



FROM THE NEST TO YOUR TABLE

EGGS ANY STYLE (Fried, scrambled, poached, hard-boiled)	\$13
Two eggs any style, crispy bacon or turkey ham, crispy potatoes with chimichurri, creole tomato sauce & toast or tortillas	
OMELETTE [D]	\$15
Whole egg or egg white omelette served with your choice of condiments & cheese, crispy potatoes with chimichurri, creole tomato sauce & toast or tortillas	
AMERICANO [D-G]	\$15
Two eggs any style, vanilla pancakes with butter & maple syrup, bacon or sausage & mixed fruits	
RANCHEROS [D]	\$14
Corn quesadilla, refried black beans & smoked cheese, two sunny-side-up eggs, pico de gallo, mildly spicy sauce & "toreado" jalapeño	
MEDITERRANEO [G]	\$16
Two eggs any style, sourdough toast, prosciutto, arugula & red onion salad, fresh tomato sauce & extra virgin oil	
EGGS BENEDICT [D-G]	\$16
Two poached eggs on a homemade English muffin with smoked salmon & roasted mini zucchini, hollandaise sauce, curd cheese & dried herb cherry tomato	
COSTA RICAN BREAKFAST [D]	\$18
Traditional gallo pinto accompanied with beef stew, two eggs any style, curd cheese, fried sweet plantain & corn tortilla	

KEEP HEALTHY

AVOCADO & MUSHROOM SANDWICH [D]	\$16
Homemade EZEKIEL bread, heirloom tomato, roasted mushroom, sunflower seeds & baby spinach, accompanied with watermelon and curd cheese. Vegan option available	
OVERNIGHT COCONUT OATMEAL [V]	\$14
Banana, pumpkin seed praline, coconut flakes & mint	
GALLO PINTO BURRITO [G-V]	\$13
Rice & beans wrapped in spinach flour tortilla with fried sweet plantain, avocado, alfalfa, pico de gallo, vegan chipotle mayo	
QUINOA BOWL [V]	\$15
Quinoa, avocado, cucumber, cherry tomato, sweet corn, curly carrot, broccoli, crispy chickpeas & olive oil <i>Add two eggs \$4</i>	
BREAKFAST TACOS [V]	\$13
Scrambled eggs served on oatmeal tortillas with avocado, sautéed kale, pico de gallo salsa & coriander leaves	
CRISPY SHREDDED POTATO SALAD	\$15
Green leaves with sugar cane vinaigrette, coconut bacon bites, basil - coriander pesto & hemp seed	

SWEET & FRUITY

FRUIT PLATE [V]	\$11
Variety of sliced seasonal fruits	
BANANA & BLUEBERRY SMOOTHIE BOWL [V]	\$12
Mango, strawberry and homemade granola	
GRILLED COCONUT FRENCH TOAST [D-G]	\$14
Citrus mascarpone, pineapple compote, blueberry, powdered sugar & maple syrup	
WAFFLES [G-D-S]	\$14
Granny smith compote, hazelnuts whipped cream, pecans & lemon zest	
BAKERY BASKET [G-D]	\$12
Mix & match: chocolate bread croissant banana bread tomato and cheese puff pastry strawberry danish	

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegan

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge