





# IN-ROOM DINING MENU

CLICK BELOW FOR YOUR SELECTION

## BREAKFAST MENU

Served from 6:00am to 11:30am

## **ALL DAY MENU**

Served from 11:30am to 10:30pm

## KIDS & TEENS

14 years and younger

**KOSHER** 

**BEVERAGES** 



## JUICES & COFFEES

FRESH SQUEEZED JUICED ORANGE house \$8 / fresh squeezed \$12

**DETOX** beets, apple, ginger \$12

GREEN kale, spinach, ginger, apple \$12

LATTE-CAPPUCCINO-CORTADO-AMERICANO small \$7 / large \$9

BREWED DRIP COFFEE Alto Grande Coffee Roasters · small \$6 / large \$8

**TEA** creamy earl grey, english breakfast, jet lag, mojo boost, waterfront flora's berry garden, jasmine gold dragon, goddess oolong \$7

CÓCTELES Desayuno

MIMOSA sparkling wine, fresh orange juice \$17 / \$45 Carafe

**BLOODY MARY** *choice of:* vodka, gin or tequila House Bloody Mary mix & pickled vegetables \$17 / \$45 Carafe

TOAST

## **AVOCADO TOAST**

sourdough bread, avocado, red radish, sunflower seeds, micro cilantro pearl onions, queso fresco, chili oil \$15

## PAN CON TOMATE

French baguette, tomato, extra virgin olive oil, garlic, manchego cheese \$9

### PEAR & BLUE CHEESE TOAST

multigrain bread, walnuts, local honey, pea tendrils \$17

## **SMOKED SALMON BAGEL**

whipped herb cream cheese, lemon zest, cucumber, tomato, dill pickled red onion, crispy capers \$21

## **MEZCLA TOAST**

sourdough bread, pork shoulder, pequillo peppers, cheese, smoked paprika arugala, tomato-cucumber salad \$16

BOWLS

## **BRULEED RUBY RED GRAPEFRUIT \$9**

## **ACAI YOGURT SMOOTHIE BOWL**

brries, granola, coconut, dark chocolate \$18

## **FRUIT BOWL**

seasonal fruits & berries \$21

## **COCONUT OATMEAL**

caramelized pineapple, blueberries, cinnamon \$17



## EGGS

#### **GLUTEN FREE BREAKFAST PIZZA**

cauliflower crust, avocado, onion, over-easy egg truffle goat cheese, pea tendrils \$25

### **EGG WHITE FRITATTA**

spinach, broccoli, gruyere, arugula salad roasted herb tomato \$23

## TWO EGGS ANY STYLE

bacon or sausage, toast, crispy potatoes roasted herb tomato \$19

### MALLORCA EGG SANDWICH

mallorca bread, bacon, fried egg cheddar cheese, crispy potatoes roasted herb tomato \$21

#### EGG WHITE BREAKFAST BURRITO

avocado, scrambled eggs whites feta cheese, quinoa, tomato, salsa verde habichuelas rosada \$22

## **EGGS BENEDICT**

Serrano ham, poached eggs, spinach crispy potatoes, roasted herb tomato pequillo pepper hollandaise \$23

### **ENGLISH BREAKFAST**

three eggs, morcilla, longaniza, bacon habichuelas rosada, Mallorca bread crispy potatoes, roasted herb tomato \$31

## SIDES

**TOAST** white, wheat, rye, multi grain \$5

CRISPY LYONNAISE POTATOES tossed with onions, peppers, paparika \$9

**APPLEWOOD BACON** \$9

**TURKEY BACON** \$9

CHICKEN LONGANIZA SAUSAGE \$9

**PORK LONGANIZA SAUSAGE \$9** 

SWEETER SIDE

## **MUFFIN OF THE DAY** \$7

#### **BANANA BREAD**

whipped sour cream butter \$11

#### **SCONES & BERRIES**

clotted cream, orange marmalade local honey \$15

## TRES LECHES FRENCH TOAST

cinnamon maple syrup chantilly cream \$19

## BROWN BUTTER POUND # CAKE

bittersweet chocolate strawberry compote \$13

### **BANANA PANCAKES**

macadamia nuts, cinnamon maple syrup, banana chips \$21

### **EL SAN JUAN**

BREAKFAST
FOR ONE
Choice of Hot Entrée
coffee & juice
\$34

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© NTINENTAL Brewed Drip Coffee Orange Juice, Yogurt Croissant or Muffin \$19

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**ALL DAY DINING** 

**KIDS & TEENS** 

**KOSHER** 

**BEVERAGES** 

## **ALL DAY DINING**



## SHARED PLATES

## PR HUMMUS & VEGGIES

carrots, cucumber, radish, broccoli, celery \$14

## **WAHOO CEVICHE**

cilantro, peppers, red onion, lime, plantains, leche de tigre \$23

### **AVOCADO FLATBREAD**

cauliflower bread, jalapeño, cilantro, lime, za'atar \$21

ADD-ONS

## **CHICKEN PINCHOS**

3 skewers, guava sauce \$32

#### SHRIMP PINCHOS

3 skewers, garlic, herbs, smoked paprika \$41

### SPINY LOBSTER TAIL

tomato butter \$59

SNACKS

## **BUFFALO WINGS** hot sauce or bbq

carrots, celery, blue cheese dressing Ten wings \$19 / Twenty wings \$37

### **GOUDA FRITTERS**

guava sauce \$14

## O-KOYOMI-YAKI (Japanese pancake)

pork belly, cabbage, Kewpie, nori, cage-free egg, okoyomiyaki sauce bonito flakes \$22

