



BREAKFAST

* A LA CARTE *

★ All American	15
Two eggs any style & home fries, applewood bacon or turkey sausages, choice of a toast	
★ Eggs Benedict	17
Two poached eggs served on a toasted english muffin with bacon and hollandaise sauce	
★ Bacon & Egg quesadilla	15
Applewood smoked bacon, shredded mozzarella & egg scramble	
★ Steak & Eggs	19
Slow braised short ribs topped with fried eggs & white rice	
★ Bagel, Egg & Cheese 'wich	12
Fried eggs, cream cheese and sausage on toasted bagel	
★ Huevos Vaqueros	16
Black beans, corn tortilla, poached eggs & salsa	
★ Three Eggs Omelette	19
Made with whole eggs or white eggs with your choice of three fillings : Cheeses : American, cheddar, mozzarella or swiss Meats : Ham, applewood smoked bacon or sausage Vegetables : Spinach, onions, tomatoes or peppers Served with breakfast potatoes or cut fresh fruit and toast	
★ Spanish Tortilla de patatas & Pan con Tomate	19
Tortilla, grilled catalan ciabatta, heirloom tomato rub, extra virgin olive oil	
★ Smoked Salmon Platter	19
Capers, cream cheese, red onion, tomato & toasted bagel	
★ Premium French and Iberian Charcuterie Platter	35
Iberian ham and chorizo, truffled ham, rosette de Lyon, pâté de campagne	
★ Buttermilk Pancakes	14
Served with whipped butter, mixed berries and apple syrup	
★ OMG French Toast	14
Homemade brioche stuffed with mascarpone & french berries	
★ Greek yogurt parfait	9
Low-fat greek yogurt, granola and seasonal fresh fruit	

* HOT BEVERAGES *

• Assorted Teas	4
• Fresh Brewed Coffee	4
• Espresso	5
• Double Espresso	7
• Cappucino	6
• Macchiato	5
• Latte	6

We proudly serve KAHWA Coffee

* JUICES *

• Orange	4
• Apple	4
• Cranberry	4
• Pineapple	4
• Grapefruit	4
• Tomato	4



* Stay in touch with P&B *

Web :
PandBmiami.com

Facebook :
facebook.com/PBMiamiBeach

* BUFFET *

P&B Full Buffet

22

Enjoy our full Buffet of fresh fruits, cereals, yogurts, fresh baked breads and pastries, variety of hot breakfast items, and or selection of teas, coffee and fresh juices.

FLATBREADS TO SHARE

- * **Mozzarella, Heirloom Tomato & Basil**\$15
- * **Mozzarella, Sliced Mushrooms, Arugula & Black Truffle oil**.....\$18
- * **Mozzarella, Grilled Eggplant, Zucchini & Parmigiano**.....\$16

TAPAS TO SHARE

- * **Pan Con Tomate Catalan Style** grilled Catalan ciabatta, heirloom tomato rub & extra olive oil.....\$6
- * **Patatas Bravas**.....\$7
- * **Croquetas de Bacalao & Espinacas** cod & baby spinach croquettes with béchamel sauce.....\$9
- * **Croquetas de Jamon Iberico & Pollo** iberico ham and chicken croquettes with béchamel sauce
- * **Gambas al ajillo** shrimp cooked with garlic, parsley & espelette pepper.....\$16
- * **Fritura de Calamari a la Andaluza** crispy calamari spanish style.....\$14
- * **2 Mini Prime Burger P&B**.....\$10
- * **Steamed Mussels « à la Française »**, fresh tomato sauce, basil, sauvignon wine, pastis\$14

SUMMER MENU - \$23 MIAMI SPICE LUNCH MENU

ASK TO YOUR SERVER

Sandwiches

- Classic Club Sandwich** : roasted chicken & bacon romaine lettuce, tomatoes, egg & mayonnaise \$16
- Cuban sandwich** : slow roasted pork, ham, swiss cheese, pickles, Dijon mustard \$16
- Basquaise Style Chicken Wrap** : toasted whole chicken, guacamole, tomato, green cabbage, tomato, green & red pepper, spinach tortilla \$16
- Vaca Frita Steak Wrap** : short ribs, romaine lettuce, tomato, caramelized onion, tomato tortilla \$18

