

BAGATELLE

MIAMI *River*

SUR LE POUCE

- B Aubergine à la Parmigiana, mozzarella, crème de parmesan** C, E, D, SU, SO **29**
Eggplant parmigiana, mozzarella, Parmigiano Reggiano cream
- B Pizza Romaine à la fior di latte, Cacio & Pepe, truffe de saison** G, D **45**
Roman pizza with mozzarella, Cacio & Pepe, seasonal truffle
- Poulpe grillé, condiment Romesco, salade d'herbes et vierge** D, F, SU, MU, G, SH, N, C **25**
Grilled octopus, Romesco sauce, herbs salad and chimichurri
- Pomme de terre farcie, foie gras poêlé, sauce Albufera** E, D, SU, G, P, C **36**
Yukon potato stuffed with pan seared foie gras, Albufera sauce (sliced black truffle +\$28)

LE CRU

- Ceviche de branzino, mariné aux agrumes, fines herbes*** F, C, SU **26**
Sea bass ceviche, citrus and fresh herbs
- Fines feuilles de bœuf Black Angus, sauce Arrabbiata, pesto et yaourt*** E, D, MU, N, SU **28**
Thin Black Angus beef slices, Arrabbiata, pesto and yogurt sauces
- B Carpaccio de bar, façon tonnato, câpres croustillantes*** E, F, D, SU **33**
Sea bass carpaccio, tonnato sauce, crispy capers
- B Tartare de thon Bagatelle, avocat*, vinaigrette au piment d'Espelette** F, SU, C, MU **32**
Bagatelle tuna tartare, avocado, Espelette pepper vinaigrette (30gr Kristal caviar +\$149)

CAVIAR

Sélection de caviar Bagatelle par Kaviari* C, E, F, G, SO, D, N, SE, SU
Bagatelle Caviar selection by Kaviari

Kristal 50 g - **290** 125 g - **690**
Oscietre Prestige 50 g - **325** 125 g - **845**

Tartare de bœuf Black Angus au couteau, poutargue d'œufs bio et caviar G, E, D, MU, SU
Black Angus beef tartare, organic egg bottarga and caviar (5gr)
38/piece

SEAFOOD PLATTER

Sélection de plateaux de fruits de mer Bagatelle* SH, F, MU, E, SU, MO
Bagatelle seafood platter selection

Small - **185**
6 oysters - 4 wild shrimp - Octopus salad - 1.5lbs lobster

Large - **260**
12 oysters - 8 wild shrimp - 3lbs lobster
Octopus salad - Sea bass ceviche

Huître du jour, olives taggiasche, basilic-citron SH, C, D, N
Market oyster, taggiasche olive, lemon-basil
4/piece

SALADES

- Burrata locale, condiment de courge, praliné de pepins de courge** D, SU **24**
Local burrata, squash condiment, toasted seeds
- B Salade Riviera, petit épeautre confit, avocat, vinaigrette à la framboise, baies de goji** C, G, SU, MU **25**
Riviera salad, confit spelt, avocado, raspberry vinaigrette, goji berries
- Coeur de romaine grillé au Barolo, Pecorino Romano** E, D, F, SU, MU **18**
Grilled romaine heart, Barolo vinegar, Pecorino Romano

PÂTES

- B Ravioles maison « Del Plin » au Castelmagno mijotées à la truffe de saison** E, G, D, C **61**
Homemade ravioli « Del Plin », Castelmagno cheese, seasonal truffle
- Fettuccine au homard, jus de crustacés au basilic, citron confit** SH, E, G, D, SU, C **155**
Lobster fettuccine, basil-infused shellfish broth, preserved lemon
- Casarecce toastées au jus, joue de bœuf confite, oignons grelots** G, D, E, SU **36**
Toasted Casarecce in jus, confit beef cheek, pearl onions

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consumer Information: There is risk associated with consuming raw oysters. 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 and should eat oysters fully cooked. If unsure of your risk, consult a physician.

"Drawing inspiration from our Mediterranean roots and punctuated by the seasons, our cuisine is joyful, authentic, modern and generous."

LA VIANDE

B Poulet fermier entier au beurre d'estragon, en croûte de sel aux aromates ^{N, E, G, D, SU} 125

Whole free-range chicken with tarragon, baked in an aromatic salt crust

Côtelettes d'agneau, aubergine à la flamme et yaourt aux herbes ^{C, SU, D} 65

Grilled lamb chops, smoked eggplant and Greek yoghurt

Côte de bison confite au vin, carottes de couleurs cuites dans la braise ^{G, D, E, SU} 53

Slow roasted bison short rib, braised heirloom carrots

LE POISSON

B Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier ^{C, F, D, SU} 145

Whole fish from the coastal fishery, cooked in lemon leaves

Filet de bar Provençal, pignons de pin et olives Taggiashe ^{SU, F, N} 58

Sea bass filet, provençal vegetable stew, pine nuts and Taggiashe black olives

Gambas Black Tiger et tomatillo grillé, citron jaune et jalapeño ^{SH} 42

Black tiger prawns, marinated in salsa verde and tomatillo

BLACK ANGUS PRIME

Entrecôte
Ribeye 14oz 68

Côte de boeuf
Bone-in ribeye 30oz 138

Faux Filet
Striploin 11oz 55

AUSTRALIAN WAGYU

Faux filet
Striploin 11oz 115

Entrecôte
Ribeye 14oz 128

Côte de boeuf
Tomahawk 32oz 280

POUR ACCOMPAGNER VOS PLATS

B Purée de pommes de terre au beurre noisette ^{D, SO} 14

Mashed potatoes, brown butter (black truffle + \$28)

Pommes dauphine ^{G, E, D} 15

Crisp potato puffs

Épi de maïs croustillant, condiment d'ail noire et fromage frais ^{D, E} 13

Crispy corn ribs, black garlic condiment and yoghurt

Salade de pousse d'épinard, sauce césar, parmigiano reggiano et citron vert ^{SU, MU, F, D} 12

Baby spinach salad, Caesar dressing, Parmigiano Reggiano and lemon

Pommes Frites ^{SO, G, D} 12

French fries (black truffle + \$28)

Choux de Bruxelles croustillants, grenade et menthe fraîche ^{SO} 14

Crispy Brussels sprouts, fresh mint and pomegranate

Corporate Chef: Rocco Seminara

Executive Chef: Marco Estrada



"If you didn't post it, it didn't happen."

@Bagatellemiamiriver

B Worldwide Signature Dishes

A service charge of 21% has been added to your bill and will be distributed to the Bagatelle Miami River Team.