

TRES

By José Andrés

À LA CARTE BREAKFAST

SLS 'FEELING GOOD' BREAKFAST 32

SEASONAL FRESH BERRIES

EGG WHITE OMELET *

Like a Soufflé or traditional flat

Served plain or with your choice of:

Wild mushrooms, Zucchini & squash blossoms or,

Heirloom tomato-basil

LOOSE LEAF TEAS

Select One:

Harmony, Imperial Earl Grey, Nobo Whole Fruit,

Imperial English Breakfast, SLS Beverly Hills Blend

Jetlag AM – Energy, or Jetlag PM – Relax

JOSÉ'S FAVORITES

SOFT EGG 63* With Toast

Two slow cooked eggs

Caviar and SLS breakfast potatoes 32

Jamón serrano "fermín" 23

Wild mushrooms 21

SLS EGGS BENEDICT *

Eggs 63, toasted English muffin, hollandaise air

Smoked salmon 25

Jamón Serrano 'fermín' 29

HUEVOS A LA CUBANA "ANDY GARCIA" 22

12 quail eggs sunny side up, calaspara rice, tomato sauce, bacon, banana puree

OLIVE OIL MINI PANCAKES 18

Honey or maple syrup, seasonal mixed berries

'TORRIJAS' SPANISH TOAST 18

Baked apples

CATALAN BREAKFAST 'PA AMB TOMAQUET' 10

Toasted rustic bread, fresh tomatoes, extra virgin olive oil

add jamón serrano "fermín" 7

add manchego cheese 3

PANINI BAGEL 24

Smoked salmon, tomato-burrata basil salad

CROISSANTINI * 20

*Pressed croissant sandwich with eggs,
Chicken sausage, herb cream cheese*

***TORTILLA ESPANOLA' SPANISH OMELET* 22**

*Traditional potato and onion Spanish omelet
Served with a side of 'pa amb tomaquet'*

EGGS or OMELET – ANY STYLE *

Served plain 18 -or- Choice of two accompaniments 20

- Zucchini and squash blossoms
- Wild mushrooms
- Heirloom tomato & basil
- Blue cheese
- Manchego cheese,
- Goat cheese
- Cheddar cheese
- Spinach
- Bell pepper
- Onions
- Smoked salmon (6)
- Avocado (4)
- Serrano (2)

Additional charge for more than two accompaniments

Excluding salmon, avocado and serrano

CEREALS, GRANOLA or OATMEAL 12

*Organic wheat flakes, organic mini wheats,
homemade granola or oatmeal
Served with fresh fruit*

GREEK YOGURT PARFAIT 14

*Pear, mixed berries or plain vanilla
Nonfat also available*

FARMER'S MARKET SEASONAL FRUIT 18

With passion fruit

PASTRY BASKET 13

Chef's selection of assorted pastries

BREAKFAST SIDES 7

- Applewood smoked bacon **
- Pork sausage **
- SLS breakfast potatoes*
- Chicken sausage **
- Turkey bacon*
- Tomato-basil salad*
- Toast: wheat, sourdough, white, rye, gluten free or English muffin*

**Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

SIP LIQUIDS SLOWLY

GREEK YOGURT SMOOTHIE 14

With agave nectar

Coconut & ginger or Berry with mint

CHEF'S SELECTION OF FRESHLY SQUEEZED JUICES 8

Grapefruit or Orange

AGUAS FRESCAS 10

Chef's selection of water infused with fresh juices

COFFEE

French press coffee 12

Regular & decaffeinated coffee 6

Espresso 6

Cappuccino 8

Latte 8

LOOSE LEAF TEAS 9

Select one:

*-SLS Beverly Hills
blend*

-Imperial earl grey

*-Imperial English
breakfast*

-Jetlag AM – energy

-Jetlag PM – relax*

*-Nobo whole fruit**

*-Harmony**

**Caffeine Free*

HOT CHOCOLATE 9

MILK Nonfat, low fat, whole or soy 6

WELLNESS SHOTS 5

Squeezed daily, shaken to order

NAUGHTY

*ginger, lemon, orange,
turmeric, cayenne*

or

NICE

*grapefruit, ginger,
agave, lime*



ALL SELECTIONS 15

THE CLOVER

Kale, cucumber, celery, spinach, pear, cilantro, mint, lime

THE HOUSE

Orange, kale, fennel, pineapple, spinach, dandelion, lemon, ginger

SUNRISE

Orange, carrot, coconut water, turmeric, lemon, ginger

GO BIG

Beet, kale, carrot, apple, wheatgrass, lemon, ginger

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SLS BREAKFAST TABLE

ADULT	32
KIDS	16

SLS BREAKFAST EXPERIENCE	+14
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*Add any additional à la carte item to
“SLS breakfast table”*

PASTRIES

*Chef's selection of: croissant, danish, muffin, pain au chocolat
Selection of marmalades & organic butter*

CHEESES

Chef's selection of local & international cheeses apricots, almonds

CHARCUTERIE*

Chef's selection of dried cured meats

ORGANIC CEREALS & GRANOLA

Organic wheat flakes, mini wheats, cheerios and homemade granola

GREEK YOGURT PARFAIT

Pear, mixed berries, plain vanilla, or non-fat

FRESH CUT FRUIT

Seasonal berries, cantaloupe, honeydew, pineapple, seasonal exotic fruits

WHOLE FRUIT SELECTION

PAN CON TOMATO

Tomato pulp, olive oil, garlic, thyme, bay leaf

COFFEE & TEAS

Whole, reduced fat, Low fat, almond or soy milk

Choice of:

Regular coffee, decaffeinated coffee,

Loose leaf tea or hot chocolate

FRESH SQUEEZED JUICE

Choice of grapefruit or orange

AGUAS FRESCAS

Chef's selection of water infused with fresh juices

-Cantaloupe, watermelon, & pineapple

ASK YOUR SERVER ABOUT THE DAILY TOAST SELECTION.

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