



# SPA CAFÉ

**Fresh Fruit Plate** v|GF\*\*

Seasonal Fruits & Berries, Banana Bread,  
Yogurt Dip

18

**Bagel & Lox**

Smoked Salmon, Tomato, Shaved Red Onion, Cucumber,  
Hard-Boiled Egg, Capers, Cream Cheese

21

**Berry & Banana Smoothie**

11

add Whey Protein 3

**Acai Bowl**

Mixed Berries, Banana, Granola, Toasted Coconut Flakes,  
Chia Seeds

20

**Powdered Beignets**

Chocolate, Caramel & Vanilla Sauce

14

**Truffle Fries** v|GF\*\*

Parmesan, Truffle Oil, Cauliflower Dip

17

**Hummus**

Navy Beans, Sesame Seeds, Grilled Pita Bread

15

**Artisan Cheese & Charcuterie** GF\*\*

Chef's Daily Selection, Sundried Tomato Focaccia, Mostarda,  
Pepper Jelly

23

**Margherita Flatbread**

Pistou Sauce, Heirloom Tomato, Mozzarella, Balsamic Glaze

18

**Gulf Shrimp Cocktail**

Louis Sauce, Bloody Mary Cocktail Dip, Spicy Tartar

21

**Cobb Salad** GF

Pecan-Wood Smoked Bacon, Blue Cheese,  
Hard-Boiled Eggs, Tomato, Grilled Chicken Breast,  
Buttermilk Ranch Dressing

25

**Caesar Salad** GF\*\*

Romaine Lettuce, White Anchovies,  
Croutons, Parmigiano-Reggiano, Caesar Dressing

17 \*add grilled chicken 9 \*add sautéed shrimp 13

Make it a Wrap 22

**NOLA Salad** v|GF

Seasonal Greens, Strawberry, Candied Pecans, Goat Cheese,  
Pepper Jelly Vinaigrette

16

add grilled chicken 9

add sautéed shrimp 13

**Turkey Club** GF\*\*

Oven-Roasted Turkey Breast, Pecan-Wood Smoked Bacon, Lettuce,  
Tomato, Mayonnaise, Multi-Grain Toast or a Wrap

22

**Angus Sliders**

Smoked Gruyère, Housemade Spicy Pickles, Bacon Onion Jam

20

**Baja Fish Tacos**

Beer Battered Gulf Fish, Fennel-Cabbage Slaw, Roasted Corn Salsa,  
Poblano Aioli

24

**Ricotta & Pesto Focaccia**

Arugula, Red Pepper Coulis, Pickled Shallots,  
Heirloom Tomato Confit

24

V VEGETARIAN | GF GLUTEN-FRIENDLY | GF\*\* options available upon request only

THE RITZ-CARLTON, NEW ORLEANS

921 CANAL STREET, NEW ORLEANS, LOUISIANA 70112  
+1 504-524-1331