



Breakfast

- Benedict Eggs** served over homemade pancake batter mix bread, Canadian bacon & Hollandaise sauce 11.95
Change Canadian bacon for smoked salmon 2.50
- Gruyere & Mushrooms Omelette** gruyere cheese, sautéed mushrooms and onions 12.95
- Very Special Omelette** with red and green peppers, red onions, tomatoes and ham 9.95
- Berlin Pancakes** our unique pancakes with caramelized green apples, whipped cream and maple syrup! ... 10.95
- Banana-Raisins-Walnuts Pancakes** with sweet bananas, raisins, cinnamon, topped with walnuts, chocolate syrup and whipped cream! 11.95
- Country Waffles** with "Nutella", strawberries, sweet bananas and whipped cream on top! 10.50
- Bagels & Smoked Salmon Platter** toasted bagels with smoked salmon & cream cheese 12.95
- Vegan French Toasts** with homemade bread & soy milk served with fresh strawberries 9.95
- Vegan Breakfast** scrambled tofu, onions, peppers, zucchini, mushrooms, home potatoes and bread 10.95
- Spinach Quiche** homemade signature recipe, with whole wheat crust 7.95
- Fruit Salad** fresh fruits mix with honey ... 7.95 with yogurt & granola ... 1.50 extra

~ Old San Juan Breakfast ~

Two any style eggs, tasty sautéed potatoes, savory ham, bacon or sausages, pan fried tomatoes with Swiss cheese, toasts (white, tomatoes & basil or whole wheat) and guava butter ... 12.95

Breakfast Sides

- | | |
|-----------------------------------|---------------------------|
| Two eggs ... 2.95 | Sausages ... 2.95 |
| Toasts ... 2.50 | Cured Ham ... 2.95 |
| Plain Pancakes ... 6.95 | Turkey Bacon ... 2.95 |
| Toasted Bagels ... 2.95 | Butter Croissant ... 2.75 |
| Vegan Cheese ... 1.50 | Canadian Bacon ... 2.95 |
| Scrambled Tofu ... 3.95 | Cream Cheese95 |
| Home Potatoes ... 3.95 | Marmalade95 |
| Egg Whites <i>change</i> ... 1.50 | Nutella ... 1.25 |

BREAKFAST PAIRING

Mimosas

Orange, Mango, Strawberry,
Guava, Passion Fruit ... 10

Bloody Mary ... 9

Freshly Squeezed

Lime, Orange ... 4.75
Carrot, Green Apple ... 5.75

Coffees & More

- | | |
|----------------------|------|
| ESPRESSO CUP | 2.75 |
| ESPRESSO DECAF | 2.95 |
| SMALL ESPRESSO | 1.75 |
| MACCHIATO | 2.25 |
| CORTADITO | 2.59 |
| ICED COFFEE | 4.95 |
| LATTE | 3.25 |
| HOT CHOCOLATE | 3.95 |
| CAPPUCCINO | 4.50 |
| MOCHACCINO | 5.25 |
| SOY MILK GLASS | 2.50 |
| REGULAR MILK GLASS | 2.00 |
| KID'S MILK CHOCOLATE | 2.95 |
| ADD WHIPPED CREAM | .50 |
| ADD SOY MILK | .30 |

Special Coffees

White Chocolate, Dark Chocolate, Caramel, Coconut,
Macadamia, Hazelnut or Vanilla ... \$5.95 each

Bailey's Irish Coffee ... \$7.95

Fine Teas

Harney & Sons - Master Tea Blenders - Organic

Organic English Breakfast (black tea) • Japanese Sencha (green tea)
Chamomile (caffeine free) • Earl Grey Supreme (black tea)
Decaffeinated Ceylon (decaf black tea) • Organic Assam (black Tea)
Pomegranate oolong (oolong tea)

\$3.95 Cup \$9.95 Teapot Service

1.00 ~ Small Milk Service .30 ~ Honey Service

Tempting Desserts

- MAMI JUDITH FLANCOCHO • APPLE STRUDEL • PECAN CHOCOLATE CAKE ... \$6.50
CHEESE CAKE • FLAN ... \$5.50 FLANCOCHO SPECIALTY ... 7.95 VEGAN CARROT CAKE ... \$6.95

