

**coconut brioche french toast**

caramelized bananas and nuts

10.

**Eclipse hot cakes**

choose your style:

classic, bittersweet chocolate, flaxseed & chia

choose your syrup:

organic grade A amber syrup

house infused berry syrup

10.

**bakery basket**

sweet and savory breads,. homemade preserves and choice of traditional butter or fruit infused butter

4.50

**LOCAL FLAVOR**

enjoy a traditional local breakfast treat

**arroz al caballo**

two fried eggs served over steamed white rice, sweet plantains and chicharrones

12.

**mangu**

two fried eggs swerved with steamed plantains onions and garlic, chicharrones

12.

**PIZZA FRITTATAS**

served over our pizza crust and baked in the pizza oven

**jobos**

chorizo, piquillo, mushrooms, red onions

12. / 18.

**eclipse**

prosciutto, mozzarella, organic arugula, local organic cherry tomatoes

12. / 18.

**granjero**

yukon potatoes, pecorino cheese, local goat cheese, mushrooms, onions

12. / 18.

**chef's frittata**

please ask your waiter for today's chef's creation

12. / 18.



**THE BRUNCH MENU**

served saturday and sunday  
from 10 am t'ill 2 pm

**french press**  
Puerto Rican organic coffee  
3./5.

**espresso**  
Puerto Rican organic coffee  
3.75.

**hot chocolate**  
3.

**selection of loose leaf teas**  
please ask your waiter for today's selection  
4.50.

**iced coffee**  
3.5  
**milk, almond milk**  
2.5

## FROM THE ORCHARD

**fresh seasonal fruit platter**  
10.50.

**fresh seasonal fruit cup**  
6.

**yoghurt & homemade granola**  
4.25

**freshly squeezed orange juice**  
4.75

**cranberry, V8, grapefruit, pineapple, guava**  
2.75

## FROM THE JUICE BAR

please ask your waiter for today's selection of  
our healthy conscious smoothies  
8.

## MIMOSAS

**mimosas**  
10.  
**bottomless mimosas**  
17.

Eggs served with choice of whole wheat or white  
toast. please select roasted potatoes, bacon,  
chorizo or sauteed vegetables

**three whole egg or egg white omelette**  
choice of one or choose all: bacon, ham, onions,  
bell peppers, mushrooms, tomatoes, swiss  
cheese, gouda cheese  
10.25

**poblano scramble**  
sweet corn, poblano peppers, goat cheese,  
arugula  
10.25

**eggs benedict**  
classic -12.  
with smoked salmon -16.

**quiche loraine**  
organic mixed green salad  
12.

**eggs and chorizo burrito**  
mozzarella di buffala, arugula, cilantro  
12.

**egg wrap**  
scrambled egg whites, black beans, fresh salsa,  
monterrey cheese  
10.25

**smoked salmon platter**  
bagel, onions, capers, cream cheese  
16.

**skirt steak and eggs**  
salsa verde  
16.

**spanish connection**  
market cured ham, manchego cheese, country  
bread  
16.

**breakfast tower**  
smoked ham, poached egg, swiss, brioche  
13.50

**pavochoon club**  
cooked al forno turkey breast, sweet ham,  
provolone cheese, frazzled eggs, smoked bacon,  
piquillo mayo, dijon mustard, pickled red onions,  
french baguette  
13.50