



807 N Orange Ave Orlando, Florida

Martinis



SPARROW MARTINI 20

Olive oil washed Mahon gin, dry vermouth, house brine

Served with “Bird Seeds” & Pintxo

50/50 14

Gin, dry vermouth, re-generate bitters

HIGHBALL 13

Olive oil washed gin, blanc vermouth, Manzanilla sherry, tonic

Cocktails



YOU'RE A STAR MILK PUNCH 16

Vodka, lemongrass tea, passion fruit, cacao, lime juice, champagne float

TOMATO GIMLET 14

Dry gin, tomato-lime cordial, basil eau de vie

GRANITA MARGARITA 16

Tequila, grapefruit, pink peppercorn, sparkling rose

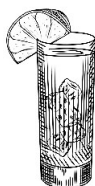
GIN & TONIC 15

Green peppercorn infused gin, juniper berries, cucumber, tonic

SAZERAC A LA FRAMBOISE 14

Berry tea infused rye, raspberry, peychaud, angostura, absinthe

Lighter Libations



NEW CUBAN 14

Cream sherry, aged rum, lime, demerara, bubbles, mint

AMARO KALIMOTXO 15

Amaro blend, red wine, cherry cola cordial

Spirit Free



YOU'RE A RICH GIRL 10

Lemongrass-ginger tea, pineapple cordial, lemon, cucumber, tonic

RING MY BELL 10

Zero-proof aperitif, strawberry preserves, lemon, grapefruit bubbles

Wine



Wines by the Glass



SPARKLING

Cava, Mas Fi, Spain 10

Brut Rose, Graham Beck, Cap Classique, Western Cape 13

Champagne, Marcel Pierre, France 18

Lambrusco, Villa di Corlo, Italy 15

WHITE

Grüner, Hermann Moser, Austria 10

Riesling, Brand, Germany 14

Fiano, Fuedi Salentini, Marpiccolo, Italy 12

Bordeaux Blanc, Mary Taylor, France 10

Chardonnay, Presqu'île, Santa Barbara 16

Ovum, Big Salt, Blend, Oregon 13

ROSÉ / SKIN CONTACT

Seehof, Pinot Noir Rose, Germany 14

Orange, Kiki & Juan Utiel Requena, Valencia, Spain 13

RED

- Pinot Noir, Wild Fighter, Russian River Valley, California 14
- Barbera del Monferrato, Cantine Valpane, Piedmont, Italy 12
- Malbec, Susana Balbo, Argentina 12
- Tempranillo, Marques de Riscal, Rioja 16
- Cabernet Sauvignon Reserva, Lamadrid, Argentina 15

ZERO PROOF

- Copenhagen Tea Co, Blanc Bubbles 15
- Bréz THC Social Tonic 14

DESSERT & FORTIFIED

- Alvear “Solera 1927” Pedro Ximénez 15
- Quinta da Corte LBV Port 16
- Navazos Vermut Rojo 16

BEER

- Tripping Animals, In Bocca al lupo, Italian Pilsner 9
- Golden Isles, Golden Days, IPA 9
- Wolffer Estate, Brut Cuvee Cider 9
- Eric Bordelet ‘Brut,’ Brut Sidre, Normandy, France (750ml) 30

Wines by the Bottle



SPARKLING

- Cinco Islas, 'Burbujas' Albariño, Rias Baixas, Spain 88
- Brick & Mortar, Rosé, VP Rose Natur, Sonoma, California 60
- Domaine Bechtold, Crémant, Alsace, France 60
- Terrazze dell'Etna, Rose Brut, Sicily, Italy 88
- Robert Moncuit's Grand Cru Blanc de Blancs 165
- Larmandier Bernier, 1er Cru, Blanc de Blanc, Champagne, France 120
- Henri Giraud, 'Esprit' Nature Champagne, France 150
- Domaine Les Monts Fournois, 'Vallée' 1er Cru Extra Brut, Champagne,
France 260

ROSÉ / SKIN CONTACT

- Bedrock, 'Ode to Lulu,' Sonoma, California 45
- Lubanzi, Rainboat Pet Nat, Western Cape, South Africa 45
- Maloof 'Where Ya PJs At,' Blend, Oregon 54
- Tessier 'Femme Fatale' Rose, Central Coast, California 64
- Domaine du Bagnol, 'Cassis,' Rosé, France 73
- Vermentino, Monte Rio, Lodi, California 68



