

BREAKFAST MENU

EGGS			TOPPINGS All prices are in US\$			
Two eggs Three eggs Sunny side up Over easy Over medium				nion 1. reen pepper 1.	.50 .50 .50 .75	
PANCAKES - WAFFLES - FRENCH TOAST						
Three Pancakes 5 Waffles 5		4.95 5.95 5.95 5.95	Add fresh Strawberries Add Blueberries Add Apple & Cinnamon Add Walnuts		50 .75 .75 50	
OTHERS Fresh Fruit salad Bagel - cream cheese & jelly English Muffin - butter & jam Bagel with smoked salmon, cream cheese, capers, onions Oatmeal						
<u> </u>	Bacon Sausage Ham	4.50 3.50 2.50	2 Pastechi ham & 2 Croquette Home fries with sautéed onions &	3. 4	.75 .95 .75	
BEVERAGES						
Regular coffee Decaf coffee Espresso		3.45 3.45 3.45	JUICES Cranberry or Pine or Apple or Tomat Grapefruit or Fruit	apple to or	.95	
Double espresso Cappuccino		4.25 3.95	Fruit shake watermelon or pineapple	8. apple or	50	

honey dew or cantaloupe

Matthew's Bloody Mary

with .25L caraf orange juice

Mimosa for two - Brut Piccolo

Glass Mimosa

13.50

9.50

23.50

4.25

Cafe latte



Aruban Breakfast ■ Brewed coffee or Hot tea Scrambled eggs, pastechi (ham & cheese), croquette, toast (white, wheat or raisin), jam, butter	ces are in US\$ 14.50
American Breakfast ■ Brewed coffee or Hot tea Eggs: your way, side bacon and sausage, toast (white, wheat or raisin), jam, butter	14.50
Caribbean Breakfast ■ Brewed coffee or Hot tea Small fruit bowl, Eggs: your way, side bacon, bagel or toast, jam, butter, cream cheese	15.95
Huevos Ranheros ■ Brewed coffee or Hot tea Crispy corn tortillas, lettuce, 2 eggs sunny side up, topped with Spanish chorizo chunks, Pico de gallo, avocado crema	14.50
Eggs Benedict ■ 2 poached eggs, english muffin, grilled Virginia smoked ham and hollandaise sauce	14.50
Corn Bread Waffle BLT With Cheddar and jalapeño, stacked with bacon, lettuce and tomato. With whipped garlic butter and syrup	12.95
Croissant Special With smoked salmon, scrambled egg, avocado, tomato, arugula and pumpkin seeds	16.50
Oatmeal Waffle vegan, gluten free	0 75
Served with banana and coconut flakes, drizzled with coco-berry cream on top	8.75
Vegan Ranchero gluten free Corn tortilla, local greens,tofu scrambled with mushroom and onion, topped with pico de gallo and guacamole	12.50
Sweet power bowl vegan Roasted sweet potato, banana, berries, toasted coconut, granola, peanut butter drizzle	15.00