

BREAKFAST MENU

10°

Our breakfast is prepared with fresh, locally-sourced ingredients and includes coffee, tea, juice, fruit, and your choice of one dish.

Gallo Pinto GF

Traditional rice and beans dish with two eggs any style, homemade corn tortilla, and your choice of two sides: sweet plantain, fresh cheese, sour cream or Costa Rican sausage

Pinto Burrito V

Gallo pinto, scrambled eggs, mozzarella cheese and avocado in a tortilla wrap

Omelette GF VR

Classic or egg white omelette, with your choice of: mushrooms, ham and cheese, or spinach, onion and mushrooms. Served with toast, garden salad or Chef's potatoes

Eggs and Bacon GFR

With Chef's potatoes and your choice of two sides: avocado, toast, Turrialba cheese, ham, Costa Rican sausage or gallo pinto

Huevos Rancheros

Eggs in a lightly spiced tomato sauce with jalapeños, corn tortilla and avocado

Latitude 10° Toast V VGR

Two multigrain toasts with your choice of topping: avocado, poached eggs, cherry tomatoes and herb-infused olive oil - or - peanut butter, cacao nibs, banana and strawberries

French Toast V

Cinnamon and vanilla French toast with sweet passion fruit cream

Tropical Oatmeal GF VG

Banana, pineapple, papaya, chia, passion fruit and organic honey

Pancakes GFR VGR

Your choice of classic, chocolate chip or banana pancakes with homemade marmalade and syrup

Exotic Fruit Bowl GFR VG

Local fruits served with homemade granola and natural yogurt

DRINKS, MOCKTAILS & JUICES

Mimosa 9
Classic or passion fruit

Bloody Mary 9

Green Smoothie 7
Celery, cucumber, ginger, pineapple

Dulce Pasión 7
Pineapple, mango, passion fruit

Tropicana 7
Papaya, pineapple, watermelon, mango, banana

Atardecer 6
Watermelon, mint, lemon juice

Tentación 7
Coconut milk, pineapple, banana

COFFEE

Espresso 3

Americano 4

Iced Coffee 4

Latte 5

Cappuccino 5

Iced Cappuccino 5

Hot Chocolate 5

GF gluten-free V vegetarian VG vegan R upon request

Prices are in US\$ and do not include 10% service or 13% sales tax