Our Famous Sunday Brunch Buffet ~ 9 am to 3 pm (1st Sunday of each month & on special occasions)

*Includes a Cup of Puerto Rican Coffee or Organic Tea & Orange Juice... \$18.95 p/p



Sunday Brunch



Wake Cup Selection

Native Premium Coffee or Organic Fine Tea

Fresh Drink

*Fresh Squeezed Juices; orange, lime, green apple, carrot
Arnold palmer, sweetened or unsweetened iced tea*

Morning Start

Fresh Fruit salad or Oatmeal

Main Course

~ Choose one ~

PUMPKIN PANCAKES

In a nutmeg & vanilla mix, crowned with whipped cream, sprinkled with toasted almonds

NORWEGIAN EGGS BENEDICT

*Poached eggs with smoked salmon, Hollandaise sauce
served over homemade hash brown potatoes*

CROQUE-MONSIEUR

*Ham and Gruyere cheese ~ French style sandwich~ deep in a béchamel sauce
pan fried in butter, served with home style seasoned potatoes*

FRENCH TOASTS

Cranberries & Nuts bread with Nutella-hazelnut chocolate & sweet bananas

RATATOUILLE OMELETTE

Stuffed with a divine veggie medley & brie cheese, served with home seasoned potatoes

VEGAN BANQUET

*Sautéed peppers, onions & mushrooms, over delicious scrambled Tofu with Swiss "cheese"
served with a papaya & avocado chutney*

21.97 per person



SUNDAY BRUNCH PRE-FIXE PAIRING

Add One Bloody Mary \$4.75 / One Mimosa \$4 ~ Orange, Mango, Strawberry, Guava or Passion Fruit



Premium Breakfast Cocktails

\$11 each ~ with Pre-Fixe Brunch

Sparkling Berries

*Mashed strawberries, raspberry liquor
Chambord and sparkling wine!*

Vintage Oak Infusion

*Bacardi Oakheart, elderflowers & citrus
fruits liquor mixed with Oolong
pomegranate tea & a touch of honey!*



~Soups & Salads~

POTATO SOUP

Red Potatoes & Parmesan Cheese
Cup ... 5.50 Bowl ... 7.95

PIGEON PEAS SOUP

Sopa de Gandules
Cup ... 5.75 Bowl ... 8.95

QUINOA SALAD 9.95
Organic quinoa in olive oil and lime infusion served over fresh zucchini

FESTIVAL TOMATO 7.99
Caprese salad, sliced tomatoes and fresh mozzarella with pesto

SPINACH QUICHE 7.95
Fresh spinach & peppers combination with mozzarella in whole wheat crust

DEL CAMPO SALAD 14.95
Lettuce, tomatoes, avocado, zucchini, walnuts strawberries, feta cheese & mango vinaigrette

CAESAR SALAD 8.95
Romaine lettuce, parmesan cheese
add Chicken Breast ... 4.95

PETIT SALAD 8.00
Fresh combination of lettuce tomatoes, zucchini and carrots

~ Salad Dressings ~

House Mango & Cilantro Vinaigrette • Caesar • Ranch

Sandwiches • • •

Chicken Venice chicken breast, marinara, melted mozzarella cheese, lettuce, tomatoes, onions, hummus 10.95

Club Sandwich turkey breast, lettuce, tomatoes, turkey bacon & mayonnaise 12.95

Tuna Sandwich with peppers, onions, honey, lettuce, tomatoes, hummus, Swiss cheese 9.95

Smoked Salmon & Avocado Brioche bread, cilantro-garlic-cream cheese, tomatoes, red onions & avocado 14.95

Chicken Philly chicken breast sautéed with mushrooms, onions, peppers, Swiss cheese 10.95

Muffuletta ~ Inspired in New Orleans traditional sandwich Big..... 19.95 Half 12.95
Tomato & basil bread, mortadella, salami, ham, olives & peppers vinaigrette with provolone cheese

