

# IN-ROOM DINING MENU





# **BREAKFAST BY PALIO**

**FROM 6:30AM TO 11:00AM**

Enjoy cooking from our Italian Kitchen Palio, offering Mediterranean, American & Puerto Rican breakfast classics. Serving cage-free eggs, local farm and fresh pressed juices from the islands



## WELLNESS

### AGAVE ORGANIC

#### MATCHA VEGAN BOWL **GF**

Caribbean Fresh Fruits, Vegan Yogurt & Chia Seeds

### OMEGA THREE **GF**

Seasonal Fresh Fruit, Low Fat Yogurt Parfait & Baked Muffin

### MASON BERRY PARFAIT **GF**

Low Fat Yogurt, Seasonal Berries & Granola

### ORGANIC COCONUT OATMEAL

Organic Oats, Local Coconut Milk, Cinnamon Caviar & Fresh Berries

### GLUTEN FREE BREAKFAST PIZZA

Cauliflower Crust, Avocado, Shaved Onions, Two Sunny Side Up Eggs & Truffle Goat Cheese

### EGG WHITE BREAKFAST PANINI

Avocado, Feta Cheese, Quinoa & Salsa Verde

### GLUTEN FREE PANCAKES **GF**

Choose: Chocolate Chips, Banana, Strawberries, Blueberries, Warm Maple Syrup

## FROM THE FARM

### RED QUINOA & EGGS BOWL **GF**

Two Eggs Any Style, Sautéed Quinoa, Spinach, Peppers, Sun-Dried Tomatoes & Roasted Seasonal Vegetables

### AVOCADO TOAST

Sourdough Toast, Avocado, Feta Cheese, Smoked Salmon & Prosciutto Di Parma

Add Two Eggs (Fried or Poached) 3

14 SCRAMBLED OR OMELETTE BOURGEOISIE 21  
Cage Free Eggs or Egg Whites

Choice of:

Applewood Smoked Bacon, Sausage, Turkey,

14 Shrimp, Spinach, Peppers, Onions, Tomatoes, Mushrooms, Jalapeños, Cheddar, Mozzarella, Feta, Sweet Potato & Hash Roasted Vegetables

12 BISTECCA & EGGS **GF** 26

Calgary Seasoned Skirt Steak, Mushroom Reduction, Two Eggs Any Style, Breakfast Potatoes or Sweet Plantains

14 EGGS BENEDICT ROYALE 24  
22 Smoked Salmon, Toasted Mallorca Bread & Hollandaise Sauce

## BREAKFAST TABLE

16 SICILIAN BREAKFAST 32

Prosciutto, Burrata, Two Eggs Any Style,

17 Truffle Essence & Sourdough Toast

Choice of Orange, Grapefruit or Cranberry

Juice Choice of Tea or Drip Coffee  
(+2.00 Latte/Cappuccino)

19 EL YUNQUE BREAKFAST 31

Sweet Plantain, Root Vegetable Hash, Two Local Eggs & Sofrito Hollandaise

Choice of Orange, Grapefruit or Cranberry

21 Juice Choice of Tea or Drip Coffee  
(+2.00 Latte/Cappuccino)

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**TEXT TO ORDER 786-632-5391**

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.

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## BAKERY & PASTRIES

PANCAKE AL CHOCOLATO 15  
Chocolate Chip Pancakes, Chocolate Sauce,  
Chocolate Muffin Crumbs & Whipped Cream

PANCAKE DI CHEESECAKE ALLE FRAGOLE 15  
Vanilla Pancakes, Cheesecake & Wild Berry Sauce

DOLCE PANINO ALLA CANELA 15  
Banana Foster Caramel, Pecans  
& Warm Maple Syrup

WAFFLES FLORENTINE 18  
Cheddar Cheese Waffle, Sautéed Spinach,  
Local Poached Eggs & Hollandaise Sauce

ADD A SCOOP OF PROTEIN TO ANY  
PANCAKE OR WAFFLE 2

HOMEMADE BREAKFAST PASTRIES 8

## SIDES

AVOCADO GF 8

ROASTED TOMATOES GF 8

SWEET POTATO HASH GF 8

TURKEY SAUSAGE GF 8

CHICKEN SAUSAGE GF 8

PORK SAUSAGE GF 8

APPLEWOOD BACON GF 8

GRILLED HAM GF 8

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## JUICERY

BEET JUICE	10
GREEN JUICE	10
ORANGE JUICE	10

## CITRUS MIMOSAS & BLOODY MARYS

MIMOSA Choice of Orange, Grapefruit or Passionfruit Juice	12
BLOODY MARY	14

## CAFE

LATTE	6
ESPRESSO	6
DOUBLE	7
CAPPUCCINO	6
SMALL POT COFFEE	8
LARGE POT COFFEE	12
COFFEE Whole Milk, Soy, Almond, 2% or Skim	5
TEA Whole Milk, Soy, Almond, 2% or Skim	5
VARIETY OF FRUIT JUICES	7
SODA	5







# ROOTS IN ROOM DINNING

**FROM 11:30AM TO 5:00PM**

Enjoy cooking from celebrity Chef Jeff McInnis of our Roots Coastal Kitchen conveniently in your room!  
Puerto Rican coastal cooking; with citrus, vegetables, fisheries and farms from the island!



