

Oro
RESTAURANT

A La Carte Breakfast

MENU

Nibbles

BAKERY SELECTION

Freshly Baked : Croissants | Danish Pastries | Bajan Sweet Bread | Muffins | Banana Bread

Fresh Starts

FRUIT BOWL

Seasonal Fruits | Honey Vanilla Yoghurt

CHIA PUDDING

Soaked Chia Seeds | Coconut Milk | Banana | Seasonal Berries | Toasted Almonds

SMOKED MACKEREL & CASSAVA

Island Smoke Mackerel | Cassava Two Ways | Avocado | Soy Pickled Soft Boiled Egg | Red Onions | Sesame Vinaigrette | Smoked Trout Roe

AVOCADO TOAST

Grilled Sourdough Bread | Fresh Avocado | Onions | Tomatoes | Aromatics | Virgin Olive Oil

BREAKFAST CEREALS

Assorted Box Cereals | House Granola | Oatmeal Porridge | Bircher Muesli

SERVED WITH YOUR CHOICE OF MILK OR YOGHURT

Breakfast Plates

ORO SALTFISH BENEDICT

Soft Poached Eggs | English Muffin | Garlic Spinach | Bajan Style Saltfish | Hollandaise

SHAKSHUKA

Mediterranean Style Eggs | Stewed Tomato | Peppers | Onions | Crumbled Feta | Virgin Oil

CHEF'S HASH & EGGS BOWL

House Potato Hash | Beef Pastrami | Poached Or Fried Eggs | Roasted Pepper Pesto

VEGAN OMELET

Fermented Chickpea Flour | Spinach | Mushrooms | Chili | Grilled Tomato | Country Styled Potato | Tomato Chutney

THREE EGGS YOUR WAY

Eggs Cooked To Perfection Your Way

OMELET CONDIMENTS

Tomatoes | Peppers | Mushrooms | Spinach | Onions | Ham | Bacon | Cheddar Cheese | Feta

BREAKFAST SIDES

Crispy Bacon | Ham | Local Pork Sausage | Smoked Salmon | Grilled Tomato | Hash Browns | Country Style Potatoes | Baked Beans | White Or Wheat Toast | English Muffin | Bagel

Something Sweet

PANCAKES

Maple Syrup | Berry Compote | Melted Butter | Freshly Whipped Cream

HOMEMADE WAFFLES

Maple Syrup | Berry Compote | Melted Butter | Freshly Whipped Cream

*Inclusive with your choice of juices, coffee or tea
bubbles, mimosas*

Please inform us of any food allergies you may have

Gluten Free  Vegan  Vegetarian  Spicy 