Vegetarian Sandwiches • • •

Veggie Sandwich lettuce, tomatoes, mushrooms, carrots, zucchini, onions, hummus & Swiss cheese 9.95

Breaded Eggplant & Tofu lettuce, tomatoes, carrots, zucchini, onions, hummus & Swiss cheese 10.95

Tofu Sandwich pan fried tofu, lettuce, tomatoes, carrots, zucchini, onions, hummus & Swiss cheese 9.95

Homemade Vegan Burger

Our own amazing secret receipt! with Portobello mushrooms and exquisite veggie medley served with lettuce, tomatoes, red onions and vegan cheese in a Brioche bun ... 16.99

Breaded Eggplant Milanese marinara, mozzarella, lettuce, tomatoes, carrots, zucchini, onions & hummus 10.95

Tofu Rican Wrap pan fried tofu with sweet plantains, lettuce, tomatoes, onions, green olives & cilantro sauce 11.95

Select your Sandwich Bread

White, Tomato-Basil-Parmesan cheese or Whole Wheat

Change for Brioche Bun \$1.50 Change for Wrap .95 Change for Gluten Free Pita \$2.99

Vegan Swiss Cheese \$1.50 extra Vegan Mozzarella Cheese \$2.95 extra

French Fries Order \$2.95

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~Appetizers~

HOUSE HUMMUS 9.95

Served with house bread and mix spring lettuce

CHICKEN QUESADILLAS 12.95

Peppers, onions and mozzarella cheese in a spinach tortilla with sour cream & mango salsa

PUERTO RICAN SAMPLER

Small ... 9.95
Big ... 20.95

CEVICHE 12.95

Dorado fish cured in cilantro, lime, garlic and seasonings, served with malanga chips

CRUNCHY CALAMARI 11.95

Breaded with tasty spices and served with sweet chilli sauce

DUMPLINGS 10.95

Pan fried in passion fruit & soy sauce with tofu, onions, peppers & sweet plantains!

Chickpea flat "bread" ~ PIZZA ~ Gluten Free

Regular Mozzarella Cheese... 10.95 Vegetables & Mozzarella Cheese... 12.95 *Gluten Free & Vegan Cheese... 2.95 extra

TUNA TARTAR 14.99

Delicate combination of tuna, avocado crispy prosciutto and home vinaigrette

PORTOBELLO MUSHROOM 12.95

Marinade in balsamic vinegar, grilled and stuffed with sautéed peppers & feta cheese

AHI-TUNA 12.99

Seared-Blackened-Spicy tuna filet with passion fruit sauce & sweet plantains

Regular & Puerto Rican Sides

Sautéed Vegetables • Sautéed Garlic Potatoes • Mashed Garlic Potatoes ... \$5.50 Aromatic Basmati Rice ... \$4

Mampostedao Rice ... \$6 Pesto Rice ... \$7 Caribbean Fried Rice ... \$9

Rice & Beans • Sweet Plantains "Amarillos" • "Tostones" ... \$4.50

Mashed "Yautia" • Plátano or Yuca "Mofongo" ... \$5 *Substitutions for Mofongos ... \$2.50 extra

~ Entrées ~

PUERTO RICAN Signatures

Seafood & Mofongo 24.95
Original Puerto Rican Mofongo with shrimps
scallops and fish filet in a criollo style sauce

Chicken Mofongo 19.95
Puerto Rican Mofongo stuffed with chicken
breast in a traditional Criollo or garlic sauce

Serenata de Bacalao 18.95
Shredded codfish salad with onions, peppers, tomatoes
and potatoes served with rice, beans and sweet plantains

Berenjena Guisada 17.95
Eggplant and chicken stew in a Criollo sauce
served with white rice, beans and tostones

Pollo al Ajillo 18.95
Chicken breast in a tasty garlic sauce served
with mamposteado rice and sweet plantains

PASTAS

Penne "Tequila" Shrimp 20.95
Penne pasta with shrimps in a tequila
garlic and sun-dried tomatoes sauce

Cheese Tortellini & Prosciutto 19.95
Cheese tortellini in a prosciutto, cilantro, garlic
parmesan cheese & white wine creamy rose sauce

