



TABLE SNACKS

CURED MEAT AND CHEESE BOARD

Full \$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

BURRATA & PROSCIUTTO \$22
Arugula, Burrata, Parmesan

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

TRUFFLE PIZZA \$24
Tartufo Mozzarella, Parmesan
& Fontina

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

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

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

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

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

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

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

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

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

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

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

BRUSSEL SPROUTS \$9
With Shaved Parmesan

SHISHITO PEPPERS \$8
With Sea Salt

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

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

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

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

WUTZL \$61
Reisling – Austria

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

ROSE VILLA D'ADIGE

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

RED WINES

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

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

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

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

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

HEBO \$95
Blend - Tuscany - Italy

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

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

MOSQUITA MUERTA \$132
Blend – Mendoza – Argentina

PROYECTO LAS COMPUERTAS
\$115
Malbec – 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

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

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

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

CASCINA FERRERO \$72
Barolo – Tenuta Carretta – Italy

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

BELLARINA \$95
Sangiovese – Brunello di Montalcino – Italy

PRISIONER \$110
Blend – California - USA

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

For your convenience an 18%
Gratuity will be added to your check



