

FOOD & COFFEE

Bistrology

BREAKFAST • BRUNCH • DINNER

Don't know what to order?

Check out our Dishes on Instagram

Scan Now and choose
your favorite dish



@bistrology.restaurant

Classic Breakfast

Savor the essence of America with our Classic Breakfast.

1

Two (2) Eggs cooked to your preference.

- Sunny Side Up
- Over Easy
- Over Medium
- Over Hard
- Scrambled

2

Three (3) strips of bacon.

Regular Applewood Smoke Bacon

-or-

Our famous Bourbon glaze Bacon

+\$1.

3

Choose your main dish:

- 1 Waffle
- 1 Classic 1" French Toast
- 2 Pancakes
- 1 Toast with Butter & Jelly

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For our customers with food allergies and/or sensitivities, please inform your server prior to ordering.

Omelets

All the Omelets come with homemade breakfast potatoes with paprika and salt.

Optional Garlic Parmesan Potatoes for
White Egg available! Ask your waiter.

Omelet Chicken French

GLUTEN FREE

Four cage-free eggs omelet with French brie cheese, topped with melted mozzarella and a grilled, sliced chicken breast.

Omelet Frida

GLUTEN FREE

Four cage-free eggs omelet with grilled, sliced sirloin steak, tomato & spring onions; topped with homemade pico de gallo, avocado & sour cream.

Omelet Kyle

GLUTEN FREE

Four cage-free eggs omelet with bacon, tomato, spring onions & cream cheese; topped with a grilled sliced 6 oz sirloin steak with smoked tatemada sauce on top. covered with melted American yellow cheese.

Omelet North Pacific

GLUTEN FREE

Four cage-free eggs omelet with spinach, tomato, spring onions & cream cheese; topped with melted mozzarella and crowned with smoked Norwegian salmon & red onion.

Omelet Diego Rivera

GLUTEN FREE
SPICY

Four cage-free eggs omelet with Mexican chorizo, spinach, spring onions & goat cheese; topped with a grilled, sliced 6 oz sirloin steak, melted mozzarella, a sunny side up egg & grilled jalapeño.



Omelet Sancho Panza

GLUTEN FREE
SPICY

Four cage-free eggs omelet with bacon, Mexican chorizo, tomato, spring onions & cream cheese; topped with melted mozzarella and crowned with Spanish Manchego cheese & roasted red pepper.

Omelet Spring Steak

GLUTEN FREE

Four cage-free eggs omelet with spinach, spring onions & colored peppers; topped with a grilled, sliced 6 oz sirloin steak with smoked tatemada sauce on top. covered with melted mozzarella cheese.

Omelet The Farm

GLUTEN FREE

Four cage-free eggs omelet with ham, smoked turkey breast, colored peppers & spring onions; covered with melted mozzarella cheese.

Most Loved Omelet Paisa

GLUTEN FREE

Four cage-free eggs omelet with tomato & spring onions; topped with sliced avocado & melted mozzarella cheese, crowned with pork belly "chicharrón" strips & sunny side up eggs.



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Scrambles

All scrambles dishes come with homemade breakfast potatoes with paprika and salt and decorated, Chives, microgreens, passion fruit ring & flower.

Optional Garlic Parmesan Potatoes for
White Egg available! Ask your waiter.



Most Loved

Scramble Bacon & Cheese

4 cage-free eggs scrambled with smoked bacon, mozzarella & melted yellow cheese on top.

Scramble Ham & Cheese

4 cage-free eggs scrambled with ham, yellow cheese & melted mozzarella on top.

Scramble Salmon

4 cage-free eggs scrambled with chopped long onion, cream cheese, smoked raw Atlantic salmon, red onion, capers & a sunny side up egg on top.

Scramble Skirt Steak

4 cage-free eggs scrambled with long onion and 6 oz grilled steak with rosemary butter on top with our **home made** smoked tatemada sauce on top.

