

MIAMI SPICE

DINNER MENU - \$42

Available TUE – WED – THU – FRI - SUN

Appetizer

HALF CURED MEAT AND CHEESE BOARD

CRISPY ARTICHOKE

BURRATA SALAD

EMPANADA

SELECTION OF 1 OF ANY OF OUR EMPANADAS:

*BEEF - CHICKEN - ONION AND CHEESE - HUMITA - BBQ PULLED PORK - KALE
MUSHROOM AND GOAT CHEESE*

Entrée

SHELTER BURGER

BABY PORK RIBS

FIRE ROASTED HALF CHICKEN

BURRATA & PROSCIUTTO PIZZA

TRUFFLE PIZZA

SOPRESSATA PICANTE PIZZA

BEEF MILANESA

NAPOLITANA (ADD HAM, CHEESE AND TOMATO SAUCE) +\$8

OCTOPUS HOT DOG

Dessert

PANQUEQUE

COCONUT FLAN

CHOCOLATE EMPANADA

Disclaimer

3-course meal includes 1 appetizer, 1 entrée and 1 dessert.

Beverage, tax and gratuity are not included.

An 18% gratuity and 7% tax will be added to the Price

MIAMI SPICE

BRUNCH MENU - \$28

Available on Sundays

Appetizer

HALF CURED MEAT AND CHEESE BOARD

CRISPY ARTICHOKE

BURRATA SALAD

OCTOPUS AND SHRIMP CEVICHE

AVOCADO ON TOAST

SHELTER FRENCH TOAST

EMPANADA

SELECTION OF 1 OF ANY OF OUR EMPANADAS:

*BEEF - CHICKEN - ONION AND CHEESE - HUMITA - BBQ PULLED PORK -
KALE MUSHROOM AND GOAT CHEESE*

Entrée

SHELTER BURGER

BABY PORK RIBS

FIRE ROASTED HALF CHICKEN

EGGS AND MUSHROOMS PIZZA

BURRATA & PROSCIUTTO PIZZA

SOPRESSATA PICANTE

TRUFFLE PIZZA

Dessert

PANQUEQUE

COCONUT FLAN

CHOCOLATE EMPANADA

Disclaimer

3-course meal includes 1 appetizer, 1 entrée and 1 dessert.

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FOOD MENU

SNACKS

CURED MEAT AND CHEESE BOARD
menuFull \$32 / Half \$18

Prosciutto di Parma, Mortadella with Pistachio
Prosciutto Cotto, Manchego, Parmigiano,
Focaccia

