



Afternoon Tea at Sparrow

is offered on the last Saturday of every month.

For private bookings, please email Nicole@sparroworlando.com

Sparrow Wine Bar, North Quarter District

\$65 per person | \$40 per child (12 & younger)

TEA SELECTION

Proudly serving Adagio Tea

Chamomile

Mild, sweet & floral flavor with hints of apple & honey

Herbal, no caffeine

Peppermint

Distinctly fresh, crisp & minty flavor with prominent cooling sensation

Herbal, no caffeine

Blueberry White

Sweet & jammy blueberry balances with delicate, smooth & floral, woody notes

White, moderate caffeine

Citrus Green

Mellow, sweet & tangy flavors, refreshing & clean finish

Green, moderate caffeine

Oolong Goddess

Floral, orchid, stone fruit, honeysuckle, sweet & toasty

Oolong, high caffeine

Earl Grey

Citrus, floral, slightly tangy balanced with malt, toffee & honey

Black, high caffeine

English Breakfast

Bold, malty & robust with undertones of caramel, sweetness & a full, rich body

Black, high caffeine

BITES

___ Tier One ___

MANGO PETIT FOUR

lemon buttercream, mango curd

CREAM PUFF

earl grey diplomat

CHOCOLATE PETIT FOUR

chocolate cake, chocolate bavarian

RASPBERRY TART

pastry cream

___ Tier Two ___

SAVORY SCONE

blueberry preserves, cultured butter

___ Tier Three ___

CURED SALMON

pumpnickel, cream cheese, capers

CUCUMBER

cream cheese, dill

BEEF & TOMATO

truffle aioli

CORONATION CHICKEN SALAD

apricot, shallot, curry mayonnaise, chive

SHAREABLES

BUTTER SERVICE 28

Cultured butter, radish, jamon serano, burrata, parker house rolls

SMOKED SALMON ROSTI 16

Crispy potato, crème fraiche, cucumber, capers, red onion

SAY CHEESE 24

Wooly Wooly black garlic, truffled goat cheese, georgia gouda, house made jam & fresh fruit, warm bread

+ Petal honeycomb 8 + marinated olives 8

CAVIAR SERVICE 150

Pumpnickel, crisps, egg yolk, crème fraiche, chive, shallot