

Dear Guests,

Thank you for choosing to dine with us. Out of all the places to eat in Aguadilla, you selected Lucas and Ella, and for that, we are incredibly grateful.

Lucas and Ella was founded by a young couple in their twenties, Melanie Gotay and César Santiago. This dynamic duo combined their creativity and passion to create a unique brunch experience inspired by their beloved Australian Shepherds, Lucas and Ella. As dog lovers and food enthusiasts, they infused their love for canines into every aspect of the restaurant, from the decor to the ambiance.

You'll notice the beautiful dog-themed artwork on our walls, all created with the help of artificial intelligence, a testament to our love for innovation and creativity.

Melanie Gotay has over a decade of experience in the restaurant industry, having worked in various brunch spots and even spending three years in Disney's Food and Beverage department. Her expertise shines through in our meticulously crafted menu and the magical touches she has added to our dining space.

César Gabriel, on the other hand, runs a successful advertising agency called Sombrero Media, which has been thriving for seven years. Growing up in a family of restaurateurs, César has been in the industry since he was 13. He is the mastermind behind the restaurant's branding, personality, and the captivating AI-generated artwork, including the famous moving art piece.

Together, Melanie and César have created Lucas and Ella, a FEEL GOOD BRUNCH in a charming and thoughtfully designed environment.

Welcome to our restaurant. We hope
you enjoy your time with us as much
as we enjoyed creating it!

Warm regards,
melanie, César, Lucas & Ella





LUCAS & ELLA

A FEEL GOOD BRUNCH

Menu

¡Buen provecho!

• • •

COFFEE

• • •

Latte	8 OZ - 3.95 / 12OZ - 4.25
Cappuccino	8 OZ - 3.95 / 12OZ - 4.25
Cappuccino Americano	8 OZ - 4.50 / 12OZ - 4.95
Dirty Chai Latte	8 OZ - 4.95 / 12OZ - 5.00
Mocha	8 OZ - 4.75 / 12OZ - 4.95
Hot Chocolate	8 OZ - 3.95 / 12OZ - 4.25
Macchiato	3.00
Espresso	2.95
Ristreto	2.95
Cortadito	3.00

• • •

TEA

• • •

Lemon Ginger	8 OZ - 2.50 / 12OZ - 3.25
Raspberry Hibiscus	8 OZ - 2.50 / 12OZ - 3.25
Green Tea	8 OZ - 2.50 / 12OZ - 3.25
Chamomile	8 OZ - 2.50 / 12OZ - 3.25
English Breakfast	8 OZ - 2.50 / 12OZ - 3.25
Chai Latte	8 OZ - 3.75 / 12OZ - 4.50
Matcha Latte	8 OZ - 4.75 / 12OZ - 4.95

Add flavors: \$.75 (Each)

