IN ROOM DINING MENU

BREAKFAST
Served from 7:00am - 11:30am

JUICES & COFFES
FRESHED SQUEEZED JUICES $10
#1 ORANGE, fresh squeezed oranges
#2 DETOX, beets, apple, ginger
#3 GREEN, kale, spinach, ginger, apple

#4 LATTE, CAPPUCCINO, CORTADO, AMERICANO  small $7 large $9
#5 BREWED DRIP COFFEE  small $6 large $8
#6 TEA, creamy earl grey, english breakfast, jet lag, mojo boost, waterfront, flora’s berry garden, jasmine gold dragon, goddess oolong $7

HEALTHY STARTERS
#7 ACAI SMOOTHIE BOWL, berries, granola, toasted coconut, dark chocolate $18
#8 TROPICAL FRUIT PLATE, seasonal caribbean fruits  small $16 / large $23
#9 COCONUT OATMEAL, caramelized pineapple, blueberries, cinnamon $17
#10 CEREAL, choice of: frosted flakes, special k, shredded wheat, raisin bran $12
#11 PASTRAMI SMOKED SALMON, plain bagel, onions, olives, cucumbers, cream cheese $22

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EGGS

#12 THREE-EGG OMELET, spinach, asparagus, goat cheese, pearl onions, garlic, crispy potatoes $24
#13 EGG BENEDICT, iberico ham, poached eggs, hollandaise sauce $23
#14 TWO EGGS ANY STYLE, bacon, tomato salad, crispy potatoes $21
#15 AVOCADO TOAST, avocado, sunny side up egg, pickled onions, fresh herbs $19

*add toast +$3 - white, wheat or rye*

BREADS

#16 BLUEBERRY PANCAKES, banana, maple syrup $19
#17 BAKERY BASKET, select three: croissant, blueberry or carrot muffin, bagels - plain, cinnamon or multigrain $9
#18 CRISPY CHICKEN & SWEET POTATOES WAFFLES, marcona almonds, passion fruit maple syrup $20
#19 TOAST, choice of bread, butter, jams $7

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CAÑA “LOCAL” FAVORITES

#20 MALLORCA EGG SANDWICH, mallorca bread, bacon, fried egg, cheddar cheese, crispy potatoes $20

#21 CHILAQUILES BORICUAS, two eggs, plantain chips, refried black beans, spicy tomato sauce, avocado, manchego cheese $23

#22 CHURRASCO & EGGS, grass fed skirt steak, sweet potato fries, sunny side up egg, baby arugula, ajili mojili sauce 25

SIDES $9 served from 7am-11:30am

#23 APPLEWOOD BACON
#24 TURKEY BACON
#25 ROASTED POTATOES
#26 ALCOR CHICKEN LONGANIZA SAUSAGE
#27 ALCOR PORK LONGANIZA SAUSAGE
#28 COUNTRY HAM

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ALL DAY DINING
Served from 11:30am–10:00pm

STARTERS

#29 GUACAMOLE, cilantro, tomato, red onion, plantain chips $17
#30 CEVICHE, market fish, coconut milk, peppers, pineapple, tostones $19
#31 SMOKED PORK BITES, pickled onions, tostones, PR special sauce $18
#32 NACHOS, jalapeños, charred salsa, black beans, crema, creamy queso sauce $19
  add on – chicken 10 / shrimp 12 / ground beef 8
#33 BUFFALO WINGS, frank’s hot sauce, carrots, celery, blue cheese dressing
  ten wings $18 / twenty wings $34
#34 SHISHITO PEPPERS, bonito flakes, lime $9
#35 EMPANADAS, chicken or steak $8 each
#36 MAMA MEATBALLS, tomato sauce, ricotta cheese $15

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BOWLS

#37 KALE CAESAR, croutons, parmagiano-reggiano $15
  add on – chicken 10 / shrimp 12
#38 HEIRLOOM TOMATOES, pearl onion, walnuts, feta, cucumbers, lemon vinaigrette $18
#39 MIXED LOCAL GREENS, red onion, cherry tomatoes, plantain chips, mango vinaigrette $14
#40 TUNA POKE, sesame, sushi rice, furikake, spicy cucumbers, poke sauce $19
#41 GAZPACHO, watermelon, cucumbers, basil $12