Chicken Carbonara 18.95
Penne pasta in bacon, garlic, parsley
white wine & parmesan cheese sauce

Pasta al Pesto 17.95
Spaghetti pasta in our unique
pesto sauce sautéed in white wine

Pasta Primavera 18.95
Spaghetti with broccoli, carrots, zucchini
mushrooms, peppers, onions & pesto sauce

Add Chicken Breast ... \$4.95

SEAFOOD

Mahi-Mahi Filet 19.95
In rosemary, mushroom-butter and white
wine sauce served with mashed "yautía"

Salmón Tropical 21.95
Sautéed with mango, balsamic vinegar
and fresh garlic served with mofongo

Dorado in Coconut Sauce 21.95
Fish filet in a tasty coconut & cilantro
sauce served with mashed yautía

Scallops & Criollo-Risotto 24.95
Sautéed in brandy and fine herbs served
over Criollo style risotto with prosciutto

Parmesan Crusted Salmón 26.95
Drizzled with mint & white truffle oil sauce
served with our unique Caribbean fried rice

Shrimp "al ajillo" 20.95
In garlic & butter with mamposteado
rice served over a huge fried plantain

POULTRY

Guava-Sesame Chicken 18.95
In a special guava & sesame sauce
served with vegetables & pesto rice

Chicken á la Romana 19.95
In prosciutto, white wine, sun dried tomatoes
and capers sauce, served with mashed yautía

Creamy Turkey Stroganoff 17.95
Turkey breast in onions, mushrooms and
red wine sauce with mamposteado rice

Turkey á la Berlin 16.95
Sautéed in mustard, curry & fresh garlic
served with red potatoes & vegetables

Chicken Milanese 17.99
Fettuccini with marinara sauce topped with
breaded chicken breast & mozzarella cheese



~ Vegetarian Entrées ~

Coconut-Tomato Tofu 18.95
In curry, garlic, cumin, tomato and coconut
sauce served over mashed yautía & veggies

Sesame Tofu 17.95
Pan fried in sesame, passion fruit & soy
sauce served with pesto rice and veggies

Criollo Tofu 18.95
Simmered in a divine criollo sauce served
with mamposteado rice & sweet plantains

Veggie Guava "Loaf" 19.95
Home-made vegan loaf in a guava sauce
served with mashed yautía and veggies

Montadito de Tofu y Plátano 20.95
Stir-fry tofu with pineapple juice, sweet chili, red peppers
cilantro & fresh slaw, served with tostones & basmati rice

~ Vegan Puerto Rican Mofongo ~

Delicious mix of homemade meatless "ground", eggplant, onions, green and red peppers simmered
in a Criollo style sauce served over a yuca or green plantain Mofongo ... 21.95

Eggplant Milanese 16.95
Breaded-fried with marinara & mozzarella
cheese served with basmati rice and beans

Spicy Romaine Tacos 18.95
Meatless ground sautéed with beans, tomatoes & cilantro
topped with feta cheese, served with our Caribbean rice

Gluten Free Options

Gluten Free Pasta (potato pasta)
Change any pasta for gluten free pasta 1.00 extra

Gluten Free Pizza (chickpea flat "bread")
*Regular Mozzarella Cheese 10.95 Vegetables 12.95

