



IN-ROOM DINING MENU



WYNDHAM GRAND

Rio Mar Puerto Rico
Golf & Beach Resort

TEXT TO ORDER (786) 592-8778



BREAKFAST BY PALIO

FROM 6:30AM TO 11:00AM

Enjoy cooking from our Italian Kitchen Palio, offering Mediterranean, American & Puerto Rican breakfast classics. Serving cage-free eggs, local farm and fresh pressed juices from the islands

WELLNESS

AGAVE ORGANIC 19.00
MATCHA VEGAN BOWL GF
Caribbean Fresh Fruits, Vegan Yogurt
& Chia Seeds

OMEGA THREE GF 19.00
Seasonal Fresh Fruit, Low Fat Yogurt Parfait
& Baked Muffin

MASON BERRY PARFAIT GF 16.00
Low Fat Yogurt, Seasonal Berries & Granola

ORGANIC COCONUT OATMEAL 19.00
Organic Oats, Local Coconut Milk
& Cinnamon Caviar

GLUTEN FREE BREAKFAST PIZZA 22.00
Cauliflower Crust, Avocado, Shaved Onions,
Two Sunny Side Up Eggs & Truffle Goat Cheese

EGG WHITE BREAKFAST PANINI 16.00
Avocado, Feta Cheese, Quinoa & Salsa Verde

GLUTEN FREE PANCAKES GF 18.00
Choose: Chocolate Chips, Banana, Strawberries,
Blueberries, Warm Maple Syrup

FROM THE FARM

RED QUINOA & EGGS BOWL GF 19.00
Two Eggs Any Style, Sautéed Quinoa,
Spinach, Peppers, Sun-Dried Tomatoes
& Roasted Seasonal Vegetables

AVOCADO TOAST 24.00
Sourdough Toast, Avocado, Feta Cheese,
Smoked Salmon & Prosciutto Di Parma

Add Two Eggs (Fried or Poached) 3.00

OMELETTE BOURGEOISIE 21.00
Cage Free Eggs or Egg Whites

Choice of:
Applewood Smoked Bacon, Sausage, Turkey,
Shrimp, Spinach, Peppers, Onions, Tomatoes,
Mushrooms, Jalapeños, Cheddar, Mozzarella,
Feta, Sweet Potato & Hash Roasted Vegetables

BISTECCA & EGGS GF 26.00
Calgary Seasoned Skirt Steak,
Mushroom Reduction, Two Eggs Any Style,
Breakfast Potatoes or Sweet Plantains

EGGS BENEDICT ROYALE 24.00
Smoked Salmon, Toasted Mallorca Bread
& Hollandaise Sauce

BREAKFAST TABLE

SICILIAN BREAKFAST 32.00
Prosciutto, Burrata, Two Eggs Any Style,
Truffle Essence & Sourdough Toast
Choice of Orange, Grapefruit or Cranberry Juice
Choice of Tea or Drip Coffee
(+2.00 Latte/Cappuccino)

EL YUNQUE BREAKFAST 31.00
Sweet Plantain, Root Vegetable Hash, Two Local
Eggs & Sofrito Hollandaise
Choice of Orange, Grapefruit or Cranberry Juice
Choice of Tea or Drip Coffee
(+2.00 Latte/Cappuccino)



GF = GLUTEN FREE | GFP = GLUTEN FREE POSSIBLE | V = VEGETARIAN | VP = VEGETARIAN POSSIBLE

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAKERY & PASTRIES

PANCAKE AL CHOCCOLATO 19.00

Chocolate Chip Pancakes, Chocolate Sauce,
Chocolate Muffin Crumbs & Whipped Cream

PANCAKE DI CHEESECAKE 19.00
ALLE FRAGOLE

Vanilla Pancakes, Cheesecake & Wild Berry Sauce

DOLCE PANINO ALLA CANELA 18.00

Banana Foster Caramel & Pecans
& Warm Maple Syrup

WAFFLES FLORENTINE 18.00

Cheddar Cheese Waffle, Sautéed Spinach,
Local Poached Eggs & Hollandaise Sauce

HOMEMADE 8.00
BREAKFAST PASTRIES

SIDES

AVOCADO **GF** 8.00

ROASTED TOMATOES **GF** 8.00

SWEET POTATO HASH **GF** 8.00

TURKEY SAUSAGE **GF** 8.00

CHICKEN SAUSAGE **GF** 8.00

PORK SAUSAGE **GF** 8.00

APPLEWOOD BACON **GF** 8.00

GRILLED HAM **GF** 8.00



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JUICERY

BEET JUICE 10.00

GREEN JUICE 10.00

ORANGE JUICE 10.00

CITRUS MIMOSAS & BLOODY MARYS

MIMOSA 12.00

Choice of Orange, Grapefruit
or Passionfruit Juice

BLOODY MARY 14.00

CAFE

LATTE 7.00

ESPRESSO 6.00

DOUBLE 7.00

CAPPUCCINO 7.00

SMALL POT COFFEE 8.00

LARGE POT COFFEE 12.00

COFFEE 6.00

Whole Milk, Soy, Almond, 2% or Skim

TEA 7.00

Whole Milk, Soy, Almond, 2% or Skim

VARIETY OF FRUIT JUICES 7.00

SODA 5.00



WYNDHAM GRAND

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Golf & Beach Resort





ALL-DAY ROOTS DINING

FROM 11AM TO 12AM

Enjoy cooking from celebrity Chef Jeff McInnis of our Roots Coastal Kitchen conveniently in your room!
Puerto Rican coastal cooking; with citrus, vegetables, fisheries and farms from the island!