HANDHELDs

#42 TURKEY REUBEN, swiss cheese, sauerkraut, russian dressing, fries $24
#43 BAJA GRILLED FISH TACOS, market fish, charred salsa, cabbage, lime chipotle crema $19
#44 TRUFFLE CHEESEBURGER, cheddar cheese, bacon, caramelized onions, fries $24
#45 AVOCADO FLATBREAD, cauliflower bread, jalapeño, cilantro, lime, za’atar $16
#46 VEGGIE WRAP, chick peas, cucumber feta, red onion, tomato, curry yogurt sauce $17
#47 CRISPY CHICKEN SANDWICH, pickles, spicy asian slaw, sweet potato fries, sesame yuzu aioli $21

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MAINS Served from 5:00pm–8:00pm

#48 MARINATED GRILLED CHICKEN BREAST, rice, beans, plantains $27
#49 STEAK FRITES, 12oz NY strip steak, lemon parsley butter $35
#50 ISLAND “FISH FRY”, market fish, shrimp, calamari, fresno peppers, fries, tartar, cocktail sauce $25
#51 BBQ BABY BACK RIBS, pineapple baked beans, grilled little gem, guava bbq sauce $26
#52 GRILLED SALMON heirloom tomatoes, avocado, fresh herbs $28
#53 LOBSTER MAC & CHEESE, butter poached lobster, toasted crumbs $35

SIDES Served from 11:30am - 10:00pm

#54 FRIES, chipotle aioli $8
#55 TOSTONES, PR special sauce $8
#56 GRILLED ASPARAGUS, lemon, extra virgin olive oil $10
#57 CRISPY BRUSSEL SPROUTS, soy tamarind sauce $10

SWEETS Served from 11:30am - 10:00pm

LOCAL ICE CREAM (by the pint) PINTA GELATO COMPANY $12
#58 vanilla, coconut, guava, passion fruit, cookies & cream, soursop
#59 CHOCOLATE CHIP COOKIES, three cookies $7
#60 COCONUT NATILLA
#61 GUAVA ALFAJORES

BEVERAGES

#62 SOFT DRINKS, coca-cola, diet coke, sprite $6
#63 JARRITOS, guayaba, mandarin, lime, mexican cola $7
#64 EVIAN WATER small $6 large $9
#65 SPARKLING BADOIT WATER small $6 large $9
#66 JUICES, apple, cranberry, pineapple $6

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KIDS & TEENS MENU

BREAKFAST  $12 Served from 7:00am - 11:30am
Includes island fruit bowl
#67 CHOCO PANCAKES, maple syrup
#68 SCRAMBLED EGGS & POTATOES
#69 CEREAL
#70 EGG MUFFIN, potatoes, cheese

MAINS  $12 Served from 11:30am - 10pm
Includes island fruit bowl & a choice of dessert
#71 PEANUT BUTTER & JELLY SANDWICH, french fries
#72 GRILLED CHEESE SANDWICH, french fries
#73 SHELL PASTA & MEATBALLS, choice of butter or marinara sauce
#74 GRILLED MAHI-MAHI, white rice, steamed veggies
#75 GRILLED CHICKEN BREAST, white rice, steamed veggies
#76 CHICKEN TENDERS, french fries
#77 CHEESEBURGER, french fries
#78 SHELL MAC & CHEESE

SWEETS  Select one sweet
#79 CHOCOLATE CHIP COOKIE & VANILLA ICE CREAM
#80 SUNDAE, chocolate fudge, chocolate crumbled

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BEVAREGES

WHITE & ROSÉ WINES

#81 BOLLINI, PINOT GRIGIO $54
#82 CRAFTWORK, SAUVIGNON BLANC $55
#83 CRAFTWORK, CHARDONNAY $55
#84 PAVINA ROSÉ, PINOT NOIR $64

RED WINES

#85 CRAFTWORK, PINOT NOIR $55
#86 CRAFTWORK, CABERNET SAUVIGNON $55
#87 BOUSQUET, MALBEC $52

CHAMPAGNE & SPARKLING

#88 LAURENT-PERRIER BRUT $125
#89 VEUVE CLICQUOT YELLOW BRUT $145
#90 CANELLA PROSECCO BRUT $65
#91 POL REMY BRUT ROSÉ $55

1/2 BOTTLES (375 ML)

#92 DUCKHORN NAPA VALLEY, MERLOT $85
#93 MARQUES DE CÁCERES, CRIANZA $45
#94 TITO’S VODKA $48
#95 JOHNNY WALKER BLACK LABER SCOTCH $50
#96 PATRÓN SILVER TEQUILA $65
#97 JACK DANIELS WHISKEY $50

BEER

#98 MEDALLA $9
#99 CORONA $9
#100 OCEAN LAB IPA $9
#101 OCEAN LAB BLONDE LAGER $9
#102 DUVEL ORIGINAL $14
#103 ROGUE HONEY KOLSch $12
#104 DELIRIUM TREMENS $17

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