Scramble Spring Bacon

4 cage-free eggs scrambled with tomato, long onion, colored peppers, smoked bacon & melted mozzarella on top.

Scramble Made in Colombia

VEGETARIAN

4 cage-free eggs scrambled with long onion and tomato, accompanied by 3 fried green plantain patacones on top.

Scramble Vegetables

VEGETARIAN

4 cage-free eggs scrambled with long onion, tomato, colored peppers, baby spinach, snow peas & melted mozzarella on top.



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Pancakes

All towers are decorated with granola, whipped cream, flower, passion fruit ring & powdered sugar.



Pancakes Frutifull Nutella® VEGETARIAN

Tower of 5 pancakes with fruits, Nutella®, whipped cream, Kinder Bueno®; decorated with granola & powdered sugar.

Pancakes Churro VEGETARIAN

Tower of 5 pancakes dipped in sugar & cinnamon, with dulce de leche, whipped cream & chocolate chips; decorated with granola & powdered sugar.

Most Loved

Pancakes Ham & Cheese Symphony

Tower of 5 pancakes with smoked ham & American cheese inside; melted mozzarella on top with a sunny side up egg; decorated with granola & powdered sugar.

Pancakes Pistachio Crumble VEGETARIAN

Tower of 5 pancakes with homemade pistachio butter, sweet white sauce, chopped pistachios, Italian biscotti & whipped cream; decorated with granola & powdered sugar.

New 2026

Pancakes Strawberry VEGETARIAN

Tower of 5 pancakes layered with strawberry cream cheese, fresh strawberries & granola; topped with whipped cream, maple syrup, powdered sugar, blackberries, blueberries & fresh mint.

Pancake Combo for **KIDS**

1 Pancake with chocolate chips, fruit on the side & 2 bacon strips.

Pancakes Cinnamon Roll VEGETARIAN

Tower of 4 pancakes made with homemade pumpkin-based dough & cinnamon butter; served with sweet white sauce, whipped cream, granola, cinnamon & powdered sugar.

Pancakes Oreo Infusion VEGETARIAN

Tower of 5 pancakes with Nutella®, sweet white sauce, 2 Oreo® cookies, whipped cream & Oreo® crumble, granola & powdered sugar.

Pancakes Berry Melt VEGETARIAN

Tower of 5 pancakes with our famous blueberry sauce, sweet white sauce, whipped cream, Italian biscotti & powdered sugar; fresh berries & strawberries.



New 2026

Pancakes Coffee Cream VEGETARIAN

Tower of 5 pancakes layered with coffee-infused cream cheese, Lotus® Biscoff, granola & passion fruit glaze; topped with whipped cream, maple syrup, powdered sugar & orange zest.



Gluten Free Pancakes VEGETARIAN

Tower of 5 gluten-free pancakes with maple syrup, whipped cream & powdered sugar.

Add:

- Seasonal Fresh Fruits
- Nutella®
- Dulce de Leche
- Blueberry Sauce

Waffles

All waffles are decorated with granola, whipped cream, powdered sugar, passion fruit ring & flower.



Chicken Waffle

2 waffles with 2 pieces of fried breaded chicken, spicy oil, homemade honey mustard & 1 sunny side up egg; decorated with granola and chives.

Banana Foster

2 Waffles with a scoop of vanilla ice cream with sweet nuts topped with our famous banana foster sauce on top, whipped cream and & decorated with granola.

Waffle Combo **KIDS**

1 Waffle with chocolate chips, fruit on the side and 1 Egg Scramble.



Gluten Free Waffle

VEGETARIAN

2 Waffles gluten free with mapple Syrup, whipped cream & powdered sugar.

Add:

- Seasonal Fresh Fruits
- Nutella®
- Dulce de Leche
- Blueberry Sauce

New 2026 Pistachio

VEGETARIAN

2 waffles topped with rich pistachio cream, smooth cream cheese frosting, crushed pistachios & a scoop of pistachio ice cream; served with a waffle cone.

