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

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.

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 14

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

Mallorca Sandwich 14

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 12

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, mushroom, cheddar, mozzarella, American cheese, ham, 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 26

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

EGGS BENEDICT

Classics 16

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.







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 OR LATTE 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

SOFT DRINK

7UP 5.5

PEPSI 5.5

DIET PEPSI 5.5

ICED TEA 5.5

GINGER ALE 5.5

VOSS 800 mL SPARKLING 9

VOSS 375 mL SPARKLING 5.5

VOSS 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, Borsari mix, rim of spices

Bellini 11

Peach purée, sparkling wine, citrus

Spiked Arnold Palmer 13

Absolut vodka or Maker's Mark bourbon, limoncello, peach, iced tea & lemonade.

LΥ	JOB# : 338836	DATE: 12/21/23	QTY : 50	DESIGNER: SS / TJ
USE ONLY	CUSTOMER: Royal Sonesta San Juan			
CLEVELAND MENU	PROJECT: Aleli Breakfast Insert			
CLEVELA	Migue	Morgan na Bibiano I Diaz-Baez Laufer		
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