CITRUS MARINATED OLIVES. \$ 6

STARTERS

CRISPY ARTICHOKE \$15
Tuscan Artichokes with Lemon Zest

COD CROQUETTES \$16
Salted Cod, Bechamel & Garlic Aioli

BURRATA SALAD \$15
Arugula, Red Peppers, Focaccia
-- Add Prosciutto \$5 --

RED ENDIVES \$15
Pears, Chardonnay Vinegar, Pecans, Crouton

TRUFFLE MAC N' CHEESE \$15

OCTOPUS AND SHRIMP CEVICHE \$17
Tomato, peppers and onions 

EMPANADAS \$6

BEEF

Hand Cut Prime Beef, Onions, Hard Boiled Egg, Scallions

HAM & CHEESE

BBQ PIGGY

Slow Cooked Pulled Pork, Col Coleslaw

CHICKEN

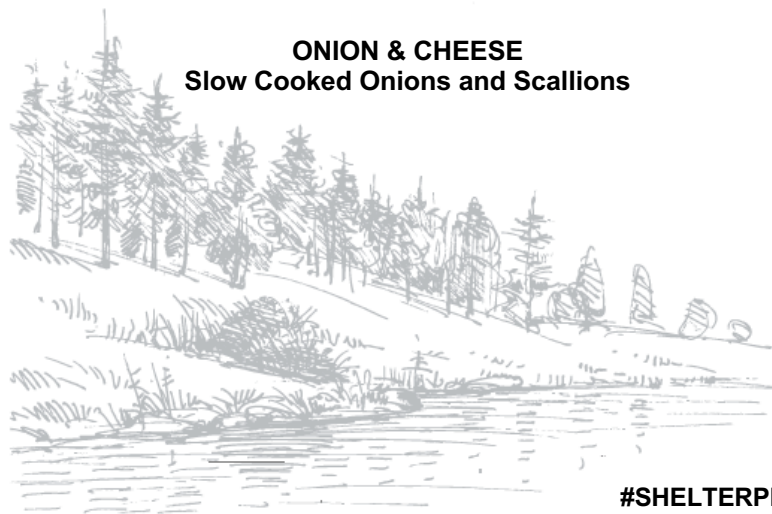
Organic Chicken & Red Peppers

HUMITA

Sweet Corn Empanada

MUSHROOM, GOAT CHEESE & KALE
Mix Mushrooms

ONION & CHEESE
Slow Cooked Onions and Scallions



#SHELTERPIZZA

PIZZAS

MARGHERITA \$16
Tomato Sauce, Mozzarella & Basil

FUGAZZA \$17
Mozzarella, Spanish Onions, Olive Oil, Parmesan & Oregano.

HAM & PEPPERS \$18
Tomato Sauce, Mozzarella, Prosciutto Cotto, Roasted Red Peppers

QUATTRO FORMAGGI \$18
Fior di Latte, Parmesan, Smoked Mozzarella, Gorgonzola

BURRATA & PROSCIUTTO \$22
Arugula, Burrata, Parmesan

TRUFFLE PIZZA \$24
Tartufo Mozzarella, Parmesan & Fontina

SOPRESSATA PICANTE \$18
Mozzarella, Tomato Sauce, Spicy Sopressata

QUATTRO STAGIONI \$18
Mushrooms, Artichokes, Olives, Mozzarella, Prosciutto Cotto

BRUSSELS SPROUTS \$19
Smoked Mozzarella, Fontina, Pancetta

GRILLED*

ENTRAÑA ASADA \$34
10 Oz Grilled Skirt Steak

RIBEYE \$38
14 OZ Ribeye Steak

*All our Grilled items are served with a green salad

MAINS

BRANZINO FILLET \$34
Pan Seared with Tomato, Olives, Capers Provençal

BABY PORK RIBS \$27
Slow braised ½ Rack Double Rub w/Col Slaw and Corn on the Cob

FIRE ROASTED HALF CHICKEN \$29
With Cremini Mushrooms, Roasted Onions and Jus

OCTOPUS HOT DOG \$19
Wrapped in Bacon Served in A Brioche Bun with Home Made Col Slaw

SHELTER BURGER \$19
8 Oz Angus with Swiss Cheese, Lettuce, Tomato, Onion & Fries Add Bacon or Egg \$5

BEYOND BURGER \$21
6 Oz Vegan Patty with Lettuce, Tomato, Onion & Fries Served on Vegan Pretzel Bun

PAN SEARED SALMON \$34
8 oz Salmon Steak with Charcoal Broccoli, Potatoes and Coconut Fume

BEEF 'MILANESA' \$28
11 Oz Breaded Eye Round with Green Salad
A LA NAPOLITANA +\$8
With Ham, Tomato Sauce and Our Cheese blend

SIDES

FRENCH FRIES \$8

SHISHITO PEPPERS \$8
With Sea Salt

BRUSSEL SPROUTS \$9
With Shaved Parmesan

POTATO WEDGES \$8

CORN ON THE COB \$9
With Cotija cheese

DESSERTS \$9

PINEAPPLE BREAD PUDDIN
With Salted Caramel Pistachios (N)

COCONUT FLAN
With Berries

PANQUEQUE
Crepe Filled with Dulce De Leche, topped with Caramelized
Banana

CHOCOLATE EMPANADA
Dark Chocolate, Hazelnuts and Dulce de Leche Sauce (N)

ICE CREAM SCOOP \$5

Vanilla or Chocolate



For Your Convenience An 18% Gratuity will be A
added to Your Check

20% gratuity will be added to parties of 10 and more

www.shelterbrooklyn.com

PHONE: 305 603 8970

#SHELTERPIZZA

DRINKS MENU

BEERS \$8

BOTTLED

LA COLORADA – MIAMI – AMBER LAGER
STELLA ARTOIS – BELGIUM - LAGER
VEZA SUR SOUTH COAST IPA – MIAMI – IPA

DRAFT BEER

DORADA PAMPEANA – MIAMI – BLONDE ALE
AMERICANA – MIAMI - APA
ESTRELLA DAMM – SPAIN – LAGER
MANGO CART – LA – MANGO FLAVORED WHEAT ALE

