



OCEAN FRONT BISTRO

Christmas Day Brunch 2022

RAW BAR

Ceviche | Octopus Local Salad | Tuna

CHARCUTERIE & CHEESE

Smoked Salmon | Assorted Cheeses | Assorted Cured Ham | Gravlax
Local Fruit Jams | Artisanal Bread | Assorted Tropical Fruits & Honey

SALADS

Arugula, Pumpkin, Feta Cheese, Dried Cranberries, Pepitas | Local Root Vegetables Salad
Organic Mixed Greens, Assorted Toppings, Assorted Dressings

HOT STATION

"Asopao del Campo de Gandules y Guineo" | Organic Chicken Breast & Wild Mushrooms
Roasted Garden Vegetables | Smoked Pork & "Gandules" Paella

CASSEROLES

Local "Pasteles" | Bacon

CARVING STATION

"Turrón" and Almond Crusted Salmon | Roasted Turkey | "Lechón a la Vara"

"FRITURAS" STATION

"Alcapurrias" | "Piononos" | "Relleno de Pana o Papa"
"Bacalaitos" | "Barriguitas de Vieja"

EGGS STATION

Omelets & Eggs With Assorted Toppings

DESSERT & PASTRIES STATION

Sunday, December 25, 2022 | 11:00am - 4:00pm

\$55 per person

+applicable taxes & gratuities

Chef de Cuisine - Alejandro Alicea | F&B Manager - Indhira Payano

Cost per person does not include taxes, tips nor beverages.

Menu items are subject to change without previous notice. Reservation required.

Ola

OCEAN FRONT BISTRO

Christmas Day 2022 Specialty Cocktails

\$16++ ea.

AGUASANTA

Aperol, Whispering Angel Rosé Wine, Club Soda & Rosemary

PALOMA BLANCA

Jeio Prosecco, Domaine de Canton & St-Germaine

BOMBA Y PLENA

Barrilito 2 Star Rum, Lime, Grenadine, Angostura Bitters & Club Soda

EL AGUINALDO

Jeio Prosecco, Midori, Lime Juice & Sugar Cube

Please let the bartender know about any intolerances or allergies. Subject to availability.
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