



TO START

BERRY YOGURT PARFAIT

house-made granola, market berries, lavender infused local honey. (choice of low fat, greek or vegan yogurt) 18

ORGANIC AÇAÍ BOWL

house-made granola, bananas, berries, pomegranate, chia seeds, mint, almonds, kiwi, coconut oil 20

CEREAL

house-made granola, Corn Flakes, Raisin Bran, Special K 10

STEEL CUT OATMEAL

cinnamon, brown sugar, raisins 16

FARMERS MARKET FRUIT

mix of seasonal and local fruit, market berries 22

PASTRIES (SELECTION OF 3)

banana rum muffin, croissant, quesitos, cheese danish pastelillos de guayaba, chocolate croissant, pan sobao, mini mallorca 12

SIGNATURE BREAKFAST

AVOCADO TOAST

toasted rustic country bread, hass avocado, feta cheese crumble, poached egg, tomato, shaved radish, sea salt, cilantro 18

HOUSE SMOKED SALMON

toasted bagel, fine herbs cream cheese and traditional accompaniments 24

LOBSTER ROLLS

sous vide Caribbean lobster, dill citrus emulsion, fennel slaw, brioche roll 40

TRIPLETA SANDWICH

pan de agua, shaved honey ham, roasted chicken, pastrami, Puerto Rican aioli, pickles, breakfast potatoes 20

SIGNATURE HAM AND CHEESE SANDWICH

shaved honey ham, sunny egg, melted gruyere and Swiss cheese, breakfast potatoes 23

7OZ NEW YORK STEAK AND EGGS

bacon marmalade, breakfast potatoes, two eggs any style, cherry tomatoes, crispy shallots 52

TOFU SCRAMBLE

chives, spinach, mushroom, bell peppers, onion, turmeric, choice of toast 22

LOCAL FAVORITES

SANCOCHO DE LA ABUELA

Traditional Puerto Rican beef soup, local farmer roots, vegetable stew 22

PUERTO RICAN BREAKFAST

Puerto Rican style oatmeal, sorullo, pastelillos 18

PAN BREADS 23

CHURRO WAFFLES

served with dulce de leche, chantilly cream, strawberries

BRIOCHE FRENCH TOAST

Madagascar vanilla whipped cream, berries, lemon preserved

HOUSE PANCAKES

choice of buttermilk, whole wheat, or gluten free | choice of chocolate chip, blueberries, or caramelized bananas

LOCAL FARM ORGANIC EGGS

TWO EGGS

scrambled, over easy, sunny side up or slow poached, served with breakfast potatoes, bacon, turkey bacon or local sausage and a choice of toast 24

OMELET

choice of egg white or whole eggs | choice of smoked salmon, ham, spinach, bell peppers, mushroom, tomato, onion, bacon | choice of Gruyere, Swiss cheese, mozzarella, cheddar 26

EGG WHITE FRITTATA

pan roasted asparagus, carrot bacon, shaved radish, cherry tomatoes, spinach 22

BUILD A BENEDICT

poached eggs, English muffin and hollandaise sauce with a choice of: pork belly confit, smoked salmon, Canadian bacon or spinach 28

SIDES 9

APPLEWOOD BACON

LONGANIZA

TURKEY BACON

HONEY ROASTED HAM

SEASONAL FRUIT

CHERRY TOMATO SALAD, BASIL OLIVE OIL

MARKET JUICE (SMALL) (LARGE)

OLD SAN JUAN

orange, green apple, turmeric, lemon, ginger

RINCON

orange, carrots, celery, jalapeno

AMAPOLA

beetroot, carrot, spinach, cucumber, grapefruit

EL YUNQUE

spinach, fennel, cucumber, ginger, parsley, mint, lime

BEVERAGES

SMOOTHIE

Choice of: pineapple, coconut, papaya, banana, mango, vanilla 16

SELECTION OF FRUIT JUICES

orange, grapefruit, papaya, mango, passion fruit, cranberry, apple 10

FRESHLY BREWED LOCAL COFFEE

8

ESPRESSO, CAFÉ CON LECHE, CAPPUCINO

12

PASSION FRUIT MIMOSA

22

COA BLOODY MARY

Vodka, house bloody mary juice, black pepper, celery salt 22

IF YOU HAVE ALLERGIES, PLEASE ALERT US AS NOT ALL INGREDIENTS ARE LISTED. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. PLEASE ENJOY YOUR TIME WITH US.



SUNDAY BRUNCH

BRUNCH SPECIALS

AVOCADO OMELET

truffle goat cheese spread, avocado, prosciutto, breakfast potatoes

27

BLACK TRUFFLE GRILLED CHEESE

fontina, mild cheddar, Cambozola cheese, caramelized onions, local honey, mixed greens

32

BREAKFAST BURGER

brioche bun, bacon and sweet plantain jam, chimichurri, white cheddar, malanga strips, truffle fries, sunny side up egg

32

CHICKEN & WAFFLE SANDWICH

smoked Applewood bacon crumbs, truffle bechamel, BBQ maple syrup, toasted pecans

27

CHICKEN LONGANIZA BENEDICTS

mallorca bread, fried eggs, cilantro & recazo hollandaise, plantain crumbles

28

FRESH OYSTERS

chef's selection, mignonette, cocktail sauce house pique

28

SHRIMP COCKTAIL

traditional cocktail sauce, house pique, lemon

23

BRUNCH COCKTAILS

FICUS

Belvedere Vodka, COA green juice, lime juice

22

FLAMBOYAN

beetroot juice, COA bloody mary juice, beer

23

MARICAO

bacon infused Bulleit Frontier Whiskey, COA bloody mary juice, lime juice

25

PALMA REAL

mango, mezcal Montelobos, Prosecco

22

PAPAGAYO

guanabana, elderflower liquor, Prosecco

22

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KIDS BREAKFAST MENU

BREAKFAST EGG

scrambled, over easy, sunny side up or slow poached

BUTTERMILK PANCAKES

choice of topping: chocolate or blueberries

CEREAL

house-made granola, Corn Flakes, Special K, Froot Loops

COQUITO FRENCH TOAST

brioche bread, Madagascar vanilla, coconut milk, cinnamon

MALLORCA WAFFLES

banana bruleé

STEEL CUT OATMEAL

seasonal berries

YOGURT PARFAIT

mango, coco, pineapple, house-made granola, choice or vegan yogurt or Greek yogurt

SIDES

APPLEWOOD BACON

LONGANIZA

SEASONAL FRUITS

BEVERAGES

MILK

skim, 2%, whole, soy, chocolate milk

SELECTION OF FRUIT JUICES

orange, mango, passion fruit, cranberry, apple