HOUSE COCKTAILS \$15

NORTH 7TH MULE

Larceny Bourbon, Amaro Montenegro, Martini & Rossi Sweet Vermouth,
Lime, Ginger Syrup, Mandarin, Mint

ROCKSTAR

Illegal Mezcal, Passion Fruit, Vanilla Syrup, Ginger Beer

LEMON FIZZ

Grey Goose Essences Strawberry Lemongrass,
Lemongrass Syrup, Lime Juice, Soda Water

1888 FASHIONED

Butter Washed Brugal 1888 Rum, Vanilla Syrup, Bitters, Coffee Notes

ARANCIA SPRITZ

Home Made Arancello, Martini & Rossi Fiero, Prosecco, Orange Juice,
Lime

WHITE WINES

CANTOS NO LUAR \$15 / 68
Albarino – Rias Baixas - Spain

THE LITTLE SHEEP \$14 / \$63
Sauvignon Blanc – Marlborough – New Zealand

WUTZL \$61
Reisling – Austria

IL NIDO \$13 / \$54
Pinot Grigio – Veneto - Italy

RAPHAEL MIDOIR \$14 / \$83
Sancerre – Loire Valley - France

NORIA \$14 / \$82
Chardonnay – Sonoma County - USA

FIN DEL MUNDO SPECIAL BLEND \$145
Blend – Neuquen – Argentina

BARON DE CHIREL RESERVA \$125
Tempranillo Blend – Rioja - Spain

SETTECANI \$68
Lambrusco – Castelvetro – Italy

PAPILLON \$155
Blend – California – USA

MARQUES DE RISCAL GR \$95
Tempranillo – Rioja - Spain

BELLARINA \$95
Sangiovese – Brunello di Montalcino – Italy

PRISIONER \$110
Blend – California - USA

ROSE

VILLA D'ADIGE

Blend - Veneto, Italy
Glass \$14
Bottle \$65

RED WINES

HD CLASICO \$14 / \$63
Malbec – Mendoza - Argentina

MALMA \$15 / \$69
Pinot Noir – Neuquen - Argentina

MONTAGNE RUSSE \$18 / \$81
Pinot Noir – Sonoma Coast - USA

KALLAN \$16 / \$71
Cab. Sauvignon – California - USA

MOSQUITA MUERTA \$132
Blend – Mendoza – Argentina

LA GARNACHA SALVAJE \$78
Garnacha – Aragon – Spain

FLECHA DE LOS ANDES \$110
Malbec – Mendoza – Argentina

SIGRID IN BLACK \$72
Blend – Napa Valley – USA

QVIS \$14 / \$63
Nero amaro – Salento - Italy

LOPEZ DE HARO \$14 / \$ 65
Tempranillo – Rioja - Spain

HEBO \$95
Blend - Tuscany - Italy

CAYMUS 2019 \$210
Cabernet Sauvignon – Napa Valley – USA

PROYECTO LAS COMPUERTAS \$115
Malbec – Mendoza – Argentina

BELLE GLOSS \$110
Pinot Noir – Sonoma County – USA

SAPO DE OTRO POZO \$118
Blend – Mendoza – Argentina

CASCINA FERRERO \$72
Barolo – Tenuta Carretta – Italy

SANGRIA

GALEA WHITE WINE

Glass \$15
Bottle \$63

GALEA RED WINE

Glass \$15
Bottle \$63

SPARKLING

VEUVE CLIQUOT

California - USA
BOTTLE - \$110

CHANDON CALIFORNIA

California - USA
BOTTLE - \$75

VILLA JOLANDA PROSECCO – BRUT

Italy
Glass - \$13
Bottle - \$65

MOCKTAILS \$7

SOFT DRINKS \$5

COKE – DIET COKE – SPRITE – GINGER ALE –
ACQUAPANNA 500ML - SAN PELLEGRINO 500ML