

Ola

OCEAN FRONT BISTRO

Made for Dad Brunch

CHARCUTERIE & CHEESE

Smoked Salmon

Assorted Cheeses: Wensleydale Cranberries, Vaca Negra Capez, Aged Manchego, Camembert, Cabachuelas

Assorted Cold Cuts: Salami, Prosciutto, Chorizo Español, Soppressata, Cured Ham

Local Fruit Jam

Artisanal Breads: Pretzel, Luau, Sourdough

Assorted Tropical Fruits, Local Honey

SALADS

Organic Mixed Greens

Onion, Cherry Tomato, Cucumber, Local Cheese, Roasted Almonds, Peppers, Dry Fruits, Walnuts, Jicama Verjus, Buttermilk Ranch, Caesar Dressing, Passion Fruit Dressing, Spicy Citrus

Local Yuca

House Mojo Sauce

Cucumber Summer Salad

Zucchini, Edamame, Cucumber, Broccolini, Cauliflower, Tomato Asado Vinaigrette

HOT STATION

Traditional Asopao

White Rice, Chicken

BBQ St. Louis Ribs

Ola's BBQ Sauce

Lobster Mac N' Smoked Cheese

Alcor Longaniza Sliders

Puerto Rican Arroz con Tocino

LIVE STATION

Seafood Paella

CASSEROLES

Chocolate Pancakes

Whipped Panna Cotta, Chocolate Chunks

Applewood Smoked Bacon

Potato & Malanga Hash

Peppers, Southern Seasoning

Creamy Polenta Esquites

Cilantro, Queso Fresco, Tajin

CARVING STATION

Strip Loin Prime

Ají Dulce Chimichurri

Harissa Whole Chicken

Grilled Swordfish

Cubanelle Aioli

DESSERT & PASTRIES STATION

Stout Tiramisú

Barrilito Rum 3 Leches

Bourbon Pecan Tart

Mojito Gâteau

Mango-Passion Cheesecake

Red Velvet Verrine

Pistachio-Raspberry Gâteau

Hazelnut Profiterole

Sunday, June 21, 2026 | 11:00 AM - 4:00 PM

\$90++ per person

\$40++ per child under age 12

Prices do not include taxes nor gratuities. Beverages not included. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.