

ATRIO
RESTAURANT

LUNCH
SELECTIONS

WELCOME TO
ATRIO
RESTAURANT

LA-SIAN

Yes, we know that's a made up word...we made it up!

At Atrio we have designed a venue with an elemental ambiance that includes vibrant hues of earth, fire and water, and a cuisine to match!

Inspired mainly by Latin and Asian influences, here at Atrio we've created a menu that celebrates some of the many different cultures in Miami.

Although the Cuisines of Latin America and Asia can be as varied as the chefs that create them, they do have several things in common:
they are served in exquisite fashion,
they are meant for immediate gratification
and they are to be shared.

This way of life is completely in tune with the character of Atrio.
To dine with us is to eat by whim, free from rules or schedules.
It is meant for those who wish to enjoy life to the fullest
and love to pass the time with friends.

Chef Michael Gilligan and Team

APPETIZERS

Steamed Spicy Chicken Wontons

Bok Choy and Napa Cabbage Salad with Soy Cilantro Dipping Sauce

Baked Crab Cake

Grilled Corn, Chives and Peppers, Chipotle Pepper Aioli

Baby Octopus and Chilean Sea Bass Ceviche "Martini"

Fried Plantain Chips and Wasabi Tobiko Caviar

Duck Confit & Vegetable Spring Roll

With an Orange Salad and Plum Sauce

Tuna Tataki

Nori Wrapped Ahi tuna with Yuzu-Miso Dressing and Jicama-Mint Salad

Ginger Fried Calamari

Roasted Garlic and Wasabi Dipping Sauce

SALADS & SOUPS

Atrio Salad

Baby Greens wrapped in Cucumber with Fried Plantains and Vanilla-Jalapeño Vinaigrette

Warm Goat Cheese Salad

Coated in Pistachio Nuts over Summer Leaves and a Raspberry-Balsamic Emulsion

Caesar Salad

White Anchovies and Shaved Parmigiana Reggiana

Add Grilled Chicken, Fried Calamari or Grilled Shrimp to Any of the Salads Above

Churrasco Salad

*Sliced Skirt Steak with Mesclun Greens, Teardrop Tomatoes,
Avocado, and Smoked Tomato Vinaigrette*

Thai Chicken Salad

Asian Salad, Cellophane Noodles and Honey-Ginger-Peanut Sauce

Duck and Spinach Salad

Seared Duck Confit with Apples, Berries and Raspberry Vinaigrette

Miso Soup with Grilled Freshwater Eel

Tofu, Baby Spinach and Scallions

Chilled Avocado soup with lime and Jalapeño

Tomato and cilantro Tortilla

BENTO BOX SELECTION

Tuna Bento

*Sliced Ahi Tuna Tataki over Jasmine Rice with a Mustard Su-Miso Sauce,
Roasted Red Pepper Soup and Tres Leches Mousse*

Tempura shrimp Bento

*Steamed Hawaiian Blue Prawns tossed in Sesame Vegetables
and Udon Noodles, Golden Miso Broth and Green Tea Crème Brûlée*

Sushi Roll Bento (Chef's Selection)

*Soy Sauce, Wasabi and Pickled Ginger,
Freshwater Eel Miso Soup and Green Tea Crème Brûlée*

Churrasco Bento

*Sliced Skirt Steak with Mesclun Greens, Teardrop Tomatoes, Avocado,
Smoked Tomato Vinaigrette, Chilled Avocado,
Lime and Jalapeño soup Valhrona Chocolate Mousse*

Grilled Chicken Bento

*Ginger Marinated Grilled Chicken Breast on a Bed of Greens
with a Carrot and Pickled Ginger Dressing, Soup of the Day and Banoffe Pie*

SANDWICHES

Ahi Tuna Club Sandwich

*Apple Smoked Bacon, Avocado, Lettuce,
Tomato and Wasabi Mayonnaise*

Kobe Beef Burger

*On a Cilantro Brioche Bun, Caramelized Vidalia Onions,
Papas Fritas and You're Choice of Cheese*

Grilled Turkey Panini

*Swiss Cheese, Tomatoes, Caramelized Onions
and Honey-Mustard with Blue Potato Chips*

Gulf Shrimp Tempura

Pickled Ginger and Carrot Aioli, Asian Purple Slaw and Terra Chips

Grilled Churrasco Beef

On French Bread with Tangerine-Serrano Mojo

ENTRÉES

Pan Seared Tasmanian Wild Salmon

Mustard Saiko-Miso Sauce, Jasmine Rice and a Vegetable Samosa

Broiled Miso Marinated Black Cod

Shrimp Dumplings, Shiitake Mushrooms and a Shiso Broth

Oven Roasted Chilean Sea Bass

Jasmine Rice, Wasabi Pepper Sauce and a Tear-Drop Tomato Ceviche

Grilled 14 oz New York Steak

Homemade Worcestershire Sauce, Yukon Gold and Caramelized Shallot Puree

Pan Seared Free Range Chicken Breast

Foie Gras and Plantain Filling, Yuka Frita, Lemon Verbena Sauce

Wild Mushroom Ravioli

Perfumed with Truffles with Enoki Mushrooms and a Sage Demi-Glace