

LUNCH

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

FROM BREAKFAST

Acai Bowl — 18

seasonal berries - banana - gluten free coconut granola

Fried Egg Sandwich ⊕ — 18

country wheat toast - bacon - arugula - havarti cheese
lemon aioli - broccoli mashed

ABC Tacos — 18

avocado - bacon - cheese - scrambled eggs - corn tortilla
tomatillo salsa - salsa verde

Breakfast Burrito — 22

whole wheat tortilla - scrambled eggs - chicken apple sausage
black beans - cheddar jack cheese - onion - peppers - salsa fresca
guacamole - broccoli mashed

Farm Scrambled Eggs ⊕ — 15

country wheat toast - broccoli mashed
bacon +4 | smoked salmon & ricotta +6 | veggies +5 | tofu +8

Surfer Ranchero — 22

roasted veggie diced - beans - crispy corn tortilla
eggs - red salsa - sour cream - cabbage

FOR THE TABLE

Crudité — 17

seasonal garden vegetables - garbanzo beans hummus
green goddess dressing

Malibu Blue Nachos — 18

black beans - queso sauce - red salsa - sour cream

Chicken Broccoli Quesadillas — 19

spicy aioli

Fish Tacos — 22

corn tortilla - fish tempura - avocado cream sauce
pepper jack cheese - red salsa

Crab Cakes — 21

caper aioli

Bu-viche — 24

shrimp & octopus - habanero lime - avocado - red onion - cilantro

FROM THE BRICKS

Cauliflower Crust Pizza — 22

mozzarella - heirloom tomato - pesto - arugula
roasted cauliflower

Avocado Pizza — 24

jalapeño ricotta - agave - cilantro - lime

Roasted Veggies Pizza — 23

mozzarella - pesto - roasted veggies - arugula

Tomato Pizza — 22

heirloom tomato - tomato sauce
local mimmo's stracciatella - basil

Corn Pizza — 24

bbq roasted chicken - crème fraiche - red onion
pepper jack cheese - cilantro

BETWEEN THE BREAD

Grilled Chicken Sandwich — 19

country wheat - tomato - red onion - arugula - lemon aioli

Salmon Sandwich ⊕ — 24

brioche bun - tomato - red onion - arugula
kalamata olive aioli

Balsamic Steak Sandwich ⊕ — 26

country wheat - cabbage slow - arugula - onion

Chicken Ricotta Burger — 21

brioche bun - bacon - tomato - red onion - arugula - spicy aioli

Grass Fed Burger ⊕ — 21

brioche bun - havarti cheese - tomato - red onion - arugula
pepperoncini aioli

Veggie Wrap — 18

grilled veggies - romaine - tomato - red onion - hummus

FROM THE BEDS

Vegan Chop — 22

kale - romaine - butternut squash - purple beet - avocado
garbanzo beans - red wine vinaigrette

Seasonal Burrata — 24

arugula - burrata - seasonal fruit - sesame seed brittle
pomegranate - maple balsamic

BLT Caesar — 18

kale - romaine - cherry tomato - bacon - parmesan

Chicken Tortilla Salad — 25

baby romaine - frisée - corn - black bean - cherry tomato
jalapeño jack cheese - green bean - salsa dressing
tortilla strips

Greek Salad — 22

lettuce power 4 - local feta - olives - cucumber - bell pepper
onions

Saffron Couscous — 23

corn - green bean - scallions - arugula - lemon dressing

Salmon Nicoise ⊕ — 28

arugula - kale - capers - olives - purple potato - purple egg
green bean - tomato - olive dressing

— ON TOP

grilled chicken 9 | grilled salmon 15 | shrimp 15
avocado 6 | skirt steak 17

FOR YOURSELF

Vegan Coconut and Tofu — 28

tofu - seasonal vegetables - quinoa rice - coconut sauce

Balsamic Ginger Skirt Steak ⊕ — 38

pickled veggies - blistered tomatoes - arugula - broccoli mash

Herb Marinated New York Steak ⊕ — 46

brussel sprout - wild sauteed mushroom - green salad

Pan Seared Chilean Seabass — 42

tomato - quinoa rice - tahini miso dressing

Whole Fish — 72

arugula & fennel salad - coconut sauce



⊕ "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."

Menu prices do not include 9% sales tax. 20% Service Charge will be automatically added to every check.

BEVERAGE & SWEETS

MALIBU FARM MIAMI IS HAPPY TO SUPPORT LOCAL VENDORS

SIGNATURE COCKTAILS 16

Our handcrafted cocktails feature infused organic agaves, fresh squeezed juices & local produce

Smoke —

mezcal - shisito chipotle agave
lime - chili salt rim

Jalapeño —

tequila - jalapeño agave
lime - kaffir lime sea salt rim

Watermelon —

cucumber infused vodka
watermelon - lime - basil

Mint —

rum - mint ginger agave
lime - club soda

Lime —

vodka or gin - agave
lime juice

Grapefruit —

honeybush infused bourbon
agave - grapefruit

Pear —

gin - prosecco - rosemary pear
agave - lemon juice

Coconut —

toasted coconut infused rum
coconut agave - pineapple
juice

DRAFT BEER 8

Our beer selection features bright flavors to highlight our food offering

Stiltsville Pilsner —

miami style pilsner, ABV 5.2%
concrete beach brewing, miami

Vibin Lager —

light bodied lager, ABV 5.0%
funky buddha, fort lauderdale

Floridian —

hefeweizen, ABV 5.3% -
veza sur brewing, miami

La Rubia —

blonde ale, ABV 5.0%
wynwood brewing, miami

Miami Pale Ale —

pale ale, ABV 6.0%
biscayne brewing company, miami

Double Nine IPA —

ipa, ABV 8.5%, biscayne
brewing company, miami

Papaya —

papaya and strawberry infused
tequila - organic agave - lime
juice - lava sea salt rim

Tomato —

vodka - house made bloody
mary mix - chili sea salt rim

Strawberry —

vodka - strawberry lemon basil
agave - lemon juice - prosecco

Mango —

mango and dill infused pisco
cuban mango agave - lemon
juice - egg white - peychaud's
bitters

Frosé All Day —

vodka - rosé - peach - pear
citrus

Sangria —

red | white | rosé

CAFFE LUXXE

Americano — 6

Espresso — 5

Macchiato — 6

Latte — 7

Cappuccino — 7

LOOSE LEAF

Iced Tea — 5

Arnold Palmer — 5

Earl Grey — 5

Matcha Tea Latte — 7

Green Sencha — 5

Mint — 5

Chai Latte — 6

English Breakfast — 5

ORGANIC SODA

Mexican Cola — 6

Keylime Mandarin — 6

Strawberry Rhubarb — 6

Root Beer — 6

FRESH PRESSED

Kale Apple Juice — 12

Watermelon Juice — 11

Keep the Jar +2

Agave Lemonade — 10

Orange Juice — 10

SWEET ENDING

Carrot Cake — 12

crème fraiche - granola

Grilled Chocolate Cake — 12

sea salt - salted caramel - whipped cream

Ice Cream Sandwich — 12

salted caramel cookie - vanilla ice cream

Raw Vegan Chia Pudding — 12

maple - banana

Merengue — 12

whipped cream - berries - banana - almonds

FROZEN TREAT

Vanilla Ice Cream — 12

