

The  
**ROYAL**  
SONESTA  
SAN JUAN  
  
IN  
  
ROOM  
  
DINING

BREAKFAST  
6:00 AM to 11:00 AM

ALL DAY  
11:00 AM to 10:30 PM

FEES

Delivery fee of \$6.00, 18%  
of gratuity and applicable  
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