

www.cheftasos.com

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BREAKFAST & BRUNCH

“A delicious blend of sweet and savory options featuring farm-fresh eggs, artisanal breads, seasonal fruits, Greek yogurt, granola, cheeses, smoked salmon, vegetables, breakfast potatoes, mini sandwiches, pancakes, and freshly baked pastries. Balanced and satisfying, with something for every palate.”





Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.





BEVERAGES

**FRESHLY SQUEEZED FLORIDA ORANGE
& RUBY RED GRAPEFRUIT JUICES**

INFUSED WATERS

Seasonal Berries, Orange, Lemon-Lime or Cucumber.

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
COLLECTION OF NATURAL TEAS & HERBAL INFUSIONS**

FRESHLY MADE COLD PRESSED JUICES & SHAKES:

REVITALIZE

Green Apple, Celery, Lemon, Parsley, Ginger.

BRIGHTEN

Beet, Cucumber, Lemon, Apple.

ENERGIZE

Almond Milk, Dry Fig, Coffee, Vanilla, Cacao, Cinnamon.

BOOST

Lemon, Apple, Ginger.

STRAWBERRY PROTEIN SHAKE

Strawberries, Bananas, Almond Milk, Whey Protein Powder.

CHOCOLATE PROTEIN SHAKE

Bananas, peanut butter, Almond Milk, Whey Chocolate Protein Powder.





CLASSICS

ORGANIC FARM FRESH SCRAMBLED EGGS

Crème fraîche, chives.

COUNTRY STYLE ROSEMARY FINGERLING POTATOES

NATURAL CHERRY WOOD SMOKED BACON

APPLE & MAPLE CHICKEN SAUSAGE

BREAKFAST PORK ENGLISH BANGERS

GREEK YOGURT GRANOLA PARFAITS

FRESHLY BAKED BUTTER CROISSANTS, DANISH PASTRIES AND ASSORTED MUFFINS

3 EGG OMELETTE

FARM FRESH EGGS AND EGG WHITES & CHOICE OF:

Diced Red and Yellow Bell Peppers, Vine- Ripe Tomatoes, Virginia Ham Natural Cherry Wood Smoked Bacon, Wild Mushrooms, Red Onions, Spinach, Green Onions, Asparagus, Aged Cheddar , Swiss Cheese, Feta cheese.





BREAKFAST & BRUNCH ITEMS

BREAKFAST QUESADILLAS

Spanish Chistorra Sausage, Potato and Manchego Cheese, Fire Roasted Tomato Salsa, Salsa Picante and Avocado Salsa.

SHAKSHUKA STEAK & EGGS

American wagyu skirtsteak, organic eggs, hummus, lemon tahini, spicy tomato sauce, avocado, barrel aged feta cheese, Jerusalem bagel.

CROISSANT SANDWICH

Farm Scrambled Eggs, Black Forest Ham and Swiss Cheese.

NORWEGIAN SMOKED SALMON TARTINE

Cucumber , Poached egg, lemon crème fraiche.

CROQUE MADAME

Brioche, Dijon, bechamel, gruyere, forest ham, organic egg, cornichon.





BREAKFAST & BRUNCH ITEMS

BUTTERMILK PANCAKES

Berry Compote, Maple Syrup and Whipped Butter.

BRIOCHE FRENCH TOAST

Caramelized banana, mixed berries, maple syrup, orange whipped cream.

POACHED EGGS BENEDICT

Toasted English Muffin with Cured Ham and Key Lime Hollandaise.

BREAKFAST BURRITOS

Farm Scrambled Eggs, Poblano Peppers, Green Onions, Cheddar Cheese and Spanish Chorizo.

LOX & BAGELS

New York Style Bagels with Norwegian Smoked Salmon, Heirloom Tomatoes, Red Onions, Chopped Eggs, Caper Berries, Shaved Sweet Onion and Cream Cheese.





HEALTHY BREAKFAST

AVOCADO TOAST

Avocado, lime, cilantro, barrel aged feta cheese, tomato, poached eggs, radish, extra virgin olive oil.

EGGWHITE FRITATTA

Spinach, feta cheese, pickled onion, cilantro.

VEGGIE BURRITO

Egg white, avocado, black beans, pico de gallo, Sautee spinach, chihuahua cheese.

TROPICAL CHIA PARFAIT

Coconut, ginger, mango, passion fruit.

GREEN APPLE & CINNAMON OVERNIGHT OATS

Green apple, cinnamon, golden raisin, barberries, almond milk.

BANANA & CHOCOLATE WHEY PROTEIN OVERNIGHT OATS

Banana, dates, chocolate protein, almond milk.

WATERMELON, ORANGE ,MINT & PISTACHIO "YOGURT"

Pistachio Vanilla Yogurt, watermelon, mint, orange.

LYCHEE, PINEAPPLE, OATS & WALNUTS

Natural yogurt, oats, ginger, mint.



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