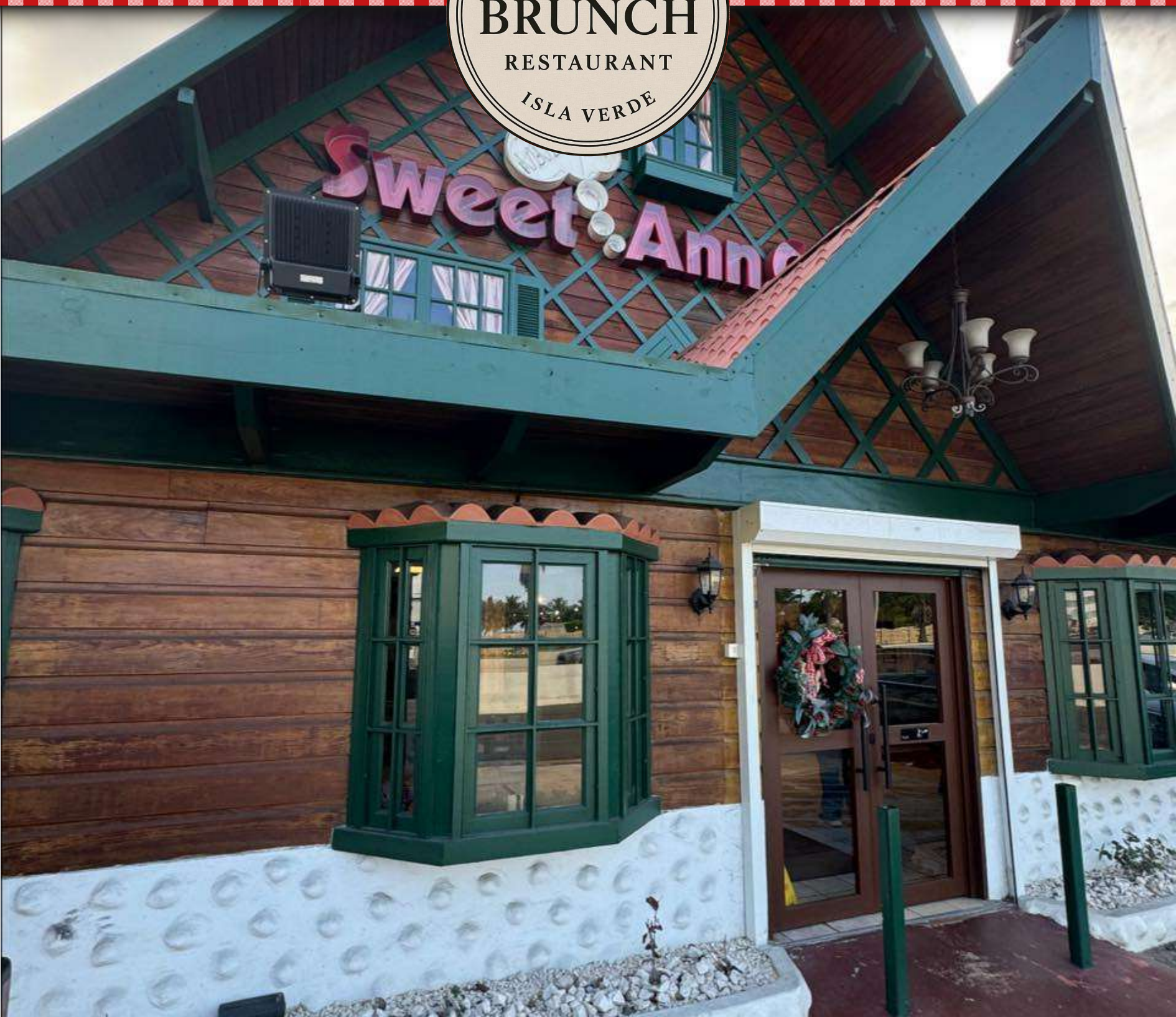


Menu



Appetizers



Hot Cereal (Porridge) of the Day **\$7.95**

Cereal of the Day **\$3.95**

Turnovers **\$\$\$**

Skirt Steak and Chorizo **\$6.95**

Beef **\$4.95**

Chicken **\$4.95**

Cheese **\$4.95**

Spinach **\$5.95**

Salmon **\$6.95**

Broccoli **\$5.95**

Stuffed Mushrooms with Spinach and Cheese **\$10.95**

Parmesan Croquettes with Pickled Mussels **\$12.95**

Breadfruit and Cod Croquettes **\$\$\$**

Cassava and Salmon Croquettes **\$10.95**
Splash of King Crab.

