

Breakfast Menu

Drinks

Cafetiere of lightly roasted Nicaraguan coffee
Selection of fine teas
Daily local fruit juices

Please help yourself to our daily Mimosas!

To Start

Selection of cereals

Granola, muesli, corn flakes, all bran. Served with natural yoghurt or milk (dairy, coconut, almond or soy)

Porridge

A milky porridge served with honey or jam

Fresh tropical fruits bowl

Selection of breads and jams

Toasted Island-made white bloomer, coconut bread, Caribbean spiced tea cake. Served with jam, marmalade, jelly & butter

American style pancakes

Served with maple syrup & bacon

Hot Breakfast

Smoked salmon & scrambled egg

Thinly sliced Scottish smoked salmon and velvety scrambled eggs

Eggs benedict

Two poached eggs over bacon & buttered toasted muffin, topped with Hollandaise

Omelette

Three-egg omelette. Add: cheese, sweet pepper, onion, tomato, ham

Bacon sandwich

Hearty bacon sandwich on toasted Island-made bloomer, with red or brown sauce.

'Gallo Pinto'

The traditional Nicaraguan breakfast of coconut rice & beans, served with a fried egg & local cheese

Eggs your way

Scrambled, poached, fried, soft boiled or hard boiled
Add: tomato, bacon, avocado, cheese & toast

If there is anything you crave but don't find it on our menu... if we have the ingredients & you have the time, we will gladly make it for you!