

ROOM SERVICE MENU

ANSWER
YOUR
CRAVINGS

THE
GABRIEL
MIAMI

BREAKFAST

**PLAIN MINI
CROISSANTS
OR ASSORTED
DANISHES**
4

CEREAL BOWL
6

**WARM OATMEAL,
FRESH FRUIT**
7

FRUIT PLATE
seasonal fruits
and berries
12

**BUTTERMILK
PANCAKES**
served with canadian
maple syrup
12

**BRIOCHE
FRENCH TOAST**
with berry compote
14

**BAGEL & LOX
PLATTER**
smoked salmon,
bagel, cream cheese,
onions, tomatoes,
capers
14

**GREEK YOGURT
WITH FRESH FRUIT
AND GRANOLA**
9

OMELET "DU JOUR"
choice of 3 ingredients
(tomatoes, onions, ham,
cheddar, swiss, feta,
spinash, mushrooms,
breakfast potatoes,
choice of toast)
12

AMERICAN BREAKFAST
2 eggs any style,
choice of meat,
breakfast potatoes,
toast
14

**BREAKFAST
SIDES 6**
applewood bacon
chicken sausage
pork sausage
country ham
breakfast potatoes

TO ORDER, CALL 4027

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All room service orders include 18% service charge, \$5 delivery fee and 9% tax.



ALL-DAY

APPETIZERS

AVOCADO HUMMUS

toasted pistachios,
cotija cheese,
jalapeño,
blue corn nachos
12

SHRIMP COCKTAIL

heart of palm, celery,
vuelve a la vida sauce
16

TUNA POKE

seaweed salad,
kimchee, springs onions,
ginger, maui onions,
yuzu emulsion, sesame
seeds, brown rice
17

SHRIMP TACOS

sriracha mayo,
mango relish,
cilantro,
blue corn tortilla
15

SALADS

add grilled brined
chicken breast +8,
add grilled shrimp +8,
add grilled shirt steak or
salmon +12

KALE CAESAR

romaine hearts, kale,
heart of palm, rustic
croutons, mexican
cheese, caesar dressing
12

BABY GEM LETTUCE

crispy bacon, blue
cheese dressing,
pickled red onion,
olive oil
11

BURRATA

heirloom tomatoes,
toasted walnuts,
basil, yogurt-cumin
dressing
16

ROASTED BEETROOT

avocado hummus,
arugula,
toasted peanuts,
cotija cheese
16

SANDWICHES

choice of salad or fries

LOUISIANA STYLE

FRIED CHICKEN

SANDWICH

lettuce mayonnaise,
kimchee sauce,
brioche bun
15

TURKEY CLUB

shaved turkey, smoked
applewood bacon,
fried egg, tomato,
lettuce, guacamole,
dijon mustard, multi
grain bread
16

THE BURGER

8 oz black angus patty,
cheddar, caramelized
onion, lettuce, tomato,
potato bun,
animal sauce
16

MAIN COURSES

SEARED AHI TUNA

asian slaw, avocado
wasabi aioli,
pickled ginger
24

PAN FRIED

KING SALMON

maple smoked
plantain & miso purée,
grilled baby gem
lettuce, gastric
26

ROASTED HALF

CHICKEN

natural jus,
sautéed kale
28

GRILLED 8 OZ

SKIRT STEAK

garlic roasted
chimichurri
32

GRILLED 16 OZ

NEW YORK STRIP

shiitake, agave and
brown chicken stock
sauce
44

ALL-DAY SIDES

celery mash
potatoes 5
jumbo asparagus 8
steak fries 5
sautéed mushrooms 5
truffle mac & cheese 7

DESSERTS

KEY LIME TART

ginger graham crackers,
lime flan sauce,
meringues, lime skin
10

CHOCOLATE MARQUISE

chocolate sauce,
caramel cream,
greek yogurt,
orange skin, cocoa nibs
12

ASSORTED ICE CREAMS

chocolate, strawberry,
vanilla, dulce de leche
8

BEVERAGES

NON-ALCOHOLIC BEVERAGES

coke, diet coke,
coke zero, sprite,
dr. brown, ginger ale 4.5

JUICES

orange, cranberry,
grapefruit, apple,
pineapple, tomato 4
organic cold press juices
daily special 15

WATER

fiji small 6/large 9
san pellegrino
small 5.5/large 9

LEAF TEA

earl grey, english
breakfast, mint
melange, green tea,
chamomile 4

JULIUS MEINL COFFEE

americano 3.5
espresso 4
double espresso 4.5
latte 4.25
cappuccino 4.25
macchiato 4
hot chocolate 4
milk (2%, skim, soy,
whole, half & half) 5

WINE

(glass/bottle)

BUBBLES

villa loren
prosecco 9/38
victoria
prosecco 9/38
ruinart rose -/199
veuve cliquot -/110
moet chandon -/130

WHITE

bertani
pinot grigio 11/38
stoneleigh
sauvignon blanc 12/42
butter chardonay 11/38

RED & ROSE

domain de
jarras rosé 10/38
grati chianti
DOCG 9/38
malbecaster 12/42
emmolo merlot 15/47
justin cabernet 19/62

BEER 8

corona familiar
stella artois
wynwood la rubia
(american blonde)
presidente (lager)
dos equis
heineken
heineken light

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