

BREAKFAST MENU

FULL-ON

OMELETTES YOUR WAY E	20
made-to-order omelettes condiments of choice: red onions, mushrooms, ham, cheese, mixed peppers, scotch bonnet	
add lobster 5	24
AVO CRUSTI D, G, N	24
toasted croissant, poached egg, crushed avocado, arugula, parmesan, lemon, pine nuts	
SHAKSHUKA E	24
fried eggs, stewed peppers, hash browns, pico de gallo	
LOBSTER QUICHE D, G	24
bacon, pickled onions, spicy mayo, lettuce	
SAVORY CROISSANT D, G	24
ham & cheese or smoked salmon & cream cheese	
BENEDICTS D, G, E	
CLASSIC: toasted english muffins, cured ham, poached egg, hollandaise	20
SALMON ROYAL: toasted english muffins, smoked salmon, poached egg, hollandaise	22
FLORENTINE: toasted english muffins, sauteed spinach, poached egg, hollandaise	18
STEAK & EGGS E	28
grilled steak, fried egg, cherry tomatoes, roasted potatoes, honey mustard mayo	
MEADS BAY BREAKFAST E	26
eggs your way, sausage, saltfish, fried plantain, roasted potatoes, portobello mushrooms, grilled tomatoes	
THE BREAKFAST BURGER D, G	24
toasted English muffin, smashed beef patty, cheddar, maple-glazed bacon, fried egg, bbq onions	
LOBSTER CURRY BOWL	28
sautéed potatoes, bell peppers, cherry tomatoes, coconut, lemongrass curry sauce	
HAM & CHEESE TOASTIE D, G	18
toasted and prepared sandwich-style, filled with: ham, cheddar, mozzarella cheese sauce add fried egg 2	

SWEET SIDE

PLANTAIN FRENCH TOAST D, G	20
pineapple compote, whipped cream, maple syrup	
PANCAKES & CARAMEL D, G	20
passionfruit, soursop caramel	
PASTRY BASKET D, G	15
muffin of the day, croissant, pain au chocolat	
HOT OATMEAL PORRIDGE	12
mixed berries, honey	
HOUSE-MADE GRANOLA G	10
oven-roasted caramelized oats, dried papaya, dried mango, raisins choice of milk: oat, coconut, almond, or soy	

KEEPING IT LIGHT

OAT POT	10
mixed berries, flax seeds, fresh mint	
CHIA PUDDING	10
infused coconut milk, mango, passionfruit, bay leaves, mixed seeds	
GREEK YOGURT D	10
green apple, pineapple, raspberries, honey, sunflower seeds	
FRUIT PLATTER	12
assortment of tropical fruits	

SIDES

SLICED AVOCADO	4
FRIED PLANTAIN	4
HASH BROWNS	4
SAUTEED POTATOES	5
rosemary & salt	
GRILLED MUSHROOMS	3.50
CRISPY BACON	5
BREAD SELECTION G	3
toasted, choice of: white, whole meal, country, bagel, Johnny cake or gluten-free	

D - dairy | G - gluten | N - nut | E - egg | SH - shellfish
Please inform us of any allergies or dietary requirements when placing your order.
All prices are in USD and subject to 17% service charge.

 @MALLIOUHANA EATS | TAG US AND SHARE YOUR EXPERIENCE

CELESTE
by Kerth Gumbs

BEVERAGES

COFFEE & TEA

ESPRESSO	6
DOUBLE ESPRESSO	9
AMERICANO	8
CAPPUCCINO	8
LATTE	8
HOT CHOCOLATE	7
ICED COFFEE	6
TEA	5

MALLI ELIXIRS

RECOVERY turmeric, ginger, lemon, honey	5
VITALITY cucumber, green apple, celery, coconut water, lime	5
IMMUNITY carrot, black pepper, pineapple, ginger, mint	5
BERRY BOOSTER beetroot, mixed berries, honey, apple cider vinegar	5

SMOOTHIES & JUICES

SEA MOSS almond milk, banana, cinnamon, honey	14
TROPICAL <i>choice of: mango, banana or pineapple</i>	14
TREE OF LIFE moringa leaf, orange, banana, mango	14
BEET BOOSTER beetroot juice, ginger, green apple, lime	13

PICK-ME-UP celery, tomato, lemon, tabasco sauce	12
SUNSHINE mix of tropical fruit juices, passion fruit, mango, ginger	14
SMOOTHIE OF THE DAY <i>a refreshing blend of fruits or vegetables</i> <i>Ask your server for the smoothie of the day</i>	13

MORNING COCKTAILS

SORREL BELLINI sorrel & scotch bonnet cordial, prosecco	14
CELESTE MIMOSA orange juice, prosecco	14
ICED CARIBBEAN COFFEE vanilla ice cream, espresso, hazelnut liqueur	12

SUNNY SIDE UP soursop, vodka, cinnamon syrup	15
BLOODY MALLI vodka, Bloody "Malli" mix	14

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