WHITE

SAUVIGNON BLANC

- Saint Clair, Wairau Reserve, Marlborough, New Zealand 70
- Crossroads by Rudd, Sauvignon Blanc, Napa Valley 102
- Domaine Hubert Brochard, Sancerre 'Les Trois Coteaux,' Loire,
France 95

CHENIN BLANC

- Clau de Nell, Loire, France 145
- Wolf & Woman, Swartland, South Africa 75
- Domaine Pichot, 'Coteau de la Biche' Vouvray Sec, Loire, France 55

CHARDONNAY

- Domaine du Colombier, Chablis, Burgundy, France 60
- R. Dutoit, 'Les Vieilles Vignes,' Pouilly Fuissé, France 66
- Matthiasson, 'Linda Vista,' Napa Valley, California 90
- Domaine Drouhin Vaudon, Chablis 88
- Domaine Rollin "Pere et Fils", Aligoté, Burgundy, France 75
- Domaine Alain Chavy Puligny Montrachet Les Champs Gains
Burgundy, France 300

PINOT GRIGIO



J. Hofstatter, Alto Adige, Italy, 2023 45

RIESLING

Stein, 'Palmberg' Trocken, Germany 58

Barbara Ohlzelt Kamptal Riesling Reserve, Austria 103

Albariño / Xarel-lo / Spanish Whites

Gaintza, Txakoli, Getariako 50

Anima Mundi, 'Gres,' Xarel-lo, Catalonia 48

Guimaro, Blanco, Ribeira Sacra 60

UNIQUE WHITES

Anselmi, San Vincenzo Blend, Veneto, Italy 50

Benanti 'Contrada Cavaliere' Carricante, Sicily, Italy 138

Ca Dei Frati 'Brolettino,' Lugana DOC, Italy 70

Cordero di Montezemolo, Arnies Lange DOC, Piemonte Italy 58

Pomalo Wine Co, 'Debit,' Dalmatia, Croatia 45

Kellerei Kurtatsch, Muller-Thurgau, Alto Adige, Italy 48

Gota Prunus, Blend, Dão, Portugal 36

San Marzano, 'Edda' Bianco, Puglia, Italy 48

Santo, Assyrtiko, Aegean Islands, Greece 68



RED

PINOT NOIR

- Domaine de Reuilly 'Les Chênes,' Loire Valley, France 50
- Thevenet, 'Les Clos' Burgundy, France 52
- August Kessler, 'The Daily August,' Rheingau, Germany 60
- Wayfarer, 'Golden Mean,' Sonoma, California 250
- Domaine Faiveley, Nuits-Saint Georges 1er Cru, Burgundy, France 300

CABERNET SAUVIGNON / CABERNET FRANC

- Le Petit Saint Vincent, Cabernet Franc, Loire Valley, France 60
- Boutz Cellers, "Angira Anchor", Paso Robles, California 84
- Bodega Santa Julia, 'El Cabrito,' Cabernet Sauvignon, Argentina 40

MALBEC

- Canopus, Malbec de Sed, Mendoza, Argentina 48
- Lamadrid, 'Matilde,' Mendoza, Argentina 180

TEMPRANILLO/ SPANISH REDS

- Vitacola 'Sileo,' Montsant, Catalonia 52
- Panorámico, Tempranillo, Rioja 66
- Bodega Lanzaga, Tempranillo, Rioja 50
- Finca Torremilanos Crianza, Ribera del Duero 51
- Mas Doix 'Salanques,' Blend, Priorat 103
- Bodegas Mauro, Cosecha, Tempranillo, Castillo y León 118

ITALIAN REDS



- Poderi Colla, 'Pian Balbo,' Dolcetto d' Alba, Piemonte 48
- Salvatore Marino, 'Turi Rosso,' Nero d' Avola, Sicily 50
- Voerzio Alberto, 'Castagni' Barolo, Piemonte 180
- Giacomo Borgogno, Lange Nebiolo DOC, Piemonte 125
- Mirafiore Barolo, Piemonte 100
- San Marzano, 'F' Negroamaro, Puglia 68
- Biondi-Santi, Rosso di Montalcino, Sangiovese, Tuscany 220
- Argiano, Brunello di Montalcino, Sangiovese, Tuscany 160
- Nicolis, Amarone della Valpolicella Classico, Veneto 130

