

Breakfast

APERITIVOS Y ACOMPAÑANTES

Parfait de Yogurt Greek yogurt parfait with fresh bananas, berries, granola and honey.	\$11
Frutas Tropicales Selection of fresh, local, seasonal fruits.	\$12
Toronja Rosada Pink grapefruit with honey and pink salt.	\$8
Variedad de Cereales Secos Assortment of Cheerios, Fruit Loops, Frosted Flakes, Special-K and All Bran. Served with strawberries & bananas.	\$6
Cereal Caliente del Día Organic grains cooked with milk, water and citrus. Served with cinnamon, almonds and raisins.	\$6
Carnes de Desayuno Choice of apple wood smoked bacon, sausage, ham or turkey ham.	\$6
Bagel or English Muffin Whipped butter or cream cheese and fruit preserves.	\$5
Tostada Country white, multigrain, whole wheat, whole grain or Udi's gluten free.	\$4

NIÑOS

Tortilla de Jamón y Queso Ham and cheese omelet.	\$10
Revoltillo Farm raised scrambled eggs served with breakfast potatoes.	\$8
Tostadas Francesas Miniaturas Miniature french toast sticks served with syrup or chocolate sauce.	\$6
Panqueques de Mickey Mouse Mickey Mouse pancakes served with syrup or chocolate sauce.	\$6
Sandwich de Mantequilla de Maní y Jalea Peanut butter and jelly sandwich served with home fries.	\$6
Sandwich de Queso Grilled cheese with home fries.	\$6

CAFÉS, TÉS Y JUGOS

Espresso	\$3
Cappuccino or Latte	\$5
Freshly Brewed Coffee	\$3.25
Selection of Assorted Teas	\$3.50
Hot Chocolate	\$5
Whole, Skim or Almond Milk	\$4
Premium Juices <i>Choice of orange, apple, cranberry, tomato, grapefruit and pineapple.</i>	\$5

DAILY
7:00 AM - 11:30 AM

BUFET AMERICANO

\$18.95

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

PLATOS PRINCIPALES

Tortilla con Todo

\$14

Choice of peppers, spinach, mushrooms, onions, tomato, cheese, ham or sausage. Served with breakfast potatoes and toast.

Bagel a la Nueva York

\$17

Bagel topped with smoked salmon, red onion, tomato, scratcher eggs, arugula, capers, cherry tomatoes and cream cheese.

Huevos Benedicto con Cangrejo

\$15

Toasted English Muffin with two poached eggs, cilantro hollandaise sauce, crabmeat salad with lemon mayonnaise, served with breakfast potatoes.

Huevos al Gusto

\$13

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.

Tortilla Vegetariano

\$14

Vegetarian Egg Beaters® omelet served with home fries.

Palmas Clásico

\$12

Local creole bread with two farm raised eggs, ham and cheese, served with breakfast potatoes.

Huevos a la Cacerola

\$14

Served with Bacon, potatoes, two fried farm raised eggs, capers, creole sauce, tomatoes and local white cheese.

Mallorca Sandwich

\$12

Local sweet bun with a mini omelet with onion, garlic, salami, mayonnaise, paprika and swiss cheese.

Tostada de Aguacate

\$10

Multigrain bread topped with local avocado, tomato compote, bacon, local white cheese, cilantro and boiled farm raised eggs.

Waffles de S'mores

\$12

Homemade waffles topped with mini marshmallows, toasted almonds, vanilla wafer crackers, chocolate chips, chocolate sauce and dulce de leche.

Panqueques de Fresa y Vainilla

\$13

Homemade pancakes with fresh berries, walnuts and whipped cream.

Tostadas Francesas

\$14

Thickly cut Brioche bread, filled with a homemade cream cheese and guava sauce, topped with powdered sugar and pecans.

COCTELES

\$6

Bloody Mary

Mimosa

Bellini

Sparkling Sangria