



## **Atlantico – Fact Sheet**

Atlantico’s ambition is to be a restaurant that offers our guests the opportunity to taste and experience the best of what Florida has to offer from a food and service perspective at a pace set by the guest. Our indoor and outdoor spaces located on the lobby level create a casual contemporary setting with attentive and knowledgeable service. The perfect setting for breakfast and dinner.

### **BREAKFAST**

Start the day with our signature Bloody Mary on our sun filled terrace. Enjoy an a la carte breakfast menu that incorporates the freshest ingredients to create a balanced start to your day

### **DINNER**

The dinner menu features fresh seafood and local produce where the availability of local and imported seafood from the Atlantic, Pacific and Mediterranean oceans play a major role in our Spanish influenced Cuisine. Combining a selection of both traditional and innovative plates Atlantico delivers something for everyone. The diverse menu includes a captivating selection of small plates with presentations designed to share, creating an atmosphere where exploring different tastes and ingredients become a fun and easy way to enjoy dinner or just a quick bite to eat, offering a world-class food and wine experience combined with the ultimate Miami style. The dining experience would not be complete without exceptional desserts from internationally acclaimed pastry chef Antonio Bachour. Chef Bachour brings us mesmerizing creations of flavors from around the world with a nod to Spanish delights. Choosing between the traditional ‘Crema Catalana’ and the uplifting ‘Crema Ligera de Limon’ may be difficult but either way you won’t be disappointed.



- CUISINE Seafood with a Spanish Flair
- WINE LIST **Restaurant**  
Selection to complement and enhance Atlantico's dining experience.  
**Wine Vault**  
An extensive selection of American as well international wines including exclusive and rare bottles.  
Organized by region

**Restaurant:**

DINNER Casually elegant with anticipatory service featuring modern seafood

BREAKFAST Casually elegant a la carte breakfast only

ADDRESS On the lobby level  
inside the St Regis Bal Harbour Resort & Residences  
9701 Collins Avenue  
Bal Harbour, FL 33139

TELEPHONE Reservations: 305-993-3444  
Fax: 305-993-3335

E-MAIL ADDRESS [info@atlanticorestaurant.com](mailto:info@atlanticorestaurant.com)



WEBSITE	www.stregisbalharbour/atlantico.com		
HOURS OF SERVICE	Breakfast	7am to 11am	Monday - Sunday
	Dinner	6pm to 10pm	Tuesday – Saturday
OPENING DATE	January 19 <sup>th</sup> 2012		
EXPERIENCE LEVEL	Atlantico provides anticipatory service in a ` sophisticated, elegant yet accessible environment		
SPACE DESIGN	The 60-seat indoor and 80-seat outdoor restaurant is designed by Yabu Pushelberg Studio NY		
PRIVATE EVENTS	Special arrangements for private parties are made through Paul Radu at <a href="mailto:Paul.Radu@stregis.com">Paul.Radu@stregis.com</a> or 305-993-3424 and Julia Hanan at <a href="mailto:Julia.Hanan@StRegis.com">Julia.Hanan@StRegis.com</a> or 305-993-3424		
PARKING	Discounted valet parking available at St Regis Resort Bal Harbour		
RESERVATIONS	Atlantico accepts reservations and walk-in guests. Reservations can be made daily from 7am to 10pm at 305-993-3444 or on <a href="http://www.opentable.com">www.opentable.com</a>		
PRICE RANGE	BREAKFAST	\$25 excluding tax and gratuity	
	DINNER	Appetizers:	\$12 to \$18
		Entrees:	\$24 to \$46



PAYMENT	Cash, all major credit cards	
CORKAGE FEE	\$25 per bottle, 2 bottle maximum	
DRESS CODE	Resort casual, no tank tops, cut-offs, flip-flops, bathing suits Dinner, dress shorts are permitted	
DIRECTIONS	From the North On I-95 South take NE 203 <sup>rd</sup> Street exit, turn right on Biscayne Boulevard, turn left on William Lehman Causeway, slight right on A1A and arrive at 9703 Collins Avenue (on your left hand side) From the South On I-95 South take I-195 exit 4b towards Miami Beach, turn left on, Indian Creek Drive after approximately 5 miles, arrive at 9703 Collins Avenue (approximately 5 miles on your right hand side)	
TEAM	Jouvens Jean Antonio Bachour Guntram Merl Paul Radu & Julia Hanan Sebastien Verrier	Chef de Cuisine Pastry Chef Food & Beverage Director Restaurant Manager Beverage Director