

In Room Dining Breakfast 7:00 AM – 11:00 AM

Brewed

Costa d'Este House Blend Coffee by Hubbard and Cravens (Pot or about 3 cups)	7
Café con Leche- Espresso and Steamed Milk	3
Selection of Hubbard and Cravens Teas	3

Fruit

Fresh Squeezed Juices

Orange, Grapefruit, Apple, Guava, Tomato, V8	5
--	---

Vero Fresh Fruit Plate

Honeydew, Cantaloupe, Mango and Wild Berries with Lavender Honey	10
--	----

Eggs

Eggs “Benedict”

Onion Potato Cake and Oven Dried Hollandaise	12
--	----

Costa d'Este Breakfast

Two Eggs Any Style with Choice of Ham, Bacon, Sausage and Potatoes	11
--	----

Spanish Omelet

Spiced Tomatoes, Green Pepper, Onions, Fresh Peas	12
---	----

Served with your Choice of English Muffin, Toast and Hash Browns

Eggs and Omelets (Egg Beater or Egg Whites are Available Upon Request)

Griddle

French Toast Cuban

Griddled Cuban Bread Battered in Egg Beaters, Spiced Sugar Cane Syrup, Tropical Fruit Compote	12
---	----

Buttermilk or Blueberry Pancakes

Orange Spiced Sugar Cane Syrup	11
--------------------------------	----

Buttermilk or Banana Waffles

Berry Compote and Spiced Sugar Cane Syrup	11
---	----

Cereal and Bakery

House-Made Mango Granola

Yogurt	10
--------	----

Oatmeal “Brulee”

Caramelized Bananas with Brown Sugar and Raisins	10
--	----

Your Choice of Bagel with Cream Cheese

Plain, Sesame, Cinnamon Raisins, Poppy, Onion	5
---	---

Organic Yogurt

Plain	7
-------	---

Add Fresh Berries	9
-------------------	---

House Cured Lox and Bagel

Cream Cheese with Capers, Onions and Tomatoes	10
---	----

Sides

Thick-Cut Grilled Canadian Bacon	6
----------------------------------	---

Applewood Smoked Bacon	6
------------------------	---

Classic Breakfast Sausage	6
---------------------------	---

House Smoked Salmon	7
---------------------	---

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.

**20% Service Charge and 7% Florida Sales Tax and \$4.00 delivery fee will be added to all In Room Dining Checks.

All Day Dining 11:00 am – 11pm

Ceviche

Mediterranean Mixto

Shrimp, Calamari, Scallops, Octopus, Olive Oil and Lemon 10

Ceviche Vegetariano

Grilled Hearts of Palm, Baby Bella Mushrooms, White Asparagus, Avocado,
Pico de Gallo and Oregano Laced Citrus Dressing 9

Little Plates

Traditional Black Bean Soup

6

Bacalaitos Cubanos

Cuban Style Cod Fritters with Pecan Ramoulade 10

Crab Croqueta

Herbed Tabouleh, Tomatoes, Florida Avocados and Tomato Chive Vinaigrette 15

Seared Palomilla Sliders

Seared Sirloin Medallions, Plantain Chips 11

Oriente Cuban Sandwich

Smoked Ham, Roasted Pork, Spanish Mustard, Swiss Cheese, Pickles with Yucca Fries 11

Grilled Beef Burger

A Hefty 8oz. Choice Burger on a Brioche Roll with Seasoned Plantain Chips, Garlic Pickle,
Bibb lettuce, Tomato and Onions and Choice of Cheese 10

Fresh Greens

Cuban Dream Lobster Cobb

Watercress, Bacon, Eggs, Tomatoes, Florida Avocados and Lobster with Aged Sherry Vinaigrette 14

Farmer “Kevin” Organic Salad

Mixed Green, Grape Tomatoes, Toasted Walnuts, Queso Frito and Guava Vinaigrette 10

Oriente Salad

Organic Greens, Shaved Heirloom Tomatoes, Cabrales Blue Cheese Roasted Shallot Sherry Vinaigrette 8

Add Chicken 10 Add Grilled Shrimp 12

Dinner Entrees available 5:00 PM – 10:00 PM

Bistec a la Parilla

12oz New York Strip, Chorizo Twice Cooked Potatoes, Sautéed Spinach, Chimichurri Verde 37

Oriente Arroz con Pollo

22

Guava Glazed Organic King Salmon

Herbed Tabouleh and Indian River Citrus, Organic Micro Greens, Citrus Mojo 25

Home Style Cuban “La Completa”

(Please Choose One)

Palomilla Steak, Tender Seared Sirloin Mildly Seasoned

Churrasco Chicken Breast, Herb Marinated Free Range Chicken Breast

Ropa Vieja, Braised Skirt Steak with Tomatoes and Sofrito

Vaca Frita, Twice Cooked Skirt Steak

Accompanied By: White Rice, Black Beans and Sweet Plantains 24

Desserts and Child’s menu listed on next page

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.

**20% Service Charge and 7% Florida Sales Tax and \$4.00 delivery fee will be added to all In Room Dining Checks.

DESSERTS

Flan de Huevo Savory Cuban Style	9
Traditional Cheese Cake Graham Cracker Crust, Smooth Caramel Sauce	9
Oriente Ice Cream Vanilla, Chocolate, Strawberry, or Coconut and Dulce de Leche	9

For Our Special Guests...Your Children

For Ages 12 & Under

Breakfast

Served From 7:00AM – 11:00AM

Fresh Seasonal Fruit Cup	5.50
Silver Dollar Pancakes Served with Whipped Butter & Maple Syrup	6.50
One Egg & Bacon Served any Style with Toast	6.00
French Toast Served with Powdered Sugar, Maple Syrup & Butter	6.50

Lunch

&

Dinner

11:00AM-11:00PM

“P.B. & J” Peanut Butter & Jelly Sandwich, Served with Plantain Chips	4.00
Grilled Cheese Sandwich Toasted White Bread Stuffed with Melted American Cheese	5.00
Hamburger Served with Lettuce, Tomato & Plantain Cheese	7.50
Chicken Fingers Served with Honey-Mustard Sauce or Ketchup & Plantain Chips	7.00
Oriente Rice and Beans White Rice and Beans with Sweet Plantains	7.00

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.

**20% Service Charge and 7% Florida Sales Tax and \$4.00 delivery fee will be added to all In Room Dining Checks.