

La Martola

LUNCH MENU

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PLATES

At La Màrtola, we redefine the dining experience with European Coastal flavors, weaving the warmth of Riviera culinary traditions into every dish. Our menu reflects a dedication to quality ingredients, ensuring each bite is a celebration of authenticity and taste.

island creek oysters half dozen 24 / dozen 48
champagne mignonette

frisée salad 26
roquefort cheese, croutons, hazelnut, poached egg, duck lardons, tuscan EVO

homestead heirloom tomatoes 16
"french farm" heirloom tomatoes, chevre cheese, gaeta olives, arugula, tuscan EVO

paleta iberico con chips 24
"cinco jotás" acorn-fed pig shoulder, potatoes, manchego cheese, chives

smoked salmon club 22
scottish smoked salmon, tomatoes, lettuce, avocado, mayonnaise, lemon

mediterranean chicken sandwich 22
Rotisserie "heritage green circle" chicken, arugula, heirloom tomatoes, red onions, avocado, basil mayo
tuscan evo

nicoise salad 28
tuna, french beans, small potatoes, baby gem lettuce, bacon, lemon, eggs, avocado, heirloom tomatoes, shallot, cucumbers, radish, nicoise olives, provençal EVO

mozzarella di bufala 30
mozzarella "il casolare", "french farm" heirloom tomatoes, pistacchio di bonte', basil, snap peas,

orata crudo 26
ciliegini tomatoes, taggiasca olives, arugula, tropea red onions, lemon, ligurian EVO

florida vegetables 28
mint, oregano, tahini, dill cream, sicilian EVO

tagliolini al limone 26
"pastificio spinosi" eggs tagliolini, vidalia onions, lemon, butter-cream sauce, chives

vegetarian lasagna 25
grilled florida vegetable, bechamel, parmigiano reggiano, san marzano tomatoes DOP, tuscan EVO

spaghetti al pomodoro 25
"pastificio mancini" durum wheat spaghetti, san marzano tomatoes, basil, EVO

loup de mer 40
grilled mediterranean bass, parsley, pastis-lemon reduction, florida vegetable ratatouille, ligurian EVO

"heritage green circle" poulet 25/qt 40/half 80/whole
rotisserie chicken, "french farm", grilled carrots, herbs, provençal EVO

contre-filet 55/half 120/whole
"linz heritage angus farm" grass-fed new york strip, grilled asparagus, polenta, umbrian EVO

PIZZAS

La Màrtola proudly introduces pizzas by La Filiale – a tribute to the original concept in Italy. Immerse yourself in the same quiet sophistication and rustic charm as you indulge in timeless Neapolitan pizzas, each bite a delightful journey to the tranquil haven of La Filiale.

La martola tasting 20
arugula, riviera, portonovo, orto

arugula 28
squacquerone di romagna DOP, "french farm" arugula, parmigiano reggiano, lemon zest, EVO.

riviera (made in "padellino") 32
arugula, prosciutto di parma "galloni", pomodorini, parmigiano reggiano, basil, EVO

portonovo (made in "padellino") 32
buffalo mozzarella & ricotta "casolare", mortadella DOP, pistacchio di bronte, paccasassi, orange zest, EVO

carbonara 30
pecorino romano fondue, guanciale, eggs cream, fried zucchini flower, EVO

orto 26
mozzarella fiordilatte "casolare", seasonal florida vegetables, fresh herbs, lemon zest, EVO

collina 30
smoked scamorza "casolare", guanciale, rosemary, seasonal mushroom, EVO

classica 30
mozzarella fiordilatte "casolare", san marzano tomatoes DOP, basil, EVO

moderna 32
mozzarella fiordilatte "casolare", san marzano tomato and basil emulsión, EVO

vesuvio 32
smoked scamorza "casolare", san marzano tomatoes DOP, nduja sausage, oregano, lemon zest, EVO

SIDES

ascolana olives 14
fried, stuffed with meat and herbs.

sweet cremini 12
fried eggs custard cubes.

la màrtola frites 12
maldon herbs de provence salt, homemade ketchup and mayo.

grilled florida vegetable skewers 12
rosemary, oregano Tuscan EVO.

pilaf almond rice 12
coconut milk, almonds, oregano.

crispy zucchini 12
"french farm" zucchini, beer-batter

focaccia 10



We charge \$2 per person for unlimited distilled still or sparkling water to save the environment.

An 20% gratuity calculated on total food and beverage is automatically added to guest checks for parties of 6 or more.

LaMartola.com
Miami, Florida