



VENTURA

W Y N W O O D

L A T I N & U R B A N E A T E R Y

V Vegetarian VG Vegan GF Gluten Free N Contains Nuts

TRADITIONAL COFFEE

Hot or iced · Customize with Vanilla, Caramel or Hazelnut syrup

Espresso · 4 oz VG GF	4
Cortadito · 4 oz V GF	4
Americano · 8 oz VG GF	4
Macchiato · 4 oz V GF	4
Latte · 16 oz V GF	6
Cappuccino · 12 oz V GF	5.75
Mochaccino · 12 oz V GF	6

SPECIALTY COFFEE

Iced version available for all

Matcha Latte or Cappuccino · 12 oz V N	9
Ceremonial matcha, silky steamed milk of your choice, espresso shot, whipped cream and matcha powder.	
Tiramisu Latte or Cappuccino · 12 oz V	7
Rich espresso, choice of milk, velvety mascarpone foam, cacao powder and a crispy lady finger on top.	
Pistachio Latte or Cappuccino · 12 oz V N	7
Espresso, crushed pistachio ring, steamed milk of your choice, whipped cream and pistachio cream.	
Nutella Mocha · 12 oz V N	7
Bold espresso, Nutella ring, choice of milk, whipped cream, cocoa powder and Nutella syrup on top.	

SOFT DRINKS

Small 12oz · Large 20oz

Coconut Lemonade VG GF	6
Strawberry Lemonade VG GF	6
Coke VG GF	3.50
Diet Coke VG GF	3.50
Coke Zero VG GF	3.50
Sprite VG GF	3.50
Sparkling Water Saratoga · 12 oz	6
Flat Water Saratoga · 12 oz	6
Water Sibilla Flat · 750 ml	11
Water Sibilla Sparkling · 750 ml	11

BREAKFAST & BRUNCH

Avocado Toast v	15
Toasted multigrain bread, smashed avocado, sweet grape tomatoes, crumbled feta, pickled onions and 2 eggs any style. + Add-on: Bacon crumbles · Pastrami · Ham · Prosciutto	
Steak & Eggs GF	25
Tender NY steak, 2 eggs any style, golden roasted potatoes, crisp house salad and chimichurri.	
Brunch Bagel	16.50
Fluffy scrambled eggs, melted American cheese, crispy bacon, fresh alfalfa and smoky espresso coffee bacon jam.	
Classic Breakfast	16
2 eggs any style, crispy bacon or savory pork sausage, toasted bread, roasted potatoes and house salad.	
Ventura Croissant N	17
Golden toasted croissant, creamy stracciatella, pistachio mortadella, fresh arugula, honey and crushed pistachios.	
Wynwood Benedict	18
Warm biscuit, smoky coffee bacon jam, 2 silky poached eggs, pickled onion, aji amarillo hollandaise — house salad or roasted potatoes.	
Fit Veggie Omelette v GF	15
Fluffy omelette with sautéed onions, peppers, tomatoes and melted mozzarella, topped with charred avocado — toasted bread or roasted potatoes.	



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B R U N C H S W E E T S

- Guava Bacon Waffle** 17
Crispy golden Belgian waffle, vibrant guava reduction, smoky bacon crumbles and dulce de leche whipped cream.
- Dulce de Leche & Peach Waffle v** 17
Crispy golden Belgian waffle, silky dulce de leche, sliced peaches, salted caramel whipped cream and crispy meringues.
- Nutella Waffle v N** 17
Crispy golden Belgian waffle, warm Nutella fondue, fresh strawberries and banana.

H E A L T H Y C O R N E R

- Acai Bowl vG GF N** 16
Vibrant frozen açai base, fresh strawberry, banana, blueberry, toasted coconut, crunchy granola and golden honey.
- Yogurt Bowl v GF N** 15
Creamy Greek yogurt, fresh strawberry, banana, blueberry, crunchy granola and honey.
- Pitaya Bowl vG GF** 16
Bright pitaya frozen base, fresh strawberry, banana, blueberry, crunchy granola and honey.