## LUNCH MENU - 11:30AM-5:00PM

### QUICK BITES

#### ASOPAO SOUP

Puerto Rican Chicken & Rice Soup

#### ISLAND STYLE "CLAM CHOWDER"

Coconut Lemongrass Broth, Cherry Stone Clams & Toasted Sourdough

#### TOMATO BISQUE V

Creamy Tomato Soup & Toasted Sourdough

#### DEVEILED EGGS GF V

Local Island Eggs & Plantain Chips

#### SMOKED FISH DIP GFP

Local Smoked Mahi Mahi, House Pickles & Crispy Plantain Chips

#### CHICKEN EMPANADAS

Herb Salsa Verde

#### HOT CHICKEN WINGS

10 WINGS 18.00 | 20 WINGS 36.00

BBQ Hot Sauce, Celery, Carrots & Blue Cheese

### SALADS & BOWLS

#### TUNA POKE BOWL GF VP

Sushi Grade Raw Tuna, Coconut Sushi Rice, Ponzu Citrus Soy, Radish, Edamame & Sesame

#### ICEBERG WEDGE GF VP

HALF 12.00 | WHOLE 18.00

Housemade Local Pork Belly Bacon, Cherry Tomatoes, Charred Corn, Avocado, Pickled Onion, Blue Cheese Crumbles & Ranch

#### CAESAR SALAD GFP

Shaved Parmesan, Pickled Red Onion, Housemade Focaccia Crouton & Soft Boiled Egg

WATERMELON, TOMATO & MANGO GF V 15

Lime & Jalapeño Vinaigrette, Fresh Mango & Mint

11

SIMPLE GREENS GF V 11

Cucumber, Tomatoes, Carrot Ribbons, Arugula, Red Onion & Citrus Vinaigrette

14

#### ADD TO ANY SALAD

GRILLED CHICKEN GF +7

11

FRIED CHICKEN +7

SHRIMP +10

MARINATED 5OZ SKIRT STEAK GF +12

8

### FAMOUS FRIED CHICKEN

13.50

CRISPY FRIED CHICKEN BUCKET

HALF 21.00 | WHOLE 38.00

Local Puerto Rican Chicken, Citrus Dusted & Served with Tabasco Honey

10

### SANDWICHES & BURGERS

VEGGIE GRILLED CHEESE & TOMATO SOUP 19

Zucchini, Riped Tomatoes, Summer Squash with a Cup of Creamy Tomato Soup

CHICKEN SANDWICH...FRIED OR GRILLED 15

Cusanos Bread, Coleslaw, Onions & Ranch Add Fries +4

20

BROILED LOCAL CATCH SANDWICH 19

Mahi Mahi, Avocado, Tomato & Key Lime Ailoli Add Fried +4

CRISPY FISH TACOS 18

3 Beer Battered Grouper Tacos, Cilantro & Jalapeño Aioli, Cabbage Slaw & Lime

16

1/2 LB SMASH BURGER GFP 19

Double Patty, Double Cheese, Charred Onions & Secret Sauce. Served with Fries Add Bacon +2

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**LUNCH MENU - 11:30AM-5:00PM**

**PIZZA**

**ALL 12 INCH PIES 20**

**RIO MAR-GHERITA**

Fresh Mozzarella, Tomato & Basil

**SHRIMP PIZZA**

Chimichurri Shrimp, Chorizo, Spicy Pickled Peppers & Arugula

**POLLO Q PIZZA**

Fried Chicken, BBQ Sauce, Sweet Corn, Tomato & Buttermilk Ranch

**MAC & CHEESE PIZZA v**

Cheesy Pasta, Oregano & Crunchy Onions

**PUMPKIN & GOAT CHEESE PIZZA v**

Mushrooms, Local Pumpkin, Goat Cheese, Pesto, Caramelized Onions & Arugula

**BORICUA PORK PIZZA**

Chorizo Sausage, Bacon, Roasted Garlic & Basil

**SUNFLOWER PIZZA v**

Summer Squash, Zucchini, Pesto, Mozzarella, Pickled Peppers, Lemon Whipped Ricotta & Sunflower Seeds

