

Appetizers

HUMMUS v	18
chickpea purée, roasted fennel, mint olive oil, pita bread	
CRISPY PORK BELLY	19
bronze crusted pork belly	
<i>Side of chimichurri, guava glaze or cilantro aioli</i>	
TOSTONES ALLURE v	15
twice-fried plantain, mango salsa, coriander aioli, garlic crema	
ANTICUCHO DE CAMARON	18
grilled shrimp skewers, spicy garlic marinade, pineapple, red onion	
BEEF EMPANADA	14
flaky pastries, seasoned ground beef, cilantro aioli	



Soups and Salads

SANCOCHO SOUP	15
slow-simmered stew with beef, chicken, ribs, potato, yuca, plantain and corn	
ROASTED GARLIC KALE SALAD v	14
romaine, kale, cherry tomato, bacon, roasted garlic, crouton	
<i>Add chicken breast 10 grilled shrimp 12, grilled salmon 18, steak 16</i>	
CEASAR SALAD	14
romaine, bacon, mushroom, parmesan, croutons	
<i>Add chicken breast 10 grilled shrimp 12, grilled salmon 18, steak 16</i>	



Entrees

BEEF SLIDERS	22
mini brioche burger, pickles, pickled onion, cheddar, ketchup, mustard	
CHICKEN WING PLATTER	20
12 golden fried wings with fries	
<i>Barbecue, Buffalo, Garlic Parmesan</i>	
CRISPY-SKIN SALMON	38
pan seared salmon, mashed potato, brown butter glaze	
SWAI À LA COCO	24
simmered swai, coconut, curry, ginger, peppers, rice, crispy green plantains	
CURRY GOAT	38
tender goat meat, caribbean curry, jasmine rice	
BRAAI LAMB CHOPS	45
thyme and honey marinade, spicy garlic butter, yuca mash, glazed carrots	
ISLAND PASTA	28
bucatini pasta, creamy jerk sauce, broccolini, bell peppers.	
<i>Add chicken breast 10 grilled shrimp 12, grilled salmon 18, steak 16</i>	



Shareable

PAELLA ALLURE	45
saffron rice, peppers, onion, tomato, shrimp, clams, mussels, calamari	
THE RIBEYE STEAK	59
16 oz ribeye ,thyme, herb butter	
<i>Side of mash potato, fries or choice of salad</i>	
<i>Two 16oz ribeye with two sides</i>	



PARMESAN TRUFFLE FRIES	8
SAUTÉED MUSHROOMS	8
FIRE ROASTED VEGETABLES	8
YUCA MASH	9
MASHED POTATO	8
FRIED PLANTAINS	8
JOLLOF RICE	15
JASMINE RICE	7

Menu

Dolcé – Sweets

MIDNIGHT LAVA	14
velvety chocolate, molten core, vanilla ice cream, caramel drizzle	
LECHES LUXE	14
tres leches, soft vanilla cake soaked in light sweet milk cream	
VANILLA ICE CREAM	8
sprinkled with cinnamon and powdered sugar	



Allure Brunch

BRUNCH SPECIALS

Shrimp and grits	12
French toast with bacon or chicken sausage	12
Steak and eggs with chimichurri	24
Chicken wings and waffles	18
Assorted pastries	8
Seasonal fruit	8

BEEF SLIDERS	22
Mini brioche burger, pickles, pickled onion, cheddar, ketchup, mustard	
BEEF EMPANADA	14
flaky pastries, seasoned ground beef, cilantro aioli	
Lamb chops	45
thyme honey marinade, spicy garlic butter, fries	

SIDES

Extra bacon	5
Extra sausage	5
Extra avocado	4

MIMOSA BAR

Midday Mimosa	13
French 75	13
Coffee	4
Tea	4
Orange Juice	4



Drinks

Specialty Cocktails

all cocktails are priced at \$16

MANGO IN THE FAST LANE
cognac, cointreau, mango, lemon

TEA FOR THE BEE'S
earl grey infused gin, honey, lemon, orange bitters

CATCHING THE RED EYE
blackberry infused bourbon, aperol, sweet vermouth, lemon

GOLDEN HOUR
rum, averna, pineapple, lemon, ginger

SMOKE & MIRRORS
bourbon, demerera, angostura and orange bitters

400 RABBITS
tequila, mezcal, carrot, passionfruit, lime, scotch bonnet tincture

KISS MY BUBBLES
vodka, st. germaine, lemon, strawberry kiwi syrup, prosecco

PALOMA AND CHILL
tequila, pineapple, lime, agave, grapefruit soda

THE SUGARBIRD
vodka, herbal liqueur, lychee, cucumber, lemon, cane syrup

NO MONKEY BUSINESS
whiskey, lemon, banana oleo, banana cinnamon foam

Night Caps

A NIGHT IN JO'BURG
vodka, mr. black, amarula, chocolate syrup, coffee

MOVIE NIGHT
salted caramel whiskey, noble oak whiskey, popcorn syrup, chocolate bitters

LAST CALL
cognac, frangelico, coconut cream, coffee

Packaged Goods

HARD SELTZER 7

LIGHT LAGER 5

BELGIAN PILSNER 7

WHEAT ALE 8

GOLDEN ALE 7

Zero Proof

COCONUT CLOUD 9
non-alcoholic rum, pineapple, coconut, lime

GOLDEN BUBBLES 9
non-alcoholic aperitif, passionfruit, lemon, club soda

STELLA ZERO 5

White Wine

BULLETIN PLACE 8/30
sauvignon blanc | south eastern australia, australia

VISTA POINT 9/32
pinot grigio | modesto, california

JERMANN 15/66
pinot grigio | friuli, italy

ESSAY 11/38
chenin blanc | western cape, south africa

BERNIER 8/30
chardonay | loire valley, france

HARKEN 10/45
chardonay | monteray, california

AUGUST KESSELER 10/40
riesling | rheingau, germany

Red Wine

CHOCOLATE BLOCK 16/70
red blend | western cape, south africa

RODE CELLARS 9/32
pinot noir | buellton, california

ETUDE 22/110
pinot noir | sonoma, california

RODE CELLARS 9/32
cabernet sauvignon | buellton, california

JOSEPH PHELPS 28/150
cabernet sauvignon | napa valley, california

Sweet Wine

PAPI MANGO 9/32
white blend | santiago, chile

BULLETIN PLACE 8/30
moscato | south eastern australia, australia

TROPICAL STRAWBERRY 8/35
moscato | piedmont, italy

DORNFELDER 9/40
red blend | pflaz, germany

ALLURE
— LOUNGE —
ORLANDO