Café Bodega

Breakfast

Served from 7:00-11:30am

Healthy Start

Dragon Fruit Power Bowl GF/N **$14**

Yogurt Parfait GF/NF **$14**

Toppings
strawberries, blackberries, house-made granola, brown sugar, dried cranberries, raisins, chia seeds, coconut, agave & honey

**Comes with 3 free toppings; extra $1 additional toppings*

Overnight Oats GF/NF/D **$9**

Baked Goods

Bagels **$4**
plain, asiago & everything

*low fat cream cheese, butter & peanut butter

Croissant **$4**
classic, chocolate, chef's choice croissant & vegan

Danish **$4**
leek parmesan

Muffins **$4**
chef's choice, blueberry & gf cran-orange

Breakfast Sandwiches

Bacon Egg and Cheese G/D **$12**
lake meadow farm egg, local bacon & cheddar cheese on everything bagel

Sausage Egg and Cheese G/D/NF **$12**
lake meadow farm egg, linguica sausage & swiss cheese on house-made brioche

Ham Egg and Cheese G/D/NF **$12**
lake meadow farm egg, ham, gouda cheese on house-made croissant

Hickory Smoked Salmon Bagel G/D/NF **$13**
garden chive & dill cream cheese, arugula, capers, pickled red onions on plain bagel

Egg White Frittata G/D/NF **$13**
spinach, marinated tomatoes, braised fennel, caramelized leeks, garden arugula & pesto drizzle

Gluten Sensitive

Gluten free bagels are available upon request for the breakfast sandwiches.

JW Marriott Orlando, Grande Lakes 4040 Central Florida Parkway, Orlando, FL, 32837 +1 407.206.2300 marriott.com/MCOJW

Gluten Free ***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.** ***G (gluten), GF (Gluten Free), NF (Nut Free), D (Dairy), DF (Dairy Free)***

Café Bodega

Lunch

Served from 11:30am-2:00pm

Salads

Grande Lakes Caesar Salad G/D/NF **$16**
romaine lettuce, lola rosa lettuce, kalamata olives, shaved parmesan, thin parmesan crostini, asiago crisp, house-made caesar dressing

Bodega Garden Salad with Crispy Quinoa GF/V **$16**
baby arugula, red sorrel, celery hearts, shaved sweet peppers, grapes, red radish, fresh cilantro, roasted tomatoes, choice of dressing: green goddess or citrus vinaigrette

Israeli Couscous G/DF/NF **$16**
lola rosa lettuce, frisée, herbed & saffron couscous, heirloom carrots, cherry tomatoes, grilled mushrooms, olives, sumac honey vinaigrette

Add to any salad:
grilled chicken $6
shrimp $8

Small Plates

Kabocha Coriander Hummus *G/DF/NF* **$12**
carrot, celery, cucumber sticks, pepita gremolata and grilled focaccia bread

Fruit Box GF/DF/NF **$14**
A blend of seasonal fruits freshly that are locally sourced

Wraps & Sandwich

Grilled Chicken Naanwich G/D/NF **$16**
marinated green tomatoes, mixed greens, pepper jelly, garden mint chimichurri aioli & jicama slaw

Asian Roast Beef G/D/NF **$16**
roasted beef, pickled vegetables, romaine, serrano chili, fresh cilantro, sriracha lime mayo on flour tortilla

Slow Roasted Turkey Club G/D/NF **$16**
maple infused bacon, heirloom tomato, aged cheddar, bibb lettuce, avocado roasted aioli on spinach wrap

WCK Honey Glazed Ham G/D/NF **$16**
virginia ham, grilled pineapple, baby arugula, heirloom tomato, brie cheese & rosemary spread on house-made baguette bread

Sweet Treats

Hand Crafted Cookies **$4**
chocolate chip, double chocolate, lemon-white chocolate

Chocolate Truffle box **$20**

Valrhona Dark Chocolate Bar **$10**

Grande Lakes Signature Candy Bar **$8**

Chia Seed Pudding & Edible Cookie Dough **$5**

Macarons **$12**

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