



SOLANIO

HEALTHY STARTS

YOGURT MANGO BOWL 17

Organic yogurt, toasted quinoa, mango, chocolate, roasted hazelnuts. **GF**

ACAI SMOOTHIE BOWL 17 ●

Shredded coconut, banana, crunchy cocoa nibs, blueberries. **GF DF V**

IRISH STEEL CUT OATMEAL 15 ●

Berry compote, brown sugar. **GF DF V**

SLICED SEASONAL FRUIT AND BERRIES 18

Watermelon, pineapple, cantaloupe, berries, mango, dragon fruit. **GF V**

SMOKED SALMON 22 ●

Pickled red onion, capers, cream cheese, hard-boiled egg, your choice of bagel.

SOLANIO'S BUFFET A-LA-CARTE 28

Coffee or tea, fresh orange juice or juice choice, selection of toast and fresh pastries, butter, cream cheese and jellies, tropical fruit slices, parfait, cheese and cold cuts.

TWO OPTIONS OF THE A LA CARTE MENU. ●

KINDLY INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

EGGS & MORE

SOLANIO'S EGG BENEDICT 20 ●

English muffin, poached egg, grilled chorizo or canadian bacon, pica di papaya hollandaise.

BREAKFAST BURRITO 19

Chorizo, peppers, onions, cajun spiced scrambled eggs, cheddar, mozzarella, tomato salsa, guacamole served with sweet potato.

TWO EGGS ANY STYLE 18 ●

With bacon or sausage, served with sweet potatoes and your choice of toast.

THREE EGG OMELET 19 ●

Your choice of tomato, onion, spinach, zucchini, mushroom, peppers, bacon, sausage, mozzarella or cheddar. Your choice of toast.

AVOCADO TOAST 21 ●

Multigrain toast, avocado, pica di papaya, poached egg, extra virgin olive oil.

ASK YOUR SERVER ABOUT THE DAILY VEGAN OPTION.

GLUTEN AND DAIRY FREE AVAILABLE

We happily accommodate special dietary needs and restrictions upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Individuals with health conditions may be at higher risk if these foods are consumed raw or under cooked. All prices are in US dollars, and include all local taxes. A 15% service charge will be automatically applied for groups larger than 8 guests.

July 2020

INDULGE

PANCAKE STACK 18 ●

Caramelized apples, powdered sugar, maple syrup.

BELGIAN WAFFLES 18 ●

Mini waffles, fresh vanilla whipped cream, pineapple compote.

'PAN DUSHI' FRENCH TOAST 18 ●

Local raisin bread, vanilla, caramelized banana.

ENDLESS MIMOSA 17 ●

Enhance your breakfast experience with bottomless mimosa.

BEVERAGES

ADD CHIA, FLAX OR HEMP SEEDS TO ANY JUICE OR SMOOTHIE FOR \$3

ENERGIZER 7

Orange, carrot, ginger.

ANTI-OXIDANTS 7

Strawberry, raspberry, blueberry.

REFRESH 7

Watermelon, cucumber.

GREEN 7

Granny Smith, cucumber, celery, pineapple.

DETOX 7

Grapefruit, lemon, honey, apple vinegar

GO PROTEIN 12

Plant-based whey protein, your choice of milk, your choice of fruit.

FRESH ORANGE JUICE 7

FRESH GRAPEFRUIT JUICE 7

BEET-APPLE-CELERY JUICE 7

TROPICAL SMOOTHIE 7

Banana, mango, orange.

HEALTHY SMOOTHIE 7

Spinach, pear, kale, Granny Smith.

SMOOTHIE OF THE DAY 7

MIMOSA 14

Prosecco, orange juice.

BLOODY MARY 14

Vodka, tomato juice, spices.

FRESH FRUIT BUBBLY 14

Prosecco, pureed fresh fruit of the day.

CRANBERRY JUICE 5

PINEAPPLE JUICE 5

V8 JUICE 5

ESPRESSO 4

DOUBLE ESPRESSO 6

ESPRESSO MACCHIATO 6

CAFÉ CRÈME 6

CAPPUCCINO 6

LATTE MACCHIATO 6

CAFÈ LATTE 6

HOT TEA 4

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