

BREAKFAST

Served Monday to Friday 7:30 am - 11:30 am, Saturday & Sunday 7:30am- 1 pm

Eggs Any Style	18
Choice of Two Accompaniments <i>Wild mushrooms, heirloom tomatoes, peppers, onions, Manchego cheese, goat cheese and white cheddar, served with toast</i> <i>Additional accompaniments \$1 each</i>	
Eggs with Avocado	22
<i>Chilean pebre tomato salsa, plantains, crème fraiche</i>	
SLS Eggs Benedict Classic	23
<i>English Muffin, egg 63, Canadian bacon, hollandaise</i> <i>With Smoked Salmon-Add \$3</i>	
Huevos a la Cubana	26
<i>White rice, fresh tomato sauce, bacon, pork belly, banana, fried organic eggs</i>	
Olive Oil Mini Pancakes	21
<i>Maple syrup, seasonal mixed berries</i>	
Pastry Basket	17
<i>Chef's selection of assorted pastries</i>	
Yogurt Parfait	15
<i>Mixed berries, Greek yogurt, house granola, honey</i>	
Croissantini	21
<i>Toasted croissant, eggs, smoked salmon, herb cream cheese</i>	
Avocado Toast	18
<i>Avocado, onions, tomato, serrano, pan cristal</i> <i>Add Egg \$3</i> <i>(Fried, perfect 63 or scrambled)</i>	
Waffles	24
<i>Caramelized bananas and Catalan cream</i>	
Tropical Fruit Assortment	18
<i>Fresh berries and seasonal fruit</i>	

**Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.*

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'Torrijas'; The French Toast-Spanish Connection 22
Spanish-style French toast, honey cream cheese, and fresh fruit

Patatas Bravas con Huevo Frito 22
Fried potatoes, spicy tomato sauce, aioli, fried organic eggs

Sides each 7
Bacon, Breakfast Potato, Chicken Sausage

Continental Breakfast 38
*Greek yogurt parfait with house-made granola, pastry selection, fruit assortment, choice of cereal served with milk & choice of toast with butter & preserves
Freshly squeezed orange juice or grapefruit juice
Freshly brewed coffee*

BEBIDAS

Juices each 8
Grapefruit, pineapple, cranberry or freshly squeezed orange juice

Cold Pressed Juices each 14
Green Power
Cucumber, green apple, Kale

Pineapple X-Press
Pineapple, green apple, mint

Rooted Beginnings
Carrot, green apple, beet

Watermelon Fresca
Watermelon, lemon

COFFEE & TEA

Espresso 7

Latte, Cappuccino, Macchiato 8

Pot of Coffee 14

Jojo's Breakfast Tea - Assam, India; Sri Lanka; Kenya 10
Organic black tea with notes of tamarind, guava, molasses

Jojo's Chamomile Flower Tea - Egypt 10
Organic herbal tea with flavors of apple, flower pollen, hints of black pepper

Jojo's Green Jasmine Pearls - Fujian, China 10
Organic green and white teas laced with jasmine

Jojo's Peppermint Tea - Oregon, USA 10
Organic herbal tea with hints of eucalyptus, white pepper, dark chocolate

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LUNCH

Served daily from 11am – 5pm.

STARTERS

Croquetas de Pollo <i>Chicken béchamel fritters</i>	16
Croquetas de Jamón <i>Spanish ham béchamel fritters</i>	17
Patatas Bravas <i>Fried potatoes, spicy tomato sauce, aioli</i>	15
Pigs in a Blanket <i>Spanish chorizo wrapped in potato with quince aioli</i>	16

RAW BAR

Salmon Tartare <i>Salmon, Aged Soy, Wasabi, Avocado Puree, Salmon Roe, Goose Berries, Dill</i>	26
Tuna Ceviche in Half Coconut Shell <i>Coconut Dressing, Avocado, Jicama, Red Onion, Quikos, Mariquitas</i>	28

SALADS

Caesar ‘Cardini’ <i>Romaine Lettuce, Air Bread Croutons, Parmesan, Caesar Dressing</i>	18
<i>With Confit Chicken</i>	21
<i>With Roasted Salmon</i>	24
<i>With Shrimp 5pcs</i>	26
Watermelon and Tomato Salad <i>Pistachios, Pedro Ximenez, Caña de Cabra</i>	17
Mixed Greens Salad <i>House Greens, oranges, candied pecans, Raspberry vinaigrette</i>	17
<i>With Confit Chicken</i>	21
<i>With Roasted Salmon</i>	24
<i>With Shrimp 5pcs</i>	26

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SANDWICHES

Served with Thin Cut Fries or Small Caesar Salad

Media Noche Sliders “Cuba meets Paris”	24
<i>Candied Crossaints, Pork Belly, Jamon Serrano, Swiss Cheese, Pickles, Mustard</i>	
Truffle Grilled Cheese Sandwich	24
<i>Brioche bread, mix truffle cheese, tomato sauce</i>	
SLS Prime Short Rib Burger	29
<i>Cheese, Lettuce, Onion, Tomato, House Made Sesame Brioche Bun</i>	
<i>Add Bacon 3, Add Avocado 3, Add Egg 2</i>	
SLS Club Sandwich	27
<i>Confit chicken, Bacon, Lettuce, Onion, Avocado, Tomato, Fried Egg</i>	

<p>FEATURED CHAMPAGNE BOTTLE Available every day 7am-4pm in Bar Centro Table service only Moët Impérial – Moët & Chandon 95</p>

ENTRÉES

Huevos a la Cubana	26
<i>White rice, fresh tomato sauce, bacon, pork belly, banana, fried organic eggs</i>	
Roasted Salmon	34
<i>Asparagus, Romesco, Micro Greens</i>	
Prime Ribeye Steak	65
<i>Choice of Thin Cut Fries, Small Caesar Salad, or Grilled Asparagus</i>	

DESSERT

House Made Ice Cream or Sorbet	16
<i>Choice of 3: Vanilla, Chocolate, Banana, Passion Fruit, Coconut</i>	
Chef's Assortment of House Made Cookies	Each 6

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