

LOWE

BREAKFAST

MENU

7 AM - 11 AM

LUNCH & DINNER

MENU

SUNDAY - WEDNESDAY

11AM - 10 PM

THURSDAY - SATURDAY

11 AM - 11 PM

COCKTAILS

MENU

WINE LIST

MENU

HAPPY HOUR

MENU

MONDAY - FRIDAY

4 PM - 7 PM

UVA

RESTAURANT & LOUNGE BAR
NOVOTEL MIAMI BRICKELL

PASTRIES

Croissants 5	Empanadas 5
plain, nutella	
Guava Pastry 5	Trio of Pastries 12

ENTREE

American Breakfast 22
choice of bacon, sausage, or ham, two eggs,
papas bravas, toast
choice of coffee, juice, or tea

Avocado Toast 16
Add Eggs 2
multi-grain toast, pico de gallo, cotija cheese,
cilantro

French Toast 15
challah bread, horchatta cream, piloncillo syrup

Blueberry Pancakes 14
blueberry compote, whipped vanilla ricotta, maple
syrup

Breakfast Sandwich 13
sausage, fried egg, aged cheddar cheese, aioli,
brioche bun

Breakfast Burrito 14
chorizo, scrambled eggs, chihuahua cheese, cilantro
crema

Salmon Bagel 13
smoked salmon, scallion cream cheese, tomatoes, red
onions, capers

Huevos Ranchero 18
fried eggs, ranchero sauce, refried black beans,
queso fresco, tortillas crisps

TROPICAL SMOOTHIES 10

Strawberry Kiwi
strawberry | kiwi | banana | yogurt

Mango Pineapple
mango | pineapple | banana | coconut

BENEDICTS

Crab Benedicts 20
avocado, poached eggs, hollandaise,
english muffin, papas bravas

Smoked Salmon Benedicts 17
poached eggs, hollandaise, arugula, english muffin, papas
bravas

Serrano Ham Benedicts 17
poached eggs, hollandaise, arugula, english muffin, papas
bravas

OMELETTE

Crab & Avocado Omelette 20
lump crab, cheese, avocado, hollandaise, papas bravas,
toast

Ham & Cheese Omelette 16
serrano ham, cheese, peppers, onion, papas bravas, toast

Raja Poblanos Omelette 16
roasted poblano, cheese, salsa verde, papas bravas, toast

SIDES

Bread 4
choice of white, multigran, rye, gluten free served with
jams and butter

Proteins 6
choice of bacon, sausage, or serrano ham

Patatas Bravas 4
crispy potatoes, chipotle aioli, herbs

Seasonal Fruit Bowl 6
assorted fruits

NO
VO
TEL

MIAMI
BRICKELL

LUNCH & DINNER

APPETIZERS

- CHICKEN WINGS** 16
buffalo or sweet & spicy sauce
- VEGAN WINGS** 15
cauliflower, buffalo sauce
- CRISPY CALAMARI** 17
remoulade & tomato sauce
- CHICKEN QUESADILLA** 16
crema, pico de gallo, guacamole

SOUP AND SALAD

- BLACK BEAN SOUP** 10
- CAESAR SALAD** 14
garlic croutons, parmesan cheese
- HOUSE SALAD** 13
lettuce, mixed greens, olives, cherry tomatoes,
dried cranberries, carrots, citrus dressing
- TROPICAL SALAD** 16
arugula, mixed greens, walnuts, goat cheese, hearts
of palm, avocado, carrot, mango, citrus dressing

Add Protein Options:

Chicken 8

shrimp 8

Churrasco 10

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. Please inform your server of any allergies.*

**NO
VO
TEL**
MIAMI
BRICKELL

ENTRÉE

- NOVOTEL LINGUINI** 16
choices of sauces:
spicy tomato, alfredo, vodka, butter
- NOVOTEL 8OZ BURGER** 18
bacon, lettuce, tomato, cheese, pickles, caramelized onions, brioche
bun,
choice of fries
**Impossible burger substitution available*
- NOVOTEL PIZZA** 19
choice of regular or cauliflower crust, mozzarella, basil, tomato sauce
**Pepperoni or prosciutto*
- VEGAN PICADILLO** 21
impossible beef, rice, beans, plantains
- 8OZ CHURRASCO** 29
chimichurri, rice & beans
- CUBANO** 17
rustic french fries
- PAN ROASTED SALMON** 30
green asparagus, lemon, choice of 1 side
- CHICKEN TENDERS & FRIES** 14
- CRISPY CHICKEN SANDWICH** 15
cheese, pickles, Sriracha aioli, rustic french fries
- SALMON BOWL** 25
cooked salmon, quinoa, arugula, mango, tomato,
radish, cucumber, carrot, sesame seed, ginger
dressing
- TUNA BOWL** 26
raw tuna, quinoa, arugula, mango, tomato, radish,
cucumber, carrot, sesame seed, ginger dressing