S H A R E A B L E S

- Dreamy Burrata v** 15.50
Pillowy fresh burrata, luscious guava reduction, guava cubes and warm toasted bread.
- Two-Bites** 11
Golden baked empanadas — ground beef or ham & cheese — with house creamycurri sauce.
- Provo Crispy Fondue v GF** 17
Roasted provolone, sweet grape tomatoes and bright chimichurri, served with warm toasted bread.
- Caribe Plantain Tostón GF** 18
Grilled NY steak over crispy tostón plantain, fresh pico de gallo, queso fresco and smoky red pepper sauce.
- Guac Crunch Caribe vG GF** 16
Creamy house guacamole, lime-marinated jicama and tajín, served with homemade crispy corn chips.
- Golden Tiger Ceviche GF** 19
Shrimp, calamari and white fish in a creamy aji amarillo leche de tigre, served with crispy tostón plantain.

S A L A D S & B O W L S

- Greek Salad v GF** 15
Crisp romaine, grape tomatoes, red onion, cucumber, feta, kalamata olives and Mediterranean dressing.
- Caesar Salad** 15.50
Crisp romaine, shaved parmesan, golden brioche croutons, anchovy salt and creamy caesar dressing.
- Cobb Salad GF** 17
Crisp romaine, grape tomatoes, smoky bacon crumbles, kettle corn, creamy avocado, hard boiled egg and honey mustard.
- Quinoa Bowl vG GF** 15.50
Vibrant tricolor quinoa, grape tomatoes, red onions, kettle corn, cucumber, avocado and honey mustard dressing.
Add Protein: Chicken 5 · Steak 10 · Fresh Salmon 7 · Shrimp 10

V E N T U R A B I S T R O — L U N C H & D I N N E R

- NY Steak · Bife de Chorizo GF** 36
12oz prime angus strip loin, golden French fries or sweet potato fries, crisp house salad and chimichurri butter.
- Seafood Coco Vibe GF** 30
Shrimp, calamari, mussels and white fish in a rich creamy coconut broth with silky rice.
- Salmon or Corvina Ventura GF** 28
Grilled fillet with sweet & sour Caribbean tamarind sauce, golden creamy rice and crispy tostón plantain.
- Latin Soul Chicken GF** 23
Herb-roasted chicken, sautéed vegetable quinoa, silky huancaína and bright chimichurri.
- Beef Milanese** 18
Golden breaded Milanese served with crispy French fries and fresh house salad.

V E N T U R A S I G N A T U R E B U R G E R S

- Toscana Burger** 24
8oz angus beef, brioche bun, prosciutto di parma, fresh mozzarella, arugula and basil aioli sauce.
- Manhattan Burger** 24
8oz angus beef, brioche bun, NY pastrami, sunny fried egg, American cheese, lettuce, tomato and smoke red pepper sauce.
- Ventura Burger** 22
8oz angus beef, brioche bun, provoleta, crispy onions, lettuce, tomato and creamycurri sauce.
- Bacon Cheese Burger** 20
8oz angus beef, brioche bun, lettuce, tomato, red onion, bacon, American cheese and signature Ventura sauce.
Veggie patty option available · Gluten-free bun available · All burgers served with crispy fries

K I D S M E N U

- Cheeseburger** 12
Served with French fries.

Chicken Tenders
Served with French fries.

12

D E S S E R T S

Ventura Cake v Layered dark chocolate cake with dulce de leche — smooth, indulgent and deeply satisfying.	12
Rogel Cake v N Crispy caramelized pastry layers with dulce de leche — an Argentinian classic.	12
Key-Lime Pie v Silky key lime cream on a buttery graham cracker crust — bright and refreshing.	10
Torta Vasca v GF Creamy Basque-style cheesecake, graham cracker base with a golden caramelized top.	10
Caramel Flan v GF Classic silky vanilla custard with warm caramel sauce.	6



⚠ ALLERGY NOTICE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our kitchen handles all major allergens including gluten, dairy, eggs, tree nuts, shellfish and fish. Please notify your server of any allergies.