

DESAYUNO BREAKFAST

THE *garden*
BAR & RESTAURANT

CONTINENTAL / CONTINENTAL

Pan brioche, crema de queso, mermelada, mantequilla, frutas de temporada.

Brioche bread, cream cheese, jam, butter, seasonal fruits. ₡3.400

AMERICANO / AMERICAN

Pan brioche, huevos al gusto, salchichas de cerdo, mermelada, mantequilla, frutas de temporada.

Brioche bread, eggs any style, pork sausages, jam, butter, seasonal fruits. ₡4.100

TÍPICO / TYPICAL

Gallo pinto, huevos al gusto, salchichas, plátano maduro, queso "Turrialba", tortilla de maíz.

Gallo pinto, eggs any style, plantain, sausage, "Turrialba" cheese, corn tortilla. ₡5.500

WAFLES DE LA CASA /

HOMEMADE WAFFLES

Wafles, fresas, arándanos, miel de maple, mantequilla.

Waffles, strawberries, blueberries, maple syrup, butter. ₡6.400

FRUTAS DE TEMPORADA / SEASONAL FRUITS

₡3.500

HUEVOS BENEDICTINOS HILTON / EGGS BENEDICT BY HILTON

Huevos pochados, pan muffing, salsa holandesa, tocino, ensalada de temporada.

Poached eggs, muffins, hollandaise sauce, bacon, seasonal salad. ₡6.500

HUEVOS RANCHEROS / RANCH STYLE EGGS

Salsa ranchera, tortilla de maíz, salsa de frijoles, carne molida, culantro, queso, aguacate.

Ranch sauce, corn tortilla, bean sauce, ground beef, cilantro, cheese, avocado. ₡6.500

BAGEL GARDEN / GARDEN BEGEL

Pan hecho en casa, arúgula, aguacate, tomate, huevo revuelto o frito, crema de queso y ajo rostizado.

Homemade bread, arugula, avocado, tomato, scrambled or fried egg, cream cheese and roasted garlic. ₡6.500

TOSTADA FRANCESA / FRENCH TOAST

Pan de molde hecho en casa, canela, azúcar moreno, leche, frutas de temporada, crema batida montada.

Homemade bread, cinnamon, brown sugar, milk, seasonal fruits, whipped cream. ₡5.100



Vegetarianos
Vegetarian



Libre de Gluten
Gluten Free



Típicos
Traditional

Prices include Sales tax (13%) and Service tax (10%)