

Semilla Eatery & Bar

1330 Alton Rd 33139-3812 · +13056746522 · Updated: Jan 14, 2026

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STARTER 7

Blue Pointe Oyster	\$2.00
Lemon & Mignonette	
Cheese Croquetas	\$8.00
Bearnaise Sauce	
Burrata & Tomatoes	\$11.00
Tuna Avocado Tartare	\$12.00
Beef Carpaccio	\$13.00
Arugula, Avocado & Parmesan	
Summer Truffle Raviole	\$18.00
& Organic Leeks, Home Made	
Charcuterie & Cheese Board	\$18.00
Dry Soppressata, Old Fashioned Ham, Prosciutto di Parma, Brie Cheese, Gruyere, Cornichons, Walnuts, Grappes, Cherry Jam	

FRENCH BAGUETTE 1

Whole Baguette	\$3.50
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SOUP & SALAD 5

Organic 5 Veggies Soup	\$8.00
French Onions Soup au Gratin	\$10.00
Served with Toasted Bread and Gruyere Cheese	
Organic Iceberg Salad & Sliced Tomatoes	\$9.00
Dijon Vinaigrette	
Crunchy Goat Cheese Salad	\$10.00
Belgium Endives	\$11.00
Apple, Crumble Blue Cheese & Walnut	

FRENCH SPECIALS 3

Terrine de Foie Gras	\$21.00
Granny Smith Apple Jelly, Toasted Bread	
Classic Beef Tartare	\$18.00
Escargots Persillés	\$14.00
Bone in Marrow	

MEAT 4

French Wagyu Cheese Burger	\$17.00
Swiss Cheese & Tartar Sauce	
Organic Roasted Chicken	\$18.00
Morels Sauce	
Veal Milanese	\$22.00
Rigatoni Pasta, Tomato Sauce, Arugula & Parmesan	
Grilled Filet Mignon	\$26.00
Bearnaise Sauce, Truffle Mashed Potatoes	

PASTA & RISOTTO 2

Truffle Pasta & Parmesan	\$24.00
Arborio Risotto & Asparagus	\$18.00

FISH 3

Mussels Marinière	\$16.00
Fish of the Day	\$20.00
Pan Seared Branzino Filet	\$22.00

SIDES 4

French Mac & Cheese	\$18.00
Coquillettes Jambon Fromage	
French Fries	\$7.00
Truffle Mashed Potatoes	\$9.00
Roasted Organic Broccoli	\$7.00

DESSERT 5

Assorted Churros	\$7.00
Caramel & Chocolate Filled	

Floating Island	\$7.00
Crème Anglaise	
Chocolate Mousse	\$7.00
Creme Brulee	\$7.00
Profiteroles	\$7.00
Vanilla Ice Cream, Hot Chocolate Sauce	

BEVERAGES 3

Beer	
Wine by the Glass	
Cocktails	

MAIN 10

Blue Point Oyster	\$1.50
Lemon & Classic Mignonette	
Wagyu Beef Slider	\$4.00
Grilled Onions, Cheddar Cheese	
Shrimps Tempura	\$6.00
Sweet Garlic Chili Sauce	
Potatoes & Cheese Croquetas	\$7.00
Bearnaise Sauce*	
Crispy Calamari	\$8.00
French Fries, Tartar Sauce*	
Organic Roasted Cauliflower	\$9.00
Tomato Sauce & Chimichurri Cilantro Salsa*	
Mini Tuna Tacos	\$9.00
Avocado & Cilantro*	
Braised Beef Brisket Shepherd Pie*	\$11.00
Truffle Summer Pasta*	\$12.00
Organic Veggies Potstickers	\$7.00
Sweet Soy Sauce	