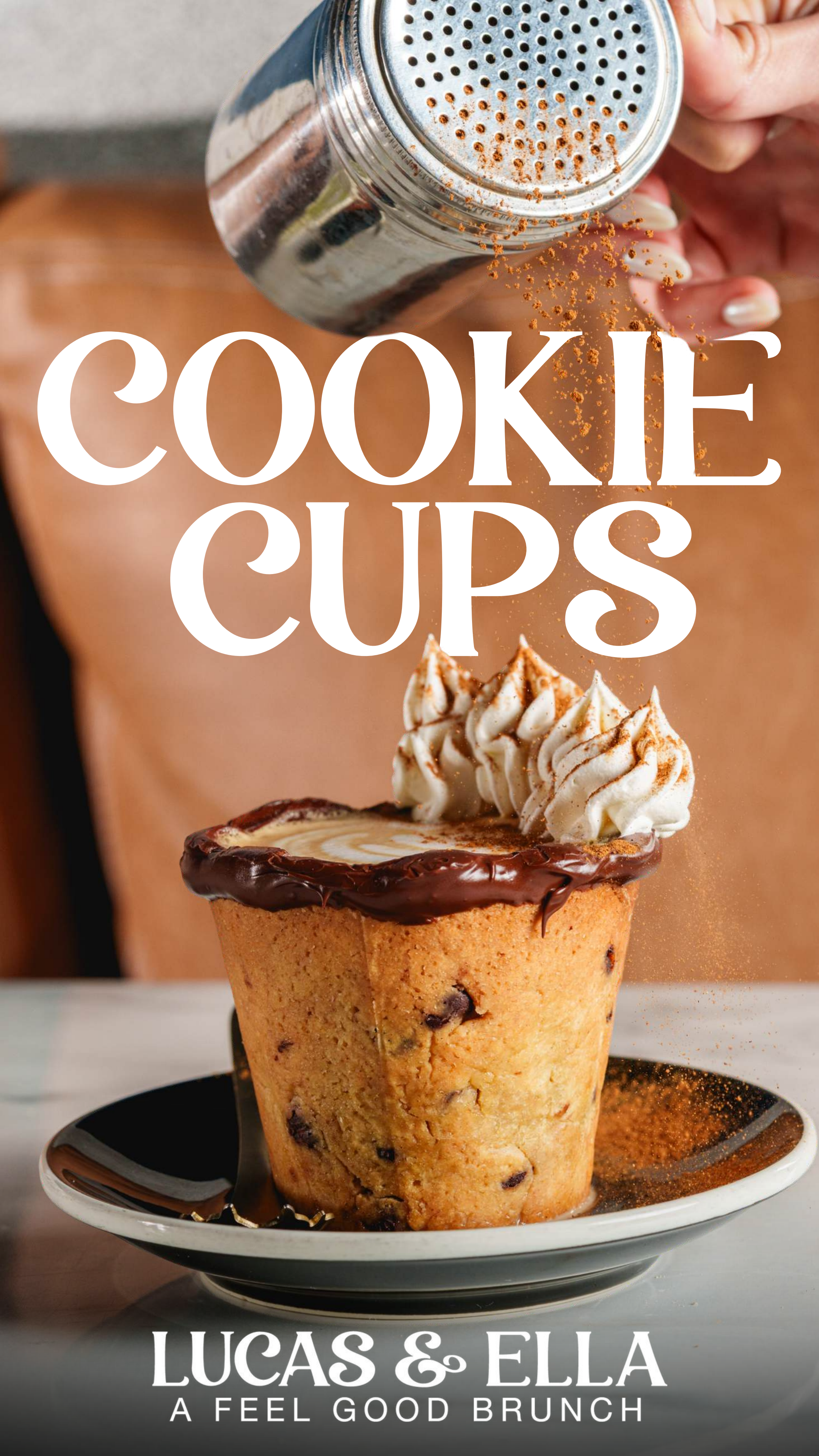
Vanilla / Sugar free Vanilla/ Caramel / Praline / Hazelnut / Pumpkin Spice / Almond / Coconut / Peppermint / Pistachio / Cookie Butter / Peanut Butter / Amaretto / Lavender/ Macadamia/ Gingerbread

• • •

JUICES

• • •

Orange | Passion fruit | Lemonade | Guanábana | Acerola | Tamarindo \$6



COOKIE CUPS

LUCAS & ELLA
A FEEL GOOD BRUNCH

... COOKIE CUPS ...



CHOCOLATE CHIP COOKIE CUP

*Latte 12 / Cappuccino 12 / Matcha 12 /
Chai 12 / Hot chocolate 12*



SNICKER DOODLE COOKIE CUP

*Latte 12 / Cappuccino 12 / Matcha 12 /
Chai 12 / Hot chocolate 12*



LUCAS & ELLA

A FEEL GOOD BRUNCH

STARTERS



Mac & Cheese Balls

Mac & Cheese croquettes with bacon. 11



The Puerto Rican Croquette

Arroz Pegao' Croquette on a bed of beans, crowned with Avocado & Biftece encebollao'. 12



Brochetas Caprese

Served with basil pesto, sun-dried tomato pesto, fresh mozzarella, rosemary tomatoes, and balsamic glaze. 11



Yogurt Parfait

Greek Yogurt, seasonal fruits, roasted almonds & honey. 9



Truffle Fries

French fries with truffle oil, cilantro & parmesan. 11



Fruit Salad

Seasonal fruits, honey, & almonds. 9



Burger Fries

French fries topped with smashed beef, melted cheddar cheese, and our house sauce. 15.99



