

Reunion Ktchn Bar

18167 Biscayne Blvd 33160-2535 · 13059317401 · Updated: Jan 14, 2026

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BITES 8

TRUFFLE-SHIITAKE CROQUETTES,	\$15.00
Aioli	
BACON WRAPPED DATES,	\$13.00
Goat Cheese.	
CRISPY TOSTONES REINA PEPIADA.	\$15.00
FLAMING GREEK SAGANAKI CHEESE.	\$16.00
LE PETIT SWISS CHEESE FONDUE.	\$22.00
SMOKED BURRATA PESTO TOMATO.	\$18.00
100% ACORN FED CINCO JOTAS IBERICO HAM 1.5 OZ.	\$44.00
CRISPY RICE,	\$19.00
Ocean Trout, Avocado, Sashimi, Tartar.	

RAW 7

MAHI CEVICHE,	\$18.00
Mango, Avocado.	
CITRUS BEET TARTARE.	\$16.00
Cucumber Avocado Almonds.	
TRUFFLE HAMACHI TIRADITO.	\$18.00
BEEF CARPACCIO,	\$19.00
Portobello	
AHI TUNA TARTARE.	\$19.00
Cucumber Avocado	
BLUE POINT EAST COAST OYSTERS	AVAILABLE OPTIONS
Mignonette	½ Dozen: \$19.00
	1 Dozen: \$38.00
CAVIAR FLIGHT	\$225.00
White,Black and Gold Osetra 1/2oz each	

PASTA & RICE 6

ARTICHOKE WHITE LASAGNA.	\$19.00
PEAR FIOCCHI IN BROWN BUTTER & SAGE.	\$22.00
CLASSIC BOLOGNESE TAGLIATELLE.	\$18.00
ASIAN SHORT RIBS NOODLES.	\$22.00
PORCINI, SHITAKE & PORTOBELLO RISOTTO.	\$24.00
SEAFOOD RISOTTO.	\$27.00
Shrimp, Mussels, Calamari	

SEAFOOD 8

CRISPY CALAMARI,	\$18.00
Kalamata Aioli.	
FRENCH WILD MUSSELS,	\$22.00
Toast.	
PAN SEARED VERLASSO SALMON,	\$22.00
Fire corn sauce.	
HONEY MISO CHILEAN SEA BASS.	\$35.00
AL AJILLO ARGENTINIAN RED SHRIMP.	\$16.00
GRILLED BRANZINO,	\$29.00
Lemony Dressing, Almond Couscous.	
CHARRED OCTOPUS	\$21.00
Lemony dressing.	
COQUILLES ST JACQUES,	\$21.00
Gratinéed Scallops.	

VEGETABLES 5

PATATAS BRAVAS.	\$9.00
ROASTED CAULIFLOWER,	\$14.00
Fire Corn Sauce.	
EGGPLANT PARMIGIANA.	\$16.00
WOK-SEARED SHISHITO PEPPERS.	\$12.00
MISO JAPANESE YAM.	\$12.00

SALADS 5

CAESAR	\$15.00
Wedge, Brioche Croutons.	
BEETS,	\$14.00
Arugula, Goat Cheese.	
GREEK SALAD,	\$16.00
Feta, Kalamata, Cucumber, Onions, Peppers.	
AVOCADO KALE,	\$16.00
Garbanzos, Cucumber, Tahini.	
WATERMELON	\$14.00
Tiradito, Feta Cheese, Mint.	

BREADS 4

NAAN BREAD,	\$18.00
Gruyere, Pear, Pesto, Truffle Oil.	
WAGYU SLIDERS,	\$17.00
Manchego, Sautéed Onions.	
CREAMY SHITAKE & SHORT RIB FLAT BREAD.	\$19.00
FALAFEL TANDOORI TACO,	\$15.00
Hummus, Tahini.	

MEATS 6

MEDITERRANEAN STYLE CHICKEN,	\$19.00
Cous Cous.	
NIKKEI LOMO SALTADO.	\$26.00
FRENCH ESCARGOT,	\$18.00
Garlic, Parsley Butter.	
MOROCCAN PASTILLA, CHICKEN PHYLLO PIE.	\$24.00
FILET MIGNON STROGANOFF,	\$29.00
Artisanal Bread.	
PRIME BONE-IN BLACK ANGUS RIBEYE,	\$75.00
22OZ	

SUSHI 4

HAMACHI JALAPEÑO ROLL	\$24.00
Cucumber,avocado,Krab salad,toasted sesame seed,yuzu aioli,jalapeños.	

SURF & TURF ROLL	\$27.00
Prime filet mignon, tempura shrimp,cucumber,japanese mayo,seared with smoked oil,garnished with pico de gallo.	
VEGGIE ROLL	\$16.00
Avocado,cucumber,chive and takuan, wrapped in kelp paper with caper aioli	
SALMON MISO ABURI ROLL	\$24.00
Torched salmon,miso cream,krab salad,cucumber,jalapeño,chives, yuzu tobiko, eel sauce.	

