

Criollo Restaurant

214 Royal St in Hotel Monteleone 70130-2227 · +15046814444 · Updated: Jan 14, 2026

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STARTERS 6

Orchard Harvest	\$10.00
seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread	
French Market Style Beignets	\$12.00
praline sauce, strawberries	
Housemade Granola Parfait	\$10.00
Greek yogurt, berries, dried fruit, pecans	
Crab & Avocado Toast	\$22.00
Louisiana lump crab, buttermilk gribiche, multi-seed bread	
Fried Green Tomatoes	\$10.00
remoulade sauce	
Bruleed Grapefruit	\$14.00
Macerated berries, Demerara sugar	

EGGS 7

Eggs Sardou	\$24.00
artichoke bottoms, creamed spinach, poached eggs, hollandaise	
Eggs Benedict	\$23.00
Canadian bacon, poached eggs, hollandaise, artisan English muffin	
Monteleone Breakfast	\$21.00
Two eggs, breakfast potatoes, smoked bacon or link sausage, buttermilk drop biscuit	
Spa Aria	\$23.00
Egg whites, asparagus, spinach, gruyere cheese, roasted tomato coulis, petite Louisiana dried fruit and nut granola parfait	
Coastal Omelet	\$25.00
Gulf shrimp & crab, fine herbs, Mornay sauce	
Lobster Benedict	\$26.00
house-made English muffin, lobster meat, Béarnaise sauce, trout roe	
Criollo Omelet	\$22.00
eggs, eggbeaters or egg whites choice of 3 ingredients: Chisesi ham, smoked bacon, tomato, green onion, mushroom, sharp cheddar, provolone, manchego	

ENTREES 7

Croissant Breakfast Sandwich	\$18.00
mini cheddar omelet, Chisesi ham or roasted turkey breast, fruit salad	
Chicken & Biscuit	\$20.00
Buttermilk Fried Chicken, Sausage Gravy, Jalapeno Cheddar Biscuit	
Croissant French Toast	\$21.00
croissant, honey, vanilla double cream, bourbon barrel aged maple syrup	
Steak & Eggs	\$28.00
grilled bistro steak, two eggs, chimichurri sauce, micro green salad	
Belgian Waffle	\$19.00
malted waffle, praline crumble, vanilla cream	
House Cured Faroe Island Salmon Tartine	\$18.00
artisan bagel, lemon-chive cream cheese, horseradish cured salmon, candied orange & green onion gremolata, honey-beet drizzle	
Stoneground Oats	\$14.00
Crimped oats, grilled pear, spiced pecans, toasted pumpkin seed, flame raisin, infused hot honey	

SIDES 6

Housemade Biscuits	\$8.00
Stone Ground Grits	\$8.00
Fresh Fruit	\$8.00
Link Sausage	\$8.00
Hashbrowns	\$8.00
Smoked Bacon	\$8.00

DRINKS 2

Fresh Orange Juice	\$15.00
Kombucha	\$15.00

APPETIZERS 7

Orchard Harvest	\$10.00
seasonal fruit and berries, cottage cheese or Greek yogurt, banana bread	
French Market Style Beignets	\$12.00
praline sauce, strawberries	
Jumbo Lump Crab Cake	AVAILABLE OPTIONS
King oyster mushroom, lemon-caper butter sauce	\$20.00
	\$30.00

Shrimp Scampi **\$21.00**

Gulf shrimp, garlic, olive oil, pane casereccio, ramp butter

Crab & Avocado Toast **\$22.00**

Housemade guacamole, Louisiana blue crab, cherry heirloom tomatoes, citrus vinaigrette, poached egg, focaccia toast

Fried Green Tomatoes **\$10.00**

remoulade sauce

Bruleed Grapefruit **\$14.00**

Macerated berries, Demerara sugar

SOUPS & SALADS ⁵

Seafood & Andouille Gumbo **\$15.00**

Gulf shrimp, Blue Crab, crawfish, andouille sausage

Gulf Shrimp, Blue Crab & Avocado **AVAILABLE OPTIONS**

chilled Gulf shellfish, avocado, citrus vinaigrette, toasted pumpkin seeds

\$18.00

\$28.00

Wedge Salad **\$14.00**

Baby iceberg, heirloom tomato, smoked bacon, gorgonzola dolce, crispy fried onions, white balsamic reduction, blue cheese dressing

