

TRES

By José Andrés
BRUNCH MENU

SLS BRUNCH TABLE

ADULT	65
KIDS	30

ADD ONE ADDITIONAL ENTRÉE	+14
ADD ONE WELCOME COCKTAIL	+10

(Choice of Mimosa, Bloody Mary, or Glass of Cava)

CHEF'S SELECTION OF ASSORTED PASTRIES

Croissant, danish, muffins, pain au chocolat

GAZPACHO

Traditional condiments

SLS CARVING DISPLAY

Chef's selection with accompaniments

CRUDITÉ CUPS

Seasonal vegetables, romesco sauce

CAVIAR DISPLAY

American paddlefish caviar, salmon roe, steamed buns

SMOKED SALMON DISPLAY

*Russ & Daughters Diamond selection, caper berries,
minced red onions, quail eggs, chives, Greek yogurt*

CHILLED SEAFOOD AND CAVIAR DISPLAY

*Oysters, pacific prawns, snow crab claws, American
paddlefish caviar, salmon roe, steamed buns, crème fraiche*

CHEESES & CHARCUTERIE

Artisan cheeses & dried cured meats

PAN CON TOMATE

Toasted bread, tomato & olive oil

GREEK YOGURT PARFAIT & FRESH FRUIT

*Pear, mixed berries, or plain vanilla
Mixed berries, watermelon & orange segments
kiwi & raspberries*

COFFEE AND TEAS

Regular coffee, decaffeinated coffee, or loose leaf tea

FRESH SQUEEZED JUICE

Choice of: grapefruit or orange

AGUAS FRESCAS

Chef's selection of water infused with fresh juices

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

SLS 'FEELING GOOD' BREAKFAST 26

SEASONAL FRESH BERRIES

EGG WHITE OMELET *

Like a Soufflé

Served plain or with your choice of:

Zucchini, squash blossoms, heirloom tomato, basil, wild mushrooms, blue cheese, manchego cheese, and goat cheese

and LOOSE LEAF TEAS

Select One:

*Harmony, Imperial Earl Grey, Nobo Whole Fruit,
Imperial English breakfast, SLS Beverly Hills blend
Jetlag am – energy, or Jetlag pm – relax*

À LA CARTE BREAKFAST

SOFT EGG 63*

Two slow cooked eggs

Caviar and SLS breakfast potatoes 28

Jamón serrano "fermín" 21 or Wild mushrooms 19

SLS EGGS BENEDICT *

Eggs 63, toasted english muffin, hollandaise air

Russ & Daughters smoked salmon 22

Jamón Serrano 'Fermín' 21

HUEVOS A LA CUBANA "ANDY GARCIA" 21

12 quail eggs sunny side up, calaspara rice, tomato sauce, bacon, banana puree

EGGS AND OMELETS – ANY STYLE * 18

Choice of two accompaniments 20 Additional item 1

*Zucchini, squash blossoms, heirloom tomato, basil,
wild mushrooms, blue cheese, manchego cheese, or goat cheese*

OLIVE OIL MINI PANCAKES 15

Honey or maple syrup, seasonal mixed berries

'TORRIJAS' SPANISH TOAST 16

Baked apples

'TORTILLA ESPANOLA' SPANISH OMELET* 20

Traditional potato and onion omelet served

with a side of 'pa amb tomaquet'

CHORIZO HASH 22 VEGETARIAN HASH 20

Potatoes, piquillo peppers, spinach, egg 63

**Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

À LA CARTE BRUNCH

CROISSANTINI * 20

*Pressed croissant sandwich with eggs,
chicken sausage, herb cream cheese*

FATTOUSH SALAD 18

*Persian cucumbers, heirloom tomatoes, radishes,
green peppers, feta cheese, lemon-sumac dressing*

*add smoked salmon * 10*

*add chilled Pacific prawns * 10*

ENDIVE SALAD 14

Green apples, almonds, goat cheese, citrus vinaigrette

THE SLS SLIDERS* 18

Prime beef, lettuce, tomatoes, onions, homemade brioche buns

add blue stilton, cheddar or mozzarella 2

WELLNESS SHOTS 4

squeezed daily, shaken to order

NAUGHTY

ginger, lemon, orange,

turmeric, cayenne

or

NICE

grapefruit, ginger,

agave, lime

AVOCADO SANDWICH 20

Avocado, tomato, onions, cilantro

add chicken breast 8 add bacon 4

add blue stilton, cheddar or mozzarella 2

JAMON CON TOMATO SANDWICH 20

Tomato, pesto, burrata, jamon serrano, rustic sourdough

ROTISSERIE JIDORI CHICKEN * 27

Olive oil mashed potatoes, rosemary

WILD KING SALMON 32

Sorrel sauce, asparagus, mustard caviar

BRUNCH SIDE 7

*Applewood smoked bacon **

*butifarra' pork sausage **

*Chicken sausage **

SLS breakfast potatoes

Tomato-basil salad

Toast: Wheat, Rustic, White or English Muffin

**Consuming raw or undercooked egg, meat or seafood may
increase your risk of food-borne illnesses*

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.

SIP LIQUORS SLOWLY

CAVA MIMOSA 16

Sparkling wine, freshly squeezed orange juice

GRAPEFRUIT MIMOSA 14

Sparkling wine, freshly squeezed grapefruit juice

BRAZILIAN SCREWDRIVER 16

Cachaca and fresh citrus

SANGRIA BLANCA 16

Our famous cava sangria



JUICE

SERVED HERE

ALL SELECTIONS 14

HOT LEI

pineapple, alkaline water, lemon, honey, cayenne

CHARCOAL LEMONADE

alkaline water, raw sugar cane juice, lemon, montmorillonite clay, activated charcoal

JINJÀ GREENS

celery, apple, spinach, kale, romaine, parsley, lemon, ginger

THE PIPE CLEANER

green apple, lemon, ginger

Sip Liquids Slowly

GREEK YOGURT SMOOTHIE 10

With agave nectar

Coconut & ginger, berry with mint, Vegetable (no yogurt)

CHEF'S SELECTION OF FRESHLY SQUEEZED JUICES 8

Grapefruit or Orange

COFFEE

French press coffee 9 *Regular & Decaffeinated coffee* 5

Espresso 5 *Cappuccino* 7 *Latte* 7

LOOSE LEAF TEAS 9

Select One:

*Harmony, Imperial Earl Grey, Nobo Whole Fruit, Imperial English breakfast, SLS Beverly Hills blend
Jetlag am – energy, or Jetlag pm – relax*

GREEN TEAS 9

Select one:

Hojicha; lightly roasted, slightly nutty, low caffeine

Sencha; bright and crisp

The Green Teaist Blend; blend of Sencha, Kukicha and Matcha.

Bancha; smooth and smoky

Genmaicha; rice kernels, wheat-like notes

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS ADDED TO YOUR BILL. THE ENTIRE SERVICE CHARGE IS PAID TO YOUR SERVER. YOU MAY ADD A GRATUITY FOR YOUR SERVER AT YOUR DISCRETION, IN ADDITION TO THE SERVICE CHARGE.