

In-Room Dining

To place an order, please dial *506 from your guestroom phone.

Breakfast | 7 - 11 am

Fresh Baked Pastries | 9

Daily Flavors, Gluten-Free Options Available

Oats Con Leche (V, GF) | 12

Irish Steel Cut Oats, Banana, Blueberries, House Granola, Dulce de Leche

Yogurt Bowl (VG, GF) | 12

Choice of Vanilla or Coconut Yogurt, Seasonal Berries, House Granola

Bloomed Chia Seed Pudding | 13

Assorted Berries, Dates, Toasted Coconut

Ponto Pancakes (VG) | 19

Jamaica Spiced Apples, Speculoos Crumble

Choice of: Regular or Gluten-free Buckwheat

Two-Egg Breakfast* | 21

Two Eggs, Crispy Herb Potatoes, Sliced Tomato

Choice of: Nueske Bacon or Sausage | Add 8oz Brandt Beef Steak +14

Market Vegetables Omelet (VG, GF) | 22

Squash, Spinach, Sunrise Tomato, Mushroom, Cotija

Served with Crispy Herb Potatoes

Carne Asada Omelet (GF) | 26

Steak, Bell Pepper, Onion, Avocado

Served with Crispy Herb Potatoes

Sunrise Sandwich* | 19

Fried Egg, Smoked Aioli, Parmesan Fondue, Crispy Herb Potatoes

Choice of: Nueske Bacon or Sausage

Eggs Benedict* | 21

Ancient Herb Béarnaise, Sourdough English Muffin, Crispy Herb Potatoes

Choice of: Avocado & Spinach (VG)0 | Dry-cured Lamb | Baja Crab Cake +6

Baked Quiche (VG) | 19

Caramelized Onion, Spinach, Feta, House Side Salad

Lunch & Dinner | 11 am - 10 pm

Parmesan Fries (VG) | 12

Herbed Labneh Dip

Baja Caesar | 17

Baby Romaine Lettuce, Parmesan, House Caesar Dressing

Add: Chicken +10 | Shrimp +13 | Steak +14

House Salad (VG, GF) | 17

Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Red Onions, Queso Fresco,

Persimmon Vinaigrette

Add: Chicken +10 | Shrimp +13 | Steak +14

Grilled Cheese (VG) | 16

Challah Bread, Cheddar, Lettuce, Tomato

Choice of: French Fries or House Side Salad

VAGA Burger* | 28

Beef or Beyond Meatless Burger, Harissa Bacon Jam, Parmesan Fondue, Caramelized Onion, Smoked Aioli

Choice of: French Fries or House Side Salad

Steak Frites* | 28

8oz Brandt Beef Steak, Ancient Herb Vinaigrette, Parmesan Fries

Desserts | Available All Day

Cookie Plate | 14

Fresh Baked • Mixed Selection

Dessert Jar | 15

Layered Classics • Seasonal Offerings

Hot Beverages

Coffee

Lofty Roasters

Brewed Coffee | 6

Espresso | 5

Cappuccino | 7

Latte | 7

Tea

Art of Tea | 6

English Breakfast

Rose Black

Jasmine Reserve

Matcha

Earl Grey Crème

Pacific Coast Mint

Egyptian Chamomile

Cold Beverages

Bottled Water 500ml | 6

Acqua Panna Spring Water

San Pellegrino Sparkling

Juice | 6

Orange

Grapefruit

Apple

Bottled Soda | 5

Coke

Sprite

Fanta

Lemonade | 5

Iced Tea | 5

Fully Loaded Fresh Pressed Juices

Purple Verde | 12

Apple, Beet, Chard, Celery, Lemon, Ginger

Green Fuel | 12

Apple, Chard, Kale, Romaine, Celery, Cucumber,

Parsley, Lime

Beetch Glow | 12

Carrot, Orange, Beet, Ginger, Black Pepper,

Cayenne

Avatar | 12

Apple, Lemon, Ginger, Blue Majik Algae, Maca,

Cayenne

Ginger Snap | 12

Apple, Lemon, Ginger

Alila | MAREA
BEACH RESORT
ENCINITAS

VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free

A 22% Service Charge and \$10 Delivery Fee will be applied to all In-Room Dining Orders

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.