Most Loved

Velvet Blueberry

VEGETARIAN

2 Waffles with our homemade blueberry sauce, sweet white sauce, fresh blueberries, whipped cream & decorated with granola.

Nutella®

VEGETARIAN

2 Waffles with fresh fruits, Nutella®, Kinder Bueno®, whipped cream & decorated with granola.

Dulce de Leche

VEGETARIAN

2 Waffles with fresh fruits, dulce de leche, Lotus cookie on top, whipped cream & decorated with granola.



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French Toast

All french toast are decorated with granola, powdered sugar, whipped cream , passion fruit ring & flower.



Nutella® VEGETARIAN

2 one-inch French Toast with fresh fruits, Nutella®, Kinder Bueno, whipped Cream, decorated with granola & powdered sugar.

Churro VEGETARIAN

2 one-inch French Toast dipped in sugar and cinnamon, with Dulce de Leche on top, Whipped Cream, chocolate chips, Lotus cookie, decorated with granola & powdered sugar.

Most Loved Smoky Ham

2 one-inch French Toast with smoked ham and American cheese and melted mozzarella on top, with a sunny side up egg and decorated with granola & powdered sugar.

Strawberry Crunch VEGETARIAN

2 one-inch French Toast with homemade fresh strawberry syrup, fresh strawberries, granola on top, whipped cream and powdered sugar.

Dulce de Leche VEGETARIAN

2 one-inch French Toast with fresh fruits, Dulce de Leche, Lotus cookie, whipped cream, decorated with granola & powdered sugar.

Nutella Bacon Bliss

2 one-inch French Toast with fresh fruits, Nutella, Kinder Bueno, whipped cream, decorated with granola and two strips of Bourbon Bacon & powdered sugar.

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ALLERGY WARNING

All our French Toast contain ground nutmeg and peanuts products.

Stuffed Croissants

All Stuffed Croissants come with homemade breakfast potatoes with paprika and salt. Optional Garlic Parmesan Potatoes for

All Croissants are decorated, Chives, microgreens, passion fruit ring & flower.

Creamy Brie Turkey

Homemade croissant filled with smoked turkey breast, brie cheese, with a bed of arugula, melted mozzarella on top & powdered sugar.

Most Loved

Serrano Spanish Fusion

Homemade croissant filled with Spanish Serrano Ham, scrambled cheesy eggs with Colby-Jack cheese, with a bed arugula and candied cherry tomato & powdered sugar.

Melty Ham & Cheese

Homemade croissant filled with smoked ham, scrambled cheesy eggs with Colby jack and melted mozzarella on top & powdered sugar.

Croissant Bold Bacon Cheddar

Homemade Croissant filled with crispy bacon strips, smoked cheddar, with a bed of arugula .

North Pacific

Homemade Croissant filled with Smoked Norwegian salmon, cream cheese, spinach, candied cherry tomato, capers and honey.

Smoky Ham & Brie

Homemade croissant sandwich filled with smoked ham and brie cheese, covered with melted mozzarella cheese, decorated with honey.



Special Dishes

Most Loved

Lomo Saltado

9 oz premium beef "lomo saltado" is a popular, traditional peruvian dish, a stir fry that typically combines marinated beef with onions, tomatoes. the best of peruvian culture fused with oriental food in a single dish. welcome to the authentic flavor of Peru.



New 2026

Steak & Shine

A tender 12 oz Ribeye Steak, flambéed with panca butter and rosemary. Accompanied by two eggs prepared to your liking and crispy fries tossed with cilantro and parmesan cheese.

New 2026

Glory Lamb

Seasoned lamb rack served over creamy mashed potatoes, paired with sautéed vegetables, and finished with a rich red wine reduction. A perfect choice for lamb lovers.

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Benedict Eggs

All benedict Eggs come with homemade breakfast potatoes with paprika and salt. Optional Garlic Parmesan Potatoes for



Benedict Trio | 27

Three poached eggs of your choice! Make your best combination.