Cheese and Cold Cuts Platter **\$19.95**

Beet Hummus and Taro Chips **\$10.95**

Spinach Fritters **\$12.95**

Grilled Chorizo **\$8.95**

Fried Calamari **\$13.95**

Melted Brie Cheese with Confit Tomatoes **\$17.95**

Salmon Tartare **\$12.95**

Grilled Octopus Tentacles with Matcha Sauce **\$12.95**

Burrata with Pistachio and Pineapple Dressing **\$10.95**

Ahi Tuna Basket **\$12.95**



Acai

\$8.50

Fruits

Watermelon
Cantaloupe
Honeydew
Blueberry
Strawberry
Raspberry
Mango
Pineapple
Banana



Extras

Peanut Butter	\$0.75
Nutella	\$0.75
Granola	\$0.75
Coconut	\$0.25
Honey	\$0.25

Brunch



Stuffed mushrooms with fried egg in parmesan cheese fondue **\$14.95**

Skirt Steak **\$28.95**
Fried, scrambled, or poached eggs, and mashed or sautéed potatoes

Pork Loin **\$18.95**
Fried, scrambled, or poached eggs, and mashed or sautéed potatoes

Sweet Cake Premium **\$17.95**
Fried, scrambled, or poached eggs, toast, bacon, waffles, and mashed or sautéed potatoes

Mille-Feuille (Layered) Sweet Cake **\$14.95**
Mashed potatoes, wheat crepes, avocado, and poached egg

Scrambled Eggs and Yogurt Tacos **\$12.95**

Eggs Benedict and Canadian Bacon **\$14.95**

Eggs Benedict and Salmon **\$18.95**

Eggs Benedict and Avocado **\$16.95**

Florentine Eggs Benedict **\$16.95**

Creole Eggs Benedict with Blood Sausage **\$14.95**

Turkish Eggs with Sourdough Toast **\$16.95**

Turkish Eggs with Pita Bread **\$17.95**

Fried or Scrambled Eggs **\$14.00**
With toast, sautéed potatoes or salad



Pancakes and French Toast



Pancakes

Regular Pancakes	\$12.95
Oatmeal and Carrot Pancakes	\$13.95
Oatmeal and Yogurt Pancakes	\$15.95
Apple Pancakes	\$16.95
Spinach Pancakes	\$17.95
Oatmeal and Banana Pancakes	\$15.95
Oatmeal and Cocoa Pancakes	\$14.95
Lucas Pancakes	\$17.95
Pumpkin Pancakes	\$13.95
Coconut Pancakes	\$13.95
Strawberry Pancakes	\$18.95



French Toast

Regular French Toast	\$12.95
Mango and Pistachio French Toast	\$14.95
Sweet Cake French Toast	\$18.95
Tiramisu French Toast	\$16.95



Salads and Omelettes



Salads

Sweet Cake Salad Strawberry, Avocado, Cucumber, Arugula, and Mango	\$9.95
Fruit Salad for Two	\$11.95
Melon Caprese Salad	\$13.95
Burrata Salad with Smoked Salmon and Confit Tomatoes	\$17.95
Octopus Salad	\$11.95
Conch Salad	\$11.95
Asparagus and Yogurt Salad	\$9.95
Seafood Medley Salad Octopus, Conch, and Mussels	\$29.95
Burrata Salad with Pineapple, Mango, and Avocado	\$17.95



Omelettes

(Can be made with egg whites and your preferred cheese)

Western Omelette Bell Peppers, Onion, and Cheese	\$12.95
Spinach and Mushroom Omelette	\$16.95
Ham Omelette	\$14.95
House Omelette Shrimp and Sweet Fried Plantain	\$18.95
Potato and Roasted Pepper Omelette	\$16.95
Broccoli and Mushroom Omelette	\$17.95
Cauliflower and Mushroom Omelette	\$17.95
Cod and Roasted Pepper Omelette	\$19.95

Fish



Fish

Salmon Fillet	\$30.00
Turbot Fillet	\$36.00
Tuna Fillet	\$24.00
Cod Fillet	\$26.00
Red Snapper Fillet	\$22.00
Shrimps	\$19.00

Sauces: Garlic, Creamy Butter, Mango, Honey Garlic, or Matcha

Sides

White Rice and Beans	\$5.00
Mamposteado Rice	\$6.00
Beet Risotto	\$10.00
Parmesan Risotto with Mushroom	\$10.00
Asparagus Risotto	\$10.00
Fried Plantain	\$5.00
Sweet Fried Plantain	\$5.00
Creamy Potatoes	\$8.00
Mashed Potatoes	\$5.00
Mashed Sweet Potatoes	\$5.00
Gnocchi	\$10.00
Fettuccine	\$8.00
Penne	\$7.00