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SIDES

RUSTIC FRENCH FRIES

8

SWEET POTATO FRIES

8

MASHED POTATOES

8

GRILLED VEGETABLES

8

RICE

8

HOUSE SIDE SALAD

8

PLANTAINS

8

DESSERTS

CHCOLATE LAVA CAKE & ICECREAM

12

BROWNIES & BERRIES WITH ICECREAM

12

MACARONS (3Pcs)

10

ICECREAM & BERRIES

8

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COCKTAILS · 16

BOURBON GUAVA MINTZ

bourbon, guava, ginger beer, mint

BAHAMA MAMA

coconut rum, strawberry, pineapple

MARACUYA SPRITZ

aperol, passion fruit, prosecco

NOVOTEL LEMONADE

tequila, triple sec, lime, blackberry

SUNSET IN CARTAGENA

aguardiente, honey, pineapple, lemon

PASSION MIMOSA

prosecco, passion fruit

THE GREEN MARTINI

gin, lime, agave, pineapple, cucumber, mint

COCO PINEAPPLE

rum, piña colada, pineapple, passion fruit

BEER · 8

DOMESTIC BEER

Michelob Ultra

Blue Moon

Miller Lite

IMPORTED BEER

Corona

Heineken

Jai Alai IPA

LOCAL DRAFT BEER

La Rubia

El Farito

La Playita

WINE BY THE GLASS · 10

RED

CABERNET SAUVIGNON

PINOT NOIR

MERLOT

WHITE

CHARDONNAY

SAUVIGNON BLANC

PINOT GRIGIO

SPARKLING & ROSE

ROSE

PROSECCO

WINE BY THE BOTTLE

RED

CABERNET SAUVIGNON

Gerard Bertrand Naturae 2021 (Languedoc-Roussillon, France)	48
Simi 2019 (Sonoma County, California)	48
1865 Selected Vineyards 2019 (Maipo Valley, Chile)	46

MALBEC

Luigi Bosca 2021 (Argentina)	45
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MERLOT

Chateau Ste. Michelle 2018 (Columbia Valley, Washington)	46
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PINOT NOIR

Louis Latour Les Bastides 2020 (Coteaux du Verdon, France)	46
Louis Latour Domaine de Valmoissine 2019 (Burgundy France)	46
Meimoi 2021 (California)	44

TEMPRANILLO

Protos Reserva (Ribera Del Duero, Spain)	50
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BLEND

Laku Red Blend (Curico Valley, Chile)	70
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WHITE

SAUVIGNON BLANC

Whitehaven 2022 (Marlborough, New Zealand)	43
Sancerre 2020 (Sancerre, France)	48

CHARDONNAY

La Crema (Monterey, California)	42
Lake Sonoma 2019 (Russian River Valley, California)	56

PINOT GRIGIO

Elena Walch 2021 (Trentino-Alto Adige, Italy)	46
Ca' Montini (Trentino-Alto Adige, Italy)	42

ALBARINO

Faustino Rivero 2021 (Galicia, Spain)	40
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MOSCATO

Peirano Estate (Lodi, California)	35
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ROSE

Chateau d'Esclans Whispering Angel 2021 (Provence, France)	48
Pink Flamingo Rose 2021	40

SPARKLING

Veuve Clicquot Champagne (Brut, France)	145
Piper Heidsieck Extra Dry Champagne (France)	100
C Mionetto Prosecco (Italy)	40

HAPPY HOUR

MONDAY TO
FRIDAY 4PM - 7PM

HOUSE WINE BY THE GLASS • 5

cabernet sauvignon | malbec | merlot chardonnay |
sauvignon blanc
pinot grigio | rose | prosecco

COCKTAILS • 8

BOURBON GUAVA MINTZ

bourbon, guava, ginger beer, mint

BAHAMA MAMA

coconut rum, strawberry, pineapple

MARACUYA SPRITZ

aperol, passion fruit, prosecco

NOVOTEL LEMONADE

tequila, triple sec, lime, blackberry

SUNSET IN CARTAGENA

aguardiente, honey, pineapple, lemon

PASSION MIMOSA

prosecco, passion fruit

THE GREEN MARTINI

gin, lime, agave, pineapple, cucumber, mint

COCO PINEAPPLE

rum, piña colada, pineapple, passion fruit

DRAFT BEER • 4

la playita | IPA el farito | la rubia
wynwood

HAPPY HOUR

MONDAY TO FRIDAY
4PM - 7PM

FOOD MENU

LOMO SALTADO POTATO SKINS • 13
latin beef stir fry in a potato skin

CHEESE TEQUEÑOS • 12
cheese pastry with aji amarillo aioli

CHICKEN WINGS • 11
wing sauce

HAM & AJI DE GALLINA CROQUETTES • 12
chipotle aioli

MINI SHRIMP CAUSA • 13
peruvian potato salad with shrimp

VEGAN WINGS • 11
wing sauce

FALAFEL BITES • 11
hummus, tzaziki and falafel bites

CHIPS AND SALSA • 10