

# LATE NIGHT

## BEGINNING

Trio Spread - Mosaic of Beets Spicy, Whipped Local Cheese, Raisin Tomato Chutney 19

## SALADS

Wedge Salad, Point Reyes Blue Cheese, Bacon, Roasted Tomatoes, Pumpkin Seeds 18  
Add Grilled Salmon II / Chicken Breast II

## SANDWICHES

Choice of French Fries or Salad

Roasted Turkey Club, Bacon, Lettuce, Tomato, Avocado, Lemon Mayonnaise 25

Classic Angus Beef Burger, Housemade Brioche 20  
Add Aged Cheddar, Gruyere, Bacon, Fried Egg, Avocado 3 each

Whole Grain Vegetarian Sandwich, Pumpkin Steak, Portobello, Goat Cheese, Cauliflower 24

Buttermilk Fried Chicken Tenders 22

## PIZZA

Pepperoni, Mozzarella, Basil 23

Classic Margharita 22

"Ibérico" Pizza, Mango, Gorgonzola, Arugula 25

## DESSERT FROM OUR BAKERY

Chocolate Rum Spice Cake, Vanilla Bean Ice Cream 12

Blueberry Lemon Bread Pudding, Ricotta Ice Cream, White Chocolate, Lemon Crème Anglaise II

"Churros", Chocolate Sauce, Dulce de Leche 12

Beer Float, Dark Rum Beer, Salted Caramel, Chocolate Crunch 10

# SUNDOWN

## BEGINNING

Soup of The Day II

Avocado Salsa With Root Vegetable Chips 19

Trio Spread - Mosaic of Beets Spicy, Whipped Local Cheese, Raisin Tomato Chutney 19

Tuna Tartare, Avocado, Mango, Egg Yolk 24

## SLIDERS

Mini Mallorca, Crispy Pork Belly, "Ibérico" Ham, Comté, Mustard, Pickles 20

Shot Ribs Slider, Housemade Brioche Kimchi 21

## SALADS

Seared Ahi Tuna, Fregola, Pickled Onions, Radishes, Cucumber, Herb Citrus Vinaigrette 29

Wedge Salad, Point Reyes Blue Cheese, Bacon, Roasted Tomatoes, Pumpkin Seeds 18

Arugula Salad with Crispy Plantain 16  
Add Grilled Salmon II / Chicken Breast II

## SANDWICHES

Choice of French Fries or Salad

Roasted Turkey Sandwich, Bacon, Local Greens, Tomatoes, Aioli 25

Crispy Chicken Sandwich, Tomato Sauce & Fresh Mozzarella, Arugula, Lemon Aioli 23

Whole Grain Vegetarian Sandwich, Pumpkin Steak, Portobello, Goat Cheese, Cauliflower 24

Ola Angus Beef Burger, Housemade Brioche, "Amarillo" Chutney, Gorgonzola 27

Classic Angus Beef Burger, Housemade Brioche 20  
Add Aged Cheddar, Gruyère, Bacon, Fried Egg, Avocado 3 each

## PIZZA

Pepperoni, Mozzarella, Basil 23

Classic Margharita 22

"Ibérico" Pizza, Mango, Gorgonzola, Arugula, Truffles 25

## ENTREES

Catch of the Day MK

Angus Beef Fillet "Pimentón" Butter, Truffle Parmesan  
Wedge Fries 42

32 Hours Short Ribs Housemade Gnocchi, Coconut Rice 34

Salmon, Quinoa, Local Red Beans, Citrus Herb Butter 32

Chef Vegetarian Stir Fried Rice 21

## SIDES 10 each

Fresh Cut French Fries Mac & Cheese

Truffle Parmesan Wedge Fries Broccolini & Bacon

## DESSERT FROM OUR BAKERY

Chocolate Rum Spice Cake, Vanilla Bean Ice Cream 12

Blueberry Lemon Bread Pudding, Ricotta Ice Cream, White Chocolate, Lemon Crème Anglaise II

"Churros", Chocolate Sauce, Dulce de Leche 12

Beer Float, Dark Rum Beer, Salted Caramel, Chocolate Crunch 10

You may order meals from the comfort of your room by calling In Room Dining at Ext. 8333.

All orders will be delivered in 45 minutes or less.

\*Applicable local sales tax, an 18% service charge and \$3.00 delivery charge will be added to your check.



CONDADO VANDERBILT  
HOTEL

# In Room Dining Menu



# SUNRISE

## CONTINENTAL BREAKFAST 21

Local Tropical Fruit, Baked Pastry Basket, Choice of Juice, “Hacienda” Local Coffee

## BEGINNING

Chia Yogurt Pudding, Almonds, Housemade Local Preserve, Honey, Toasted Almonds, Fresh Cocoa, Sunflower Seeds, Toasted Coconut 18

Fruit Bowl, Crispy Quinoa, Honey, Yogurt 23

Housemade Cured Salmon Capers, Onions 24

Overnight Oats, Coconut Milk, Organic Yogurt, Topped with Peanut Butter, Toasted-crunchy Oats, Bananas, Blueberries 20