Sourdough

House Sourdough **\$15.95**
Avocado, Burrata Cheese, and Confit Tomato
Poached, Scrambled, or Fried Eggs \$2.50
Smoked Salmon \$4.95

Sweet Cake Sourdough **\$17.95**
Salad with Arugula, Strawberry, Confit Cherry Tomatoes, Feta Cheese, Apple, Smoked Salmon, and Poached, Scrambled, or Fried Egg

Sourdough with Candied Pear **\$14.95**
Poached Egg, Scrambled Egg, Fried Egg, or Smoked Salmon

Chicken Waffles **\$16.95**
Salad, Mashed or Sautéed Potatoes



Sandwiches



<i>Pork Loin Sandwich</i>	\$8.95
<i>Monte Cristo Sandwich</i>	\$14.95
<i>BBQ Ribs Sandwich</i>	\$13.95
<i>Lobster Sandwich</i>	\$16.95
<i>Egg and Avocado Sandwich</i>	\$11.95
<i>Classic Sandwich</i> Ham, Cheese, and Egg	\$14.95
<i>Pear and Pesto Focaccia Sandwich</i>	\$11.95
<i>Arugula and Prosciutto Ciabatta Sandwich</i>	\$10.95
<i>Spicy Crab Sandwich</i>	\$15.95



<i>Burrata Sandwich</i> Basil, Confit Tomatoes, and Feta Cheese	\$12.95
<i>Ribeye Sandwich</i> Arugula, Confit Tomatoes, and Feta Cheese	\$16.95
<i>Croissant with Brie Cheese, Arugula, and Dry Tomatoes</i>	\$12.95
<i>Milanesa (Breaded Cutlet) Sandwich</i> Chicken, Mozzarella Cheese, and Tomato Sauce	\$12.95
<i>Sweet Cake</i> Chicken, Arugula, Fresh Mozzarella Cheese, and Confit Tomatoes	\$15.95
<i>Grilled Skirt Steak, Chimichurri, and Tomatoes</i>	\$16.95

Sandwiches



<i>Pastrami</i>	\$13.95
<i>Bonito</i>	\$12.95
<i>Honey Ham and Swiss Cheese</i>	\$10.95
<i>Media Noche</i>	\$9.95
<i>Roast Pork and Cheese</i>	\$11.95
<i>Roast Beef</i>	\$12.95
<i>Salami</i>	\$9.95
<i>Serrano Ham and Manchego Cheese</i>	\$16.95
<i>House</i>	\$14.95
<i>Cuban</i>	\$12.95
<i>Italian</i>	\$11.95
<i>Tuna</i>	\$12.95
<i>Spicy Crab</i>	\$13.95



Pasta



<i>Rigatoni Arrabiata</i>	\$16.00
<i>Fettuccine</i>	\$17.00
<i>Mini Pizzas</i> Pepperonni Cheese Fugazzeta	\$9.95
<i>Potato Gnocchi</i>	\$19.00
<i>Spinach Ravioli</i>	\$16.00
<i>Shrimp, Mushroom, and Truffles Risotto</i>	\$28.00
<i>Salmon Risotto</i>	\$22.00
<i>Chorizo Risotto</i>	\$18.00
<i>Blood Sausage Creole Risotto</i>	\$16.00
<i>Lobster Risotto</i>	\$32.00
<i>Lobster Ravioli</i>	\$29.95

All our pasta can be served with the protein of your choice:
Chicken, Shrimp, or Skirt Steak

Pastas: Rigatoni, Ravioli, Risotto, Fettuccine



Sauces: Alfredo, Four Cheese, Pesto, Scarparo, Pomodoro, Asparagus, Vodka



Meats and Breaded Cutlets



Meats

Ribeye	\$50.00
New York	\$45.00
Grilled Chicken Breast	\$20.00
Beef Tenderloin	\$56.00
Skirt Steak	\$39.00
Pork Loin	\$22.00
Rack of Lamb	\$46.00
Veal Chop	\$42.00

Sauces: Malbec, Mushroom, Herb Butter, Marsala, Fruit Sauce, Parsley Chimichurri, Tomato Chimichurri, or Creole.



