



# A - L A - C A R T E M E N U

*A-La-Carte items are served with coffee/tea and a glass of juice*

## OMELETS & EGGS

HEALTHY WEALTHY ♥	11
2 egg whites   spinach   mushroom   tomato   herbs	
TWO EGGS ANY STYLE	9
Sunny-side-up or scrambled   breakfast potato	
ASPARAGUS OMELET WITH GOAT CHEESE ♥	13
Egg white   scallion   fresh asparagus   goat cheese	
WESTERN OMELET	12
2 eggs   onions   ham   bell-pepper   mushroom   tomato	

## SPECIALS

BREAKFAST WRAP	12
Tortilla   scrambled egg   chorizo   crispy lettuce cannellini beans   cheddar cheese   tomato	
SMOKED SALMON	15
Bagel   smoked salmon   cream cheese   capers boiled egg   crispy lettuce   tomato   onion	
ARUBAN BREAKFAST	15
2 eggs any style   bacon or turkey link sausage pastechi   almond cheese praline	
SPINACH BENEDICT	13
Sautéed spinach   ham   poached egg   English muffin   hollandaise sauce	

*Above mentioned items come with a choice of fresh bread or toast*

## SWEETS & FRUITS

FRUIT SMOOTHIES ♥	7.50
See our table top menu for featured recipes	
HOMEMADE CHIA PUDDING ♥	9
Almond milk   organic chia seeds   brown sugar fresh berries   homemade granola   cinnamon	
CARIBBEAN FRUIT PLATTER ♥	9
Pineapple   melon   water melon   orange   grapes	
COCONUT FRENCH TOAST	10
Coconut flaked toast   sliced fruits   pineapple salsa	
BANANA CHOCOLATE WAFFLE	10
Fresh sliced banana   melted chocolate drops   berries cinnamon powder sugar   whipped cream	

## BREAKFAST BUFFET

Freshly sliced tropical fruits: pineapple | honeydew  
watermelon | papaya | cantaloupe | orange | grapefruit  
Whole fruits: banana | apple | orange | kiwi

### Active Omelet & Waffle Station

Home-made Granola Recipe: Bob's Red Mill rolled oats  
sliced almonds | sunflower seeds | coconut flakes  
honey | vanilla | vegetable oil | brown sugar

100% organic muesli - Zonnatura | cornflakes  
100% organic steel cut oatmeal - Bob's Red Mill

Display of homemade sweets & pastries by Joyce

Greek yogurt - nonfat - Chobani | nonfat natural yogurt  
fruit yogurt | cottage cheese | skimmed milk

Cereal condiments: dried papaya | mango | pineapple  
apricot | raisins | walnuts | almonds | brown sugar  
54% dark chocolate callets from Belgium - Callebaut

Freshly baked whole wheat | 10-seed bread | white bread  
croissants | bagels | Danish | English muffin

Cold station: Dutch Gouda cheese | cumin cheese | ham  
smoked salmon | turkey | salami | special of the week

Hot station: scrambled eggs | bacon | turkey sausage |  
red skin breakfast potatoes | grilled vegetables |  
French toast or pancake of the day

Pico de Gallo | Pico de Papaya – local spicy sauces  
French toast or pancake of the day |

Freshly brewed coffee | flavored tea | herbal tea

100% Florida squeezed orange & ruby grapefruit juice |  
tomato | pineapple | cranberry | apple juice

18.50

*Products and brands listed are subject to availability and seasonality*

**Ike Cohen** — hotelier, entrepreneur, entertainer.  
The great man from the Netherlands who envisioned Aruba  
as a prime tourist destination before the larger world  
discovered the island's beauty is the inspiration behind Ike's  
Bistro.  
Always reading cookbooks and consulting with chefs from  
around the world, Ike sought to share the best of the world  
with his adopted home country - Aruba. To Ike, a joyful  
atmosphere was second only to world-class taste.

Our prices are in US Dollars | 15% service charge will be added to your bill. This is distributed amongst the staff  
on a point basis & becomes part of the server's monthly salary. Additional gratuities are always appreciated!

♥ LOW CALORIE | LOW FAT | LOW CHOLESTEROL | **All dishes are prepared with olive oil or vegetable oil**