



Salitre  
DEL CARIBE



# Breakfast

## Breakfast Buffet

enjoy our selection of fruits | cereals | oatmeal  
yogurts parfait | breads | freshly baked breakfast  
pastries | cage free egg station | charcuterie | cheese  
regional specialties | bacon | sausage | market potatoes  
seasonal vegetable | hash | juices, coffee or tea

29

upgrade your breakfast buffet when you add 2 glasses  
of your choice, Mimosa or Bloody Mary

33

# Grains, Fruits, Starters

## Granola Yogurt Parfaits

yogurt, local honey, house-made granola, berries

9

## Seasonal Fruit Plate

honey greek yogurt, banana nut bread

11

## Smoked Salmon Platter

tomatoes, capers pickled red onion, bagel

15

## Hot Oatmeal

brown sugar, dry fruits, toasted almonds  
choice of: whole, 2%, skim, almond, soy milk

9

## Dry Cereal Bowl

choice of Cheerios, Froot Loops, Frosted Flakes,  
Frosted Mini Wheats, Raisin Bran, Special K, Corn  
Flakes, or served with bananas or berries  
choice of: whole, 2%, skim, almond, soy milk

8

## Tapas

### Guavate Hash

poached egg, pulled pork, sweet potato, onions, peppers, local cheese "Terruca"

12

### Avocado Toast

fried egg, avocado, local bread, pomegrate seed

11

## Main Plates

### Eggs Your Way

two farm fresh eggs, skillet potato, toast and choice of: applewood smoked bacon, ham, chicken sausage, pork sausage

14

### Eggs Benedict

poached eggs, shaved ham, english muffin, hollandaise sauce, skillet potatoes

16

### Create your own Omelet

peppers, spinach, onions, mushrooms, tomatoes, asparagus, local white cheese "Terruca", cheddar, gruyere, goat cheese, ham, sausage "Alcor", bacon, chorizo, turkey served with skillet potatoes and toast

16

### Garden Omelet

egg whites or free range eggs with onions, peppers, asparagus, tomatoes, coconut quinoa

16

### Caribe Breakfast Sandwich

fried egg, bacon, avocado, lettuce, tomatoes, cheddar, spicy aioli, mallorca bread, skillet potatoes

14

### Buttermilk Pancakes

bananas, berries, maple syrup

13

### Piña Colada French Toast

brioche, caramelized pineapple, whipped coconut cream, toasted coconut, walnuts, maple syrup

14

## Sides

skillet potatoes (v)

7

guavate hash- pulled pork, sweet potato, onions

8

applewood smoked bacon, cured ham, chicken or pork sausage

8

bakery basket- croissant, muffin, donuts, sweet breads

8

toast

5

bagels

6

yogurt

6

whole fruit (banana, apple, seasonal fruit)

4

fruit cup

7

## Beverage

### Milk

whole, 2%, skim, almond or soy milk

5

### Juices

orange, cranberry, pineapple, apple, guava, papaya and grapefruit

6

### Hot Chocolate

6

(GF) No added gluten

(VN) Vegan

(V) Vegetarian

We cook with products that may contain allergens, such as seafood, eggs, meats, oils, spices, mushrooms, fruits, dairy products, nuts, flour and others. Please ask to speak to a manager if you have questions regarding the menu. Raw or partially cooked meats and eggs may increase your risk of foodborne illnesses.

We recommend that they be thoroughly cooked.

Prices subject to applicable taxes