

# ALL DAY IN-ROOM DINING

## STARTERS

- Croqueta de Jaiba 25**  
gulf crab cake with remoulade sauce & florida citrus salad
- Mediterranean-style Sautéed Calamari 18**  
calamari sautéed with confit cherry tomatoes, kalamata olives, capers, and herbs de provence
- Sun Dried Tomato Tapenade 15**  
pumpkin seed, crostini
- Grilled Octopus 22**  
chickpea romesco, crispy potatoes, salsa macha
- Mini Lamb Souvlaki 19**  
tender skewers served over whipped tzatziki

## FLATBREAD & PASTA

- Spinach & Feta Pide 19**  
traditional turkish flatbread filled with tender spinach, sesame seed, creamy feta, and a touch of olive oil
- Caprese Flatbread 17**  
tomato sauce, basil, tomatoes, balsamic glaze & mozzarella cheese
- Alfredo Pasta 16**  
fresh fettucine, home made alfredo sauce, cracked black pepper, shaved grana padano
- Creamy Rigatoni 22**  
creamy tuscan, sun-dried tomato, spinach sauce & goat cheese

## SALADS

- Greek Salad 16**  
fresh heirloom tomato, cucumber, red onion, kalamata olive, feta cheese, greek dressing
- Kale Salad 16**  
mint, crushed red pepper, parmesan, croutons & dressing
- Provençal Stracciatella 21**  
heirloom tomato, strawberry, radish, petit pois, mint oil
- Chef's Daily Soup & Petite Salad 18**

## HANDHELD

- Wagyu Umami Burger 28**  
brioche bun, melted blue cheese, mushrooms, black garlic mayo, bourbon onion
- Ibérico Sandwich 20**  
manchego cheese, Tuscan bread, tomato, arugula, jamon Ibérico

## SPECIALTIES

- Ribeye Steak Bone-in 65**  
16 oz. filet, roasted potatoes, seasonal vegetables, maître d'hôtel butter
- Filet Mignon with Coffee Dry Rub 65**  
8 oz. beef tenderloin, wild mushroom mélange, sweet potato purée, and dark chocolate & espresso sauce
- Atlantic Salmon 30**  
8 oz. salmon, crispy skin, mash potato, vegetables, topped with beurre rouge

- Roasted Cod 28**  
8 oz. atlantic cod, tomato, kalamata olive, basil, olive oil
- Almond Rack of Lamb 45**  
roasted vegetables



NO  
VO  
TEL  
MIAMI  
BRICKELL

FOR YOUR CONVENIENCE, SERVICE CHARGE AND LOCAL 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.\*

# COCKTAILS · 16

## 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

## 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

## Domestic Beer 7

Blue Moon  
Miller Lite

## Imported Beer 8

Corona Extra  
Heineken  
Heineken Silver  
Peroni

## Local Draft Beer 9

La Rubia  
El Farito  
La Playita

# NON-ALCOHOLIC

Novotel Purified Water 500 ml	5
Sparkling water 355 ml	5
Assorted Sodas	5
Red bull	6
Heineken 00 (Non- Alcoholic)	6
Assorted Juices	5

# MOCKTAILS · 10

## Verdura

basil & cucumber syrup, lemonade

## Saturn 4

pineapple, lime, passion fruit, hint of orgeat

# WINE BY THE GLASS · 10

## RED

CABERNET SAUVIGNON  
PINOT NOIR  
MALBEC

## WHITE

CHARDONNAY  
SAUVIGNON BLANC  
PINOT GRIGIO

## SPARKLING & ROSE

ROSE  
SPARKLING WINE

FOR YOUR CONVENIENCE, SERVICE CHARGE AND LOCAL 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.\*