

MARBELLA

MORNING STARTERS

Fresh Juices 4

Freshly Squeezed Puerto Rican Orange Juice,
Grapefruit, Cranberry, Papaya, Pineapple, Apple, Fruit Punch

Homemade Strawberry-Yogurt Terrine 6

Tropical Fruit Brochette, Granola Croutons, Mango and Kiwi Coulis

Oatmeal 6

California Raisins and Light Brown Sugar

BREAKFAST FAVORITES

Mediterranean Vegetable Frittata 13

Mushrooms, Squash, Zucchini, Onions, Tomatoes, Spinach, Feta Cheese, Peperonata, Basil Oil

Eggs Your Way 13

Two Eggs any Style: Scrambled, Fried Up or Over, Poached, Hard Boiled or Basted
with your choice of White Toast, Wheat Toast, 7 Grain Toast or English Muffin
Your choice of: Sausage, Canadian Bacon, Applewood Smoked Bacon or Ham

Three Eggs Fluffy Omelet 15

Your choice of: Tomatoes, Bell Peppers, Mushrooms, Baby Spinach, Cheese, Sausage, Canadian Bacon,
Applewood Smoked Bacon or Ham

Eggs Benedict 16

Two Poached Eggs Served on Toasted English Muffin, Traditional Canadian Bacon and Hollandaise Sauce
(All our Breakfast Favorites are served with Homemade Breakfast Potatoes
and are also available with Eggbeaters or Egg Whites)

CHEFS' SPECIALTIES

"El Yunque" Sizzling Cast Iron Skillet 16

Chorizo, Green Onions, Potatoes, Bell Peppers, Cilantro and Cheddar Cheese
Topped with Two Fried Eggs

Corned Beef & Eggs 16

Homemade Corned Beef Ravioli, Two Poached Eggs, Creole Hollandaise Sauce and Sautéed Spinach

Puerto Rican Stuffed French Toast 14

Our Bakeshop's own Raisin Bread filled with Local "Queso de Hoja" Cheese,
Guava Jelly and dipped in Almond-Egg Batter, Maple Syrup
(Classic French Toast also available upon request)

GRIDDLE TEASERS

Country Style Buttermilk Pancakes 12

with Bananas or Blue Berries Add 2

Belgian Waffle 13

Light and Airy Waffle from a Delicate Malted Batter...
with Fresh Seasonal Berries Add 2

Consuming raw or uncooked meat, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness, especially when pregnant or if you suffer from certain medical conditions. 3/14/11

MARBELLA

THE GRAND MARBELLA BUFFET

Traditional Treats

Daily Rotating Specialty Treats: Grilled Ham, Applewood Smoked Bacon, Sausage Links, Sausage Patties, Cheese Blintzes, Pancakes, Classic or Croissant French Toast, Roasted Red Bliss Potatoes, Yukon or Diced Herbed Potatoes, Hot Cereal

Create Your Own Omelet

Choice of: Bacon, Ham, Chorizo, Turkey, Shrimp, Smoked Salmon, Tomatoes, Onions, Peppers, Mushrooms, Spinach, Cheddar, Jack, Mozzarella, American, Feta, Goat, and Swiss Cheese

Continental Classic

Assorted Muffins, Danishes, Croissants, Quesitos, Pastelillos, Bagels, English Muffins, Sliced Breads, Low Fat Muffins and Assorted Whole and Cut Fruit Variety

Cured Cuisine

Assorted Sliced Cured Meats, Cheeses, and Smoked Salmon

Breakfast Classics

Yogurt, Homemade Granola, Assorted Dried Fruit, Variety of Cereals, Fresh Milk Assortment

Morning Beverages

Orange Juice, Coffee or Decaffeinated Coffee, Tea or Chocolate Milk

Full Breakfast Buffet 24

Includes Hot and Cold Buffet

Continental Classic 16

Only Cold Buffet

Spike it Up!

Selection of Tropical Fruit Juice with Sparkling Wine at an additional charge of 6⁵⁰

A LA CARTE

Side Orders 4

Sautéed Chorizo, Grilled Country Ham, Sausage Links, Canadian and Applewood Smoked Bacon, Home-Style Potatoes

Toast or English Muffin 4

4

Assorted Bagels 4⁵⁰

Cream Cheese

Variety of Cereals or Homemade Granola and Milk 7

with Seasonal Fruit Add 2⁵⁰

BEVERAGES

Coffee, Regular or Decaffeinated, Tea or Hot Chocolate 2⁷⁵ Cup/ 7 Pot

Chocolate Milk 4

Skim or Whole Milk 4

Sparkling Wine 10⁵⁰

18% Service charge will be added to all parties of six and above. PR Tax (6%) & City (1%) will be added. 3/14/11