



Aleli BREAKFAST Menu

MONDAY TO FRIDAY 6AM TO 11AM | LUNES A VIERNES DE 6AM A 11AM
SATURDAY & SUNDAY 6AM TO 12PM | SABADOS Y DOMINGOS DE 6AM A 12PM

Buffet Options

Signature Buffet

Adults \$33 | Children \$19.99
children from 7 to 12 years old

Continental Buffet

Adults \$23 | Children \$9.99
children from 7 to 12 years old

HEALTHY START

Puerto Rican Way Oatmeal 8

Traditional Puerto Rican way oatmeal.
Brown sugar, cinnamon & vanilla, whole milk.

Yogurt Parfait 14

Whipped fresh Greek yogurt, fruit marmalade,
fresh berries & granola.

Open-Faced Avocado Sandwich 19

Bagel, avocado, smoked salmon, capers,
cucumber, arugula & crème fraîche.

SANDWICHES

The Chef Sandwich 15

An over-medium egg, sausage, cheddar cheese,
honey mustard in a warm brioche bun,
served with breakfast potatoes.

Mallorca Sandwich 15

Sweet Puerto Rican bread with guava butter,
cured Virginia ham and aged cheddar cheese.
Topped with powdered sugar.
Served with breakfast potatoes.

SWEET SIDE

Buttermilk Pancakes 14

Served with berries & whipped cream.

Guava & Cheese Pancakes 16

Buttermilk pancakes topped with
guava sauce & whipped sweet cream cheese.

Blueberry Pancakes 16

Buttermilk pancakes drizzled with blueberry
compote & whipped cream.

Coquito French Toast 16

Artisan brioche bread, pineapple marmalade,
local coquito syrup & roasted coconut flakes.

Chicken & Waffles 23

Petite waffles & fried chicken tenders served
with house-made bacon, spicy warm syrup
and whipped butter.

SIDES & TOASTS

Toast 3

White | Wheat | Gluten-Free | Seven-Grain
English Muffin | Mallorca | Bagel
Puerto Rican Bread *French baguette-style*

Side 7

Applewood-Smoked Bacon | Sausage | Ham
Turkey Sausage | Turkey Bacon | Puerto Rican Sausage
Breakfast Potatoes | Cereal | Yogurt | Fruit Bowl
Avocado | House Salad

Side 8

Prosciutto | Smoked Salmon | Berries Bowl

EGGS *CHANGE TO EGG WHITES \$2 | ADDITIONAL EGG \$3*

Two Eggs, Your Style 16

Your choice of scrambled, fried or boiled eggs,
sautéed breakfast potatoes and your choice of
local sausage, applewood-smoked bacon,
smoked ham, turkey sausage or turkey bacon.

The Farm Market 18

Three fresh-egg omelette filled with local mushrooms,
spinach, piquillo peppers & goat cheese.
Served with breakfast potatoes.

Spanish "Tortilla" 16

Traditional potato omelette. Sliced prosciutto and
oil-poached jubilee tomato. Served with house salad.

Build-Your-Own Omelette 16

Choose three ingredients: onions, tomatoes, peppers,
mushrooms, cheddar, mozzarella, American cheese,
ham, bacon, sausage, spinach, smoked salmon.
Served with breakfast potatoes.
Additional ingredients \$2 each

Egg & Spinach Casserole 14

Two fried eggs served over an artful gratin of four
imported cheeses & spinach. Served with local toast.
Upgrade with smoked salmon \$8

Corned Beef & Root Veggie Hash 18

Slow-cooked corned beef, roasted sweet potatoes,
red bliss potatoes, yautia & red piquillo pepper,
topped with two fried eggs.

Steak & Eggs 28

Two fried eggs and 10oz skirt steak,
served with truffle oil fries.

EGGS BENEDICT

Classics 19

English muffin topped with Canadian bacon,
poached eggs & hollandaise sauce.
Served with breakfast potatoes & house salad.

Florentine 24

English muffin topped with smoked salmon,
spinach cream, poached eggs & hollandaise sauce.
Served with breakfast potatoes & house salad.

Lobster 26

English muffin topped with butter-seared lobster,
poached eggs & hollandaise sauce.
Served with breakfast potatoes & house salad.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions.

Local taxes will be added to your bill.

18% service charge applied for all parties of 6 people or more.

 healthy  vegetarian  gluten-free





COFFEE

- YAUCONO COFFEE 5
- LARGE POT OF YAUCONO COFFEE 8
- ALTO GRANDE ESPRESSO 5
- DOUBLE ALTO GRANDE ESPRESSO 6
- ALTO GRANDE COFFEE LATTE 6
- CAPPUCCINO 6
- ICED COFFEE 6
- HOT CHOCOLATE 7
- CHOCOLATE MILK 7
- MILK 5
- Whole, 2%, oat, soy, almond or half & half

HERBAL TEA 5

- BRITISH BREAKFAST
- EARL GREY
- GREEN
- DECAFFEINATED
- MINT
- CHAMOMILE
- CITRUS

JUICE

- FRESHLY SQUEEZED ORANGE 8
- APPLE 5
- CRANBERRY 5
- PINEAPPLE 5
- TOMATO 5
- GUAVA 5
- PAPAYA 5
- MANGO 5
- ORANGE 5
- GRAPEFRUIT 5

SOFT DRINK

- 7UP 5.5
- PEPSI 5.5
- DIET PEPSI 5.5
- ICED TEA 5.5
- GINGER ALE 5.5
- EVIAN 800 mL SPARKLING 9
- EVIAN 375 mL SPARKLING 5.5
- EVIAN 375 mL STILL 5.5

COCKTAILS *Menu*

- Mimosa Glass 11 / Unlimited Mimosa 21
Ask your server for available flavors
- Del Patio Bloody 13**
Absolut vodka, Boricua mix, rim of spices.
- Bellini 11**
Peach syrup, sparkling wine, citrus.
- The Royal 13**
Gin, guava, lemon juice, sparkling wine.
- La Garita 11**
Our Puerto Rican Michelada, with local beer Medalla and Boricua mix spices.

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