CONSUMING raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.

An 18% service charge has been added for your convenience to all food and beverage purchases.

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**BREAKFAST**

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

<table>
<thead>
<tr>
<th>José Andrés’ Breakfast Table</th>
<th>28</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>For children 12 &amp; Under</td>
<td>15</td>
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</tbody>
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**BREAKFAST**

**Eggs Any Style**  
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**  
Chilean pebre tomato salsa, plantains

**SLS Eggs Benedict**

- Poached eggs, English muffin, lemon butter air, Canadian bacon
- With Smoked Salmon
- With Jamón Ibérico

**Huevos a la Cubana**

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

**Egg-White Tortilla**

SLS classic, sautéed mushrooms, Chilean pebre tomato salsa

**Patatas Bravas con Huevo Frito**

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

**Croissantini**

Scrambled eggs, smoked salmon, herbed cream cheese

**Olive Oil Mini Pancakes**

Maple syrup, seasonal mixed berries

**‘Torrijas’; The French Toast-Spanish Connection**

Sweet Spanish toast, seasonal fruit, ‘Garden of Ian’ honey

**Waffles**

Maple syrup, whipped cream, caramelized bananas

**Pastry Basket**

Chef’s selection of assorted pastries

**Catalan Breakfast Pa’amb Tomàquet**

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

- With Jamón Ibérico and Manchego Cheese
- With Jamón Ibérico de Bellota ‘Fermin’ and Manchego Cheese

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**Breakfast**

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**Tropical Fruit Assortment**

Fresh berries and seasonal fruit

**Yogurt Parfait**

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

**Breakfast Sides**

Crispy bacon, asparagus, SLS breakfast potatoes, butifarra pork sausage, chicken sausage

**BEBIDAS**

“Juicee” Cold Press Juices

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

**JOJO TEAS**

Breakfast Tea, Assam, India, Sri Lanka, Kenya

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

A truly handcrafted blend that is full of flavor and texture with profiles ranging from bitter-sweet chocolate to lightly toasted nuts

Cold Brew

Latte, Cappuccino, Macchiato

Pot of Coffee

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**LUNCH**

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

**TAPAS**

*Patatas Bravas*
Fried potatoes, spicy tomato sauce, aioli
12

*Croquetas de Jamón*
Spanish ham béchamel fritters
13

*Croquetas de Pollo*
Chicken béchamel fritters
12

*Croqueta Duo*
Duo of chicken and ham croquetas
14

Tzatziki
Endive leaves
Salmon roe
17

*Watermelon and Tomato Skewers*
Pistachios, Pedro Ximenez
10

*South Beach Chips*
Yogurt, tamarind, coffee
8

Guacamole con Frutas
Made to order, seasonal tropical fruits, queso fresco, mariquitas
12

Cheese and Embutidos Platter
Iberico ham, lomo ibérico, chorizo, Manchego, Garrotxa, Catalan-style tomato bread
Substitute Jamón Ibérico de Bellota ‘Fermín’
32

**RAW BAR**

Tuna Ceviche in Half Coconut Shell
Coconut dressing, avocado, jicama, red onion, mariquitas
18

Maine Lobster
Chilled half Maine lobster, pipirrana, gulf sauce
MP

Littleneck Clams
Littleneck clams and leche de tigre spheres, Fresno chile
16

Oysters
Half dozen Kusshi oysters, apple mignonette air
MP

King Crab
Mango salsa, rosa sauce
24

Shrimp
Chilled Key West pink shrimp, cocktail sauce
15

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SOUPS AND SALADS

*Gazpacho Patricia  
Chilled tomato soup, pipirrana, croutons  
$12

Fennel and Apple Salad  
Manchego cheese, walnut praline  
$16

Lobster Salad  
Half Maine lobster, petite lettuces, dragon fruit, citrus  
$26

*Caesar ‘Cardini’  
Romaine lettuce, anchovies, Parmesan cheese, croutons  
With chicken or salmon  
$12

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

*Media Noche Sliders “Cuba meets Paris”  
Mini croissants, roasted pork belly, Serrano ham, Swiss cheese, pickles, mustard  
$18

*Mozzarella Black Truffle Bikini  
Honey mustard  
$18

*SLS Burger  
Lettuce, onion, tomato, on a brioche bun  
$20

*SLS Club Sandwich  
Comfit chicken, shallot mayo, bacon, lettuce, onion, avocado, tomato, fried egg  
$19

Cubano de Ibérico de Bellota  
It’s a secret! Skirt steak from the legendary Ibérico pig from Spain, Ibérico ham, mustard, pickles, Swiss cheese  
$26

ENTRÉES

Churrasco  
Florida grass fed skirt steak, yuca fries, mojo  
$28

Salmon Veracruzana  
Olives, capers, tomatoes, romaine lettuce  
$25

Huevos a la Cubana  
Fried rice, fresh tomato sauce, bacon, pork belly, banana, fried egg  
$22