



## IN ROOM DINNING

### STARTERS

<b>Chicken Wings</b> ranch, celery carrots Choice of sauces: smokey BBQ, buffalo, sweet chilli	18	<b>Chicken Quesadilla</b> crema, roasted tomato salsa Add guacamole 5	16
<b>Crispy Calamari</b> spicy peperonata, truffle aioli	19	<b>Charcuterie Plate</b> prosciutto, salami, green hill brie, sweet grass blue cheese, condiments, crackers	25
<b>Cold Mezzaluna</b> house made hummus, tzatziki, kalamata olives, marinated feta, grilled pita	16	<b>Gulf Shrimp</b> Florida keys shrimp, smokey cocktail sauce	5 Each

### SOUPS AND SALADS

<b>Soup du Jour</b> ask your host	9	<b>Tropical Salad</b> arugula, candied walnuts, hearts of palm, carrots, mango, mustard grain vinaigrette	16
<b>Caesar Salad</b> artesian romaine, croutons, grated parmesan, anchovies' gremolata, zesty dressing	15	<b>Watermelon Salad</b> compressed watermelon, kalamata olives, pickled onions, marinated feta, herb oil	16
<b>Novotel Salad</b> artisan greens, quinoa, cucumber, onion, Asher bleu, cherry tomato, avocado, poppy seed vinaigrette	15	<b>Salad Add-Ons</b> grilled chicken 8, gulf shrimp 10, churrasco 12, salmon 12	

### SANDWICHES AND WRAPS

served with fries, sweet potato fries, fruits or house salad

<b>8oz Burger</b> short rib, brisket blend, LTO, spear pickle, brioche bun Choice of cheese: cheddar, swiss, american Add apple smoked bacon 4	20	<b>Turkey Club Wrap</b> roasted turkey, spring mix, apple smoked bacon, tomato, avocado, ranch dressing, whole wheat wrap	18
<b>Salmon Burger</b> house made patty, avocado, tomato, arugula, sriracha aioli	18	<b>Garden Wrap</b> hummus, spring mix, tomato, cucumber, avocado, pickled onion, carrots, spinach wrap	16
<b>Classic Cubano</b> braised pork, cured ham, sweet dill pickles, swiss cheese, yellow mustard, tostada	18		

### MAINS

<b>Miso Glazed Salmon</b> coconut rice, grilled asparagus, pepper coulis	35	<b>8oz Marinated Churrasco</b> yucca fries, sweet plantains, chimichurri	32
<b>Blackened Mahi-Mahi</b> pineapple rice, mango relish, papaya syrup	34	<b>Salmon Bowl</b> roasted salmon, quinoa, mango, tomato, radish, carrots, sesame seed, ginger dressing	26
<b>American Wagyu Beef Bolognese</b> plum tomato, rigatoni pasta, grated parmesan	26	<b>Pinsa</b> roman style pizza crust, mozzarella, tomato sauce, fresh basil, oregano oil Add pepperoni 4	20

### SIDES

<b>Rustic French Fries</b>	8	<b>Seasonal Vegetables</b>	10
<b>Yucca Fries</b>	8	<b>Crispy Brussels Sprouts</b>	10
<b>Coconut or Pineapple Rice</b>	8	<b>Truffle Fries</b>	10

## COCKTAILS · 16

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### Smokey Old Fashioned

Woodford reserve bourbon, angostura bitters, orange bitters, bourbon syrup, cherry juice. a bold blend of flavors with a hint of smoke!

### Naranja

smokey mezcal Espadin, zesty aperol, tropical mango puree, lime juice, and just the right kick of habenero syrup

### Sunkissed Martini

house gin, St Germaine, a luscious blend of kiwi & strawberry puree, lemon juice. it's a fruity fusion that's both refreshing and irresistible

### Novotel Lemonade

vibrant tequila and triple sec, mingled with fresh lime and a burst of juicy blackberry

### Basil & Cucumber

house vodka, infused with the crisp essence of basil & cucumber syrup, lime juice. experience a garden-fresh delight

### Zacapa Mule

Zacapa 23 rum, zesty lime juice, a dash of Angostura bitters, and topped off with spicy ginger beer. a luxurious twist on a classic favorite!

### Penicillin

Glenlivet 12 years, blended harmoniously with zesty ginger, tangy lemon, and a touch of honey.

### Espresso Infusion

shaken with Cafe Domino coffee, premium vodka, a splash of coffee liqueur, and a touch of sweetness, it's the perfect pick-me-up

### Rosada

Bacardi rum with a splash of tangy lime juice, infused with the sweetness of ripe strawberries and the subtle nutty undertones of orgeat syrup

## BEER · 8

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### Domestic Beer

Blue Moon  
Miller Lite

### Imported Beer

Corona Extra  
Heineken  
Heineken Silver  
Peroni

### Local Draft Beer

La Rubia  
El Farito  
La Playita

## MOCKTAILS · 10

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### Tiki Thai

fresh oranges, juicy pineapple, and zesty lemon, all kissed with a hint of honey-ginger sweetness

### Saturn 4

tangy kick of pineapple and lime with the tropical punch of passion fruit, all harmonized by a hint of creamy orgeat syrup

### H2O

a zesty blend of cucumber, grapefruit saccharum, and a hoppy kick from Lagunitas Hoppy refresher

## NON-ALCOHOLIC

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Evian Still Water 750 ml	8
Evian Sparkling water 330 ml	5
Assorted Sodas	5
Red bull	6
Lagunitas Hoppy Sparkling Water	4
Heineken 00 (Non- Alcoholic)	6
Assorted Juices	5

## WINE BY THE GLASS · 10

### RED

CABERNET  
SAUVIGNON  
PINOT NOIR  
MALBEC

### WHITE

CHARDONNAY  
SAUVIGNON BLANC  
PINOT GRIGIO

### SPARKLING & ROSE

ROSE  
SPARKLING WINE

# NOVOTEL

MIAMI BRICKELL

FOR YOUR CONVENIENCE, SERVICE CHARGE AND LOCAL TAX WILL BE ADDED TO YOUR CHECK