

La SOMBRA

RESTAURANT & LOUNGE

MIAMI

BRUNCH

10:30 AM - 3:30 PM

Chicken and Waffles

\$22

Fried chicken and waffles served with fries.

Waffles and Berries

\$14

Waffles served with assorted berries, whipped cream and maple syrup.

Scrambled Eggs

\$12

Scrambled eggs, French fries or house potatoes + multigrain toast.

Nutella French Toast

\$12

4 pieces of brioche dipped on a mix of butter, cinnamon, milk and sugar, then fried topped with Nutella.

Bacon & Eggs

\$16

Fried Eggs, Bacon, French Fries or house potatoes + Multigrain toast.

Omelette Any Style

\$15

2 Scrambled eggs, onion, cheese, ham, bacon. sausage and vegetables + multigrain toast.

Avocado Toast

\$15

Toast with grilled butter, topped with avocado + scrambled eggs.

Steak and Eggs

\$22

8 oz Palomilla steak with 2 eggs any style, rice and beans.

BOTTOMLESS
MIMOSAS

\$25 WITH BRUNCH

ALL DAY

SANDWICHES, BURGERS + BITES

Sombra Burger

\$20

Homemade ground beef/Cuban chorizo with onion, green pepper + fries.

Shrimp Cocktail

\$18

8 Shrimp with lemon and special cocktail sauce.

Bacon Cheeseburger

\$20

½ Lb Ground sirloin with provolone cheese, Canadian bacon, lettuce, tomato, red onions + fries.

Seafood Salad

\$16

Shrimp, crab meat, peppers, onion and special mayonnaise.

Mushroom Swiss Burger

\$20

½ Lb Ground sirloin with Swiss cheese, lettuce, tomato, red onion, pickles, chipotle mayo + fries.

Wings (8)

\$18

First baked and then fried chicken wings with celery + blue cheese or ranch.

Buffalo, Sweet Chili or BBQ

Cuban Sandwich

\$19

Cuban bread buttered with ham, roasted pork, Swiss cheese, mayonnaise, mustard, pickles + fries.

Chicken Tenders

\$14

Breaded seasoned 4 chicken pieces served with fries.

Pulled Pork Sandwich

\$19

Roasted pork sandwich with seasonings, BBQ sauce + French fries.

Double Cheese Nachos

\$14

Corn tortilla, cheddar cheese, guacamole, sour cream, jalapeno, pico de gallo and lime.

Turkey Club Sandwich

\$16

Three toasts of white bread with turkey, lettuce tomatoes, bacon and special mayo. Cut and served with French fries.

(Add Beef or Chicken +\$5)



ALL DAY

SALADS

Tortilla Southwestern Salad

Lettuce, tomato, avocado, corn, red onions, cilantro + garlic dressing. Served in a tortilla bowl.

Add Shrimp or Beef \$8 Chicken \$6

Caesar Salad

Chopped romaine lettuce, parmesan cheese, homemade croutons and Caesar dressing.

Add Shrimp or Beef \$8 Chicken \$6

Greek Salad

Traditional Greek salad, lettuce, tomato, Kalamata olives, green peppers, red onions, feta cheese and cucumbers.

\$18

\$14

\$16

MAINS

Grilled Salmon with Lobster Cream

Grilled salmon with olive oil mixed vegetables sautéed in butter topped Lobster cream + house potatoes.

\$25

Fried Pork Chunks

Fried pork chunks served with rice, beans + plantains.

\$19

Palomilla Steak

10 OZ Top sirloin with rice, beans and sweet plantains.

\$25

Fettuccine Alfredo

Fettuccine pasta with Alfredo sauce.

\$16

Add Shrimp (\$8) or Chicken (\$6)

Chicken Milanese

Breaded pounded chicken breast fried with 2 sides of your choice.

\$21

SIDES

Sides

Salad, rice, beans, fried yuca + French fries.

\$6

DESSERT

Homemade Desserts

Churros with Nutella
Bread Pudding
Flan

\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DRINKS

SIGNATURE COCKTAILS

La Sombra Screwdriver \$16

Darkness infused Absolut Mandarin Vodka, cherry juice and orange juice.

Tropic Like It's Hot \$16

Coconut Malibu, Campari, pineapple juice, simple syrup and fresh lime juice.

Going Bananas \$16

Caipirinha

Fresh limes, white caster sugar, fresh bananas, Giffard Banane du Bresil and Leblon Cachaca.

Miami Peaches and \$17

Cream

Jim Beam Bourbon, fresh lemon juice, simple syrup, peach schnapps and egg white.

Because I'm Berry \$16

Special

Tanqueray Gin, raspberry juice, strawberry juice, and orange zest infusion served with fresh berries....of course.

Spice Things Up \$16

Premium Mezcal, mango puree, fresh limes, agave, chili flakes, served with fresh jalapeno.

Magic Henny \$17

Hennessey over a magic mix of fresh lemon juice, strawberries, vodka and blue curacao.

SPECIALTY SHOTS

Red Headed Angel \$12

Jägermeister, cranberry juice and peach schnapps.

Lunchbox \$12

Amaretto, Jameson, orange juice and splash of beer.

Watermelon Sugar \$12

Watermelon Bacardi, sour apple liquor and cranberry juice.

CLASSIC COCKTAILS

Tequila Sunrise \$14

Mojito \$14

(Add flavor + \$2)

Sex on the Beach \$14

Old Fashioned \$16

Long Island Iced Tea \$15

Bloody Mary \$14

Daiquiri \$14

Miami Vice \$15



DRINKS

WHITE WINE

By the glass / bottle

Pinot Grigio \$15 | \$59

Bottega Vinaia

Sauvignon Blanc \$15 | \$59

Kim Crawford

Chardonnay \$13 | \$49

Wente

RED WINE

By the glass / bottle

Malbec \$16 | \$59

Caballero

Pinot Nior \$16 | \$59

Meiomi

Cabernet Sauvignon \$18 | \$69

Joseph Carr, Paso Robles

ROSÉ

By the glass / bottle

Bertrand Cote Des \$15 | \$59

Roses

Moët \$350

CHAMPAGNE / PROSECCO

By the glass / bottle

Bollicini Prosecco \$11 | \$49

Bollicini Moscato \$11 | \$49

Moët \$350

Perrier-Jouët Grand
Brut \$350

BEER

Bottled Beer

Stella Artois, Corona, Lagunitas IPA,
Guinness, Budweiser, Bud Light,
Yuengling \$8

Blue Moon, Corona Light, Heineken,
Michelob Ultra \$9

Draft Beer \$8

Roating - Please ask you server

SOFT DRINKS

Soda \$3.50

Juice \$3.50

Redbull \$5

Perrier \$6

Aqua Panna \$7

Smart Water \$4.50

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