vary depending on the chosen liquor.

NFASIS \$17.50

Rum, passion fruit, tamarind, grapefruit soda and citrus.

\$20.00

GOLDEN EYAL Mezcal, goldenberry, cardamom

Gin, Midori, rosemary pineapple, and hibiscus.

HIBISCUS VELVET

Gin, hibiscus cardamom, lemon, sugar, topped with eag white.

SOURA SOUR \$16.00 Vodka, habanero honey, ginger beer, and lemon.

LULETZCAL

Mezcal, reposado tequila, starfruit syrup, lulo syrup, lemon and sugar.

## CLASSIC DRINK

MARGARITA Teguila, lime, orange liquor and

and ginger honey.

WISKY SOUR

habanero honev.

\$15.00

\$17.00

Whisky, lemon juice, syrup and egg white.

**WISKETTO SOUR** 

Whisky, Amaretto, lemon juice, syrup and egg white.

Lime, mint, dark rum with soda.

APEROL | CAMPARI | HIBISCUS SPRITZ

Classics and twists featuring Aperol, Campari, and hibiscus flavors.

**PIÑA COLADA** 

White rum, Malibu, coconut milk, cream, and pineapple.

CUBA LIBRE

Rum and cola

\$15.00

\$13.50

\$14.50/\$16.00

\$15.00

\$10.00

**ESPRESSO MARTINI** 

Vodka, Kahlúa, and espresso,

**AMARETTO SOUR** 

Amaretto, lemon juice, syrup and egg white.

NEGRONI VARIATIONS

Classics and twists on the beloved Campari cocktail.

GIN TONIC Gin and tonic water with a

personalized flavor.

OLD FASHIONED

Whisky, sugar, Angostura bitters, orange peel, and maraschino cherry.

BLOODY MARY Vodka, tomato juice, lemon, and tangy

seasonings.

Mezcal, fresh lime juice, agave syrup, and a chili-salted rim.

\$18.00

# BAR

SHOTS	RON OSCURO	\$5.00	BYTHE	
<b>VODKA GREYGOOSE</b>	\$7.00 RON BLANCO	\$5.00	GLASS	
ZACAPA 23	\$12.00 <b>WHISKY</b>	\$6.00	WHITE GLASS \$	10.00
PATRON SILVER	\$8.50 <b>MACCALEN 12</b>	\$31.50	IIED GENOO	3.00
PATRON REPOSADO	\$9.50 MARTINI ROSSO	\$6.00	ROSSO GLASS \$9	0.00
CAMPARI	\$6.00 MARTINI BLANCO	\$6.00		3.00
APEROL	\$6.00 TEQUILA BLANCO	\$6.00	BEERS	
VODKA	\$5.00 TEQUILA REPOSAD			6.00
MEZCAL	\$6.00 MEZCAL MONTELOB	7 1/		5.00
GIN	\$6.00 HENDRIKS GIN	\$7.00	IMPERIAL \$5	5.00
В	OTTLES		CORONA \$5	5.00
<b>ZACAPA 23 1L</b> RUM \$170.00	MONTELOBOS 750 m MEZCAL \$1	48.00 <b>F</b>	LOR DE CAÑA 4 YEARS	$\overline{}$
GREYGOOSE 1L	BEEFEATER 750 ml		IGHT 750 ml	
VODKA \$112.00				3.00
LUNETTA 1L PROSECCO \$78.50	CAMPARI 750 ml \$7		<b>&amp;B 750 ml</b> HISKY \$75	5.00
CARMEN INSIGNE 1L RED WINE \$92.00	JARANA REPOSADO 1 TEQUILA \$7	<b>L N</b> 78.50	IARTINI BLANCO 750 ml \$75	<b>]</b> 5.00
CARE SOLIDARITY 1L ROSE WINE \$86.50	JARANA BLANCO 1L TEQUILA \$7	78.50	IARTINI ROSSO 750 ml	0.00
VERDEJO MONOPOLY 1L WHITE WINE \$86.00	FLOR DE CAÑA 4 YEAR	S 1L P	ATRON REPOSADO 750 r	
GUSANO ROJO 1L	STOLI 1L		ATRON AÑEJO 750 mi	07.00
MEZCAL \$118.00	VODKA \$7	5.00 Ti	EQUILA \$1	37.50
DISORONNO 1L	HENDRICKS 750 ml	D.	ATRON SILVER 750 ml	