Daily Special: Cream or Soup

Ask your server about today's hot cereal or soup. 8



Lucas & Ella's Sweet & Salty

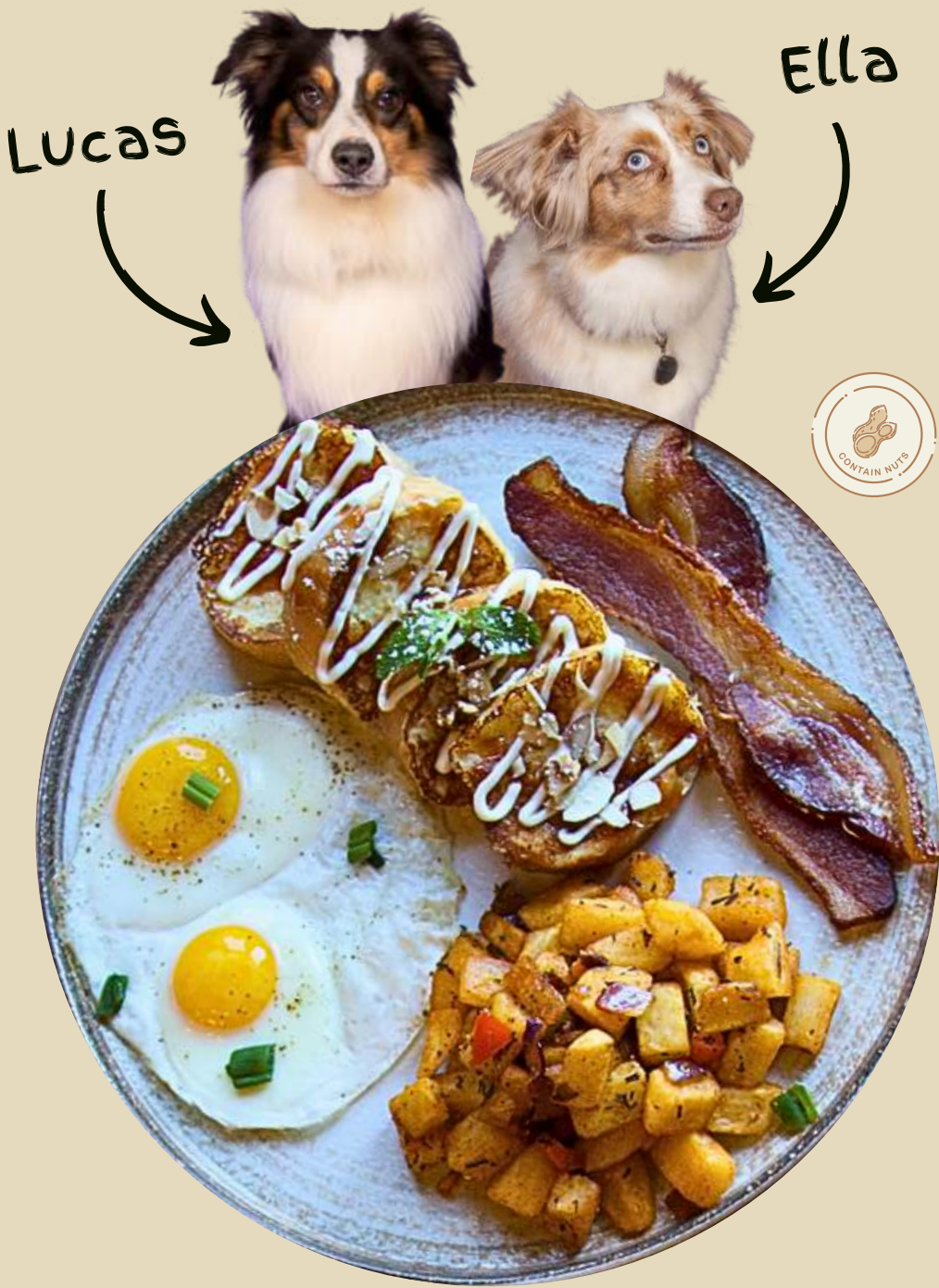


Lucas & Ella's Sweet & Salty

Eggs any style, Pan Sobao
French toast (guava sauce,
cream cheese & almonds),
bacon or ham & home fries.