Bacon Crown

Two poached eggs on top of an Old Fashioned Biscuit Bread toast with, bourbon paprika smoked bacon with hollandaise sauce. Caramelized red pepper on top & balsamic glaze.

North Pacific

Two poached eggs on top of an Old Fashioned Biscuit Bread toast, smoked norwegian salmon, coated in hollandaise sauce, red onion, capers on top & balsamic glaze.

Most Loved

Shrimp Benedict

Two poached eggs on top of an Old Fashioned Biscuit Bread toast, red onion, grilled shrimp in house sauce, avocado, hollandaise sauce & balsamic glaze.

Spanish Ham Heaven

Two poached eggs on top of an Old Fashioned Biscuit Bread toast, Serrano Ham from Spain with crispy onion, hollandaise sauce, balsamic glaze & truffle oil splash.

Stuffed Avocados

All Stuffed Avocados come with homemade breakfast potatoes with paprika and salt. Optional Garlic Parmesan Potatoes for

All stuffed avocado are decorated, Chives, microgreens, passion fruit ring & flower.



Pork Belly Ceviche

GLUTEN FREE

Avocado with crispy pork belly ceviche style, with red onions, red pepper, cilantro, lemon juice & smashed and fried green plantain slices & arugula.

Most Loved Chipotle Steak

GLUTEN FREE

Avocado with grilled and sliced skirt steak, with red onions and colored peppers, covered with melted mozzarella, chipotle sauce & arugula.

Peruvian Ceviche

GLUTEN FREE
SPICY

Avocado with shrimp in the classic Peruvian ceviche style, with red onions, spicy peppers, cilantro, lemon juice & smashed and fried green plantain slices & arugula.

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Burguers

All burgers come with Homemade skin-on fries with paprika and salt. Optional Garlic Parmesan Potatoes for

Burger "Patacón"

Plantain bun burger with 7 oz Premium Angus Beef, "Secret Sauce", 2 Strips Bourbon Bacon glaze, slice tomato, arugula, & sunny side up egg on top.

Arepa Burguer

7 oz beef patty, fried Cheese, fresh cheese 2 strips of bacon & Pesto Mayo.



Monterrey Burger SPICY

7 oz premium beef patty, classic potato bun, jalapeño aioli, avocado slices, "mexican chori-queso," & roasted jalapeño.

♥ Most Loved The Big GB

7 oz premium beef patty, classic potato bun, "Bacon-Lemon" Home made Sauce, muenster cheese & caramelized onions.

The American Ghost

7 oz Double patty, classic potato bun, American yellow cheese, arugula, slice tomato, red onion, 2 bacon strips & melted mozzarella on top.



Sandwiches Ciabatta

All sandwiches come with Homemade skin-on fries with paprika and salt. Optional Garlic Parmesan Potatoes for

— Home made Ciabatta Bread - **MADE DAILY** —

Turkey Pesto Delight

Ciabatta with smoked turkey breast, roasted red pepper, arugula, tomato, mozzarella, and pesto mayo.

Majestic Salmon Bite

Ciabatta with smoked Norwegian salmon, cream cheese, arugula, candied cherry tomato, capers, and red onion.

Triple Meat

Ciabatta with grilled flank steak, smoked turkey, ham, mozzarella, red onion, dijon mustard, pesto mayo, and sunny side up eggs.

Cluck' Bacon & Chicken

Ciabatta with grilled sliced chicken breast, bacon strips, tomato, arugula, red onions, alioli, and sunny side up eggs.

Steak Brie Fusion

Ciabatta with grilled skirt steak, caramelized onion, spinach, tomato, brie cheese, pesto mayo, and sunny side up eggs.

♥ Most Loved Chicken Royale

Ciabatta with grilled sliced chicken breast, spinach, tomato, mozzarella, aioli.



