



BREAKFAST MENU

Los
FUEGOS

BY FRANCIS MALLMANN

. SUNRISE START.



**TROPICAL FRUITS
WITH MIX BERRIES**
Chef's Selection Of Fresh
Local Fruits & Berries
20

BIRCHER MUESLI OATS
Vanilla Yogurt, Raspberries,
Blueberries, Green Apples, Walnuts
19

ORANGE OLIVE OIL PANCAKE
Yuzu Marmalade,
Local Citrus Butter
25

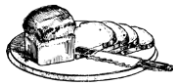
PASTRY BASKET
16

QUINOA AND CARROT BREAD
Cottage Cheese
16

ORGANIC OATMEAL
Fresh Blueberries, Coconut
18

MANGO GRANOLA PARFAIT
Housemade Multigrain Granola,
Greek Yogurt, Fresh Berries,
Mango Puree
18

**STRAWBERRY
MASCARPONE FILLED
RED CROISSANT**
8



. EGGS & MORE.

EGGS SELECTIONS SERVED WITH CHOICE OF
WHOLE ORGANIC EGGS OR EGG WHITES



FAENA BREAKFAST
Two Eggs Your Way, Chorizo or
Applewood Smoked Bacon
Roasted Potatoes
23

SMOKED SALMON TATOR TOTS
Herbed Cream Cheese, Avocado,
Capers, Shallots, Chives
27

AVOCADO TOAST
Grilled Sour Dough, Poached Eggs
Espelette Hollandaise
24

TRADITIONAL EGGS BENEDICT
Canadian Bacon, English Muffin,
Hollandaise Sauce
24

LOBSTER TOAST
Butter Poached Maine Lobster,
Poached Egg, Espelette Hollandaise
38

HUEVOS RANCHEROS
Over Easy Eggs, Black Beans, Chorizo,
Queso Fresco, Avocado, Tomatillo
24

SOUTH BEACH SCRAMBLE
Jumbo Lump Crab, Avocado,
Chimichurri
32

TRUFFLED VEGAN HASH
Tricolor Cauliflower, Sweet Potatoes,
Peppers, Onions,
Cauliflower Truffle Mousse
24

CREATE YOUR OWN OMELETTE
(Choice of Three Ingredients)
Ham, Bacon, Turkey, Tomato,
Bell Pepper, Mushrooms, Spinach,
Cheddar, Swiss, Gruyère
Served with a choice of fruit or roasted potatoes
26

KEY LIME FRENCH TOAST
Crunchy Crusted Flakes,
Seasonal Berries Compote
25

Add Organic Poached Eggs - 4
Add Chicken Sausage - 6

. SIDES.

8

APPLEWOOD SMOKED BACON
HOUSE CURED HAM
CHORIZO
CHICKEN SAUSAGE

ROASTED POTATOES
SLICED TOMATOES
SLICED AVOCADO
COTTAGE CHEESE

. BEVERAGES.

COFFEE • 7
ESPRESSO • 6
LATTE • 7
ORANGE JUICE • 8

. COCKTAILS.

MIMOSA • 16
BLOODY MARY • 18
BELLINI • 16

FAENA
HOTEL MIAMI BEACH

Applicable taxes and an 18% service charge will be added to all checks.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.
Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy. There is a risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.