Braised Meats

Beef	\$36.00
Lamb Shank	\$43.00
Veal Osso Buco	\$34.00

Breaded Cutlets

Classic	\$19.95
Neapolitan Ham, Mozzarella Cheese, and Pomodoro Sauce	\$23.95
Fugazzeta Mozzarella Cheese, Red and White Onion, Chives, and Oregano	\$23.95
Florentine Spinach Cream, Garlic, and Parmesan Cheese	\$24.95
Caprese Pomodoro Sauce, Mozzarella Cheese, Confit Tomato, and Fresh Basil	\$24.95



Creole and Vegan



Creole

Chicken Mofongo*

Skirt Steak Mofongo*

Shrimp Mofongo*

Octopus Mofongo*

Conch Mofongo*

Seafood Mofongo*

Octopus, Conch, Red Snapper, and Mussels

Sauces: Creole or Garlic

Sancocho (stew with meat and vegetables)

Chicken Soup

Shrimp Asopao**

Chicken Asopao**

Seafood Asopao**

Lobster Asopao**

* Mofongo is a traditional dish made with mashed plantains.

** Asopao is a hearty rice stew served with your choice of protein.



Vegans

Scrambled Tofu with Vegetables and Mushrooms

Cauliflower and Potato Curry

Chickpeas and Potato Omelette

Cauliflower Tempura

Chickpeas Sandwich

Tabbouleh Quinoa

Carrot "Pastelón" with Tofu Tempeh in Black Bean Sauce
Pastelón: traditional layered sweet plantain casserole, similar to lasagna

Teriyaki Tofu

Vegetables Noodles in Vegan White Sauce



Kids Menu



6oz Skirt Steak **\$14.95**

Breaded Chicken Tender **\$11.95**

Mini Chicken Parmesan (Napolitana) **\$12.95**

Kids Pancakes **\$7.95**

Mini Waffles **\$7.95**

White Rice with Fried Egg on Top **\$5.95**

Sides

Rice, Beans, French Fries



Desserts



Vanilla Cheesecake

Vanilla Cheesecake with Strawberry Glaze

Guava Cheesecake

Guava Swirl Cheesecake with Vanilla Sponge Cake

Sugar-Free Cheesecake

Classic Sugar-Free Vanilla Cheesecake

Basque-Style Cheesecake

Creamy Vanilla Cheesecake, Baked at High Heat for a Rich Caramelized Exterior

Caramel Cheesecake

Vanilla Cheesecake Layered with Vanilla Sponge Cake and Caramel

Devil Cheesecake

Vanilla Cheesecake with Chocolate Cake

Coconut Pineapple Pudding

Red Velvet Cheesecake

Red Velvet Cake with a Layer of Vanilla Cheesecake

Carrot Cheesecake

Carrot Cake with a Layer of Vanilla Cheesecake

Sugar-Free Carrot Cheesecake

Sugar-Free Carrot Cake with a Layer of Strawberry Swirl Cheesecake

Strawberry Jam Cheesecake

Vanilla Cake with a Layer of Strawberry Swirl Cheesecake

Cheese Flan

Tembleque (Coconut Pudding)

Coconut Milk and Cinnamon Flavored Pudding

Boton Cake

Chocolate Cake with Chocolate Mousse on Top

Double Fudge Cake

Decadent Chocolate Cake Soaked in Fudge

Pistachio Cake

Pistachio Cake with Vanilla Cream Filling

Pistachio Tiramisu Cake

A Fusion of Pistachio Cake with a Layer of Classic Tiramisu

Vanilla Cake

Soft White Cake with Creamy Vanilla Filling



Desserts



Vanilla Tart

Vanilla Cake Surrounded by Crushed Almonds and Topped with Fresh Strawberries

Chocolate Tart

Decadent Chocolate Cake with Chocolate-Covered Strawberries on Top

Sugar-Free Cake

Sugar-Free Vanilla Cake

Sugar-Free Chocolate Cake

Sugar-Free Chocolate Cake

Chocolate Dome

Rich Chocolate Cake with Layers of Vanilla and Chocolate Cream Filling

Guava Cheese

Vanilla Cake with Guava and Cream Cheese Filling

Chantilli

Vanilla Cake with Bavarian Cream Filling

Carrot

Carrot Cake with Cream Cheese Filling



Sugar-Free Carrot

Sugar-Free Carrot Cake

Almonds

Vanilla Cake Covered with Almonds Cream and Surrounded by Crushed Almonds

Hazelnut

Chocolate Cake with Hazelnut Cream

Strawberry Filling

Vanilla Cake with Fresh Strawberry Pieces Between the Layers

Sugar-Free Strawberry Filling

Sugar-Free Vanilla Cake with Fresh Strawberry Pieces Between the Layers

Vanilla Tres Leches

Moist Vanilla Cake Soaked in a Rich Three-Milk Blend

Carrot Tres Leches

Carrot Cake Soaked in a Rich Three-Milk Blend

Amaretto Tres Leches

Amaretto Infused Cake Soaked in a Rich Three-Milk Blend

Smoothies



Smoothies

\$8.50

Two (2) Fruits and One (1) Base (Juice or Milk)

