



Aleli

BREAKFAST BUFFET

INTERCONTINENTAL BUFFET 29
Pastries, Local & Fresh fruit, Cereals, Granolas, Yogurt, Oatmeal, Artisan Cheese & Charcuterie, smoked salmon, Eggs Station & Omelet, Bacon, Sausages, Breakfast Potatoes, Pancakes & Waffles Stations, assorted local & Artisanal breads, Juices bar, Coffee

ALELI CONTINENTAL 19
Pastries, Fresh fruit, Yogurt, Hot & Dry Cereals, J Assorted local & Artisanal breads, juice Bar, Coffee

ALELÍ HEALTHY & EARLY START

FRESH FRUIT BOWL / FRUTAS FRESCAS 9
Freshly cut Local Seasonal Tropical Fruit Bowl, Top with Whipped Greek Yogurt, Local Honey, and Pepita Granola Crisp

PUERTORRICAN WAY OATMEAL / AVENA PUERTORRIQUEÑA 8
Traditional Puertorrican way oatmeal enhanced with brown sugar, cinnamon and vanilla

YOGURT PARFAIT 14
Fresh Whipped Greek Yogurt, Fruit Marmalade, Fresh Berries and our signature house made Granola

AVOCADO MADNESS / LOCURA DE AGUACATE 16
Multigrain Bread Toast, Avocado Hash, Thyme Roasted Portobello, Cherry Tomato, Hardboiled Egg; finish with EVOO

QUINOA SKILLET / QUINOA A LA SARTEN 18
Pan Roasted Carrots, Onions, Peppers, Spinach, Poached Egg, Avocado, Goat Cheese, Pepper Coulis, Toasted Pine Nuts

AVOCADO SALMON / SALMON CON AGUACATE 17
Bagel, Avocado, Smoked Salmon, Capers, Cucumbers, Arugula and Crème Fraiche

ALELÍ SPECIALITES

TWO EGG YOUR STYLE / DOS HUEVOS A TU ESTILO 16
Local Cage Free Eggs; your choice; Scrambled, Fried or Boiled Served with White, Wheat or Multigrain Bread; Sauté Breakfast Potatoes and your choice of meat: Sausage, Bacon, Turkey Ham, Smoked Ham, Canadian Bacon

THE FARM MARKET OMELET / TORTILLA DE LA COSECHA 14
Three Local Cage Free Egg; Omelet filled with local mushrooms, spinach, piquillo peppers, and goat cheese. Served with Multigrain Toast

ALELI OMELET / TORTILLA ALELI 16
Three Egg Omelet filled with local “longaniza”, Amarillitos, Sweet Caramelized onion, Queso Blanco, with Sobao Bread Toast

BENEDICT / HUEVO BENEDICTO 14
A Poach Egg on Sobao Toast, Sauté Spinach & Creamy Hollandaise Sauce; Arugula and Tomato Salad.

THE CHEF SANDWICH/ EL EMPAREDADO DEL “CHEF” 14
A over medium egg, Sausage, Vermont Cheddar Cheese, Honey Mustard Aioli in a warm Brioche bun

BACON CHEDDAR / EMPAREDADO DE QUESO CHEEDAR Y TOCINO 16
Local Artesian Bread, Sweet Butter, Smoked Bacon, Sharp Cheddar Cheese, Sprouts Leaf, Fried Eggs

GRILLED CHEESE SANDWICH / EMPAREDADO DE QUESO AL LA PARRILLA 9
Brioche Bread, Muenster Cheese, Butter, Sugar Dusted

MAKE YOUR OWN OMELET - CREA TU TORTILLA 14
Three egg omelets, choose three ingredients; and served with toast, Onions, Tomatoes, Carrots, Peppers, Mushrooms, Cheddar, Mozzarella, American Cheese, Ham, Turkey Ham, Blue Cheese, Sausage, Spinach, Bacon, Smoked Salmon
Each additional ingredient is available for \$2 upcharge per item

THE ALELÍ SWEET WAY

MALLORCA WAFFLES FRENCH TOAST 19
Locally Baked Mallorca bread, in a vanilla-citrus essence mix & Honey Black Pepper Crusted Bacon, Barrilito Cream Anglaise

GUAVA- CHEESE PANCAKES 16
Buttermilk Pancake filled with Guava paste and topped with Whipped Sweet Cream Cheese

BLUEBERRY PANCAKES 16
Buttermilk Pancakes filled with blueberry; whipped cream. Blueberry Citrus Compote

DOUBLE BACON WAFFLES 16
Belgian Waffle Mix with Bacon Crumbs, Bacon Marmalade & Vanilla Whipped Cream

ALELI FRENCH TOAST 14
Sobao Bread, Cream Cheese Filling, Pepitas Granola, Guava Casquitos Syrup

SIDES 5
Bacon, Sausage, Ham, Breakfast Potatoes, Fruit Salad Bowl (small), Yogurt, Bagel, Croissant, English Muffin, Toasts, Cereal, Egg