Ciabatta Toast

All ciabatta toast are decorated, Chives, microgreens, passion fruit ring & flower.

Toast Mexican Gulf

Two toasts with 11 home seasoned grilled shrimp, arugula and guacamole base topped with Italian Modena balsamic vinegar & melted mozzarella on top.

Toast Octo-Avocado

Two toasts with grilled octopus, guacamole base, arugula topped with Italian Modena balsamic vinegar.

Toast Steak & Guac

Two toasts with grilled meat, guacamole base, arugula topped with Italian Modena balsamic vinegar.

Toast Gallen - Pork Belly

Two ciabatta bread toasts with arugula, avocado base fresh Mozzarella cheese, paprika sauce & caramelized peppers, creme cheese, all topped with a crispy pork belly. Delicious!



Toast Ham & Harvest

Two toasts crowned with Spanish Serrano Ham, an arugula and avocado base, fresh Mozzarella cheese, candied cherry tomato, decorated with Modena Italian balsamic vinegar reduction.

Toast North Pacific

Two toasts crowned with smoked Norwegian Salmon, with a base of arugula, guacamole, red onion & our homemade caper and cream cheese sauce decorated with balsamic vinegar reduction.

Toast Spanish Ham-ocado

Two toasts with Spanish Serrano ham, roasted red pepper base, cream cheese, avocado, fresh mozzarella cheese, decorated with balsamic vinegar reduction.

Most Loved

Toast Sunrise Salmon

Two toasts with Norwegian smoked salmon, guacamole and arugula base, crowned with two sunny side up eggs decorated with balsamic vinegar reduction.

VEGETARIAN

Avocado Toast

2 toasts with avocado base, with fresh cheese, chia seeds, caramelized paprika and sunny side up egg on top decorated with balsamic vinegar reduction.

Popsicles

Fruit Popsicle

Ask your server what flavors are available.

LOCAL | GOURMET | HAND-CRAFTED | GLUTEN FREE | DAIRY-FREE | VEGAN



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FOOD & COFFEE
Biströlogy
BREAKFAST • BRUNCH • DINNER

Some items served at this establishment may contain imported crawfish or shrimp. Ask for more information.

General Information:

- Menu pricing and availability subject to change.
- Prices listed reflect cash prices.
- **Save money when paying with cash.**
- 3.5% Surcharge will be added to all non-cash sales.
- All retail sales are final.

20% gratuity added to parties of 6 or more and unclosed tabs/unsigned receipts.

NO type of modification to the dishes is accepted.

NO changes or returns of dishes are accepted.

If a waiter explains the ingredients of any of our drinks or dishes, and it is not to the client's liking, the client will be responsible for paying the full price of the drink.

Allergen and Gluten-Free Information:

For our customers with food allergies and/or sensitivities, please inform your server prior to ordering. Our gluten-free items are often prepared with shared equipment (including a shared toaster) and cross contact is very likely. If you have an allergy or sensitivity, please ask that your order be prepared using our allergen handling procedures. We cannot guarantee that cross contact with foods containing allergens will not occur but will make a reasonable effort to avoid it.

This information details which of the most common allergens are present in each menu item. According to the FDA, highly refined soybean oil is not considered one of the major food allergens and therefore is not listed here. All ingredient statements were found on manufacturer-generated spec sheets. It is possible that formulations may change, or an ingredient or vendor substitution might be made which may not be immediately reflected in this chart.

Note we try to exercise caution and follow certain allergen procedures to prevent cross contact, but our ingredients containing milk, egg, fish, peanut, sesame, tree nut, shellfish, soy, wheat, and other allergens are made in the same kitchen and there is still a risk of cross-contact with shared surfaces and equipment. Please consult your healthcare provider to determine the types of precautions you should take before enjoying any of our menu items. Also, please allow extra time to prepare your special order.

**CONSUMER
ADVISORY**

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Florida Department of
Business &
Professional
Regulation

—Section 3-603.11, FDA Food Code

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