

Néctar

DEL CARIBE

Breakfast Buffet 29

Enjoy our selection of offerings such as: freshly-baked breakfast breads and pastries, hot oats, cereals, tropical fruits, yogurt, local cheese, charcuterie, scrambled cage-free eggs, applewood smoked bacon, sausages, potato medley, french toast, regional specialties, assorted juices, coffee or tea

Enhance your breakfast buffet with a Mimosa or Bloody Mary 33

Beginnings

Housemade Granola & Yogurt Parfait  9
piña colada granola, local honey-yogurt, banana purée, tropical fruit, toasted coconut

Hot Rolled Oats  10
dehydrated fruit medley, toasted almonds, brown sugar
Choice of milk: whole, 2%, skim, almond or soy

Smoked Salmon 13
garden greens, cherry tomato, crisp capers, pickled purple onion, whipped cream cheese, toasted bagel

Tropical Fruit Plate   12
walnut-banana bread, local honey-yogurt, pomegranate arils

Cereals  7
cheerios, froot loops, raisin bran, all bran or housemade piña colada granola
Choice of milk: whole, 2%, skim, almond, soy
Enhance: niño banana and berries 3

Tapas

Local Avocado Toast  10
local artisan bread, garden radish, pomegranate arils, oregano brujo salt, EV olive oil
Enhance: egg your style* 2

Guavate Hash  12
braised pork shoulder, orange yam, sweet chili peppers, purple onion, terruca cheese, poached egg

Large Plates

Eggs Your Way* 17
two farm fresh eggs, plancha potato medley
Choice of: applewood smoked bacon, chicken-apple sausage, pork sausage or longaniza
Choice of toasted bread: white, multigrain, sourdough, English muffin

Caribe Egg Benedict* 17
poached eggs, black forest ham, English muffin, culantro-hollandaise, plancha potato medley

Create Your Own Omelet* 18
sweet chili pepper, spinach, purple onion, mushroom, tomato or asparagus, black forest ham, pork longaniza, applewood bacon or roast chicken, aged cheddar, mozzarella, goat cheese or local cheese
Served with: plancha potato medley and choice of toasted bread

Longaniza & Sweet Plantain Frittata*  16
cage-free eggs, cubamelle pepper, local cheese

Buttermilk & Niño Banana Pancakes  15
brûléed banana, powdered sugar, maple syrup

Piña Colada French Toast  16
caramelized pineapple relish, whipped coconut cream, toasted coconut, almond brittle

Additions

Bakery Basket 7
bread, croissant, muffin, butter and jam

Toast 4

Bagel 5

Plancha Potato Medley   5

Applewood smoked bacon, black forest ham, chicken-apple or pork sausage or longaniza 6

Beverage

Milks 4
whole, 2%, skim, almond or soy

Juices 5
orange, cranberry, pineapple, apple, guava, papaya or grapefruit

Coffee, Tea, Hot Chocolate 6

 No Added Gluten  Vegetarian  Vegan

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 gratuities and applicable taxes.

Néctar
DEL CARIBE