for Vegan, Dairy & Gluten Free "Mozzarella" Cheese ... \$2.95 extra



Menú de Niños

Spaghetti or Penne Pasta (Alfredo or Marinara Sauce) ... 7.95

Change for Gluten Free Pasta ... 1.00 extra

Chicken Nuggets with French Fries ... 6.95



Dessert • Coffee • Tea

Menu

Cheese Cake • Flan ... 5.50 Vegan Carrot Cake ... 6.95

Apple Strudel • Pecan Chocolate ... 6.50

Mami Judith Flancochos

Chocolate ... 6.50 Specialty of the day ... 7.95



Tiny Chocolate Fondue

Fresh fruits served with "Nutella" side dip... \$12.95



After Dinner

GRAND MARNIER • BAILEYS • FRANGELICO • CHAMBORD
DISARONNO • PATRON CAFÉ • COINTREAU • KAHLUA



COFFEES & MORE

ESPRESSO CUP	2.75
ESPRESSO DECAF	2.95
SMALL ESPRESSO	1.75
MACCHIATO	2.25
CORTADITO	2.59
ICED COFFEE	4.95
LATTE	3.25
HOT CHOCOLATE	3.95
CAPPUCCINO	4.50
MOCHACCINO	5.25
SOY MILK GLASS	2.50
REGULAR MILK GLASS	2.00
Kid's MILK CHOCOLATE	2.95
add WHIPPED CREAM	.50
add SOY MILK	.30

Special Cappuccino

White Chocolate Coffee

Dark Chocolate Coffee

Caramel Coffee

Coconut Coffee

Almond Coffee

Hazelnut Coffee

Vanilla Coffee

\$5.95 your selection

Bailey's Irish Coffee

\$ 7.95

FINE TEAS

Harney & Sons - Master Tea Blenders - Organic

English Breakfast (*black tea*) • Japanese Sencha (*green tea*)
Chamomile (*caffeine free*) • Earl Grey Supreme (*black tea*)
Pomegranate oolong (*oolong tea*) • Organic Assam (*black Tea*)
Decaffeinated Ceylon (*decaf black tea*)

\$3.95 Cup / \$9.95 - Teapot Service for two

\$1.00 Small Milk Service .30 Honey Service



SPECIALTY COCKTAILS

Manjito ~ House Drink ... 10
*Don Q Rum, mango, lime juice
fresh mint leaves, served frozen!*

Berlin Rum Punch ... 10
*Don Q Passion Rum, Triple Sec
& delicious home fruit punch*

Caipirinha ... 11
*Cachaça ~Brazilian Rum
fresh lime & superfine sugar*

Famous Mojito ... 10
*Don Q Rum, fresh mint leaves
lime juice & superfine sugar*

Old City Bubbles ... 15
*Sparkling Wine, Amaretto Liqueur
Cranberry juice, with a twist!*

Margarita Patrón ... 14
*Top shelf divine Margarita with
Patrón Silver & Patrón Citrónge*

407 Martini ... 15
*Gin, St. Germain & Chambord
with pineapple & sour, straight up!*

Passiontini ... 12
*Passoa liquor, Vodka
passion fruit, straight up!*

Bahama - Mama ... 12
*Don Q, Myers, Malibu- Coconut Rum
with delicious fruit medley on the rocks!*



SANGRÍA

Cabernet or Chardonnay

jar 45 glass 9

Bloody Mary ... 9 Mimosas ... 10



PR-LOCAL-BEERS

PR DRAFT BEER

Medalla Light ... 5.50

PR BOTTLED BEER

Magna ... 5

BOTTLED BEERS

Heineken, Heineken Light, Corona, Corona Light ... 5 Coors Light ... 4.50

Radeberger (German), Samuel Adams (Black & Boston Lager) ... 6

HEALTHY MIX

Zucchini, Lemon & Mint, on the rocks!

Zucchini contains vitamin C which is a powerful antioxidant, potassium, vitamin A and a high water content, Limes are an excellent source of vitamin C, one of the most important antioxidants in nature and Mint add a cooling sensation to the digestive tract and also helps in eliminating toxins from the body, enjoy !!! ... 8.50

FRUIT FRAPPES

"Piña Colada", Mango, Strawberry, Lime, Passion Fruit ... 6.50

Frappe with Rum ... 9.50

SPARKLING SODAS

Coke, Diet Coke, Sprite, Sprite Zero ... 2.50

Club Soda, Tonic Water, Ginger Ale, Perrier ... 3.00 S. Pellegrino ... 4.25

FRESH SQUEEZE NATURAL JUICES

Lime or Orange Juice ... 4.75 Carrot or Green Apple Juice ... 5.75

Add .50 for each fruit mix

OTHER JUICES

Pineapple, Cranberry ... 3.95

Sweetened or Unsweetened Iced Tea ... 3.50

BOTTLED WATER ... 2.75