

EAT TOGETHER

- Key Lime Tart**
Graham Cracker Crumbs, Lime Zest
Whipped Cream 9.25
- Dulce de Leche Cheese Cake**
Fresh Whipped Cream 9.25
- Homemade Coconut Cream Cheese Flan**
Coconut Milk, Condensed Milk,
Guava Sauce and Whipped Cream 8.25

- Vegan Carrot Cake**
Organic Carrots, Fresh Ginger, Coconut
Guava Sauce 8.25
- Triple Chocolate Fudge Brownie**
Warm Chocolate Fudge
French Vanilla Ice Cream 7.95
- Deep Dish Apple Pie**
Hand Cut Apples, Cinnamon
French Vanilla Ice Cream 9.50

Ask your server for our freshly baked cookies

BEVERAGES

- Iced Green or Passion Fruit Tea**
(unsweetened) 2.95
- Homemade Fresh Squeezed Lemonade** 3.50
- Cafe Made Strawberry Lemonade** 3.95
- Cafe Made Mango Lemonade** 3.95
- Fresh Orange Juice** 3.95
- Mineral Waters** Med. ½ liter 3.95 - Lg. 1 liter 6.95
- Coca-Cola, Diet Coca-Cola, Sprite** 2.95
- Orangina 16 oz** 3.50
- Boylans Ginger Ale** 3.50

ILLY COFFEE

All Coffees served HOT or ICED

- Single Espresso** 2.95
- Double Espresso** 3.75
- Cappuccino** 4.25
- Café con Leche** 4.25
- Café Mocha** 4.25
- Caramel Latte** 4.25
- Chai Latte** 4.95
- Cortadito** 3.25
- Americano** 3.50
- Extra Shot** 1.25
- American Roast Coffee** 2.75

TEA SERVICE

Numi Organic Hand-Picked Teas & Herbs

100% Organic Fruits, Flowers & Spices for an Exceptional Cup of Tea - 4.95

- Aged Earl Grey**
Assam Black Tea Aged with Real Bergamot
- Breakfast Blend**
Rich Hearty Blend of Black Teas
- Orange Spice**
White Tea, Real Orange Peel & Spice
- Decaf Ginger Lemon**
Decaf Green Tea, Ginger & Lemongrass

- Jasmine Green**
Green Tea Scented with Real Jasmine Blossoms
- Maté Lemon**
Yerba Mate, Green Tea & Lemon Myrtle
- Chamomile Lemon**
Sweet Flowers & Tart Lemon Myrtle Leaves
- Moroccan Mint**
Refreshing Sweet Mint Leaves



Lincoln Road, Miami Beach

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START LOCAL

Daily Soups

Made Daily on Premises **GF** **V** 4.95

House Made Hummus

Zak's Toasted Bread **V** 6.95

Avocado Salsa

Fresh Corn Tortilla Chips **GF** **V** 7.95

Mango Bang Bang Shrimp

Ginger-Garlic Mango Sauce 13.95

Chicken Quesadilla

Caramelized Onions & Monterey Jack Cheese 12.95

Made-to-Order Tuna Ceviche

Served with Sweet Potato Salad & Roasted Corn Salad **GF** **V** 14.95

Cheese Board For 2

Brie, Cheddar, Goat Cheese, Fig Jam, Walnuts, Berries & Zak's Multigrain Bread 16.95

HAND MADE

Choice of Mixed Field Greens, Hand Cut Fries Or Sweet Potato Fries.

Café Burger

100% All Natural Black Angus Beef, Freshly Baked Brioche Bun, Tomatoes & Red Onions 11.95

With Aged Cheddar - Add \$1

With Bacon- Add \$2

All Natural Turkey Burger

Swiss, Portobello Mushrooms, Freshly Baked Brioche Bun, Tomatoes and Onions 11.95

The South Beach

Hand Carved Roasted Turkey Breast, Brie, Pear, Watercress & Mango Chutney Butter 12.95

The Cuban

Roasted Pork, Ham, Swiss Cheese, Pickles & Mustard Dressing 12.95

Grilled Chicken Breast

All Natural Chicken Breast, Mango Slaw & Ranch Dressing on a Brioche Bun 14.95

Albacore Tuna Salad

Tomatoes, Capers, Red Onions & Spinach on Zak's Multigrain 11.95

Tuna Melt

Albacore Tuna Salad, Monterey Jack Cheese, Cucumbers & Sprouts on Grilled Ciabatta 14.95

All Natural Applewood Smoked Bacon BLT

Watercress, Tomatoes & Aioli on Toasted Zak's Multigrain Bread 11.95

EAT VEGAN

Local Fennel, Fresh Florida Citrus & Cured Olives

Organic Spinach, Crispy Yuca "Tots" Mojo **GF** **V** 12.95

Farro Chop Chop

Kale, Avocado, Black Beans, Corn, Sweet Onions, Lemon Tahini Vinaigrette **GF** **V** 13.95

Grilled Cauliflower Chimichurri & Local Vegetable Ratatouille

Grilled Eggplant, Broccoli, Tomatoes, Peppers, Squash, Onions **GF** **V** 13.95

Avocado Green Goddess on Zak's Bread

Fire Roasted Peppers, Cucumbers, Tomatoes, Sprouts, Lemon Aioli **V** 11.95

Organic Quinoa, Red Bean & Kale

Thinly Sliced Zucchini Ribbons, Caramelized Onions & Black Pepper Fried Chickpeas.

