



Berry Brunch

Available September 2026

ASSORTED COLD CUTS

Salami, Prosciutto, Spanish Chorizo,
Soppressata, Cured Ham, 5 Jotas Ibérico Ham

ASSORTED CHEESES

Wensleydale Cranberries, Aged Manchego,
Camembert, Mini Brie, Vaca Negra Cheese

OMELET & EGGS STATION

Fresh Eggs
Red Onions, Bell Peppers, Mushrooms,
Spinach, Tomato, Ham, Chorizo, Bacon

ARTISANAL BREADS

SIDES

Local Sausage from Bayamón
Variety of Fresh Fruits, Honey, Fruit Jams

SPECIALTIES

Creamy Turnip Soup
Pickled Onions

Seafood Paella

Pork Loin
Strawberry Gastric, Herbs

Roasted Chicken
Lemon, Provençal Herbs

Smoked Salmon Frittata
Arugula, Tomato, Goat Cheese

Strawberry Shortcake Pancakes
Butter Cream

Yellowtail Aguachile
Strawberry & Prosecco Aguachile, Beets, Lime, Cucumber,
Pickled Fresno Pepper

SALADS

Crispy Lettuce & Strawberry Salad
Strawberries, Balsamic Vinaigrette, Iceberg Lettuce, Salted Walnuts

Organic Mixed Greens
Onion, Cherry Tomato, Cucumber, Roasted Almonds, Peppers,
Dried Fruits, Passion Fruit Vinaigrette

\$65++ per person

**Add 2 hrs. of unlimited mimosas for
\$35++ per adult.**

Prices do not include taxes nor gratuities. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.