



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

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	

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
MEATBALL SANDWICH	pomodoro sauce, swiss cheese, sourdough	13
PORK LOIN SANDWICH	roasted pork loin, tomatoes, greens, mayonnaise	13

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	chrunchy 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, choocolate 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

BACHOUR BLEND HOT TEAS

CHAMOMILLE	4.5
ENGLISH BREAKFAST	4.5
EARL GREY	4.5
PEPPERMINT	4.5
GREEN	4.5
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.