## LOCAL FARM EGGS

Salmon Benedict, Capers, Red Onions, Hollandaise Sauce 24

Your Choice: Two Eggs, Roasted Potatoes, Toast, Choice of Applewood Smoked Bacon, Local Sausage 22

Our Puerto Rican Benedict Style, “Alcapurria”, Pulled Pork, Béarnaise Sauce 24

Classic Benedict, Hollandaise Sauce 22

Omelette of Your Choice - Ham, Spinach, Onion, Bell Peppers, Chorizo, Mushrooms, Tomatoes, Cheddar, Gruyere Cheese 24

## COUNTRY BREAD OPEN FACED

### BREAKFAST SANDWICH

Cream Cheese, Chives, Avocado Salad, House Cured Salmon, Lentil Sprout, Fried Egg 20

Avocado, Basil, Crispy "Ibérico", Cold Press Olive Oil 19

## SWEETS

“Our S’more” French Toast Brioche, Mango Marshmallow, Peanut Brittle Crumbs, Rum Caramel 21

Local “Calabaza” Pancakes, Cheese, Citrus Curd, Local Cane Syrup 20

Classic Buttermilk Pancake 19

## SIDES ORDER

Roasted Yukon Potato 6

“Butifarra” Farm Sausage 7

Applewood Smoked Bacon 6

Prosciutto Cotto 8

Housemade Cured Salmon 10

Assorted Cold Cereals - Whole, Skim, Soy or Almond Milk 9

House Baked Pastry Basket 12

## KIDS BREAKFAST

Creamy Oatmeal 14

Two Eggs, Toast, Choice of Ham or Bacon 16

Ham and Cheese Omelette 16

Grilled Cheese Sandwich 14

Buttermilk Pancakes 14

## COLD PRESSED JUICES powered by nature

Beetlejuice - Beet, Carrot, Apple, Orange 10

Zenergizer - Cucumber, Pineapple, Ginger Juice 10

Smoothie of The Day 12

## COFFEE & TEAS

Freshly brewed Alto Grande Puerto Rican Coffee  
100% Arabica

Small Freshly Brewed Carafe 18

Large Freshly Brewed Carafe 24

Espresso 6

Double Espresso 9

Cappuccino 6

Café Late 6

Café con Leche (Macchiatto) 6

Assorted Teas 6

## SUNRISE BEVERAGES

Juice - Orange, Grapefruit, Apple, Cranberry 8  
Milk 5

Bloody Mary 15

Mimosas - (Orange Juice, Mango and Passion Fruit) 14

# AFTERNOON

## BEGINNING

Soup of The Day 11

Avocado Salsa with Root Vegetable Chips 19

Trio Spread - Mosaic of Beets Spicy Whipped Local Cheese, Raisin Tomato Chutney 19

## SLIDERS

Mini Mallorca Crispy Pork Belly, "Ibérico" Ham, Comte, Mustard, Pickles 20

Shot Ribs Slider Housemade Brioche Kimchi 21

## SALADS

Seared Ahi Tuna, Fregola, Pickled Onions, Radishes, Cucumber, Herb Citrus Vinaigrette 29

Wedge Salad, Point Reyes Blue Cheese, Bacon, Roasted Tomatoes, Pumpkin Seeds 18

Arugula Salad With Crispy Plantain 16

Add Grilled Salmon II / Chicken Breast II

## SANDWICHES

Choice of French Fries or Salad

Crispy Chicken Sandwich, Tomato Sauce & Fresh Mozzarella, Arugula, Lemon Aioli 23

Fully Loaded Angus Beef Burger, Housemade Brioche, Amarillo Chutney, Gorgonzola 27

Classic Angus Beef Burger, Housemade Brioche 20

Add Aged Cheddar, Gruyere, Bacon, Fried Egg, Avocado Each 3

Whole Grain Vegetarian Sandwich, Pumpkin Steak, Portobello, Goat Cheese, Cauliflower 24

Roasted Turkey Club, Bacon, Lettuce, Tomato, Avocado, Lemon Mayonnaise 25

## PIZZA

Pepperoni, Mozzarella, Basil 23

Classic Margharita 22

“Ibérico” Pizza, Mango, Gongozola, Arugula, Truffles 25

## ENTREES

Catch of the Day MK

Angus Beef Fillet, “Pimentón” Butter, Truffle Parmesan Wedge Fries 42

Salmon, Quinoa, Local Red Beans, Citrus Herb Butter 32

## SIDES 10 each

Fresh Cut Fries

Mac & Cheese

Truffle Parmesan Wedge Fries

Broccolini & Bacon

“Mamposteo” Rice

## DESSERT FROM OUR BAKERY

Chocolate Rum Spice Cake, Vanilla Bean Ice Cream 12

Blueberry Lemon Bread Pudding, Ricotta Ice Cream, White Chocolate, Lemon Crème Anglaise 11

“Churros”, Chocolate Sauce, Dulce de Leche 12

Beer Float, Dark Rum Beer, Salted Caramel, Chocolate Crunch 10

# KIDS ALL DAY 16

Chicken Tenders

Kid Pizza

Kid Burgers 4oz

Kid Pasta with Cherry Tomato Sauce