



FROM THE NEST TO YOUR TABLE

<p>EGGS ANY STYLE (Fried, scrambled, poached, hard-boiled) Two eggs any style, crispy bacon or turkey ham, crispy potatoes with chimichurri, creole tomato sauce & toast or tortillas</p>	\$13
<p>OMELETTE [D] Whole egg or egg white omelette served with your choice of condiments & cheese, crispy potatoes with chimichurri, creole tomato sauce & toast or tortillas</p>	\$15
<p>AMERICANO [D-G] Two eggs any style, vanilla pancakes with butter & maple syrup, bacon or sausage & mixed fruits</p>	\$15
<p>RANCHEROS [D] Corn quesadilla, refried black beans & smoked cheese, two sunny-side-up eggs, pico de gallo, mildly spicy sauce & "toreado" jalapeño</p>	\$14
<p>MEDITERRANEO [G] Two eggs any style, sourdough toast, prosciutto, arugula & red onion salad, fresh tomato sauce & extra virgin oil</p>	\$16
<p>EGGS BENEDICT [D-G] Two poached eggs on a homemade English muffin with smoked salmon & roasted mini zucchini, hollandaise sauce, curd cheese & dried herb cherry tomato</p>	\$16
<p>COSTA RICAN BREAKFAST [D] Traditional gallo pinto accompanied with beef stew, two eggs any style, curd cheese, fried sweet plantain & corn tortilla</p>	\$18

KEEP HEALTHY

<p>AVOCADO & MUSHROOM SANDWICH [D] Homemade EZEKIEL bread, heirloom tomato, roasted mushroom, sunflower seeds & baby spinach, accompanied with watermelon and curd cheese. Vegan option available</p>	\$16
<p>OVERNIGHT COCONUT OATMEAL [V] Banana, pumpkin seed praline, coconut flakes & mint</p>	\$14
<p>GALLO PINTO BURRITO [G-V] Rice & beans wrapped in spinach flour tortilla with fried sweet plantain, avocado, alfalfa, pico de gallo, vegan chipotle mayo</p>	\$13
<p>QUINOA BOWL [V] Quinoa, avocado, cucumber, cherry tomato, sweet corn, curly carrot, broccoli, crispy chickpeas & olive oil <i>Add two eggs \$4</i></p>	\$15
<p>BREAKFAST TACOS [V] Scrambled eggs served on oatmeal tortillas with avocado, sautéed kale, pico de gallo salsa & coriander leaves</p>	\$13
<p>CRISPY SHREDDED POTATO SALAD Green leaves with sugar cane vinaigrette, coconut bacon bites, basil - coriander pesto & hemp seed</p>	\$15

SWEET & FRUITY

<p>FRUIT PLATE [V] Variety of sliced seasonal fruits</p>	\$11
<p>BANANA & BLUEBERRY SMOOTHIE BOWL [V] Mango, strawberry and homemade granola</p>	\$12
<p>GRILLED COCONUT FRENCH TOAST [D-G] Citrus mascarpone, pineapple compote, blueberry, powdered sugar & maple syrup</p>	\$14
<p>WAFFLES [G-D-S] Granny smith compote, hazelnuts whipped cream, pecans & lemon zest</p>	\$14
<p>BAKERY BASKET [G-D] Mix & match: chocolate bread croissant banana bread tomato and cheese puff pastry strawberry danish</p>	\$12

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegan

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge



INCLUDED IN YOUR BREAKFAST

AMERICAN COFFEE: freshly brewed Tarrazú coffee
CHILLED JUICE: orange, green juice & juice of the day

ICED COFFEE: Black or with milk
TEA

ORDER AT YOUR TABLE

GRIDDLE STATION

Waffles
 Pancakes
 French toast

SAUCES

Chocolate
 Caramel
 Maple syrup

TOPPINGS

Chocolate sprinkles
 Rainbow sprinkles
 Wildberry compote
 Banana compote
 Whipped cream

EGG STATION

Fried eggs
 Omelette - *eggs, whites*

INGREDIENTS

Onion
 Bell pepper
 Spinach
 Mushroom
 Zucchini
 Jalapeño
 Tomato
 Ham
 Bacon
 Mozzarella cheese
 Cheddar cheese
 Costa Rican curd cheese

TRADITIONAL TICO BREAKFAST

Gallo pinto
 Scrambled eggs
 Bacon
 Fried ripe plantain with pineapple sugar cane syrup
 Sweet corn pancakes **[G-D]**

Pork tamales
 Veggie burrito **[G-D]**
 Roasted mini potatoes with chimichurri
 Local chorizo, chimichurri salsa & homemade spicy sauce

TOAST STATION

AVOCADO **[G]**

Crispy chickpeas homemade dried tomato - alfalfa

APPLE **[G-D-S]**

Ricotta - pecan

BANANA & BLUEBERRIES **[G-S]**

Peanut butter - blueberries

SALMON **[G-D]**

Dill cream cheese - caper relish

PARFAIT

Orange chia with blackberry jam
 Wild berry yogurt with homemade granola
 Plain yogurt with homemade fruit jam & vanilla crumble

Coconut oatmeal with dried banana & raisin
 Assorted yogurts

CEREAL & OATMEAL

All-Bran
 Cheerios
 Corn Flakes
 Choco Corn Flakes
 Homemade granola
 Plain oatmeal

MILK

Coconut milk
 Almond milk
 2% fat milk

TOPPINGS

Almonds
 Pecans
 Cashews
 Toasted coconut
 Chia seeds
 Prunes
 Goji berries
 Dehydrated banana
 Golden berries
 Strawberries
 Raisins
 Cinnamon
 Brown sugar

BAKERY

Croissant
 Chocolate bread
 Strawberry danish
 Tomato & cheese puff pastry
 Raspberry cookie
 Banana bread
 Pineapple bread pudding
 Apple & pecan vegan muffin **[V]**

Nutella giant cookie
 Ezekiel bread
 Bagel with sesame
 Sourdough bread
 Sourdough whole wheat bread
 Italian breakfast roll

FRESH FRUIT

Watermelon
 Pineapple
 Papaya
 Mango
 Cantaloupe
 Grapes
 Fruit salad
 Assorted whole fruits

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