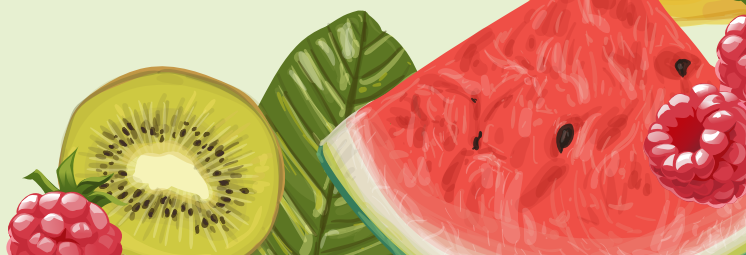




The Great Room
Restaurant

Breakfast

menu



FRESHLY TOASTED HOMEMADE BREAD

Choice of whole wheat or white, served with cream cheese and fresh tropical fruit jam

AGUILA'S HOMEMADE GRANOLA

Blend of oats, almond slices, macadamias, honey, and raisins served with fresh fruit and plain yogurt

FRESH TROPICAL FRUIT PLATE

A variety of seasonal tropical fresh fruits

BREAKFAST SANDWICH

Choice of English muffin or toasted homemade bread, eggs, green onions, bacon, and fresh local farmer's white cheese

BREAKFAST BURRITO

Scramble eggs, cheddar cheese, ham, mushrooms, sweet pepper, and onion, wrapped in a flour tortilla, with a side of chef potatoes, served with a side of salsa picante and sour cream

MAKE YOUR OWN OMELET

Choose your favorite ingredients — mushrooms, ham, bell pepper, tomato, and cheddar cheese, served with chef's potatoes and our toasted freshly baked bread

DRAKE BAY SCRAMBLED

Scrambled eggs with stir fried vegetables, potato pancakes, and bacon

* **SEASONAL FRESH FRUIT COMPOTE** is also made from sugar cane, mixed and prepared with local seasonal fresh fruits.

GALLO PINTO (COSTA RICAN TRADITIONAL BREAKFAST)

Traditional rice and beans dish served with eggs (any style), fried plantain, with fresh local farmer's white cheese, tortillas, and sour cream

SIDE ORDERS

Our famous chef's potatoes, hash brown, bacon, breakfast sausage, ham and fresh local farmer's white cheese

Menu items below take 25 minutes to prepare. Please plan accordingly.

CLASSIC EGGS BENEDICT

Poached eggs served on toasted English muffins with ham topped with hollandaise sauce and served with chef potatoes

LAPA ROJA

A homemade tortilla topped with black beans, fried eggs, salsa picante, and fresh local farmer's white cheese

BANANA OR TROPICAL FRUIT WHOLE WHEAT PANCAKES

Pancakes combining whole wheat flour and whole grain oats, topped with fresh seasonal fruit compote,* with tapa dulce** or coconut syrup with variety of seasonal fresh fruits

FRENCH TOAST

Our freshly baked white or whole wheat bread. Served with fresh fruit compote*, tapa dulce** or coconut syrup

** Our traditional Costa Rican **"TAPA DULCE"** is a natural, sugar cane syrup used on pancakes or french toast.

Aguila de Osa is the destination for adventurers from around the world, offering the most convenient access to Corcovado National Park, Caño Island Biological Marine Reserve, and a full array of adventures...



So explore and enjoy!

- Sport Fishing
- Scuba Diving
- Snorkeling
- Mangroove Tours
- Whale & Dolphin Watching
- River & Ocean Kayaking
- Hike Corcovado
- Bird Watching
- Horseback Riding
- Zipline Tours
- Night Tours