Strawberry & Golden Beet Salad **\$12.00**

arugula, red endive, pomegranate seeds, pecan, goat cheese, feta, orange-poppy seed dressing

Criollo Cobb Salad **\$18.00**

Heirloom tomato, blue cheese, avocado, applewood smoked bacon, boiled egg, Manchego cheese, Romaine lettuce, Cobb dressing

FIRST COURSE ¹

Burrata Salad

Arugula, cherry heirloom tomatoes, watermelon radish, cucumber, lemon dijon vinaigrette, basil pesto, aged balsamic, sea salt flakes, micro greens

SECOND COURSE ²

Beef Short Ribs

Red wine braised short ribs, creamy celeriac mash, charred broccolini, gremolata

Trout Piccata

Sauteed speckled trout, lemon-caper beurre blanc, green beans almondine

DESSERT COURSE ¹

Panna Cotta Limone Bruciato

Burnt lemon panna cotta, Amaretti crumble

EYE OPENERS 3

Mimosa **\$12.00**

Peach Bellini **\$12.00**

Bloody Mary **\$12.00**

SPECIALITY COCKTAILS 6

Moet Peach Bellini **\$18.00**

Mathilde Peche Liqueur Moet & Chandon orange juice

Criollo Bloody Mary **\$16.00**

St. George Chili Pepper Vodka, crispy bacon, olives & spiced green beans, lime

Pimm's Cup **\$18.00**

Pimm's No. 1 Liqueur, fresh stawberries & cucumbers, fresh lemon juice, splash of Sprite

Brandy Milk Punch **\$16.00**

Pierre Ferrand 1840 Cognac, vanilla, simple syrup, cream & nutmeg

Grand Mimosa **\$18.00**

orange juice, Grand Marnier, Carousel Brut

Espresso Martini **\$20.00**

Ketel One Vodka, Tia Maria, espresso, biscotti

CHAMPAGNE & WINE 5

Moet & Chandon Brut La Francaise **AVAILABLE OPTIONS**

Glass: \$22.00

Bottle: \$110.00

Jeio Prosecco Brut **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$45.00

2020 Sonoma-Cutrer Chardonnay **AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

2021 Duckhorn Sauvignon Blanc **AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

2019 Fess Parker Riesling **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$40.00

RED WINE 5

2018 Carabella Plowbuster, Pinot Noir**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

2018 Joel Gott "815", Cabernet Sauvignon**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

2018 Justin, Cabernet Sauvignon**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

2018 Dona Paula, Malbec**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

2018 Levigne Merlot**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$52.00

SALADS 6**Gulf shrimp, Blue Crab and Avocado****AVAILABLE OPTIONS**

Chilled Gulf shellfish, avocado, citrus vinaigrette, toasted pumpkin seeds

\$18.00

\$28.00

Strawberry Beet Salad**\$14.00**

Arugula, Red Endive, pomegranate seeds, pecan, goat cheese feta, orange poppy seed dressing

Cobb Salad**\$18.00**

heirloom tomato, blue cheese, avocado, applewood smoked bacon, boiled egg, Manchego cheese, romaine lettuce, Cobb dressing

Caesar**\$12.00**

Romaine lettuce, parmesan cheese, caesar dressing, brioche croutons

Wedge**\$14.00**

Baby iceberg, Heirloom tomato, smoked bacon, gorgonzola dolce, crispy fried onions, white balsamic reduction, blue cheese dressing

Caprese**\$14.00**

Heirloom tomato, Fior di Latte, basil pesto, balsamic reduction

PASTAS 6**Pomodoro****\$15.00**

Rigatoni, Heirloom tomato, ricotta, eggplant, basil, parmesan

Primavera**\$15.00**

Orecchiette, asparagus, crookneck squash, baby tomato, bell pepper, roasted garlic & olive oil, pecorino

Siciliana	\$16.00
Linguini, almond pesto, artichoke, goat cheese, pecorino	
Cacio e Pepe	\$16.00
Fettuccine, cracked tri-color pepper, pecorino	
Alfredo	\$16.00
Fettuccine, beech & cremini mushrooms, spinach, roasted sweet pepper, summer truffle, parmesan cream	
Carbonara	\$22.00
Fettuccine, guanciale, rich cream sauce, chives	

