

Main Dish



← **Arugula Salad with feta, dried cranberries, candied pecans, and creamy balsamic vinaigrette \$14.75**

A fresh and vibrant salad featuring peppery arugula, tangy feta cheese, sweet dried cranberries, and crunchy candied pecans, all drizzled with a homemade creamy balsamic vinaigrette.

Add grilled chicken \$4 | Add shrimp \$5



← **Haitian Black WOK Fried Rice, Japanese fusion style (VG) \$12.50**

A unique fusion dish combining the flavors of Haitian black rice with the cooking style of Japanese wok-fried rice with peas & shredded carrots.

Add chicken \$5

Add chunks of fried pork \$5

Add shrimp \$6



← **DJ's Chicken Sandwich \$16.75**

A juicy breast seasoned and coated in a light and crispy breading, tossed in a sweet Perry Sauce and nestled in between 2 soft brioche buns, complemented by our Fusion secret sauce and zesty pickles. Add cheese \$3 | Add crispy bacon \$3

All Day Breakfast Sandwich (fried egg, bacon, ham, cheddar cheese)* \$10.50

A satisfying combination of a fried egg, crispy bacon, savory ham, and melted cheddar cheese, served on a soft bun.



Pasta Fusion \$18.75

Grilled chicken, andouille sausage, peppers, onions, and a vibrant Caribbean infusion into alla vodka sauce, all tossed with al dente penne pasta.

Add shrimp \$6



← **Spicy Pork (Griot) Eggrolls with spicy slaw, served with Chef Daph's secret sauce \$12.50**

Crispy eggrolls filled with spicy pork (griot), accompanied by a zesty and crunchy slaw, served with Chef Daph's secret sauce.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses. We cannot guarantee that any food items are completely allergen-free.

That Chimichurri Steak Sandwich (SPECIALTY ITEM) \$22.50

Sliced prime rib, melted gouda, and a generous slather of Mima's Chimi homemade Argentinian Chimichurri sauce, a symphony of flavors all nestled within artisanal bread.



Loaded Bulgogi Fries \$18.75

Our take on a classic favorite with a Korean-Caribbean twist! Crispy golden fries topped with savory bulgogi beef, drizzled with our Fusion secret sauce and finished with feta and scallions.



524 Guac & Chips \$14.75

Our fresh made-to-order signature guacamole is a playful fusion of flavors featuring avocado, and loaded with sweet corn, black beans, crispy thick cut bacon, red onions, tomatoes, lime and topped with crumbled queso cheese.

Dyli's Gourmet Burger* \$18.75

Our perfectly seasoned beef patty is cooked to your preferred temperature on our flat top griddle, and served with sauteed onions, gouda cheese, and arugula, our secret sauce included, served on a toasted brioche bun. Add a patty \$6 | Add bacon \$3



Desserts

Tiramisu \$7.50

Classic Italian dessert with espresso-soaked ladyfingers and creamy mascarpone, topped with cocoa.

Chef Daph's Amazing Bread Pudding with rum glaze \$7.50

Indulgent bread pudding made with a variety of artisanal breads and a rich, rum-infused glaze.

Side Items

- Seasoned French Fries \$4.25**
- Jasmine Black Rice \$4.25**
- Mac & Cheese \$8.50**

Fusion 524's special blends of sharp cheddar, fontina, and parmesan cheese, our take is just different!

Drinks

- Bottled Water \$3.25**
- Coke Products \$3.25**
- Caribbean Sodas \$3.25**



Introducing Chef Daphney

Chef Daphney, a graduate of the Art Institute of Fort Lauderdale, brings her culinary expertise and diverse background to every dish. Her Haitian-American heritage and love for music influence her creations, which blend Caribbean flavors with global influences. With experience serving upscale clients throughout Florida, Chef Daphney offers a delectable and unforgettable culinary experience for any occasion, from private events to gourmet indulgences.

Scan here to see where we're located!



www.fusion524.com

CATERING AVAILABLE

561-452-2495