

Ola

OCEAN FRONT BISTRO

Fall Flavors

FEATURING IN NOVEMBER 2022: FALL SPICES

Artisan Bread & Freshly Baked Pastries

Roasted Butternut Squash Soup

Ricotta Cheese, Roasted Almonds

Paella of the Day

Pork Loin

Pibil, Local Tomato

Root Vegetables Escabeche

Wild Rice Warm Salad

Almond, Kale, Carrots, Pea

Local Fresh Fish

"Yautia" Cream

EGG STATION

Omelet & Fried Egg with Assorted

Toppings

*Tomato, Onion, Peppers, Mushrooms,
Spinach, Bacon, Ham, Chorizo, Gruyere,
Cheddar*

Bacon, Breakfast Potatoes

COLD STATION

*Yogurt Parfait, Overnight Oats, Tropical
Flavor Yogurt*

Assorted Selection Charcuterie

Praline Pumpkin Waffle

Candied Pepitas, Cheese Icing

Farro & Kale Salad

*Charred Onion Vinaigrette, Roasted Peppers,
Lemon, Cucumber*

Seasonal Toasts

*Marinated Tomato, Avocado, Ricotta, Fruits,"
Ibérico", Assorted Breads*

Vegetable Egg Casserole

Squash, Eggs, Parmesan Bechamel

Iceberg Lettuce Salad

*Roasted Pumpkin, Avocado, Spicy Cashews, Onion,
Tomato, Roasted Garlic Buttermilk Dressing*



\$55++ PER PERSON

Add 2 hrs. of unlimited mimosas for

\$35++ per adult

Moët Brut Special \$85++ per bottle

Prices do not include taxes nor gratuities. Menu items are subject to change without previous notice.