QUICK BITES

SHRIMP TACOS 18.00

Cilantro Lime Aioli, Avocado, Corn Tortilla,
Slaw & Pickle Fresno

BRIOCHE GRILLED CHEESE & SOUP 13.00

Black Forest Ham, Vine Ripe Tomatoes,
Muenster Cheese & Tomato Soup

CRISPY HOT WINGS 18.00

Chilli Mango Hot Sauce, Celery
& Blue Cheese Dressing

VEGGIE EMPANADAS **V** 10.00

Green Curry Aioli

SALADS

ICEBERG WEDGE **GF VP** 18.00

House Made Local Pork Belly Bacon, Cherry
Tomatoes, Charred Corn, Avocado, Spring Onions,
Blue Cheese & Ranch Dressing

SIMPLE GREENS **GF V** 11.00

Arugula, Cucumbers, Carrots, Onions, Tomatoes
& Citrus Vinaigrette

WATERMELON 15.00

TOMATO & MANGO **GF V**

Lime, Jalapeño Vinaigrette, Fresh Mango & Mint

CAESAR SALAD 16.00

Romaine Lettuce, Creamy Parmesan
Dressing & Herbs Croutons

ADD TO ANY SALAD

Add Grilled Chicken 7.00

Add Fried Chicken 7.00

Add Shrimp 10.00

Add Skirt Steak 12.00

PIZZA

MARGHERITA PIZZA **V** 16.00

Mozzarella, Tomatoes & Basil

PEPPERONI PIZZA 18.00

Pepperoni & Mozzarella

CHEESE PIZZA **V** 15.00

Mozzarella, Fontal & Gouda Cheese
with Tomato Sauce

SANDWICHES & BURGERS

THE CLASSIC BURGER 19.00

Cheddar Cheese, Thick Cut Tomatoes,
Green Leaf Lettuce, House Pickles

FRIED CHICKEN SANDWICH 16.00

Fried Chicken, Ciabatta Bread, Coleslaw,
Onions & Ranch

LARGE PLATES

SLOW ROASTED SPARE RIBS **GF** 21.00

Spicy Dry Rub, Guava Barbeque Sauce,
Fries & Ginger Coleslaw

CHICKEN BASIL PESTO PASTA 23.00

Fresh Pappardelle Pasta, Cherry Tomatoes
& Basil Pesto



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CHICKEN PARMIGIANA Pomodoro, Mozzarella di Buffala, Basil, Parmigiano Reggiano	28.00	KIDS	
OAK ROASTED SALMON Salsa Verde, Roasted Vegetables, Lemon Garlic Crema	37.00	KIDS BURGER 4oz Burger Served with Cheddar Cheese & Waffle Fries	11.00
BUCATINI POMODORO & MEATBALLS Basil, Parmigiano Reggiano, Mozzarella	24.00	KIDS HOT DOG Hebrew National Hot Dog Served with Waffle Fries	11.00
NEW YORK STRIP Char Grilled NY Strip, Hazelnut Romesco & Herb Chimichurri	39.00	CHICKEN TENDER Crispy Chicken Tenders & Waffle Fries	10.00
CHAR GRILLED CAULIFLOWER STEAK GF VP Hazelnut Romesco, Herb Chimichurri & Herb Salad	20.00	KIDS GRILLED CHEESE V Triple Decker Grilled Cheese with American & Cheddar cheese, Served with Waffle Fries	9.00
<u>SIDES</u>			
WATERMELON GF V Watermelon, Jalapeño Vinaigrette & Mint	7.00	KIDS MAC & CHEESE V Creamy 3 Cheese Sauce & Big Noodles Pasta	9.00
MACARONI & CHEESE V Big Pasta, Crunchy Cheese & Biscuit Thyme Crust	8.00	KIDS PASTA V Tossed in Butter Topped with Parmesan Cheese	8.00
LOADED TATER TOTS GF VP Bacon, Cheddar, Sour Cream & Scallions	7.00	FRUIT CUP GF V Seasonal Assorted Fruits	7.00
KIDS SIDES GF V TATER TOTS WAFFLE FRIES	7.00	<u>DESSERTS</u>	
		SEVEN LAYER CHOCOLATE CAKE (SERVES 2)	9.00
		HOME-MADE CARROT CAKE	7.00
		CHEESECAKE	7.00



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