



BACHOUR CAFÉ

AT THE COLLECTION

EGGS AND BREAKFAST

SCRAMBLED EGGS tomato, basil and toast	14
ITALIAN SCRAMBLE scrambled eggs, prosciutto di parma and provolone cheese	18
CROISSANT EGG SANDWICH scrambled eggs, ham, and cheese	14
GREEK YOGURT AND GRANOLA berries, honey	14

SOUP AND SALADS

SOUP chef's selection of the day	11
CAESAR SALAD romaine lettuce, roasted garlic dressing, croutons	13
GREEK SALAD lettuce, salsa verde, kalamata olives, cucumbers, tomatoes, pickled onions, red peppers, feta cheese, olive powder	17
ADD: CHICKEN 8 TUNA SALAD 9 SMOKED SALMON 11	

SANDWICHES AND TARTINES

TUNA SALAD SANDWICH confit tuna salad, arugula, heirloom tomatoes	15
BACHOUR TURKEY SANDWICH mayonnaise, heirloom tomato, lettuce, cheddar cheese, baguette	15
BACHOUR CUBAN SANDWICH prosciutto cotto, porchetta, turkey breast, pickles, swiss cheese, mustard	16
BURRATA TARTINE heirloom tomatoes, local burrata, basil	17
SMOKED SALMON TARTINE cream cheese, capers, 8 minute eggs, chives	18

PETITS GÂTEAUX

COCONUT STRAWBERRY coconut mousse, strawberry cream	8.95
COCONUT CHEESECAKE creme fraiche cheesecake, coconut whipped ganache and white chocolate coconut couverture *GF *NF	8.95
BACHOUR ROCHER crunchy hazelnut, hazelnut praline cremeux, milk chocolate ganache *GF	8.95
CARIBBEAN valrhona dulcey mousse, banana cake and passionfruit cremeux	8.95
MANJARI valrhona 64% dark chocolate mousse, vanilla bean cremeux and chocolate hazelnut cake	8.95
GIANDUJA CAKE hazelnut cake, chocolate hazelnut mousse, coconut gianduja whipped ganache, hazelnut praline	8.95

MACARONS

MANGO PASSION FRUIT	3
BIRTHDAY CAKE	3
COOKIES 'N' CREAM	3
CARAMEL MOCHA	3
PIÑA COLADA	3
RASPBERRY LYCHEE	3
STRAWBERRY LEMON	3

BON BONS

PISTACHIO	3
70% DARK CHOCOLATE	3
MILK CHOC. PASSION FRUIT	3
SALTED CARAMEL	3
DULCEY	3
COOKIES 'N' CREAM	3

VIENNOISERIE

PLAIN CROISSANT	4
PECAN CROISSANT	5
CHOCOLATE & HAZELNUT CROISSANT	5
GUAVA & CHEESE DANISH	4.5
PAIN AU CHOCOLAT	4.5
KOUIGN AMANN	5
STRAWBERRY MASCARPONE	5

COLD DRINKS

COKE	3
DIET COKE	3
SPRITE	3
SAN PELLEGRINO SMALL	3
SAN PELLEGRINO LARGE	6
AQUA PANNA SMALL	3
AQUA PANNA LARGE	6
FRESHLY SQUEEZED ORANGE JUICE	5

COFFEE

ESPRESSO	3.5
CORTADITO	3.5
AMERICAN DRIP	4
CAPPUCCINO	5
LATTE	5
AMERICANO	5
CAFE MOCHA	5.25
ADD: SOY/ALMOND/OAT	0.85

Follow us on social media: @bachourmiami

Executive Chef: **Antonio Bachour**
Chef de Cuisine: **Herbert Schulz**
Pastry Chef: **Samira Saade**

GF - Gluten Free
NF - Nut Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.