CAVIAR ²

Kaluga Caviar	\$150.00
blinis, crème fraîche, onions, eggs, chives	
Oscietra Caviar	\$200.00
blinis, crème fraîche, onions, egg, chives	

PASTA ⁶

Pomodoro	\$15.00
Rigatoni, Heirloom Tomato, Ricotta, Eggplant, Basil, Parmesan	
Primavera	\$15.00
Orecchiette, Asparagus, Crookneck Squash, Baby Tomato, Bell Pepper, Roasted Garlic & Olive Oil, Pecorino	
Carbonara	\$22.00
Fettuccine, Guanciale, Cream Sauce, Chives	
Siciliana	\$16.00
Linguini, Almond Pesto, Artichoke, Goat Cheese, Pecorino	
Cacio e Pepe	\$16.00
Fettuccine, Cracked Tri-Color Pepper, Pecorino	
Alfredo	\$16.00
Fettuccine, Beech & Cremini Mushrooms, Spinach, Roasted Sweet Pepper, Summer Truffle, Parmesan Cream	

ENTRÉES ⁷

Veal Saltimbocca	\$62.00
Bon-in veal chop, fontina, prosciutto, sage, marsala linguini	
Speckled Trout Picatta	\$32.00
Veal demi, beurre blanc, capers, lemon, sauteed broccolini	
Muscovy Duck & Mushroom Risotto	\$36.00
Exotic mushrooms, black truffle, caramelized onions, parmesan cheese	

Blackened Diver Scallops	\$42.00
Linguini, Pecorino pesto	
Black Angus Beef Tenderloin	\$49.00
Chef's vegetables, bone butter, Bordelaise sauce	
16 oz Bone-In NY Strip Steak	\$68.00
Duck fat popover, haricot verts, Marchand de Vin sauce	
Bronzed Redfish	\$28.00
Exotic Mushroom Risotto, Broccolini, Lemon Butter Sauce	

DESSERTS 7

Vanilla Bean Cheesecake	\$15.00
with choice of Honied Chocolate Sauce with Chocolate Feuilletine or Honeid Strawberried with Citrus Feuilletine	
Panna Cotta Limone Bruciato	\$15.00
Burnt Lemon Panna Cotta, Amaretti Crumble	
Crema Bruciata Nocciola	\$15.00
Hazelnut Crème Brûlée, Hazelnut Croquant	
Gelato Mandorla	\$15.00
Almond Gelato, Caramelo Biondo, Florentine	
Rum Baba	\$15.00
Grand Marnier Citrus Butter Cake, Chantilly Cream	
Zeppole & Affogato	\$15.00
Housemade Ricotta Italian Doughnuts served with Vanilla Gelato and Espresso	
Citrus Olive Oil Cake	
Olive Oil Cake, Vanilla Anglaise, Tarragon Gelato, Tuille	

THIRD COURSE 1

Butter Poached Lobster Tail

Truffle Herb Butter Sauce

FOURTH COURSE 1

Wagyu Beef Tenderloin

Prosciutto Asparagus, Celeriac Mash, Bordelaise Sauce

DESSERT 1

La Bombe

Strawberry, Chocolate and Vanilla Gelato a top a Chocolate Biscuit, nestled in torched Meringue Maraschino Cherry and Guanaja Chocolate Sauce

COURSE 1 1

2021 Henri Bourgeois Sancerre

COURSE 2 ¹

2018 Jean Marc Barthez Bordeaux Rouge

COURSE 3 ¹

2021 Reynolds Family Winery Chardonnay

COURSE 4 ¹

2020 Aviary Vineyards Cabernet Sauvignon

COURSE 5 ¹

Dow's 10 Year Old Tawny Porto

DESSERT DRINKS ⁵

Espresso Martini

\$20.00

Cold Brew Coffee, Vanilla Vodka, Tia Maria

Grasshopper

\$16.00

Crème De Menthe, Crème De Cacao, Heavy Cream

Chocolate Martini

\$18.00

Baileys Irish Cream, Chocolate Liqueur, Vodka, Chocolate Syrup

Golden Cadillac

\$12.00

Galliano, Creme De Cacao, Heavy Cream

Irish Coffee

\$14.00

Blend of Irish Whiskey, Kahlua, Fresh Coffee, Whipped Cream

AMUSE ¹

Chef's Madeline Creation
