

VITALE

SPA CAFE

STARTERS

VITALE TRIO 16 v
Crushed Avocado / Tzatziki Dip / Hummus / Grilled Pita
Sea Salt Lavash

CHIPS & DIPS 14 v, DF
Fresh Salsa / Guacamole / Crispy Tortilla Chips

LUMP CRAB TARTINE* 22 DF
Lump Crab / Tarragon Aioli / Avocado / Caviar

SALADS

SALAD ENHANCEMENTS
Grilled Chicken 12 / Grilled Shrimp 15
Blackened Ahi Tuna* 18 / Grilled Salmon* 14

CAESAR 16
Romaine / Garlic Crouton / Parmesan / Caesar Dressing

HEIRLOOM TOMATO BURRATA 20 v, GF
Heirloom Tomato / Local Burrata / Basil Pesto
Torn Mint & Basil / Georgia Olive Oil

VITALE BLUE CRAB SALAD 26
Mixed Greens / Avocado / Sunflower Seeds
Hearts of Palm / Herbed Cheese / Blue Crab
Champagne Vinaigrette

SANDWICHES

*Choice Of: French Fries, Mixed Green Salad, Caesar Salad, Fruit
Gluten-Free Bread Available On Request*

GRILLED CHICKEN WRAP 21 DF
Spinach Wrap / Hummus / Market Greens / Avocado
Cucumber / Tomato / Pickled Onions

MEDITERRANEAN VEGETABLE PRESS 19 v
Multi Grain Baguette / Olive Tapenade / Heirloom Tomato
Eggplant / Grilled Onion / Roasted Peppers
Fresh Mozzarella

POWER BOWLS

AÇAÍ 15 v, DF
Granola / Banana / Mixed Berries / Toasted Coconut
Hemp Seed

TUNA POKE* 24 DF
Ahi Tuna / Brown Rice / Avocado / Cucumber
Pickled Mango / Edamame / Cilantro / Togarashi Aioli

INDULGE

CHICKEN TENDERS OR WINGS (10) 24
Choice of Buffalo, Texas BBQ or Tamarind Chili Sauce
Celery / Ranch or Blue Cheese

TRUFFLE FRIES 15 v
Parmesan / Truffle Aioli

THE "INDULGENCE" BURGER* 24
Whole Wheat Bun / Fresh Mozzarella / Arugula
Roasted Tomatoes / Dijon Aioli

DESSERT

DARK CHOCOLATE PARFAIT 11 v
Chocolate Sponge / Mousse / Ganache

PASSION FRUIT PANNA COTTA 9 v, GF
Tropical Chutney

GELATYS GELATO POP 12

BUBBLES & WINE

| BY THE GLASS OR BOTTLE | 6OZ. | 9OZ. | BOTTLE |
|----------------------------------|------|------|--------|
| Zardetto Private Cuvée, Prosecco | 15 | 22 | 65 |
| Roederer Estate, Sparkling Wine | 15 | 22 | 65 |
| Laurent-Perrier, Brut Champagne | 25 | 33 | 95 |
| Vueve Clicquot, Champagne | - | - | 170 |
| Gorgo, Pinot Grigio | 13 | 19 | 50 |
| Moko Black, Sauvignon Blanc | 15 | 22 | 65 |
| Girasole, Chardonnay | 13 | 19 | 59 |
| Floriography, Rosé | 15 | 22 | 65 |
| LOLA North Coast, Pinot Noir | 13 | 19 | 59 |
| Noble Tree, Cabernet Sauvignon | 17 | 22 | 70 |

POOLSIDE FAVORITES

By the Glass or Pitcher

ULTIMATE FARM FRESH SANGRIA 16, 58
Red Wine / Fresh Lime / Lemon / Valencia Oranges
Spices & Herbs

VITALE SKINNY MARGARITA 17, 60
1800 Silver Tequila / Combier Orange Liqueur
Lime & Orange Juices

COCONUT MOJITO 17, 60
Bacardi Coconut Rum / Lime / Mint / Coconut Water

CUCUMBER COOLER 17, 60
Tanqueray Gin / Lime Juice / Mint / Agave Nectar
Sparkling Water

PEAR SPRITZ 17, 60
Pear Liqueur / St. Germain Elderflower / Agave Nectar
Prosecco

BEERS

CANNED BEER 8
Bud Light / Coors Light / Michelob Ultra / Miller Lite

PREMIUM CANNED BEER 9
Corona Extra / Corona Light / Heineken / Heineken Light

JAI ALAI 9.50
All Day

BUCKET OF FIVE BEERS
Domestic 32 / Import 37 / Craft 39

KETEL ONE BOTANICAL SELTZER
Single Seltzer 10 / Bucket of Five Seltzers 45

SMOOTHIES

SMOOTHIE ADDITIVES 3
Soy Protein / Whey Protein

CHOCOLATE COVERED STRAWBERRY 9 v, GF
Fresh Strawberry / Greek Yogurt / Honey
Chocolate Whey

GREEN MATCHA-INE 9 v, GF
Matcha Powder / Spinach / Avocado / Apple Juice
Coconut Water / Agave Nectar

PEANUT BUTTER POWER 9 v, GF
Peanut Butter / Banana / Greek Yogurt / Honey

SIGNATURE BERRY 9 v, GF, DF
Açaí / Goji Berry / Blueberry / Raspberry / Strawberry
Agave Nectar

V Vegetarian **GF** Gluten Free **DF** Dairy Free
20% gratuity added to parties of six or more.

*Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase the risk of foodborne illness. Please alert your server of all allergies, ingredients are subject to change.

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