**BUILD YOUR OWN**

**Plain Pizza with No Toppings 14**

**MEATS:**

Bacon	3	Mushrooms	2
Pepperoni	4	Corn	2
Chicken	4	Cherry Tomatoes	2
Shrimp	5	Basil	1
Ham	4	Local Pumpkin	2
Chorizo	4	Caramelized Onions	2

**ROOTS:**

Spicy Peppers	2
Pineapple	2
Summer Squash	2
Zucchini	2

**CHEESE:**

Goat Cheese	3
Mozzarella	3
Burrata	4

**SAUCE:**

Guava BBQ	2
Pesto	2
Red Sauce	2

**SIDES**

CRISPY BRUSSELS SPROUTS WITH CITRUS & BACON **GF VP**

14

GRILLED LOCAL CALABAZA SQUASH, COCONUT & CHILIES **GF V**

14

MACARONI & CHEESE WITH BISCUIT THYME CRUST **V**

14

SEA SALT FRIES | TRUFFLE FRIES OR BACON & CHEDDAR FRIES

14

**SWEET TREATS**

**12**

STRAWBERRY ANGEL CAKE **GF V**  
Layers of Vanilla Sponge, Strawberry Compote & Buttermilk Cream

COUNTRY STYLE CARROT CAKE **v**  
Caramel Sauce

CHOCOLATE 7 LAYER CAKE **v**  
Layered Chocolate Cake with Chocolate Sauce

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## DINNER MENU - 5PM-11PM

### SMALL BITES

#### FALAFEL & HUMMUS **V**

Herb Filled Crispy Falafel, Whipped Hummus & Cucumber Mint Raita

#### DEVILED EGGS **GF V**

Local Island Eggs & Plantain Chips

#### CONCH FRITTERS

Spicy Aioli, Cilantro & Lime

#### SMOKED FISH DIP **GFP**

Local Smoked Mahi Mahi, House Pickles & Crispy Plantain Chips

#### CHICKEN EMPANADAS

Herb Salsa Verde

#### HOT CHICKEN WINGS

10 WINGS 18.00 | 20 WINGS 36.00

BBQ Hot Sauce, Celery, Carrots & Blue Cheese

### SOUPS

#### ASOPAO SOUP

Puerto Rican Chicken + Rice Soup

#### ISLAND STYLE "CLAM CHOWDER"

Coconut Lemongrass Broth, Cherry Stone Clams & Toasted Sourdough

#### TOMATO BISQUE **V**

Creamy Tomato Soup + Toasted Sourdough

### SALADS & BOWLS

#### ICEBERG WEDGE **GF VP**

HALF 12.00 | WHOLE 18.00

Housemade Local Pork Belly Bacon, Cherry Tomatoes, Charred Corn, Avocado, Pickled Onion, Blue Cheese Crumbles & Ranch

#### CAESAR SALAD **GFP**

Shaved Parmesan, Pickled Red Onion, Housemade Focaccia Crouton & Soft Boiled Egg

WATERMELON, TOMATO & MANGO **GF V** 15  
Lime & Jalapeño Vinaigrette, Fresh Mango & Mint

14 SIMPLE GREENS **GF V** 11  
Cucumber, Tomatoes, Carrot Ribbons, Arugula, Red Onion & Citrus Vinaigrette

8 ADD TO ANY SALAD  
GRILLED CHICKEN **GF** +7  
19 FRIED CHICKEN +7  
SHRIMP +10  
MARINATED 5OZ SKIRT STEAK **GF** +12

13.50

### FAMOUS FRIED CHICKEN

10 CRISPY FRIED CHICKEN BUCKET  
HALF 21 | WHOLE 38  
Local Puerto Rican Chicken, Citrus Dusted & Served with Tabasco Honey

#### SLOW ROASTED SPARE RIBS

HALF 19 | WHOLE 31

Spicy Brown Sugar Bruleed Rub, Guava BBQ Sauce & Pickled Chilies

### 11 LARGE PLATES

14 CHARED OCTOPUS **GF** 26  
Smoked Plantain BBQ, Caramelized Maduros, Cilantro & Lime

11 GRILLED SWORDFISH **GFP** 31  
Coconut Sticky Rice, Yellow Coconut Curry, Kataifi Wrapped Shrimp

SHRIMP & GRITS 26  
Sauteed Shrimp, Smoked Sausage, Local Beer, Caramelized Red Onion Jus & Creamy Grits

CHAR GRILLED 19.50  
CAULIFLOWER STEAK **GF V**  
Hazelnut Romesco, Chimichurri & Herb Salad

