



DINNER TO GO/ DELIVERY MENU

MISE EN PLACE

442 WEST KENNEDY BOULEVARD
TAMPA, FLORIDA 33606
813-254-5373
MISEONLINE.COM

LUNCH: TUESDAY-FRIDAY 11:30AM-2:30PM
DINNER: TUESDAY-THURSDAY 5:00-10:00PM
FRIDAY-SATURDAY 5:00-11:00PM

PLEASE VISIT US AT OUR OTHER LOCATIONS!

SONO CAFE, TAMPA MUSEUM OF ART
MISE CAFE, AMALIE ARENA
CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F (COMING SOON!)

PLEASE NOTIFY US OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PROPRIETORS

CHEF MARTY BLITZ

MARYANN FERENC, CEO

FIRST COURSES

HAMACHI CRUDO - KUNG PAO BRUSSEL FIJI APPLE PEANUT SALAD, MISO MUSTARD EMULSION, PASSION FRUIT FLUID GEL, VADOUVAN SEA SALT - 12.30
CEVICHE - ROCK SHRIMP, BAY SCALLOPS, TUNA, SALMON, SNAPPER, YUZU, SMOKE SOY, GINGER, FRESNO CHILIES, SWEET POTATO PUREE, TOSTONES - 12.30
SEARED PORK BELLY - AJI AMARILLO LIME JAM, TOMATILLO AVOCADO SALSA, CABBAGE ESCOVITCH, COTIJA, HOUSE MADE TORTILLAS - 13.30
DAILY SCRATCH SOUPS - CHOICE OF BROTH OR CREAM - 7.30

SECOND COURSES

BURRATA SERRANO HAM - APPLE PEAR HAZELNUT ENDIVE SALAD, FIG BALSAMIC JAM, GRILLED BAGUETTE - 13.30
CHILI ARBOL CRUSTED SHRIMP - FARRO WHITE BEAN VIRGINIA HAM GREEN CHILI RAGOUT, PICKLEBACK SLAW, BBQ VINAIGRETTE - 14.30
RISOTTO - SCALLOP, NDUJA, CAULIFLOWER, ALMONDS, RAISINS, MANCHEGO - 12.30
KOBE OXTAIL POUTINE - FINGERLING FRIES, OXTAIL GRAVY, CHEDDAR - 12.30
LOBSTER POUTINE - FINGERLING FRIES, BRANDY GRAVY, CHEDDAR - 12.30
L.A. PIZZA - CORN PANCETTA, TOMATOES, BASIL, ONIONS, PEPPERONCINI - 14.30
L.A. PIZZA - DUCK, POINT REYES, MUSHROOMS, CHERRIES, HAZELNUTS - 14.30
WILD MUSHROOM EDAMAME SALAD - POMEGRANATE SEEDS, WALNUTS, LEMON TAHINI YOGURT, PICKLED RADISH - 12.30
ORGANIC ARUGULA - FIGS, CONFIT BALSAMIC RED ONIONS, CRISPY PANCETTA, GOAT CHEESE FOCACCIA TOAST, SHERRY WALNUT VINAIGRETTE - 10.30
MIXED BEET SALAD - HONEY THYME GRILLED PEARS, FRISEE, CANDIED PECANS, RED ONION, TANGERINE FENNEL POLLEN VINAIGRETTE, LAVENDER MALDON SALT, POINT REYES BLUE CHEESE WITH PUMPERNICKEL CRUMBLE - 11.30

CHEESE COURSE

SELECT THREE 18.30 / **FIVE** 22.30

WITH FOCACCIA CROSTINI, QUINCE PASTE, MARCONA ALMONDS, WILDFLOWER HONEYCOMB

COW

BEEHIVE BARELY BUZZED, USA - COFFEE-RUBBED
COMTÉ, FRANCE - UNPASTEURIZED, CREAMY, NUTTY
GRAFTON SMOKED CHILI CHEDDAR, USA - SMOKE, HEAT, AGED 60-DAYS
GRANA PADANO, ITALY - AGED 9-MONTHS
MAHON, SPAIN - FIRM, TANGY
POINT REYES, USA - MEDIUM CREAMY BLUE, SWEET
REYPENAER, HOLLAND - INTENSE, CREAMY, AGED 1-YEAR
STILTON, UK - CRUMBLY BLUE, POTENT
SWEET GRASS DAIRY CAMEMBERT, USA - DOUBLE CREAM, BUTTER FINISH
SWEET THOMASVILLE TOMME, USA - RAW GRASS, TANGY

SHEEP

ARTZAI GAZTA IDIAZABAL, SPAIN - UNPASTEURIZED, HARD, SMOKEY, RICH
LAMB CHOPPER, HOLLAND - SMOOTH, BUTTERY
MOLITERNO AL TARTUFO, ITALY - TRUFFLE
MOLITERNO AL VINO, ITALY - SHARP, AMARONE

GOAT

BIJOU, USA - SOFT, FRESH, SWEET, AGED 1-WEEK

ENTRÉES

HERBS DE PROVENCE CRUSTED TOFU - FARRO, ASPARAGUS, PEAS, CHANTERELLE, CORN, TOMATOES, LEMON TOMATO TARRAGON BROTH - 19.30
PAN SEARED FREE RANGE CHICKEN - CANNELLINI BEAN MERGUEZ RAGOUT, GRILLED CABBAGE, DUCK FAT ROASTED FINGERLING POTATOES, MEYER LEMON CALABRIAN FENNEL POLLEN VINAIGRETTE - 23.30
VEAL SCALLOPINI - VEAL SWEETBREAD BRUSSEL PANCETTA KALE WALNUT FRICASSEE, LOBSTER MUSHROOM VEAL JUS, TURNIP PUREE - 33.30
SEARED RED SNAPPER - LOBSTER CORN MUSHROOM SUMMER SQUASH RAGOUT, PEPITA STEAMED QUINOA, GREEN TOMATO FRESNO CHILI HORSERADISH VINAIGRETTE, PICKLED SHALLOTS - 32.30
GRILLED NORWEGIAN SALMON - FORBIDDEN BLACK RICE, COCONUT GINGER CHILI GREENS, EDAMAME CASHEW JICAMA RADISH, SOY EMULSION - 31.30
FILET OF BEEF TENDERLOIN - SMOKED PAPRIKA FINGERLING POTATO PIQUILLO HASH, GRILLED WHITE ASPARAGUS, KALE SALSA VERDE, SHERRY VINEGAR CAPER BLACK TRUFFLE JUS - 40.30
ZA'ATAR GRILLED SALMON, TUNA, SNAPPER OR TOFU - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 32.30

SIDES

DUCK FAT MARBLE POTATOES - 8.30
AMISH CHEDDAR CHILI GRITS - 7.30
BRAISED KALE - 7.30
REYPENAER GOUDA CREAMED KALE - 7.30
SEASONAL VEGETABLE SAUTÉ - 7.30

LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE
CORN NUT PEPITA CRUMBLE - 9.30
LENTIL CRACKED WHEAT SALAD - 7.30
BACON SHERRY BRUSSEL SPROUTS - 9.30
ROASTED ASPARAGUS - 7.30