

OMELETS

Egg white seasonal vegetables olive oil	11
SPINACH HERB OMELET ♥ Spinach mushroom tomato fresh herbs olive o	il 12
WESTERN OMELET Onions green pepper mushroom tomato ham	12
ASPARAGUS OMELET WITH GOAT CHEESE ♥ Egg white scallion fresh asparagus goat cheese	
SWEETS & FRUITS	
OATMEAL PANCAKES ♥ Maple syrup low fat butter powdered sugar	10
CARRIBEAN FRUIT PLATTER ♥ Pineapple melon water melon orange grapes SPECIALS	9.5
SMOKED SALMON Bagel smoked salmon cream cheese capers Boiled egg lettuce tomato onion	15
TWO EGGS ANY STYLE Two eggs your way breakfast potato	9
THE GRANDSLAM Two eggs pancake choice of ham or cheese baccor sausage breakfast potato	on 13
ARTICHOKE BENEDICT Artichoke bacon English muffin hollandaise	13

BREAKFAST BUFFET

Freshly sliced tropical fruits | home-made granola | muesli | cornflakes | steel-cut oatmeal | non-fat yogurt | Greek yogurt | milk | freshly baked breads | rolls | croissants | bagels | banana bread | English muffin | cold cuts | Dutch Gouda cheese | egg specialty of the day | bacon | sausage | breakfast potatoes

Freshly brewed coffee | flavored tea | herbal tea | orange | grapefruit | tomato | pineapple | cranberry | apple juice

15.5

IKE'S BISTRO STORY

Izaak "Ike" Cohen — hotelier, entrepreneur & entertainer — was the long time owner of Manchebo Beach Resort & Spa. 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. So, relish the sun warming your shoulders, move to the music, enjoy a glass of Champagne, and raise your glass to Ike—he wouldn't have it any other way.

We use free-range organic eggs
All menu items are served with choice of fresh bread or toast | juice | coffee or tea