

Breakfast

DAILY
7:00 AM – 11:30 AM

From the kitchen of Copamarina Beach Resort and Spa

BUFFET AMERICANO \$18.95

Seasonal fruits, hot & cold cereals, pastries, breakfast specialties, eggs & omelets made to order, premium fruit juices, coffee and assorted teas

Upgrade your breakfast experience by adding a Mimosa or Bloody Mary \$4

STARTERS & SIDES

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| Parfait de Yogurt <i>Yogurt parfait with fresh berries, granola and honey</i> | \$11 |
| Frutas Tropicales <i>Selection of fresh local and seasonal fruits</i> | \$12 |
| Toronja <i>Grapefruit with side of honey</i> | \$8 |
| Variedad de Cereales Secos <i>Cheerios, Fruit Loops, Frosted Flakes, Special-K or All Bran, served with strawberries & bananas</i> | \$6 |
| Cereal Caliente del Día <i>Organic grains cooked with milk, water and citrus, served with cinnamon, almonds and raisins</i> | \$6 |
| Breakfast Meats <i>Choice of apple wood smoked bacon, sausage, ham or turkey bacon</i> | \$6 |
| Bagel or English Muffin <i>Whipped butter or cream cheese and fruit preserves</i> | \$5 |
| Toast <i>Country white, multigrain, whole wheat, whole grain or Udi's gluten free</i> | \$4 |

KIDS

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| Tortilla de Jamón y Queso <i>Ham and cheese omelet</i> | \$10 |
| Revoltillo <i>Farm raised scrambled eggs, served with breakfast potatoes</i> | \$8 |
| Tostadas Francesas Miniaturas <i>Mini french toasts, served with syrup or chocolate sauce</i> | \$6 |
| Pancakes de Mickey Mouse <i>Served with syrup or chocolate sauce</i> | \$6 |
| Peanut Butter & Jelly with home fries | \$6 |
| Grilled cheese with home fries | \$6 |

SALTY

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| Tortilla con Todo <i>Choice of: peppers, spinach, mushrooms, onions, tomato, cheese, ham or sausage, served with breakfast potatoes and toast</i> | \$14 |
| New Yorker Bagel <i>Smoked salmon served with onion, tomato and cream cheese</i> | \$17 |
| Huevos Benedicto <i>Toasted English Muffin with two farm raised poach eggs, hollandaise sauce and Canadian bacon, served with breakfast potatoes</i> | \$15 |
| Huevos al Gusto <i>Two farm raised eggs any style with a choice of apple wood smoked bacon, ham, turkey or pork sausage, served with breakfast potatoes and toast</i> | \$13 |
| Veggie D'Light <i>Vegetarian Egg Beaters® omelet served with home fries</i> | \$14 |
| Palmas Clásico <i>Local creole bread with two farm raised eggs, ham and cheese, served with home fries</i> | \$12 |

SWEET

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| Pancakes de Frutas <i>House made pancakes with bananas, strawberries, walnuts and Vermont syrup</i> | \$12 |
| Pancakes de Canela y Vainilla <i>House made pancakes with dried cranberries, walnuts and chocolate syrup</i> | \$13 |
| Tostadas Francesas <i>Thickly cut Brioche bread, soaked in brown sugar and cinnamon custard, griddle cooked and topped with powdered sugar, almonds and homemade guava sauce</i> | \$14 |
| Slider de Panecillo Dulce <i>Local sweet roll with fresh spinach, tomatoes and a House made Spanish style tortilla with potatoes, chorizo, garlic and onions</i> | \$13 |

REFRESHMENTS

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| Selection of assorted teas | \$3.50 | Hot Chocolate | \$4 |
| Freshly brewed coffee | \$3.25 | Whole, Skim or Almond milk | \$4 |
| Cappuccino / Latte | \$5 | Premium fruit juices | \$5 |
| Espresso | \$3 | <i>Choice of: orange, apple, cranberry, tomato, grapefruit or pineapple</i> | |

Farm to Table By Executive Chef Fernando Nieves