Mojito Sauce on the Side **V** 14.95

Wild Mushroom Asian Stir-Fry

Portobello Mushrooms, Tofu, Green Beans, Organic Carrots in a Large Bowl with Couscous **V** 15.95

Grilled Ancient Grains Burger

House Made Patty, Avocado Salsa & Farm Greens **V** 14.95

EAT SEASONAL

Key West Crab Cakes

House-Made Mango Chutney, Vanilla Lime Sauce, Organic Spinach Salad & Honey Dijon Vinaigrette 16.95

Curried Chicken Salad

All Natural Chicken, Golden Raisins & Walnuts, Couscous & Mixed Field Greens 13.95

Chicken Fajita Wrap

Grilled Onions and Red Peppers in a Whole Wheat Tortilla

Side of Mixed Greens, Avocado Salsa & Roasted Corn Salad 13.95

Miami Cheese Steak

Thinly Sliced 100% All Natural Rib Eye, Caramelized Onions, Red Peppers & Aged Cheddar.

Served with Sweet Potato Fries 15.95

Smoked Salmon on Zak's Multigrain Bread

Avocado, Tomatoes, Sweet Red Onions & Capers 12.95

Coconut Crusted Seared Tuna Sashimi

Side of Mango Slaw, Mixed Greens & a Ginger-Teriyaki Sauce 16.95

Grilled Mahi-Mahi Old School

Vine Ripe Tomatoes, Organic Spinach & Onions on a freshly Baked Brioche Bun

Mixed Greens & Cumin Creole Mayo on the Side 15.95

FROM THE FARM

Grilled Salmon Niçoise

Wild Caught Salmon, Green Beans, Vine Ripe Tomatoes, New Potatoes, Hard Boiled Egg, Olives & Capers.

Mixed Field Greens and House Dijon Dressing **GF** 16.95

Avocado Greek

Avocado, Feta, Olives, Cucumbers, Romaine, Red Peppers and Onions, Lemon Vinaigrette **GF** **V** 14.95

Roasted Pear & Crisp Kale

Blue Cheese, Sweet & Spicy Chipotle Pecans.

Mixed Field Greens and a Pomegranate Balsamic Vinaigrette **GF** 13.95

Tropical Salad

Grilled Shrimp, Feta Cheese, Tomatoes, Avocado, Cucumbers, Red Onions & Fresh Mango.

Mixed Field Greens and a Guava-Citrus Dressing on the Side **GF** 16.95

Sobe Cobb

Roasted Turkey Breast, Crumbled Blue Cheese, Avocado, Natural Bacon, Hard Boiled Egg & Vine Ripe Tomatoes

Mixed Field Greens with House Dijon Dressing **GF** 14.95

Caesar Salad

Crisp Romaine, Garlic Croutons, House Made Caesar Dressing **V** 12.95

Add Grilled Chicken + \$3.95

Add Grilled Shrimp + 5.95

SIDES 4.95

Fresh Cut Fries • Sweet Potato Fries • Yuca Fries • Organic Quinoa

Grilled Broccoli • Nice Farm Salad • Mango Slaw

We at the Cafe at Books & Books have adopted a Sustainable Mission:

To celebrate local foods and foster a more sustainable food supply. Embrace seasonality, preserve diversity and traditional practices, and support local food economies.

GF *Gluten Free*

V *Vegetarian*

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have a Medical Condition.

CRAFT BEER

Rogue Dead Guy, Oregon 7.95

Lagunitas Daytime IPA, California 6.95

Lagunitas Pilsner, California 6.95

Brooklyn Lager, Utica, NY 6.95

Cigar City Jai Alai, Tampa, FL 7.95

Funky Buddha Floridian, Oakland Park, FL 6.95

KeyBilly, Lakeland, FL 6.95

Monk In The Trunk, Jupiter, FL 6.95

Cigar City Maduro, Tampa, FL 7.95

FAMILIAR FACES

Stella

Heineken

Blue Moon

Corona

Corona Light

6.95

WINES

WHITE

Vinho Verde, Aveleda, 2015, Portugal

Gl. Btl

9 35

Pinot Grigio, Prendo, 2015, Italy

11 39

Sauvignon Blanc, Mt. Beautiful, 2015, New Zealand

12 43

Albarino, Burgans, 2015, Spain

10 36

Chardonnay, Santa Barbara, 2015, California

13 45

Riesling, Rudi West, 2015, Germany

11 39

BUBBLES

Prosecco Montelliana, 2015, Italy

11 39

Prosecco, Le Contesse Pop Bottle, 2015, Italy

12

Mimosa

10

RED

Pinot Noir, Montinore, 2015, Oregon

Gl. Btl

12 43

Tempranillo, Buenas, 2014, Spain

10 36

Merlot, Grayson Cellars, 2015, California

10 36

Malbec, Catena, 2016, Argentina

12 43

Cabernet, McManis, 2015, California

10 36

Red Blend, No Curfew, 2014, California

11 39

ROSE

Rose, Atmosphere, 2015, France

10 36

Rose, Vin Gris, Bonny Doon, 2016, California

11 39

SANGRIA

Cafe Made Red or White

9 Glass / Pitcher 17