



BREAKFAST

BEVERAGES

OLD SAN JUAN 12 S | 16 L
orange, green apple, turmeric, lemon, ginger

ESPRESSO 12

COLD BREW 12

EL YUNQUE 12 S | 16 L
spinach, cucumber, ginger, parsley,
lime, fennel, mint

**FRESHLY BREWED COFFEE OR
ICED COFFEE** 9

**CAFÉ CON LECHE OR
CAPPUCCINO** 12

RINCÓN 12 S | 16 L
orange, carrots, apple, celery

SMOOTHIE 16
choice of seasonal fruits

SELECTION OF TEAS 12

COCKTAILS

COQUITO ESPRESSO MARTINI 21
Barrilito 3 Estrellas, Kahlua, condensed milk

COA DULCE DE PAPAYA 21
Makers Mark, coconut water, chamomile liquor

EL PITIRRE 23
Hendricks, lemon juice, Prosecco, berries

COA MANGO CHILE MARGARITA 20
Tequila, Cointreau, house pique

COA BLOODYMARY 22

LA PRINCESA 21
Tito's Vodka, St. Germain, Ginger beer,

COA MIMOSA 23
acerola, orange, passion fruit

TO START

YOGURT PARFAIT   
mango, coco, pineapple, house-made granola, with your selection of
coconut or Greek yogurt

CEREAL 
house-made granola, Corn Flakes,
Special K, Fruit Loops

STEEL CUT OATMEAL  
Madagascar vanilla beans, fresh pomegranate, banana

FARMERS MARKET FRUIT  
mix of seasonal and local fruit, market berries

PASTRIES (SELECTION OF 3)
banana rum muffin, blueberry muffin, croissant, quesitos,
polvorones, besitos de coco, pastelillos de guayaba,
chocolate croissant, pan sobao, mayorca

19

12

17

25

14

SIGNATURE BREAKFAST

AVOCADO TOAST  
toasted house-made rustic bread, avocado, heirloom tomato,
radish, chayote, local goat cheese, pickled onions

HOUSE SMOKED SALMON 
toasted bagel, fine herbs cream cheese,
traditional accompaniments

MAYORCA SANDWICH   
house-made mayorca bread, shaved honey ham, two cage free eggs,
gruyere cheese, white cabbage, recao Yukon potatoes

8OZ GRASS-FED RIB EYE STEAK & EGG
citrus hollandaise sauce, recao Yukon potatoes

TOMATO TOFU  
cast iron fresh tomato sauce, tofu, cubanel pepper, escabeche,
oregano brujo

21

27

25

42

26

LOCAL FARM ORGANIC EGGS

TWO EGGS
choice of: scrambled, over easy, sunny side up or poached
served with breakfast potatoes
choice of: bacon, turkey bacon or local sausage and a choice of toast

OPEN FACE OMELET
choice of: egg white or whole eggs
choice of: smoked salmon, ham, spinach, bell peppers, mushroom,
tomato, onion, bacon, mozzarella, cheddar,
Vaca Negra cheese or gruyere

BUILD A BENEDICT 
poached eggs, sobao bread and citrus hollandaise sauce with a
choice of: La Ceba smoke pork or smoked salmon

27

29

32

PAN BREADS

MAYORCA WAFFLES   
banana brulee, Barrilito caramel sauce

GUAVA CREAM CHEESE PANCAKES   
mint dust, choice of: buttermilk, whole wheat or gluten free

COQUITO FRENCH TOAST   
brioche bread, Madagascar vanilla, coconut milk, cinnamon

25

27

27

SIDES 11

APPLEWOOD OR TURKEY BACON

YUKON POTATOES
butter, recao

**MALANGA HASH
CHICKEN LONGANIZA**

SEASONAL FRUIT

BERRIES 12

AVOCADO
cilantro, lemon oil
HONEY ROASTED HAM

A 20% service charge will be added to parties of 6 or more.
Consuming raw or under cooked eggs, meat or seafood may increase your risk of foodborne illness

 Vegetarian  Vegan  Pork  Shellfish
 Gluten Free  Egg  Soybeans  Dairy  Nuts  Fish