

IN ROOM DINING BREAKFAST

HARTA

7AM - 11AM

PASTRY BASKET 14

blueberry muffin, assorted danish,
mini croissant, honey butter, berry compote

HARTA BREAKFAST 25

two eggs, pork sausage or applewood
smoked bacon, crispy yukon gold potatoes,
toast, fresh orange juice, la colombe coffee

GREEK YOGURT PARFAIT 16

orange-bourbon marmalade, granola,
blueberries

AVOCADO TOAST 22 VEG

7-minute eggs, crushed avocado, tomato,
radish, cilantro, country bread, crispy
yukon gold potatoes

BRIOCHE FRENCH TOAST 18 VEG

mixed berry compote, chocolate chips,
vermont maple syrup

BREAKFAST SANDWICH 21

applewood smoked bacon, two eggs,
vermont cheddar, brioche bun,
crispy yukon gold potatoes, chipotle aioli

EVERYTHING BAGEL & LOX* 26

scallion cream cheese, red onion, tomato,
capers, crispy yukon gold potatoes

WILD MUSHROOM & GOAT CHEESE

OMELETTE 19 VEG

spinach, mixed greens, toast

STEAK & EGGS 32

black angus sirloin, two eggs, salsa verde,
crispy yukon potatoes, toast

SIDES

FRESH CUT FRUIT & BERRIES 12

BAGEL & CREAM CHEESE 7

plain or everything

TOAST 4

white, whole wheat or gluten-free

PORK SAUSAGE 8

TURKEY BACON 10

APPLEWOOD SMOKED BACON 10

CRISPY YUKON GOLD POTATOES 8

COFFEE & JUICE

LA COLOMBE COFFEE

CUP 5

MINI POT 11

JUICE 8

Orange

Grapefruit

Cranberry



SCAN THIS CODE
FOR OUR ENTIRE
BEVERAGE MENU

VEG - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

A \$5.00 delivery charge, 21% gratuity and applicable tax will be added to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our front desk team.

ALL DAY
IN ROOM DINING

HARTA

11AM - 10PM

TO START

CHARRED EGGPLANT 15 VEG
mint, smoked olive oil, pita

CRUSHED AVOCADO DIP 16 VEG, GF
tomato, onion, cilantro, seeded cracker

CRISPY CALAMARI 18
spicy tomato sauce, pickled peppers

CHORIZO & POTATO CROQUETTES 15
romesco sauce

BURRATA 20 VEG
blackberries, pumpkin seed granola,
radicchio, aged balsamic

TOMATO-BRAISED MEATBALLS 16
beef & pork, polenta, basil

SALADS

TUNA NIÇOISE 28
za'atar, 7-minute egg, haricots verts,
campari tomatoes, olives

LITTLE GEM CAESAR 16
parmigiano reggiano, country bread croutons,
anchovy vinaigrette

COBB 19
tomato, cucumber, bacon, blue cheese, egg,
pickled onion, herb-buttermilk dressing

HEIRLOOM BEETS 18 VEG
citrus, goat cheese, arugula, hazelnuts

Add to any salad

seared salmon 10, chicken 10, shrimp 12, tuna 12

SIDES

**HERBED FRENCH
FRIES** 8 GF, V
sea salt

**GRILLED
BROCCOLINI** 12 GF
chili flake, capers

DISHES

BRICK CHICKEN 32 GF
grilled broccolini, papas bravas, lemon-chicken jus

WILD MUSHROOM RISOTTO 24
parmigiano reggiano, mascarpone, truffle

ROASTED CAULIFLOWER 26 GF, VEG
chickpeas, almonds, harissa, soft herbs

ATLANTIC SALMON 36
braised chickpeas, chermoula yogurt, baby spinach

STEAK FRITES 44
newport pride ribeye, au poivre
ADD BLACK GARLIC MARINADE 3

SANDWICHES & MORE

HARTA CHEESEBURGER 26
black angus beef patty, american cheese, pickles,
russian dressing, potato bun, sea salt-french fries
ADD APPLEWOOD SMOKED BACON 3

BLT 18
beef steak tomato, bibb lettuce, sourdough

MEATBALL HERO 20
parmigiano reggiano, pickled peppers, baguette

STREET TACOS 3 for 13
spanish onion, radish, cilantro, lime
choice of beef brisket barbacoa or
chicken tinga

EMPANADAS 2 for 12
Chorizo & Potato with salsa de chili de arbol
- or -
Empanadas de Calabacin with summer squash,
avocado salsa verde



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