

TRES

By José Andrés

À LA CARTE BREAKFAST

EGG WHITE OMELET * 20

Served plain

with your choice of:

Wild mushrooms, Zucchini & squash blossoms or,

Heirloom tomato-basil

Also available José's way – a la Soufflé

JOSÉ'S FAVORITES

SOFT EGG 63* With Toast

Two slow cooked eggs

Caviar and SLS breakfast potatoes 32

Jamón serrano "fermín" 23

Wild mushrooms 21

SLS EGGS BENEDICT *

Eggs 63, toasted English muffin, hollandaise air

Smoked salmon 25

Jamón Serrano 'fermín' 29

HUEVOS A LA CUBANA "ANDY GARCIA" 22

12 quail eggs sunny side up, calasparra rice, tomato sauce, bacon, banana puree

OLIVE OIL MINI PANCAKES 18

Honey or maple syrup, seasonal mixed berries

'TORRIJAS' SPANISH TOAST 18

Baked apples

CATALAN BREAKFAST 'PA AMB TOMAQUET' 10

Toasted rustic bread, fresh tomatoes, extra virgin olive oil

add jamón serrano "fermín" 7

add manchego cheese 3

PANINI BAGEL 24

Smoked salmon, tomato-burrata basil salad

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. FOR IN HOUSE CHARGES, A 16% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

**Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses*

CROISSANTINI * 20

*Pressed croissant sandwich with eggs,
Chicken sausage, herb cream cheese*

6

TORTILLA ESPANOLA' SPANISH OMELET* 22

*Traditional potato and onion Spanish omelet
Served with a side of 'pa amb tomaquet'*

EGGS or OMELET – ANY STYLE *

Served plain 18 -or- Choice of two accompaniments 20

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|-------------------------------|-------------------|--------------------|
| -Zucchini and squash blossoms | -Manchego cheese, | -Onions |
| -Wild mushrooms | -Goat cheese | -Smoked salmon (6) |
| -Heirloom tomato & basil | -Cheddar cheese | -Avocado (4) |
| -Blue cheese | -Spinach | -Serrano (4) |
| | -Bell pepper | |

** Additional charge for more than two accompaniments **

SLS AVOCADO TOAST

on brioche, avocado sheets, egg 63, tomato confit 25

CEREALS, GRANOLA or OATMEAL 12

*Organic wheat flakes, organic mini wheats,
homemade granola or oatmeal
Served with fresh fruit*

GREEK YOGURT PARFAIT 14

*Pear, mixed berries or plain vanilla
Nonfat also available*

FARMER'S MARKET SEASONAL FRUIT 18

With passion fruit

PASTRY BASKET 13

Chef's selection of assorted pastries

BREAKFAST SIDES 7

- Appelwood smoked bacon **
- Pork sausage **
- SLS breakfast potatoes (9)*
- Chicken sausage **
- Turkey bacon*
- Tomato-basil salad*

Toast: wheat, sourdough, white, gluten free, or English muffin

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SIP LIQUIDS SLOWLY

GREEK YOGURT SMOOTHIE 14

With agave nectar

Coconut & ginger, Berry with mint, vegetable (no yogurt)

CHEF'S SELECTION OF FRESHLY SQUEEZED JUICES 8

Grapefruit or Orange

AGUAS FRESCAS 10

Chef's selection of water infused with fresh juices

COFFEE

French press coffee 12

Regular & decaffeinated coffee 6

Espresso 6

Cappuccino 8

Latte 8

FONTE- INDIVIDUAL WRAPPED WHOLE LEAF SACHETS 9

Select one:

- English Breakfast

- Earl Grey

- Assam

- Chamomile

- Peaceful Teatime

- Cinnamon Spice

- Tropical Sun

- Black Currant

HOT CHOCOLATE 9

MILK Nonfat, low fat, whole or soy 6

WELLNESS SHOTS 5

Squeezed daily, shaken to order

NAUGHTY

ginger, lemon, orange,

turmeric, cayenne

or

NICE

grapefruit, ginger,

agave, lime



ALL SELECTIONS 15

GOLD N' GREENS

Kale, cucumber, pineapple, pear, parsley, turmeric

THE HOUSE

Orange, kale, fennel, pineapple, spinach, dandelion, lemon, ginger

SUNRISE

Orange, carrot, coconut water, turmeric, lemon, ginger

GO BIG

Beet, kale, carrot, apple, wheatgrass, lemon, ginger

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SLS BREAKFAST TABLE

Includes choice of oatmeal, scrambled eggs, egg 63, sunny side up or over easy

ADULT	42
KIDS (3YRS TO 12 YRS) <i>INCLUDES KIDS EGG OPTIONS</i>	21

SLS BREAKFAST EXPERIENCE	+ 9
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*Add any additional à la carte item to
"SLS breakfast table"*

PASTRIES

*Chef's selection of: croissant, danish, muffin, pain au chocolat
Selection of marmalades & organic butter*

CHEESES

Chef's selection of local & international cheeses, apricots, almonds

CHARCUTERIE*

Chef's selection of dried cured meats

ORGANIC CEREALS & GRANOLA

Organic wheat flakes, mini wheats, cheerios and homemade granola

GREEK YOGURT PARFAIT

Pear, mixed berries, plain vanilla, or non-fat

FRESH CUT FRUIT

Seasonal berries, cantaloupe, honeydew, pineapple, seasonal exotic fruits

WHOLE FRUIT SELECTION

PAN CON TOMATO

Tomato pulp, olive oil, garlic, thyme, bay leaf

COFFEE & TEAS

Whole, reduced fat, Low fat, almond or soy milk

Choice of:

Regular coffee, decaffeinated coffee,

Loose leaf tea or hot chocolate

FRESH SQUEEZED JUICE

Choice of grapefruit or orange

AGUAS FRESCAS

Chef's selection of water infused with fresh juices

-Cantaloupe, watermelon, & pineapple

SLS Hotel, a Luxury Collection Hotel, Beverly Hills
465 S. La Cienega Blvd., Los Angeles CA 90046
1.310.246.5551 | reservations@luxurycollection.com

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