



Breakfast Menu

AVAILABLE FROM 6:30AM TO 11:30AM

Breakfast

CONTINENTAL BREAKFAST 14

Fruit Juices

Caribbean Fruit Cocktail

Assorted Pastries and Your Choice of Toast Served With Butter and Preserves

Freshly Brewed Coffee, Decaffeinated or Tea

YOGURT, GRAINS & FRUITS 8

Homemade Organic Granola with Coconut, Nuts & Raisins - Strawberries, Figs, Banana, "Papaya" & Pineapple

FRESH LOCAL FRUIT BOWL 11

Chef's Seasonal Fresh Fruit Choice

COLD CEREAL 6

Corn Flakes, Special K or Raisins Bran (served with Whole or Light Milk)

Add Strawberries or Sliced Bananas 2.50 / Add Raisins 1

OATMEAL 6.50

Made with Cinnamon infused Milk & Pure Vanilla Extract

Add Raisins 1 / Add Strawberries or Sliced Bananas 2.50

From The Griddle

BRIOCHE BREAD FRENCH TOAST 12

Accompanied with Seasonal Fruits

FOUR STACK BUTTERMILK PANCAKES 10

With Blueberries & Ricotta 13

MALLORCA PANINI 12.50

A local favorite: Egg, Ham and Cheddar on a Grilled Mallorca Bun

Served with Roasted Potatoes with Onions, Peppers & Aromatic Herbs

BUILD YOUR OWN OMELET 14

Prepared with Regular Eggs or Egg Whites

Choice of: Ham, Turkey Ham, Onion, Peppers, Tomatoes, Mushrooms, Spinach, Arugula, Bacon or Sausage,

Mozzarella or Cheddar Cheese / Add Salmon 3

EGGS (YOUR STYLE) 12.75

Add a Fruit Juice & Coffee (Full American Breakfast) for 3.75

Two Eggs Any Style, served with Bacon, Sausage or Ham & Roasted Potatoes with Onions,

Peppers & Aromatic Herbs and your choice of Toast

Extra Egg 1

EGGS BENEDICT 13

Poached Eggs with Canadian Bacon, served over English Muffin with Hollandaise Sauce and

Roasted Potatoes with Onions, Peppers & Aromatic Herbs

With Smoked Salmon 16

BEVERAGES

Juices (Orange, Grapefruit, Pineapple, Passion Fruit, Cranberry, Apple or Tomato) 3.75

Freshly Squeezed Orange Juice 4.75

Coffee 3

Espresso 3.50

Cappuccino 4.25

Hot Chocolate, Hot Tea or Iced Tea 3



Lunch Menu

Menú de Almuerzo

11:30AM - 4:00PM

Starters Aperitivos

"Alcapurrias" - corned beef, pickled tomato mojito <i>Alcapurrias - "corned beef", mojito de tomate en escabeche</i>	10
Fish Taquitos - chipotle, coconut salsa & slaw <i>Taquitos de Pescado - salsa de chipotle y coco, ensalada de repollo</i>	12
Wings - gorgonzola cheese fondue <i>Alitas - fondue de queso gorgonzola</i>	10
Tuna Tartare - sesame aioli, fried plantains <i>Tartare de Atún - alioli de sésamo, tostones</i>	12
Ceviche - grouper, shrimp, "leche de tigre", cassava chips & huancaína sauce <i>Ceviche - mero, camarones, "leche de tigre", yuquitas & salsa de huancaína</i>	17
Braised Short Rib Turnover - fennel puree <i>Empanadilla de Costillas de Res - puré de hinojo</i>	11

Salads Ensaladas

Arugula Salad - dates in syrup, pancetta lardons, goat cheese & parcha <i>Ensalada de Rúcula - dátiles en almíbar, lardón de tocino, queso de cabra, parcha</i>	14
Fennel & Avocado Salad - tomato, cucumber, cilantro & parsley yogurt <i>Ensalada de Hinojo y Aguacate - tomate, pepinillos, yogur de perejil y cilantro</i>	13

Entrees Platos Principales

Wagyu Burger - truffle mayo, fontina, lime arugula salad, brioche bread <i>Hamburguesa de Wagyu - mayonesa de trufas, queso fontina, ensalada de rúcula y lima, pan brioche</i>	18
Grilled Chicken Sandwich - roasted garlic mayo, smoked gouda, avocado in "Mallorca" bread <i>Sándwich de Pechuga a la Parrilla - mayonesa de ajo rostizado, queso gouda ahumado, aguacate en pan de mallorca</i>	16
Fried Snapper - avocado & tomato salsa, "mamposteo" rice <i>Chillo Frito - aguacate, salsa de tomate y arroz mamposteo</i>	23
Strip Loin - spicy horseradish cream, parmesan truffle fries, "Nispero" sauce <i>"Strip Loin" - crema de rábano picante, papas fritas con queso parmesano y aceite de trufas, salsa de Nispero</i>	27