Extra Fruit **\$0.50**

Fruits

Watermelon

Cantaloupe

Honeydew

Blueberry

Strawberry

Raspberry

Mango

Pineapple

Banana

Juices

Orange

Passion Fruit

Acerola

Tamarind

Soursop

Lemon

Lime Mint

Pink Grapefruit

Milks

Regular Milk

Oat Milk

Almond Milk



Coffee

Latte

4 oz

\$2.75

8 oz

\$4.00

Cappuccino

8 oz

\$4.75

White Mocha

\$4.75

Hot Chocolate

\$3.25

Caramel Latte

\$3.25

Chai Latte

\$3.00

Iced Chai Latte

\$3.75

Dirty Chai

\$4.00

Iced Dirty Chai

\$4.75

Sweet Ann Cake Latte

\$5.50

Doppio

(Double Espresso)

\$2.00

Americano

\$3.25

Cortadito

(Espresso with Condensed Milk)

\$3.25

Espresso Pana

(Espresso with Milk Foam)

\$3.75

Iced Latte

\$5.50

Iced Americano

\$5.00

Classic Frozen Latte

\$5.50

Vanilla Frozen

\$5.75

Mocha Frozen

\$5.50

White Mocha Frozen

\$5.75

Caramel Frozen

\$5.75

Java Chip

\$5.75



Syrups

\$0.75

Green Mint

Peppermint

Pistachio

French Vanilla

Lavender

Pumpkin Spice

Hazelnut

Amaretto

Caramel

Salted Caramel

Coconut



Wines



Wines by the Glass

Red Wine

Campo Viejo Rioja	\$11
Viña Albali Gran Reserva	\$12

White Wine

Santiago Ruiz	\$12
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Rosé Wine

Whispering Angel	\$15
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Wines by the Bottle

Red Wine

Lan Rioja	\$45
Teófilo Reyes	\$49
Catena Malbec	\$47
Campo Viejo Rioja	\$38
Protos Ribera del Duero	\$115
Special Blend	\$110
Robert Mondavi Cabernet Sauvignon	\$56
Six Eight Nine	\$70
Introvert Pinot Noir	\$45
Viña Albali Gran Reserva	\$43

White Wine

La Crema Chardonnay	\$55
Santa Margherita Pinot Grigio	\$58
Santiago Ruiz	\$50

Rosé Wine

Whispering Angel	\$65
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Prosecco

Whispering Angel	\$65
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Moscato

Whispering Angel	\$65
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Champagne

Moët & Chandon	\$115
Veuve Du Vernay Rosé	\$55
Veuve Cliquot Brut	\$\$\$

Soft Drinks

Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Bottle of Water	\$3.00

Juices

Orange	\$6.00
Passion Fruit	\$6.00
Acerola	\$6.00
Tamarind	\$6.00
Soursop	\$6.00
Lemon	\$6.00
Lime Mint	\$6.00
Pink Grapefruit	\$6.00

Beers

Medalla	\$6.00
Michelob	\$6.00
Heineken	\$6.00
Draft Beer	\$7.00

Cocktails

Bloody Mary	\$11.00
Margaritas	\$11.00
Martini	\$15.00
Espresso Martini	\$15.00
Matcha Martini	\$15.00
Mojito	\$12.00
Aperol Spritz	\$11.00
Mimosa	\$9.00
Sangria	\$11.00

House Cocktails

Caribbean Dream Pineapple Rum, Coconut Rum, Pineapple Juice, Lemon Juice, and Coconut Water	\$12.00
Watermelon Spicy Margarita Blend of Fresh Watermelon, Tequila, and Lime Juice with a Spicy Kick	\$14.00
Berry Rush Vodka, Blueberry Juice, Ginger Juice, and Ginger Beer	\$12.00
Pure Light Gin, St. Germain, Perrier, Cava	\$12.00
Hot Summer Tequila, Cointreau, Acerola Juice, and Cucumber Juice	\$14.00

SWEET BRUNCH

RESTAURANT

ISLA VERDE

Isla Verde | Rexville | Río Hondo | Bayamón
Caguas | San Patricio | Dorado

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