* SALADS & CEVICHEs *

- * **GRILLED OCTOPUS SALAD: CUMIN CARROT, CUCUMBER BABY TOMATO**..... \$19
- * **NICOISE SALAD** : EGG, ANCHOVY, GREEN AND RED PEPPERS, BLACK OLIVES, GRILLED FRESH TUNA, DIJON MUSTARD VINAIGRETTE..... \$22
- * **BURRATA SALAD** : HEIRLOOM TOMATO & AVOCADO, KALAMATA OLIVE, PESTO..... \$16
- * **MAINE LOBSTER SALAD « A LA FRANCAISE »** : WHOLE LOBSTER OUT OF SHELL, MACEDONIA VEGETABLES, FRENCH MAYONNAISE..... \$38
- * **GROUPEr CEVICHE** : PIQUILLOS, RED ONION, CORIANDER AND TIGER MILK..... \$19

* SOUP *

- * **VEGETABLES MINESTRONE**..... \$13

* FISH *

- * **GRILLED MAINE LOBSTER THERMIDOR, PORTOBELLO RISOTTO**..... \$48
- * **SALMON PAPILOTTE WITH MUSSELS, SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION AND SAUVIGNON BLANC**..... \$25
- * **SAUVIGNON STEAMED CLAMS** : LITTLE NECK, PANCETTA, HEIRLOOM TOMATO, CORIANDER & GRILLED SOURDOUGH..... \$23

* PAELLA & PASTA *

- * **PAELLA LAND & SEA, CHICKEN, CLAMS, CALAMARI, SAUSAGE, PRAWNS** *Please allow a minimum 25 minutes wait & a minimum of 2*ADD MAINE LOBSTER \$35
- * **MAINE LOBSTER PASTA** : FRESH LINGUINE, WHIPPED CREAM, FRESH TARRAGON, OLIVE OIL..... \$29

* MEAT *

- * **14 OZ PRIME NY STRIP « MAITRE D'HOTEL » WITH FRENCH FRIES**..... \$48
- * **8 OZ PRIME FILET MIGNON WITH VEGETABLES AND OUR DELICIOUS FRENCH MASH POTATOES**..... \$38
- * **P&B PRIME BURGER 8 OZ** : RED ONION, ARUGULA, EMMENTHAL CHEESE, P&B SAUCE \$22
- * **ROASTED ROLL CHICKEN STUFFED WITH MUSHROOMS, WITH CARROTS AND BROCCOLI**..... \$25

* HIGH QUALITY HOMEMADE COOKING

To guarantee an irreproachably fresh product, some dishes can be temporarily unavailable.



ASSORTMENT OF CHEESES

- * Selection of 3 affinés cheeses.....\$14

DESSERTS

HOMEMADE \$12

- * BOURBON CRÈME BRULÉE
- * TIRAMISU
- * KEY LIME PIE
- * CHOCOLATE FONDANT CAKE
- * FRESH FRUIT PLATTER

ALL BEERS



HAPPY HOUR

EVERYDAY
FROM 4PM TO 7PM

TUESDAY AND FRIDAY
FROM 4PM TO 9PM

EST. MMXIII



P&B

PLÉTHORE ET BALTHAZAR

RESTAURANT * BISTRO * BEACH CLUB

LYON | MIAMI BEACH

TAPAS

Pan Con Tomate *Catalan style*
grilled Catalan ciabatta, heirloom tomato rub & extra virgin olive oil

Croquetas de Jamon Iberico & Pollo
iberico ham and chicken croquettes with béchamel sauce

Croquetas de bacalao and espinacas
cod & baby spinach croquettes with béchamel sauce

Pimientos de Padron
sweet fried Galician green pepper

Mini P&B Burgers
2 mini burgers served

Chicken Wings
6 pieces



POTSTICKERS

SHORT RIB, GREEN CURRY
SHRIMP, TERIYAKI SAUCE
VEGETABLES



WINE BY THE GLASS SELECTION



WELL DRINKS

PITCHERS

MOJITO

PINA COLADA

SANGRIA



COCKTAILS

MOJITO

CAIPIROSKA

MARGARITA

LICHTI MARTINI

BELLINI

SPECIAL OF THE DAY



FLATBREADS TO SHARE

- * **Mozzarella, Heirloom Tomato & Basil**.....\$15
- * **Mozzarella, Sliced Mushrooms, Arugula & Black Truffle oil**.....\$18
- * **Mozzarella, Grilled Eggplant, Zucchini & Parmigiano**.....\$16