16 SPICY VODKA 23  
RIGATONI PASTA **VP**  
Nduja Sausage, Vodka Cream Sauce, Parmesan & Basil

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**DINNER MENU - 5PM-11PM**

**THE BUTCHERS CUT**

14OZ NY STRIP **GF**  
Blackened Charred, Crispy Sunchoke, Potatoes & Horseradish Creme Friache

1/2 LB SMASH BURGER **GFP**  
Double Patty, Double Cheese, Charred Onions & Secret Sauce. Served with Fries  
Add Bacon +2

**SIDES**

CRISPY BRUSSELS SPROUTS WITH CITRUS & BACON **GF VP**

GRILLED LOCAL CALABAZA SQUASH, COCONUT & CHILIES **GF V**

MACARONI & CHEESE WITH BISCUIT THYME CRUST **V**

SEA SALT FRIES | TRUFFLE FRIES OR BACON & CHEDDAR FRIES

**FOR THE KIDS**

Served with Fruits & a Chocolate Chip Cookie

GRILLED CHEESE **V**  
Triple Decker Grilled Cheese with American & Cheddar Cheese

CHICKEN TENDERS  
Crispy Chicken Tenders

KIDS BURGER  
4oz Burger Served with Cheddar Cheese

KIDS HOT DOG  
Hebrew National Beef Hot Dog

GRILLED MAHI MAHI **GF**  
With Rice

GRILLED CHICKEN BREAST **GF**  
With Rice

KIDS PASTA **V**  
Choice of Butter, Red Sauce or Olive Oil

**PIZZA**

**ALL 12 INCH PIES 20**

43

RIO MAR-GHERITA  
Fresh Mozzarella, Tomato & Basil

19

SHRIMP PIZZA  
Chimichurri Shrimp, Chorizo, Spicy Pickled Peppers & Arugula

POLLO Q PIZZA  
Fried Chicken, BBQ Sauce, Sweet Corn, Tomato & Buttermilk Ranch

14

MAC & CHEESE PIZZA **V**  
Cheesy Pasta, Oregano & Crunchy Onions

14

PUMPKIN & GOAT CHEESE PIZZA **V**  
Mushrooms, Local Pumpkin, Goat Cheese, Pesto, Caramelized Onions & Arugula

14

BORICUA PORK PIZZA  
Chorizo Sausage, Bacon, Roasted Garlic & Basil

14

12

SUNFLOWER PIZZA **V**  
Summer Squash, Zucchini, Pesto, Mozzarella, Pickled Peppers, Lemon Whipped Ricotta & Sunflower Seeds

**BUILD YOUR OWN**

Plain Pizza with No Toppings 14

MEATS:		ROOTS:	
Bacon	3	Mushrooms	2
Pepperoni	4	Corn	2
Chicken	4	Cherry Tomatoes	2
Shrimp	5	Basil	1
Ham	4	Local Pumpkin	2
Chorizo	4	Caramelized Onions	2
		Spicy Peppers	2
CHEESE:		Pineapple	2
Goat Cheese	3	Summer Squash	2
Mozzarella	3	Zucchini	2
Burrata	4		
SAUCE:			
Guava BBQ	2		
Pesto	2		
Red Sauce	2		

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**DINNER MENU - 5PM-11PM**

**DESSERTS 12**

**STRAWBERRY ANGEL CAKE v GF**  
Layers of Vanilla Sponge,  
Strawberry Compote & Buttermilk Cream

**COUNTRY STYLE CARROT CAKE v**  
Caramel Sauce

**CHOCOLATE 7 LAYER CAKE v**  
Layered Chocolate Cake with Chocolate Sauce

**VEGAN STRAWBERRY SHORTCAKE v**  
Rose Petal Maracuya Sorbet & Berries

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## OVERNIGHT MENU

HOURS OF OPERATION: 11:00PM TO 6:30AM

CRISPY HOT WINGS Chili Mango Hot Sauce, Celery & Blue Cheese Dressing	18
VEGGIE EMPANADAS Green Curry Aioli	10
SIMPLE GREENS <b>V GF</b> Arugula, Cucumber, Carrots, Onions, Tomatoes & Citrus Vinaigrette	11
CAESAR SALAD Romaine Lettuce, Creamy Parmesan Dressing & Herb Croutons, Onions & Hard-Boiled Eggs	16
THE CLASSIC BURGER Cheddar Cheese, Thick Cut Tomatoes, Green Leaf Lettuce, House Pickles & Onions	19
FALAFEL WRAP Fresh Herb, Chickpea Falafel, Greek Yogurt, Mint, Cucumber, Hummus, Tomato Salad	18
CHEESE PIZZA Mozzarella, Fontal & Gouda Cheese with Tomato Sauce	14
MARGHERTIA PIZZA Mozzarella, Tomatoes & Basil	20
PEPPERONI PIZZA Pepperoni & Mozzarella	18

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