Sides Acompañantes

French Fries <i>Papas fritas</i>	5
Rice & Beans <i>Arroz con Habichuelas</i>	6
Fried Plantains <i>Tostones</i>	6
"Mamposteo" Rice <i>Arroz Mamposteo</i>	7
Roasted Brussel Sprouts <i>Coles de Bruselas rostizadas</i>	7

Desserts Postres

Sorbet or Ice Cream of the day <i>Sorbete o mantecado del día</i>	5
Chocolate Cake - peanut butter cream, served with vanilla ice cream <i>Bizcocho de Chocolate - crema de mantequilla de maní, servido con mantecado de vainilla</i>	9
Pecan & Ricotta Tart <i>Tarta de Nuez & Requesón</i>	7
Goat Cheese Crème Brûlée - passion fruit syrup <i>Crema Catalana de Queso de Cabra, almíbar de parcha</i>	9
Cheese Flan <i>Flan de Queso</i>	5

Prices do not include government taxes and gratuities. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Precios no incluyen impuestos gubernamentales ni propinas. El consumo de ciertos alimentos crudos o parcialmente cocidos podría aumentar el riesgo de contraer una enfermedad transmitida por alimentos, especialmente en personas con ciertas condiciones de salud.



Dinner Menu

Menú de Cena

6:00PM - 10:00PM

Starters Aperitivos

Tuna Tartare - sesame aioli, fried plantains <i>Tartare de Atún - alioli de sésamo, tostones</i>	12
Short Rib Turnover - fennel puree <i>Empanadilla de Costillas de Res - puré de hinojo</i>	11
Ceviche - grouper, shrimp, "leche de tigre", cassava chips <i>Ceviche - mero, camarones, "leche de tigre", yuquitas</i>	17
Smoked "Longaniza" Risotto - tarragon, tomato concasse, fig glaze <i>Risotto de Longaniza Ahumada - estragón, concasse de tomate, glaseado de higo</i>	15

Salads Ensaladas

Arugula Salad - dates in syrup, pancetta lardons, goat cheese & parcha <i>Ensalada de Rúcula - dátiles en almíbar, lardón de tocino, queso de cabra, parcha</i>	14
Fennel & Avocado Salad - tomato, cucumber, cilantro & parsley yogurt <i>Ensalada de Hinojo y Aguacate - tomate, pepinillos, yogur de perejil y cilantro</i>	13

Entrees Platos Principales

Wagyu Burger - truffle mayo, manchego, lime arugula salad, brioche bread <i>Hamburguesa de Wagyu - mayonesa de trufas, queso manchego, ensalada de rúcula y lima, pan brioche</i>	18
Grilled Snapper - avocado & papaya salad <i>Chillo a la Plancha - ensalada de aguacate y papaya</i>	26
Rib Eye - Manchego & scallions Yukon mash, horseradish cream, peppercorn sauce <i>Rib Eye - majado de papas Yukon con Manchego y cebollines, salsa de rábano picante, salsa de granos de pimienta</i>	33
Branzino - sweet potato mash, caper sauce, malanga nest <i>Branzino - majado de batatas, salsa de alcaparras, nido de malanga</i>	24
"Frutti di Mare Mamposteo" Rice - shrimp, fish, squid & mussels <i>Arroz Mamposteo "Frutti di Mare" - camarones, pescado, calamares y mejillones</i>	21
Breaded Chicken Breast - black truffle cream sauce <i>Empanada de Pollo - salsa de crema y trufas negras</i>	16
Eggplant "Au Gratin" - fresh mozzarella, fontina, romesco <i>Berenjena Gratinada - mozzarella fresco, fontina y romesco</i>	17
Kurobuta Pork Chop - maple syrup glaze <i>Chuleta Kurobuta - glaseado de jarabe de arce</i>	22

Sides Acompañantes

Shredded Fried Plantain <i>Arañitas</i>	6
Mashed Plantain <i>Mofongo</i>	6
"Mamposteo" Rice <i>Arroz Mamposteo</i>	7
Roasted Brussel Sprouts <i>Coles de Bruselas rostizadas</i>	7
Truffle Fries <i>Papas Fritas con aceite de trufas</i>	7

Desserts Postres

Sorbet or Ice Cream of the day <i>Sorbete o mantecado del día</i>	5
Chocolate Cake - peanut butter cream, served with vanilla ice cream <i>Bizcocho de Chocolate - crema de mantequilla de maní, servido con mantecado de vainilla</i>	9
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