

The
ROYAL
SONESTA
SAN JUAN

IN

ROOM

DINING

BREAKFAST
7:00 AM to 11:00 AM

DINNER
5:00 PM to 10:30 PM

FEES
Delivery fee of \$6.00, 18%
of gratuity and aplicable
taxes will be added to your
bill.

Cargo por entrega de \$6.00,
18 % de propina e
impuestos locales serán
aplicados a su cuenta.

BREAKFAST

Fresh Fruit Bowl 7  
Freshly cut local seasonal fruits, top with greek
yogurt, local honey & granola crisp

Puertorrican way Oatmeal 7 
Traditional puertorrican way oatmeal enhanced with
brown sugar, cinnamon & vanilla

2 Eggs Any Style 12
Your choice of; scrambled, fried or boiled eggs
served with breakfast potato and your choice
between; bacon, sausage or ham

Make Your Own Omelet 14
3 Eggs omelet, choose 3 ingredients from: onions,
tomatoes, peppers, spinach, mushrooms, bacon, ham,
sausage, salmon or cheese
served with breakfast potato.
Additional ingredients \$2.

Eggs white Omelet 14
Tomato, sautéed spinach, asparagus served with
breakfast potato

Coquito French Toast 15
Artisan brioche bread, pineapple marmalade,
local coquito syrup & roasted coconut flakes

Belgian Waffles 11
served with berries /whipped cream

Chicken & Waffles 23
Petite waffles & fried chicken tenders served
with house-made bacon spicy warm syrup and
whipped butter.

Toasts 3
White bread | Wheat bread | Gluten Free | Seven
grains | English muffin | Mallorca | Local bread

Place your order by pressing the bottom called "In Room Dining"

Haga su orden marcando el botón de "In Room Dining"

DINNER

Appetizers

Puerto Rico Cheese Stix’s 14
Local Fried Cheese |Guava Sauce & Roasted
Garlic Sauce

Fennel Lamb Meatballs 21
Goat Cheese | Rosemary & Cherry Tomato
Marinara |Brioche Toast | Fresh Basil

Land or Sea Quesadilla
Chicken 21 | Shrimp 25
Chicken or Shrimp | Colby & Pepper Jack
Cheese | Lemon Sour Cream | Roasted
Green Salsa & Guacamole

Spinach Hummus 16
Local Roots Chips | Chia Seed | Watercress

DC Wings 21
Flash Fried | Tropical Sweet Heat Mambo
Sauce

Flat Breads

Figs & Pigs 21
Bacon | Genoa Salami | Pepperoni | Dried
Figs Provolone Cheese | White Sauce |
Vincotto Reduction

BBQ Chicken 20
Pepper Jack Cheese | Homemade Spicy
BBQ Sauce Grilled Chicken | Crispy Onion

Soup & Salads

Soup Of The Day 13

Karaya Chop Salad 19
Fresh Iceberg | Boil Egg| Cherry Tomatoes | Pepper Jack Cheese | Crispy
Chickpeas| Mango| Goddess Dressing

Heirloom Salad 20
Heirloom Tomatoes | Burrata| Rocket Arugula | Pesto
Focaccia Croutons | Vincotto Reduction

Wedge Salad 17
Iceberg Lettuce | Candied Bacon | Bleu Cheese Crumbles
Pickled Onion | Bleu Cheese Dressing

Entrees

Sword Fish 33
8oz. Grilled Filet| Spanish Chistorra & Chickpeas Stew | Yuzu Green Salad

Local Herb Chicken 28
Roasted Chicken | Sofrito Chimichurri | Sauté Spinach | Fried Cauliflower

A Caballo Filet Mignon 47
Sweet & Spicy Plantain Hash| Fried Egg| Crispy Truffle Onion

Chichaito Shrimp Pasta 29
Pappardelle | Roasted pumpkin & Anise Cream| Cherry Tomatoes | Fresh
Basil

The Burger 20
10 oz. Chopped Beef | Provolone Cheese | Onion Marmalade | Ragout
Mushroom | Baby Arugula | Lemon Mayo

***Do The Impossible! Tell Your Server You Want The Impossible
Vegetarian Patty***

Coconut Gandules Curry 19
Cilantro Basmati Rice |Coconut & Pigeon Peas | Coriander |Roasted
Brazilian Nuts