HAPPY HOUR 24

NARRAGANSETT,	\$4.00
Lager 16 oz.	
HOUSE SPARKLING WINE GLASS.	\$4.00
FALAFEL TANDOORI TACO SINGLE.	\$4.00
BLUEBERRY BASIL SPRITZ.	\$7.00
RED, WHITE OR ROSÉ HOUSE WINE.	\$7.00
PATATAS BRAVAS.	\$7.00
WAYU SLIDER SINGLE.	\$7.00
CLASSIC MARGARITA.	\$9.00
CLASSIC MOJITO.	\$9.00
GIN TONIC.	\$9.00
OLD FASHIONED.	\$9.00
MADAM BASIL	\$9.00
CLASSIC MARTINI.	\$9.00
VEGGIE ROLL	\$9.00
SAGANAKI.	\$9.00
AL AJILLO PORTOBELLO.	\$9.00
CITRUS BEET TARTAR.	\$9.00
PIPER-HEIDSIECK CHAMPAGNE GLASS.	\$13.00
BLUE POINT OYSTERS ½ DOZEN.	\$13.00
HOUSE SPARKLING WINE BOTTLE.	\$18.00
HAMACHI JALAPEÑO ROLL	\$18.00
SURF & TURF ROLL	\$20.00

SPECIAL PROMOTION WINE BOTTLE**AVAILABLE OPTIONS**

\$28.00

Limited Availability: \$20.00

BUCHANAN' S 12 YRS OLD SCOTCH BOTTLE 750ML**\$150.00****BRUNCH & BUBBLEFEST** ²

BOTTOMLESS MIMOSAS OR SPARKLING WINE**\$25.00**

BOTTOMLESS JUVÉ & CAMPS CAVA GRAND RESERVA**\$35.00****PASTA** ³

ARTICHOKE WHITE LASAGNA.**\$19.00**

PEAR FIOCCHI IN BROWN BUTTER & SAGE.**\$22.00**

CLASSIC BOLOGNESE TAGLIATELLE.**\$18.00****CHEESES** ²

LE PETITE SWISS CHEESE FONDUE**\$22.00**

With bread

SMOKED BURRATA WITH PESTO AND TOMATO**\$18.00****SWEET** ³

OLD FASHIONED ALMOND PANCAKE (GF),**\$14.00**

Maple Syrup, Classic or Belgian Chocolate Chips.

HONEY SAGANAKI CHEESE, PISTACHIO CRUMBLE.**\$16.00**

S'MORE CROISSANT,**\$13.00**

Belgian Chocolate, Marshmallow.

SAVORY ³

SALMON,**\$17.00**

Eggs Benedict.

HASS AVOCADO TOAST,**\$14.00**

French Baguette.

GRILLED RACLETTE CHEESE CROISSANT.**\$13.00****SUSHI ROLLS** ⁴

HAMACHI JALAPEÑO	\$24.00
Cucumber, avocado,krab salad,toasted sesame seeds, jalapeño.	
SURF & TURF	\$27.00
Prime filet mignon,tempura shrimp,cucumber,japanese mayo,garnished with pico de gallo	
SALMON MISO ABURI	\$24.00
Torchd salmon, miso cream,Krab salad,cucumber,chives,yuzu tobiko,eel sauce.	
VEGGIE ROLL	\$16.00
Avocado, cucumber, chive and takuan wrapped in kelp paper with caper aioli.	
HAND CRAFTED COCKTAILS 13	
REUNION MULE	\$16.00
Green Mark Vodka, Hibiscus, Ginger, Lime.	
GINGER MARGARITA	\$16.00
Dobel Tequila, Cointreau, Ginger, Lime.	
SMOKED OLD FASHION	\$16.00
Old Forester Bourbon, Jalapeño, Rhubarb.	
FIG KIWI COLLINS	\$15.00
Figenza Vodka, Lemon Juice, Aquafaba, Kiwi.	
ROSE NEGRONI	\$15.00
Glendalough Rose Gin, Carpano Bianco, Galliano.	
MERECUMBÉ	\$14.00
Cumbé Premium Aguardiente, Coconut Cream, Grapefruit Bitters, Lemon.	
PASSION DO BRASIL	\$15.00
Soul Cachaça, Ancho Reyes Chili, Lime, Passion Fruit.	
MYKONOS MOJITO	\$16.00
Mastiha Liqueur, Lime, Cane Sugar, Mint.	
BERRY ITALIAN	\$17.00
Gra'it Grappa, Solerno Liqueur, Raspberry, Lemon.	
LONDON PASSION	\$16.00
Porter's Tropical Old Tom Gin, Passion Fruit, Tonic .	
EL VIEJO FASHIONED	\$17.00
Corazon Añejo, Agave, Chocolate Bitters.	
MIAMI STORM	\$15.00
Flor De Caña Rum, Pineapple, Giffard Banana, Blackberries, Clement Liquor, Lime.	
IL TANO ARGENTINO	\$15.00
Old Forester Bourbon,Fernet-Branca,Orange bitters	

CULINARY COCKTAILS 5

BLACK TRUFFLE OLD FASHION **\$18.00**

1792 Small Batch Bourbon, Black Truffle Honey, Chocolate Bitters.

JAPANESE GARDEN **\$15.00**

Green Mark Vodka, Cucumber, Lime, Wasabi, Sesame Oil.