SPARKLING 2

Prosecco, Voga, Italy	\$39.00
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Ice Edition Jp. Chenet, Brut, France	\$44.00
CHAMPAGNE 10	
Louis Roederer, Champagne Brut, France	\$100.00
Gosset, Brut Excellence, Champagne Brut. France	\$120.00
Bollinger, Special Cuvee, Champagne Brut. France	\$140.00
Ruinart, Blanc DE Blanc, Champagne France, France	\$150.00
Ruinart, Rose, Champagne France, France	\$160.00
Billecart Salmon, Rose, Champagne France, France	\$180.00
Rare Cuvee, Piper-Heidsieck, Champagne France, 2002	\$290.00
Cristal Roederer, Champagne France, 2006	\$350.00
Don Perignon, Champagne France, 2003	\$400.00
Magnum Louis Roederer, Champagne France, 2006	\$250.00
ROSÉ WINE 4	
83 Saint Tropez, Cotes DE Provence, France 2015	\$34.00
Minuty, Cotes DE Provence, France 2015	\$48.00
Chateaux Miraval, Cotes DE Provence, France 2015	\$67.00
Chateaux Leoubé, Cotes DE Provence, France 2015 \$88	\$88.00
USA 1	
Kendall-Jackson, Chardonay, California 2014	\$44.00
FRANCE 4	
Sancerre, Sauvignon Blanc, J-M Reverdy, France 2014	\$57.00
Pouilly-Fuisse, Sauvignon Blanc, France 2015	\$65.00
OTT, Blanc DE Blanc, Clos Mireille, France 2013	\$71.00
LA Doucette, Pouilly-Fume, France 2013	\$88.00
OTHER 1	
Pinot Grigio, Voga, Italy 2014	\$39.00
COCKTAILS 12	

Classic Mojito
White Rhum, Mint, Sugar Cane, Lime
Spicy Mexicana
Tequila Blanco, Crème De Cassis, Lime Juice, Jalapenos
Organic Cucumber Garden
Vodka, Lime Juice, Basil Leaf, Gingerale
Old Fashioned Bastille
Whiskey, Angostura, Cherry Ice Cube
Margarita
Tequila, Triple Sec, Lime Juice
The Bee's Knees
Beefeater Gin, Lemon, Honey
Deconstructed Colada
Blakwell Rum, Coco Lopez, Pineapple Foam
Cucumber Gin Fizz
Bombay Dry Gin, Cucumber Slices, Club Soda
Gun Powder
Espolon Reposado, Cherry Juniper, Fleur De Sell, Fire Roasted Tomatillos
Vaina (Casing of the Seed)
Remi 1738, Chocolate Liquor, Port Wine
There Will Be Light
Mescal, Orange Oleo Saccharum, Lemon Plums, Lime Juice
LE Clover Club
Lust Vodka, Blackberry Preserves, Lemon Juice

SPARKLING & WHITE WINE 7

Prosecco, Voga, Italy 2014	\$10.00
Champagne, Louis Roederer, Brut France	\$17.00
Pinot Grigio, Italy 2014	\$9.00
Chardonnay, Napa 2014	\$9.00
Sauvignon Blanc, California 2014	\$9.00
Sancerre, Sauvignon Blanc, France 2014	\$13.00
Domaines OTT, Cotes DE Provence, France 2014	\$14.00

ROSÉ & RED WINE 9

Rose, 83 Saint-Tropez, Cotes De Provence, France 2015	\$8.00
Rose, Miraval, Cotes De Provence, France 2015	\$14.00
Malbec, Region 1, Mendoza Argentina 2014	\$9.00
Cabernet Sauvignon, Murphy-Goode, Santa Rosa CA	\$10.00
American Blend, Pessimist Paso Robles 2014	\$13.00
Pinot Noir, Alias, California, 2015	\$10.00
French Pinot Noir, Macon Burgundy, 2014	\$12.00
Cotes Du Rhone, Colombo France 2013	\$10.00
Bordeaux Blend, Chateaux Marjosse, France 2011	\$12.00

BEER BOTTLE 6

Heineken

Corona

Asmtel Light

Red Stripe

Peroni

Yuengling

FEATURED DRINK 1

Draft Beer	\$6.00
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SCOTCH WHISKEY 11

Johnnie Walker "Black Label"	\$13.00
Johnnie Walker "Green Label"	\$15.00
Johnnie Walker "Gold Reserve"	\$18.00
Johnnie Walker "Platinum"	\$26.00
Johnnie Walker "Blue Label"	\$45.00
Jameson	\$11.00
Jack Daniel's	\$12.00
Chivas	\$13.00

Macallan 10	\$13.00
Glenlivet	\$14.00
Macallan 18	\$36.00

VODKA 3

Tito's	\$11.00
Belvedere	\$12.00
Ketel One	\$13.00

GIN 5

Beefeater	\$10.00
Bombay Dry	\$10.00
Tanqueray	\$11.00
Langley's	\$11.00
Bombay Sapphire	\$12.00

RHUM 2

Diplomatico Blanco Reserve	\$11.00
Zacapa 23	\$13.00

TEQUILA 2

Revolution Organic	\$11.00
Silver Patron	\$12.00