

Beverages & Late Night Menu

Antipasti

Miky's Salad \$27 (VE)

Lentils, Ancient Grains, Greens, Avocado &
Roasted Lemon Dressing

Caesar Salad \$28

Baby Gem Lettuce, Parmigiano Reggiano,
Herb Crostini & Caesar Dressing

Add ons: Shredded Chicken \$16 Grilled Chicken \$16 Salmon \$25 Lobster \$32

Formaggi \$42

Selection of Soft, Semi-Soft and Hard Cheeses
served with Homemade Bread,
Marinated Olives & Honey

Charcuterie \$42 (LF)

Selection of Cured Meats, Homemade Bread,
Marinated Olives & Assorted Nuts

Primi

Mezzi Rigatoni al Ragout del Borgo \$40 (LS)

Beef, Veal and Pork Ragout with
San Marzano Tomatoes

Cavatelli al Pomodoro e Basilico \$35 (LS)

San Marzano Tomatoes, Parmigiano Reggiano
& Basil

* Substitute Gluten-Free Rigatoni Pasta \$6 *

V= Vegetarian VE= Vegan LF= Lactose Free GF= Gluten Free SC= Sustainably Certified LS= Locally Sourced

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

**Charges for in-room dining at The Surrey, A Corinthia Hotel, include a 20% gratuity, added for your convenience, which is distributed directly to your service staff; an administrative delivery fee of \$10.00 which is retained by the Hotel to defray overhead costs; and all applicable taxes. Any additional gratuity is optional, but most appreciated.*

Secondi

Miky' s Cheeseburger \$40

Casa Tua Wagyu Burger, Caramelized Onions,
Asiago, Arugula, Spicy Mayo & Brioche

served with french fries or market salad

Chicken Paillard \$42 (LS, GF)

Grilled Chicken Breast, Arugula, Cherry Tomatoes,
Parmigiano Reggiano & Lemon

Lochduarte Salmon \$48 (GF)

Alla Plancha, Wild Mixed Mushrooms, Romanesco &
Salmoriglio

Beef Medaillon \$72 (LS, GF)

served with veal jus & roasted potatoes or market salad

Contorni

Roasted Potato, Rosemary & Olive Oil \$15

French Fries \$15 (V)

Sauteed Spinach \$15 (GF, VE)

Dolci

Casa Tua Tiramisu \$19

Chocolate Chip Cookies (2) \$19 (V)

served with Creme Anglaise

Gelato (Assorted Seasonal Flavors) \$16 (V)

3 scoops

Sorbet (Assorted Seasonal Flavors) \$16 (LF, VE)

3 scoops

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Bubbles

Bisol, 'Jeio' Brut, Prosecco DOC,
Veneto, Italy NU \$18

Pierre Peters, 'Cuvée de Réserve',
Blanc de Blancs Brut,
Le Mesnil-sur-Oger, NU \$46

White

Bailly-Reverdy, Sancerre, Loire Valley,
France 2024 \$28

Stag's Leap Wine Cellars, "Karia",
Napa Valley, California, USA 2023 \$26

Rosé

Clos Sainte Magdeleine, Côtes de Provence,
France 2023 \$26

Red

Podere Sapaio, 'Volpato', Bolgheri DOC,
Tuscany, Italy 2022 \$26

Danjean Berthou, "Les Chavances",
Mercurey, Burgundy, France 2023 \$40

Beer

Peroni Lager (Italy) \$14

Allagash White (Maine) \$14

Menabrea Lager (Italy) \$14

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Cocktails

Casa Tua \$30

Aperol, Campari, Antica Formula Vermouth,
Prosecco, Muddled Orange and Lime

Leti's Jimadores \$30

Centinela Classico Reposado, Hagave Spiced
Nectar, Lime Juice, Tajin & Fresh Jalapeno

The Aztec Roots \$30

Akul Espadin Mezcal, Fiori di Sambuco,
Ginger Root, Mint, Fresh Lime Juice

Sir Martin Martini \$40

Beluga Gold, Bombay Sapphire Lemon,
Jalapeno Infused Fino Sherry, Spicy Olives

Ginger Passion Fruit Martini \$32

Grey Goose, Ginger Falernum,
Passion Fruit Puree, Cranberry Juice, Chili Flakes

Ale's Negroni \$32

Montelobos Espadin Mezcal, Antica Formula
Vermouth, Campari, Orange Foam

Mocktails

Mango Twist \$20

Fresh Mango Puree, Fresh Lime Juice,
Fever-Tree Tonic, Fever -Tree Ginger Beer

Flower Sour \$20

Fresh Grapefruit Juice, Fresh Lime Juice,
Rose Syrup, Fever -Tree Elderflower Tonic

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Beverages

San Benedetto Still Water	\$14
San Benedetto Sparkling Water	\$14
Coca-Cola	\$10
Diet Coca-Cola	\$10
Sprite	\$10
Fever Tree Club Soda	\$10
Fever Tree Tonic Water	\$10
Fever Tree Ginger Ale	\$10
Fever Tree Ginger Beer	\$10

Juice Bar

Freshly Squeezed Orange Juice	\$14
Freshly Squeezed Grapefruit Juice	\$14
Cranberry Juice	\$14
Green Juice	\$14
Detox Wellness Shot	\$8
Ginger, Lemon, Honey & Turmeric	

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Coffee & Tea

(Decaf Available Upon Request)

All Coffee & Tea Options are Sustainably Certified

Espresso \$7

Espresso Doppio \$10

Macchiato \$10

Americano \$10

Cappuccino \$12

Latte \$12

Add Espresso Shot \$5

Cold Brew \$12

Nitro Cold Brew \$12

Matcha Latte \$14

Freshly Brewed Pot of Coffee

Small \$9 Large \$15

Selection of Palais des Thés \$14

Golden Darjeeling, Breakfast Tea,
Earl Grey, Sencha, Arake, The Vert a la
Menth, Grand Jasmine Imperial &
Rooibos Bourbon
Chamomile

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