



# 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.

**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.

♡ healthy ♡ vegetarian 🌿 gluten-free





# Aleli

## 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

## 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, 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.

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