

BREAKFAST

Served Monday to Friday 7am – 11am, Sunday 7am – 1pm

JOSÉ ANDRÉS' BREAKFAST TABLE 28

A selection of fresh baked pastries, yogurts, cereals, fresh fruits and berries, Spanish cured meats, cheeses and agua frescas. Includes American coffee, tea and your choice of toast.

For children 12 & Under 15

BREAKFAST

Eggs Any Style 15

Choice of Two Omelet Accompaniments

Squash blossoms, wild mushrooms, heirloom tomatoes, peppers, onions manchego cheese, goat cheese and white cheddar. Served with toast.

Additional accompaniments \$1 each

Eggs with Avocado 18

Chilean pebre tomato salsa, plantains

SLS Eggs Benedict

Poached eggs, English muffin, lemon butter air, Canadian bacon 20

with Smoked Salmon 22

with Jamón Ibérico 24

Huevos a la Cubana 22

Fried rice, fresh tomato sauce, bacon, pork belly, banana, fried organic eggs

Egg-White Tortilla 18

SLS classic, sautéed mushrooms, Chilean pebre tomato salsa

Patatas Bravas con Huevo Frito 15

Fried potatoes, spicy tomato sauce, aioli, fried organic egg

Croissantini 18

Scrambled eggs, smoked salmon, herbed cream cheese

Olive Oil Mini Pancakes 19

Maple syrup, seasonal mixed berries

'Torrijas'; The French Toast-Spanish Connection 15

Sweet Spanish toast, seasonal fruit, 'Garden of Ian' honey

Waffles 19

Maple syrup, whipped cream, caramelized bananas

Pastry Basket 14

Chef's selection of assorted pastries

Catalan Breakfast Pa'amb Tomàquet 20

Toasted bread, fresh tomato, extra virgin olive with Jomón Serrano and Manchego Cheese

With Jamón Ibérico and Manchego Cheese 30

With Jamón Ibérico de Bellota 'Fermin' and Manchego Cheese 42

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Tropical Fruit Assortment 15
Fresh berries and seasonal fruit

Yogurt Parfait 12
Mixed berries and Greek yogurt, House Granola and 'Garden of Ian' honey

Breakfast Sides 6
Crispy bacon, asparagus, SLS breakfast potatoes, butifarra pork sausage, chicken sausage

BEBIDAS

"Juicee" Cold Press Juices 12
Fresh pressed, made from locally sourced raw fruits and vegetables

Green Lover

Green apple, cucumber, kale, spinach, celery, parsley, romaine, lemon

Green Goddess

Pineapple, green apple, kale, ginger

Shine

Pineapple, green apple, cucumber, ginger

After Party

Green apple, carrot, cucumber, beet, lemon, ginger

Watermelon Kiss

Watermelon, pineapple, lemon, mint

Juices

Grapefruit, Pineapple, Cranberry & Fresh Squeezed Orange 6

JOJO TEAS

Breakfast Tea, Assam, India, Sri Lanka, Kenya 9
Organic Black, Tamarind, Guava, Molasses

Chamomile Flower, Egypt

Organic Herbal Tea, Apple, Flower Pollen, Hint of Black Pepper

Green Jasmine Pearls, Fujian, China

Organic Green and White Teas, Floral, Jasmine, Soft Buttery Grass

Peppermint, Oregon, USA

Organic Herbal Tea, Eucalyptus, White Pepper, Dark Chocolate

Per'La COFFEE

Bazaar Signature Espresso Blend 5
A truly handcrafted blend that is full of flavor and texture with profiles ranging from bitter-sweet chocolate to lightly roasted nuts

Cold Brew 7

Latte, Cappuccino, Macchiato 5.50

Pot of Coffee 12

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LUNCH

Served daily from 11am – 3pm. Dishes with * are served from 11am-6pm daily

TAPAS

*Patatas Bravas	12
<i>Fried potatoes, spicy tomato sauce, aioli</i>	
*Croquetas de Jamón	13
<i>Spanish ham béchamel fritters</i>	
*Croquetas de Pollo	12
<i>Chicken béchamel fritters</i>	
*Croqueta Duo	
<i>Duo of chicken and ham croquetas</i>	
Tzatziki	14
<i>Endive leaves</i>	
<i>Salmon roe</i>	
*Watermelon and Tomato Skewers	10
<i>Pistachios, Pedro Ximenez</i>	
*South Beach Chips	8
<i>Yogurt, tamarind, coffee</i>	
Guacamole con Frutas	12
<i>Made to order, seasonal tropical fruits, queso fresco, mariquitas</i>	
Cheese and Embutidos Platter	32
<i>Iberico ham, lomo Ibérico, chorizo, Manchego, Garrotxa, Catalan-style tomato bread</i>	
Substitute Jamón Ibérico de Bellota ‘Fermin’	48

RAW BAR

Tuna Ceviche in Half Coconut Shell	18
<i>Coconut dressing, avocado, jicama, red onion, mariquitas</i>	
Maine Lobster	MP
<i>Chilled half Maine lobster, pipirrana, gulf sauce</i>	
Littleneck Clams	16
<i>Littleneck clams and leche de tigre spheres, Fresno chile</i>	
Oysters	MP
<i>Half dozen Kusshi oysters, apple mignonette air</i>	
King Crab	24
<i>Mango salsa, rosa sauce</i>	
Shrimp	15
<i>Chilled Key West pink shrimp, cocktail sauce</i>	

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SOUPS AND SALADS

*Gazpacho Patricia	12
<i>Chilled tomato soup, pipirrana, croutons</i>	
Fennel and Apple Salad	16
<i>Manchego cheese, walnut praline</i>	
Lobster Salad	26
<i>Half Maine lobster, petite lettuces, dragon fruit, citrus</i>	
*Caesar 'Cardini'	12
<i>Romaine lettuce, anchovies, Parmesan cheese, croutons</i>	
<i>With chicken or salmon</i>	18

SANDWICHES

Served with shoe string fries, tropical chips or small caesar salad

*Media Noche Sliders "Cuba meets Paris"	18
<i>Mini croissants, roasted pork belly, Serrano ham, Swiss cheese, pickles, mustard</i>	
*Mozzarella Black Truffle Bikini	18
<i>Honey mustard</i>	
*SLS Burger	20
<i>Lettuce, onion, tomato, on a brioche bun</i>	
*SLS Club Sandwich	19
<i>Comfit chicken, shallot mayo, bacon, lettuce, onion, avocado, tomato, fried egg</i>	
Cubano de Ibérico de Bellota	
<i>It's a secret! Skirt steak from the legendary Ibérico pig from Spain, Ibérico ham, mustard, pickles, Swiss cheese</i>	26

ENTRÉES

Churrasco	28
<i>Florida grass fed skirt steak, yuca fries, mojo</i>	
Salmon Veracruzana	25
<i>Olives, capers, tomatoes, romaine lettuce</i>	
Huevos a la Cubana	22
<i>Fried rice, fresh tomato sauce, bacon, pork belly, banana, fried egg</i>	

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