

IN ROOM DINING MENU

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



DINNER

CONDADO VANDERBILT
HOTEL

STARTERS

SOUP OF THE DAY 12	CARIBBEAN FISH AND CHIPS 22 Mahi-Mahi, Breadfruit Chips, Citrus-Recao Tartar Sauce	MOJITO SPICED SHRIMP CEVICHE 21 Shrimps, Mint, Lime, Crispy Tostones
PASTELILLOS 16 Puerto Rican Turnovers, Sofrito Aioli, Chicken or Ropa Vieja	TUNA TARTARE 23 Cilantro, Tostones, Pimentón-Ginger Aioli	AVOCADO SALSA 🌿🌾 16 Root Vegetable Chips

SALADS

LOCAL ARUGULA-PAPAYA-RADICCHIO 🌿🌾 22 Local Goat Cheese, Pancetta, Plantain, Verjus Vinaigrette, Little Gem Lettuce	QUINOA COBB 🌿 23 Quinoa, Tomatoes, Soybeans, Black Beans, Roasted Peppers, Avocado, Almonds, Spiced Citrus Dressing	LITTLE GEM 🌿🌾 19 Gem Lettuce, Oranges, Radishes, Dried Cranberries, Feta Cheese, Bermuda Onions, Buttermilk Herb Dressing
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Add Chicken 10 / Steak 14 / Shrimp 15 / Salmon 12 / Octopus 16

SANDWICHES Served with choice of fries or salad

TURKEY CLUB 20 Bacon, Lettuce, Tomatoes, Lemon Aioli	LOCAL EGGPLANT TOAST 🌿 19 Sourdough, Stracciatella Cheese, Garlic Oil, Sundried Tomatoes, Pine Nuts, Golden Raisins	ADD-ONS 3ea. Cheddar Gruyère Fried Egg Avocado Applewood Smoked Bacon
PORTOBELLO SANDWICH 🌿 29 Walnut-Chickpea Pesto, Goat Cheese, Avocado, Multigrain Bread	BACALAITO STYLE FRIED SNAPPER 31 Fennel Slaw, Lemon Aioli, Brioche	

ENTREES

ANGUS BURGER WITH FRIES 21 Brioche, Lettuce, Tomatoes, Onions, Pickles	HARISSA HALF ORGANIC CHICKEN 30 Tomatoes, Olives, Capers, Ají, Yuca “Escabeche”, Black Garlic Aioli	SALMON 🌾 31 Traditional Gandules Stew
GRILLED SPANISH OCTOPUS 35 Calabaza Farro “Risotto”, Coconut Aioli	STEAK AND FRIES 54 12oz Rib-Eye, Hand Cut Duck Fat Fries, Chimichurri Butter	ROASTED EGGPLANT 21 Local Yogurt, Aleppo Pepper, Organic Grain Tabbouleh, Cilantro, Marinated Mushrooms
	RIGATONI 34 Mushroom-Truffle Cream, Pancetta, Parmesan Cheese, Parsley	CARIBBEAN BOUILLABAISSSE 48 Mahi-Mahi, Lobster Broth, Shrimps, Tomatoes, Clams, Recao, Tostones

SIDES

GANDULES MAMPOSTEAO RICE 🌿 10 SPICY BROCCOLINI 7	HOUSE SALAD 🌿 8 FRENCH FRIES 7	FRICASÉ DE GANDULES 🌿 8
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BRICK OVEN PIZZAS

MARGHERITA 🌿 20 Organic Tomatoes, Mozzarella Cheese, Fresh Basill	TRUFFLE PIZZA 🌿 26 Organic Mushrooms, Caramelized Shallots, Truffle Cream, Mozzarella Cheese
HOUSE STYLE PEPPERONI PIZZA 23 Tomatoes, Mozzarella Cheese, Jalapeños, Red Onions, Honey	MEAT PIZZA 26 Organic Tomatoes, Local Sausage, Salami, Smoked Pork, Chili Flakes, Mozzarella Cheese

DESSERTS

GUAVA CHEESECAKE 14 Vanilla & Guava Cheesecake Guava & Cheese Mini Macaron White Chocolate & Almonds Crunchy Glaze Graham Cookie Guava Gel Cheese Whipped Ganache	TIRAMISU JAR 25 Mascarpone Cream Alto Grande Espresso Coffee Lady Fingers Coffee Ice Cream Chocolate Crunchy Pearls Cocoa Powder	MANGO BREAD PUDDING 15 Brioche White Chocolate and Fresh Mango Bread Pudding Ginger Creme Anglaise Mint Ice Cream Coconut Tuile Coconut & White Chocolate Crumble	CHOCOLATE CAKE 🌾 15 Flourless Chocolate Cake Vanilla Bean Ice Cream Fresh Berries Cocoa Nibs
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Some dishes may have common allergy products. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.

🌿 Vegetarian 🌾 Gluten Free



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