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- PASTRIES SELECTION -

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- BAKERY -

Brioche Concha  
Brioche Vanilla Cream  
Palmier  
Almond Croissant  
« Quiche » Croissant  
Chocolate Croissant  
Passion Fruit Danish  
Coconut Danish  
Seasonal Fruit Danish  
Apple Tarte Fine  
Apple Turnover  
Cinnamon Raisins Roll  
Scones

- CAKE -

Zanatto (Carrot & Amaranth)  
Dark Chocolate Lover  
Cheesecake  
Mint Opera  
3 Leches  
Pan de Elote  
Flourless Chocolate  
Matcha Berries Cake  
Black Forest  
Paris Brest  
Hazelnut Chocolate  
Tiramisu

- SWEET TART -

Crème Brûlée Tart  
Hibiscus Tart  
Lemon Tart  
Café de olla Tart  
Almond Pear Tart  
Chocolate Hazelnut Tart  
Coconut Tart  
Apple Cranberry Crumble Tart  
Creme Cheese Banana Tart  
Tarta de Conejo\*  
Blackberry & White Chocolate Tart  
Choux Tart  
Fruit Tart  
Flan Tart  
Pecan Rhum Pie  
Mojito pie

- TEA BREAD -

Pan de Mango  
Banana Tea Bread  
Coconut Tea Bread  
Carrot Cake

- EXTRA -

Brownies  
Sugar Cookies  
No bake peanut oatmeal chia seed cookies  
Chocolate Chips Cookies  
Red Velvet Cookies  
Oatmeal Cookies  
Chocolate Truffles  
Speculos cookies  
Alfaroles  
Madeines



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- BREAKFAST MENU -

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- TOAST -

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**Smashed Avocado Toast** Whole Grain Bread, BBQ Shrimp, Lime Avocado (N) (\*)

**Smoked Salmon Grilled Sourdough Bread**, Fennel Yogurt, Poached Egg,  
Homemade Pickles & Capers (D)

**Croissant Sandwich**, Ham and Cheese, Tomato, Avocado, Local Greens on  
Homemade Croissant (D)

**Croque Madame**, Homemade Croissant, Ham, Gruyere, Scramble Eggs Topped  
with Mornay Sauce (D)

**Mimosa Bagel**, Pear & Apple, Cheddar Caramelized Onion Grilled Cheese,  
Sunnyside up Egg (V, D)

**Cheesy**, Mustard, Garlic, Mushroom, Cheddar Cheese, Rustic Toasts (V) (\*)

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- EGGS & SPECIALTIES -

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**Mimosa Omelet**, Caramelized Onion, Tomato, Parsley (V) (GF)

**Eggs Benedict Ham**, Toast, Hollandaise Sauce (D)

**Egg White Frittata Sweet Potato**, Asparagus, Feta, Mixed Green Salad  
with Chipotle Vinaigrette (GF,D)

**Tufo Burrito**, Scrambled Tofu, Black Beans, Red Peppers (VG)

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- BOWLS -

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**Hummus, Greens, & Avo Bowl**, Kale, Broccolini, Sunflowers Seed, Hummus, Avocado (VG)

**Blueberry Acai Frozen Blueberry**, Raspberry & Acai with Coconut Milk,  
Flaxseed Granola, Coconut Flakes, Seasonal Fruits (VG, N)

**Mimosa Frozen Mango**, Pineapple & Banana, Almond Milk, Granola, Chia Seed (VG, N)

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- BREAKFAST MENU -

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- FRUITS & GRAINS -

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**Island Parfait Coconut Yogurt**, Mango, Seasonal Berries (D, N, V)

**Seasonal Tropical Fruit Honey**, Mini Bran Muffins (VG)

**Pumpkin Quinoa Overnight Oats**, Pumpkin Seed, Almond Butter (VG, GF)

**Organic Chia Pudding Coconut Milk**, Berries, Rose Petals 10 (VG, GF)

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- PANCAKES & WAFFLES -

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**Coconut Bread French Toast**, Whipped Cream, Dulce de Leche Sauce,  
Mixed Berries 24 (D, N, V)

**Vegan Matcha Waffles Coconut Flakes**, Almond, Maple Syrup, Fruit of the Day (VG, N)

**Blueberry Greek Yogurt Pancakes**, Oatmeal Flour and Oats,  
Blueberry Compote, Banana, Whipped Butter 24 (D, N, V)

**Crepes**, Honey Whipped Cream, Warm Berry Sauce (D, V)

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- SIDES -

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Bacon

Turkey Bacon

Sausage of the Day

Breakfast Potato

Side of Berries

Tortilla

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- BEVERAGES -

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Golden Milk (VG, GF)

Matcha Latte (VG, GF)

Cappuccino (\*)

Latte (\*)

Americano

Espresso

Tea

Frappuccino

Mimosa Hot Chocolate



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- ALL DAY MENU -

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- LIGHT & FRESH -

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**Farro Tabbouleh**, Hummus, Mozzarella, Toasted Pita, (V)

**Tuna Poke Salad**, Quinoa, Mango, Avocado, Pickled Ginger

**Kale Salad Manchego**, Orange, Candied Walnuts, Sherry-Chipotle Vinaigrette (GF, N)

**Chickpeas Quinoa Salad**, Pumpkin, Cucumber, Tomato, Cilantro,  
Root Vegetable (VG, GF)

ADD ON:

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**Chicken 8**

**Shrimp 12**

- HANDFUL -

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**Blackened Fish Sandwich**, Garlic Crème, Lettuce, Tomato, Caramelized Onion  
served with Green Salad

**Turkey Club Bacon**, Cheddar Cheese, Avocado, Black Pepper Aioli.

**Mediterranean Meat Ball**, Tomato Sauce, Parmesan Cheese

**Savory Crepes**, Bechamel Cream, Ham, Mushroom served with Green Salad

**Quiche Lorraine Eggs**, Cream, Milk, Emmental Cheese served with Green Salad