BLENDS / OTHER REDS

- De Boel France 'Aleph' Cotes-du-Rhone Rouge, France 72
- Hofer Vineyard, 'Tribute to Grace,' Grenache, California 92
- Van Zellers, "VZ" Tinto, Douro, Portugal 60
- Haja Cortezia 'Almogrove,' Blend, Lisbon, Portugal 45
- Domaine Du Petit Perou Morgon, Vieilles Vignes, Beaujolais, France 88
- Vina Skaramuca, Plavac, Dalmatia, Croatia 42
- Bichi, 'Azul el Heroe,' Grenache, Baja, Mexico 70
- Le Pigeoulet, Blend, Rhone Valley, France 60
- Pax Wines, Syrah, El Dorado County, California 75
- Mark Ryan, 'The Dissident' Blend, Colombia Valley, Washington 102
- Glenelly, Lady May, Blend, Stellenbosch, South Africa 120
- Lion Tamer, Blend, Napa Valley, California 135
- Boudreaux Cellars, Merlot, Washington 125

Champagne & Caviar

PETROSSIAN CAVIAR 150

KALUGA HYBRID 30G

Salt & sherry vinegar chips, crème fraîche & chives

pair with

Henri Giraud “Esprit” Natur 150



- CAVIAR WEDNESDAYS -

Platos

MUSHROOM “PATE” 12

Rustic bread, olive oil

ENDIVE SALAD 10

Rye croutons, manchego, shallot, candied pecans, sherry vinaigrette

FOCACCIA 10

Caramelized onion, Asher blue cheese, Petal honey

ROASTED EGGPLANT 12

Roasted red peppers, sweet onions, piparra peppers on pan frito

PAN CON TOMATE 9

Fresh grated tomato, sherry, pan cristal

+ Boquerones 5 + Manchego 5

JAMON IBERICO DE BELLOTA (1oz) 30

+ Marcona Almonds 6 + Bird Seeds 6

TUNA & SALMON CRUDO* 17

Bluefin tuna, Ora King salmon, caper salsa verde

CAESAR CARPACCIO 18

Thinly sliced beef, parmesan, capers, migas

SAY CHEESE 24

Wooly Wooly black garlic, truffled goat cheese, Georgia gouda, house marmalade, fruit, quince

+ Petal honeycomb 8 + Marinated olives 8

PULPO A LA GALLEGA 18

Yukon potatoes, Spanish octopus, smoked paprika, olive oil

LUMACHE ALLA VODKA 22

Vodka sauce, nduja, calabrian chili

RIGATONI VERDE 24

Short rib ragu, tomato sauce, basil, parmesan

ARROZ NEGRO 26

Calasparra rice, head-on prawn, saffron, crispy rice

SOLE MEUNIERE 46

Lemon caper butter

+ Caviar butter 14

FILET MIGNON AU POIVRE 49

Cognac peppercorn sauce

CLASSIC FRIES 8

+ Truffle aioli 6

+ Caviar aioli 10



Late Night

9pm to close

GIRL DINNER 20

Bell & Evans chicken schnitzel, gem lettuce caesar salad, parmesan, anchovy

TINNED FISH PASTA 22

Squid ink linguine, white wine sauce, cod, calamari, tomato

Desserts



SPARROW CHOCOLATE CAKE 16

Almond sponge cake, coffee liqueur, chocolate mousse, hazelnut crunch

BASQUE CHEESECAKE 10

Valencia orange

BURNT VANILLA ICE CREAM 8

Hot chocolate fudge



ESPRESSO 3.5

CORTADO 4

AMERICANO 4

CAPPUCCINO 4.5

COLD BREW 5

HOT TEA 5



20% gratuity will be added to all parties of 6 or more

* There is a risk associated with consuming raw oysters* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked
*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



AFTERNOON TEA
1PM & 3PM SEATINGS

\$65 per adult
\$45 per child 12 & younger

Book your reservation at
[OpenTable.com](https://opentable.com)

Chef Partner - Wendy Lopez
Managing Partner - Nicole Peters
Beverage Director - Lorena Castro



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