

A-LA-CARTE MENU

B R E A K F A S T B U F F E T

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

Products and brands listed are subject to availability and seasonality

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HEALTHY WEALTHY ♥ 2 egg whites spinach mushroom tomato herbs	12
TWO EGGS ANY STYLE	10
Sunny-side-up or scrambled breakfast potato ASPARAGUS OMELET WITH GOAT CHEESE For white scalling fresh asparagus goat shoose	14
Egg white scallion fresh asparagus goat cheese WESTERN OMELET 2 eggs onions ham bell-pepper mushroom tomato	12
ADD Cheese, extra egg, bacon or extra sausage	3
SPECIALS	
BREAKFAST WRAP Tortilla scrambled egg chorizo crispy lettuce cannellini beans cheddar cheese tomato	13
SMOKED SALMON Bagel smoked salmon cream cheese capers boiled egg crispy lettuce tomato onion	16
ARUBAN BREAKFAST 2 eggs any style bacon or turkey link sausage pastechi almond cheese praline	17
SPINACH BENEDICT Sautéed spinach ham poached egg English muffir hollandaise sauce Above mentioned items come with a choice of fresh bread or to	
SWEETS & FRUITS	ousi
	7.50
CARIBBEAN FRUIT PLATTER ♥ Pineapple melon water melon orange grapes	10
BANANA CHOCOLATE WAFFLE	10
Fresh sliced banana melted chocolate drops berrie cinnamon powder sugar whipped cream	S
VEGAN DELIGHTS	
COCONUT FRENCH TOAST Coconut flaked toast sliced fruits pineapple salsa	10
VEGAN BREAKFAST PLATTER Tofu scramble tempeh bacon fruit salad breakfast potatoes	14
AVOCADO TOAST Fresh sliced avocado toasted wheat bread topped wis sautéed herb mushroom	11 th
HOMEMADE CHIA PUDDING ♥ Coconut milk organic chia seeds brown sugar fresh berries homemade granola cinnamon	9
OATMEAL Topped with homemade granola agave syrup	8

and sliced almonds

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 – Callebut

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

19.75

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 and 6% government taxes is included 15% service charge will be added to your bill. The service charge 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

Please let your waiter know if you have any allergies and/ or dietary restrictions.

Please he aware that our dishes are prepared in a kitchen where allergens are present throughout

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore, we cannot guarantee that any dishes or drinks will be free from trace ingredients.