TAPAS TO SHARE

- * **Pan Con Tomate Catalan Style** grilled catalan ciabatta, heirloom tomato rub & extra olive oil.....\$6
- * **Patatas Bravas**.....\$7
- * **Croquetas de Bacalao & Espinacas** cod & baby spinach croquettes with béchamel sauce.....\$9
- * **Croquetas de Jamon Iberico & Pollo** iberico ham and chicken croquettes with béchamel sauce
- * **Gambas al ajillo** shrimp cooked with garlic, parsley & espelette pepper.....\$16
- * **Fritura de Calamari a la Andaluza** crispy calamari spanish style.....\$14
- * **2 Mini Prime Burger P&B**.....\$10
- * **Steamed Mussels « à la Française »**, fresh tomato sauce, basil, sauvignon wine, pastis.....\$14

SUMMER MENU - \$39 MIAMI SPICE DINNER MENU

ASK TO YOUR SERVER

OUR FAVORITE WINES

WHITE WINES	75cl
Bordeaux - <i>La Cour Pavillon</i> -	\$60
Côte du Rhône - <i>Saint Roch - 2103</i>	\$50
RED WINES	75cl
Malbec - <i>Colomi - Argentina - 2011</i>	\$60
Merlot - <i>The Prisoner - Nappa Valle - 2012</i> .	\$88
ROSÉ WINES	75cl
83 rue ST Tropez - <i>Côtes de Provence - 2014</i> ..	\$50
Pétale de Rose - <i>Côtes de Provence - 2014</i>	\$60
Miraval - <i>Côtes de Provence - 2014</i>	\$72

* HIGH QUALITY HOMEMADE COOKING



To guarantee an irreproachably fresh product, some dishes can be temporarily unavailable.

ASSORTMENT OF CHEESES

- * Selection of 3 affinés cheeses.....\$14

* SALADS & CEVICHEs *

- * **GRILLED OCTOPUS SALAD: CUMIN CARROT, CUCUMBER BABY TOMATO**..... \$19
- * **NICOISE SALAD** : EGG, ANCHOVY, GREEN AND RED PEPPERS, BLACK OLIVES, GRILLED FRESH TUNA, DIJON MUSTARD VINAIGRETTE..... \$22
- * **BURRATA SALAD** : HEIRLOOM TOMATO & AVOCADO, KALAMATA OLIVE, PESTO..... \$16
- * **MAINE LOBSTER SALAD « A LA FRANCAISE »** : WHOLE LOBSTER OUT OF SHELL, MACEDONIA VEGETABLES, FRENCH MAYONNAISE..... \$38
- * **GROUPEr CEVICHE** : PIQUILLOS, RED ONION, CORIANDER AND TIGER MILK..... \$19

* SOUP *

- * **VEGETABLES MINESTRONE**..... \$13

* FISH *

- * **GRILLED MAINE LOBSTER THERMIDOR, PORTOBELLO RISOTTO**..... \$48
- * **SALMON PAPILOTTE WITH MUSSELS, SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION AND SAUVIGNON BLANC**..... \$25
- * **SAUVIGNON STEAMED CLAMS** : LITTLE NECK, PANCETTA, HEIRLOOM TOMATO, CORIANDER & GRILLED SOURDOUGH..... \$23

* PAELLA & PASTA *

- * **PAELLA LAND & SEA, CHICKEN, CLAMS, CALAMARI, SAUSAGE, PRAWNS** *Please allow a minimum 25 minutes wait & a minimum of 2*ADD MAINE LOBSTER \$35
- * **MAINE LOBSTER PASTA** : FRESH LINGUINE, WHIPPED CREAM, FRESH TARRAGON, OLIVE OIL \$29

* MEAT *

- * **14 OZ PRIME NY STRIP « MAITRE D'HOTEL » WITH FRENCH FRIES**..... \$48
- * **8 OZ PRIME FILET MIGNON WITH VEGETABLES AND OUR DELICIOUS FRENCH MASH POTATOES**..... \$38
- * **P&B PRIME BURGER 8 OZ** : RED ONION, ARUGULA, EMMENTHAL CHEESE, P&B SAUCE \$22
- * **ROASTED ROLL CHICKEN STUFFED WITH MUSHROOMS, WITH CARROTS AND BROCCOLI** \$25

DESSERTS

HOMEMADE \$12

- * **BOURBON CRÈME BRULÉE**
- * **TIRAMISU**
- * **KEY LIME PIE**
- * **CHOCOLATE FONDANT CAKE**
- * **FRESH FRUIT PLATTER**