COCONUT PISTACHIO MAI TAI **\$16.00**

Big Five Coconut Rum, Lime, Pistachio, Clement Liqueur, Pineapple.

IL GIARDINO **\$16.00**

Carpano Dry, Carpano Bianco, Cucumber, Rosemary, Lemon Juice, Not Too Simple.

BANANA SPLIT **\$16.00**

Old Forester Bourbon, Giffard Banana, Luxardo Maraschino Cherry, Chocolate Bitters.

USA BEERS 7

NARRAGANSETT, LAGER 16 OZ **\$7.00**

ABV 5% Premium Lager, Providence, Ri, Usa.

BOULEVARD BREWING, BOURBON BARREL QUAD **\$12.00**

ABV 11.8% Ale, Kansas City, Ks, Usa.

UNBRANDED, NUMBERED BATCH 16OZ **\$13.00**

ABV 7.6% Hazy Ipa, Hialeah, Fl, Usa.

PRAIRIE, RAINBOW SHERBET **\$12.00**

ABV 5.2% Sour Ale, Mc Alester, Ok, Usa.

CIGAR CITY, JAI LAI **\$8.00**

ABV 7.5% India Pale Ale, Tampa, Fl, Usa.

WYNWOOD, FATHER FRANCISCO **\$9.00**

ABV 9.3% Belgian Style Golden Ale, Miami, Fl, Usa.

EDMUND OAST, SOMETHING COLD 16OZ **\$12.00**

ABV 5% Blonde Ale, Charleston, Sc, Usa.

WORLD BEERS 6

DUVEL, PALE ALE **\$12.00**

ABV 8.5% Belgian Pale Ale, Belgium.

ST. BERNARDUS ABBEY ALE, ABT 12 **\$15.00**

ABV 10.5% Quadrupel Ale, Belgium.

ARCOBRÄU, MOOSER LIESEL **\$10.00**

ABV 5.3% Bavarian Lager, Germany.

ORION BREWERY, THE DRAFT 12 OZ	\$12.00
ABV 5% Rice Lager, Okinawa, Japan	
SAMUEL SMITH, ORGANIC APRICOT ALE	\$14.00
ABV 5.1% Fruit Beer, England.	
BRASSERIE DUPONT, SAISON DUPONT	\$15.00
ABV 6.5% Farmhouse Ale, Belgium.	

MOKTAILS 6

PINEAPPLE-CINNAMON.	\$7.00
KIWI-STRAWBERRY.	\$7.00
PASSION FRUIT-THYME.	\$7.00
GINGER-SAGE.	\$7.00
WATERMELON-MINT.	\$7.00
HIBISCUS-LEMON.	\$7.00

SOFT DRINKS 4

SOFT DRINKS COKE.	\$5.00
ICED TEA UNSWEETENED.	\$5.00
SARATOGA SPARKLING WATER	\$7.00
828ML.	
SARATOGA STILL WATER	\$7.00
828ML.	

COFFEE, TEA & LIQUEUR COFFEE 11

ESPRESSO.	\$4.00
DOUBLE ESPRESSO.	\$5.00
MACCHIATO.	\$4.00
CAPPUCCINO.	\$5.00
LATTE.	\$5.00
ICED COFFEE.	\$6.00
HOT TEA.	\$4.00
IRISH CREAM COFFEE, FIVE FARMS IRISH CREAM.	\$13.00

CARAJILLO, LICOR 43.	\$13.00
PEANUT BUTTER MARTINI.	\$13.00
EXPRESSO MARTINI.	\$13.00

DESSERTS 7

CHURROS & BELGIAN FONDUE

AVAILABLE OPTIONS

Spanish Churros with A Belgian Chocolate Dipping Sauce

\$13.00

Pair with a 3oz glass of Aureo, Dulce Añejo 1954, Spain.: \$9.00

PASSION FRUIT TIRAMISU

\$13.00

Passion Fruit, Mascarpone Cheese, Sponge Finger Biscuits, Caribbean Rum.

ALMOND DELIRIOUS

\$13.00

Praline Crunchy, Praline Cream, Salted Caramel, Chocolate Chantilly.

REUNION TROIS

\$33.00

Dessert Sampler Your Choice of 3 of Our Delicious Deserts.

3 CHOCOLATE MOUSSE

AVAILABLE OPTIONS

Layers of Dark, Milk and Ivory Chocolate Mousse on A Chocolate Almond Sponge.

\$13.00

Pair with a 3oz glass of Bertrand Banylus, Grenache, France.:

\$9.00

ITALIAN RICOTTA CHEESECAKE

\$13.00

Italian Ricotta and Mascarpone with A Fresh Kiwi Glaze.

FRENCH LEMON TART

\$13.00

Tangy Lemon Custard, Delicious Sable Crust Topped with Airy Merengue.

DESSERT WINES BY THE GLASS 2

AUREO, DULCE AÑEJO 1954, TARRAGONA SPAIN.

\$12.00

BERTRAND BANYLUS, GRENACHE, FRANCE.

\$13.00