FRIES \$14

### **NORI FRIES**

sriracha ketchup, furikake

### TRUFFLE FRIES

pecorino romano, garlic aioli

### **YUCCA FRIES**

calypso sauce

**ALL DAY DINING** 

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## ALL DAY DINING



## BOWLS & SALADS

### **HEIRLOOM TOMATOES**

avocado, watermelon, pearl onion, ponzu \$21

## **CHICKEN CAESAR SALAD**

white anchovy, pecorino romano, cucumber, gluten-free herb polenta croutons \$24

## SO-CAL SHRIMP TACO BOWL

avocado, black beans, guajillo-cumin yogurt, brown rice, grilled corn lime, tortilla strips, nopalitos, salsa roja \$29

#### KASHI BOWL

quinoa, farro, brown rice, cranberry, pepitas, butternut squash, soybeans passion fruit, miso vinaigrette \$19

## **TUNA POKE**

sesame rice, spicy cucumbers, seaweed salad \$25

### THAI PEANUT CHICKEN SALAD

cabbage, carrot, coconut-peanut sauce, wonton, edamame, bean sprouts sweet chili vinaigrette \$24

## **BONIQUA EGG BOWL**

cage-free scrambled eggs, local pork longaniza, vaca negra cheese gravy scallions, potatoes /\$21

### CHICKEN SHOYU RAMEN BOWL

hard-boiled egg, furikake, togarashi, nori, bean sprouts, radish scallion, sesame oil \$24

## HAND-HELDS

Served with root vegetable chips / sub fries +6

### **TURKEY CLUB**

bacon, lettuce, tomato, onion, sourdough bread, herb aioli \$21

## **FISH TACOS**

market fish, gold beets, red cabbage, salsa verde, passion fruit-chipotle aioli, flour tortilla \$24

### **SMASH BURGER**

cheddar cheese, bacon, lettuce, tomato, onion, pickles, special sauce \$25

### **CRISPY CHICKEN SANDWICH**

pickles, house coleslaw, chipotle aioli \$24

## **REUBEN ON RYE**

pastrami, swiss cheese, sauerkraut, Russian dressing \$23

ALL DAY DINING

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## **ALL DAY DINING**



## SWEETS

### LOCAL PINTA GELATO BY THE PINT choice of:

vanilla, coconut, passion fruit, sour sop, guava, cookies and cream, chocolate \$14

## **COCONUT CAKE**

dulce de leche \$12

## **VEGAN CHOCOLATE CAKE**

macerated berries \$12

## BEVERAGES

**LOCAL PINTA GELATO BY THE PINT \$14** 

SOFT DRINKS Coca-Cola, Diet Coke, Sprite / \$6

JARRITOS guayaba, mandarin, lime, Mexican cola / \$7

**FIJI WATER** small 0.5L \$6 / large 1.5L \$14

SAN PELLEGRINO small \$6 / large \$9

**FERRARELLE** apple, cranberry, pineapple / \$6

ALL DAY DINING

**KIDS & TEENS** 

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# KIDS & TEENS



BREAKFAST \$12

**CHOCO PANCAKES** maple syrup

**SCRAMBLED EGGS & POTATOES** 

**CEREAL** 

EGG MUFFIN potatoes, cheese



MAINS \$16

Includes whole fruit & chocolate chip cookie

**GRILLED CHEESE SANDWICH** chips

**GRILLED CHICKEN BREAST** chips or veggies

**CHICKEN TENDERS** chips

**CHEESEBURGER** chips

CHEESE QUESADILLA salsa roja, sour cream, chips

KOSHER HOT DOGS chips

BREAKFAST ALL DAY DINING KIDS & TEENS KOSHER BEVERAGES

## KOSHER MENU

## Prepared by Chabad of Puerto Rico, Rabbi Mendel Zarchi.

#### **PLEASE NOTE:**

Items require a 12 hour notice, as they are prepared by Chabad, frozen & require time to thaw & heat. Items may also be pre-ordered in respect of Shabbat, day(s) & time(s) required 12 hours prior to delivery.

FOOD

**OMELETTE** \$30

**EGGPLANT PARMENSAN** \$40

**KNISH** \$40

**ROAST CHICKEN** \$40

KOSHER WINES

BARON HERZOG, CABERNET SAUVIGNON \$65

BARON HERZOG, CHARDONNAY \$65

## BEVERAGES

WHITE & ROSÉ WINES

BOLLINI, PINOT GRIGIO \$54

CRAFTWORK, SAUVIGNON BLANC \$55

CRAFTWORK, CHARDONNAY \$55

PAVINA ROSÉ, PINOT NOIR \$64

RED WINES

CRAFTWORK, PINOT NOIR \$55

CRAFTWORK, CABERNET SAUVIGNON \$55

BOUSQUET, MALBEC \$52

CHAMPAGNE & SPARKLING

LAURENT-PERRIER BRUT \$125

VEUVE CLIQUOT YELLOW BRUT \$145

TORRE DE ORIA CAVA \$65

TAITTINGER BRUT \$95

TAITTINGER ROSÉ \$145

KRUG \$895

1/2 BOTTLES (375 ML)

**KRUG** \$95

DUCKHORN NAPA VALLEY, MERLOT \$85

MARQUES DE CÁCERES, CRIANZA \$45

TITO'S VODKA \$48

JOHNNY WALKER BLACK LABER SCOTCH \$50

PATRÓN SILVER TEQUILA \$65

JACK DANIELS WHISKEY \$50

BEER \$9

MEDALLA • CORONA • HEINEKEN

OCEAN LAB IPA • OCEAN LAB BLONDE LAGER • OCEAN LAB COQUI