

BREAKFAST MENU

PANTRY

STEEL CUT OATS 
butter, brown sugar, raisins, glazed walnuts 11

ACAI & KEFIR BOWL
fresh banana, pistachios, toasted coconuts 13

SERIOUS COW YOGURT
mango, passion fruit 12

SMOKED SALMON BAGEL*
cream cheese, tomato, red onion, capers 21

FRESH FRUIT PLATE 
seasonal composition 14

COSMO
freshly baked pastries
choice of coffee or juice 17

BREAKFAST SPECIALTIES

WAKE UP*
two eggs any style, choice of meat, potatoes 21

TRADITIONAL EGGS BENEDICT*
house-made hollandaise, breakfast potatoes 17

SPICY BLACK BEANS RANCHERO*
poached eggs, green tomatillo salsa, jack cheese 16

EGG WHITE FRITTATA
skillet potatoes, sautéed onions & peppers, choice of toast 16

FRIED EGG & BACON CIBATTA*
avocado, tomato 17

APPLE WALNUT WAFFLES
berries, maple syrup 16

BUTTERMILK PANCAKES
nutella, warm maple syrup 16

CREATE YOUR OWN OMELETTE*
bell peppers, onions, asparagus, mushrooms, tomatoes, swiss or sharp
cheddar cheese, bacon, ham, turkey bacon 19

SIDES

SKILLET POTATOES

6

APPLEWOOD SMOKED BACON

6

GRILLED HAM

6

SERIOUS COW LOW FAT GREEK OR BERRY YOGURT

6

SELECTION OF CEREALS

6

BEVERAGES

ORGANIC DRIP COFFEE

5

NESPRESSO® ESPRESSO

5

NESPRESSO® LATTE & CAPPUCCINO

6

AMERICANO

4

ORANGE, GRAPEFRUIT, MANGO
OR PINEAPPLE

6

MILK SELECTION, SOY, NONFAT 2%

4

TEA FORTE®


*decaf option is available

5

18% service charge plus 7% Florida sales tax and 2% local tax will be added to the bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

 *Vegan dishes or dishes that can be made vegan upon your request

IKANOS

Mediterranean Cuisine and Bar



MIAMI