22

Sweet exchange: \$2.50



TARTINES



Avocado Toast

Avocado, roasted
tomato, sunny side egg
& balsamic glaze. 12

Add: Bacon - 4.25 /
Honey whipped cream
cheese - \$1.50 / Smoked
salmon - \$6/ Extra Egg -
\$1.65



Portobello Mushroom

Truffle butter, sautéed
mushrooms, shaved
parmesan cheese, topped
with sunny side egg 12.05

Add: Avocado -\$3.5
Bacon - \$4.25 /
Honey whipped cream
cheese - \$1.50 /
Salmon - \$6/ Extra Egg -
\$1.65



Smoked Salmon

Sourdough bread, herb
whipped cream cheese,
fresh cucumber, smoked
salmon & scallions 13

Add: Avocado - \$3.5 /
Egg - \$1.65

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Note: Some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns. Please ask your server about vegan options. 18% fee will be added to groups of six or more. Checks can only be split in three.

SALTY BRUNCH



Huevos Estrellados

(2) fried eggs on top of sautéed potatoes with bacon, ham, onions, and peppers. **14**



Cubanita Omelette

Cuban-style omelet with smoked pulled pork, Black Forest ham, Swiss cheese, pickles, and house-made mustard aioli. **18**



Los 4 Golpes (Boricua style)

A Puerto Rican brunch experience! Mofongo, Jamonilla, Eggs any style & fried cheese with guava sauce. **20**



Omelette completo

Omelette with onions, bell peppers, portobello mushrooms, tomato, Swiss cheese, turkey, Black Forest ham & homefries **17**



Tripleta Omelette

Omelette with Black Forest ham, turkey, pastrami, onion, bell peppers, Swiss cheese, BBQ Sauce, Mayoketchup Sauce, topped with crunchy homemade potato crisp. Served with garlic pan sobao toast. **18.25**



Caprese Omelette

Omelette with fresh mozzarella, roasted tomatoes, homemade pesto, balsamic glaze, and sourdough toast. **17**



Breakfast Tacos

Mexican style breakfast tacos!
Fried corn tortilla, scrambled eggs, ground beef, pico de gallo, refried beans, mixed cheese and sour cream. **14.25**



Breakfast Burger

Puerto Rican "Pan Sobao" bread, homemade beef patty with caramelized onions, mayoketchup, mixed greens, sunny side egg, Roasted tomato & Swiss cheese. **17**
Add: Bacon - \$4.25 / Sweet Plantain - \$2.50 / Mac & Cheese - \$5



Brunchrrito

Our type of burrito! Wheat tortilla, scrambled eggs with bacon, ham, onion, bell pepper, sautéed potatoes, and mixed cheese. **14.25**



Eggcellent Choice

Scrambled, omelette or fried.
Includes: Bacon or ham + your choice
of toast, home fries or french fries. **13**

*Add: Vegetales \$3 (cebolla, pimientos,
setas, tomate) \$4.25 Caramelized
onions +.75, Extra Ham -\$3 / Extra
Bacon / Avocado- \$3.5*



Chicken & Waffle

Breaded Chicken, cheddar
cheese & scallions waffle,
sweet & sour bbq syrup. **18**



Eggs Benedict

A **classic!** English muffins, hollandaise
sauce, scallions, paprika **17**
*Your choice of ham, bacon (+\$3) or
smoked salmon (+\$6).*

*Add: Extra Ham -\$3 / Extra Bacon
-\$4.25 Avocado- \$3.5*



Lucas Steak Sandwich

Smoked marinated steak sandwich
on pan sobao with house-made
chimichurri aioli and crispy fried
onions. **25**



Grilled Cheese

Sourdough grilled cheese with
cheddar, Swiss, bacon-onion
marmalade. Served with tomato
soup dip. **14**



Chicken Delight Sandwich

Grilled chicken, swiss cheese,
pesto aioli, mixed greens &
roasted tomato + french Fries
15.50



El Bori Sandwich

Pan sobao with biftec (cube
steak) , Swiss cheese, cooked
onions, ketchup + French fries
19.99



Mac & Cheese

Topped with Scallions & Panko
crumbs. **10**

*Add: bacon - \$4.25 / Ham - \$3 /
Caramelized Onions - .75 / Mushrooms - .75 /
Chicken - \$6 / NY Steak - \$16 / Avocado - \$3.5*



Pastrami Sandwich

Pastrami, onions, bell peppers ,
ketchup and mustard + french Fries
17



NY Steak & Eggs 10z

Guava chimichurri sauce, eggs
your style & home fries. **39.99**



Asian Bowl

Teriyaki chicken with white rice
and sautéed vegetables. **18.99**



Biftec Encebollao' a Caballo

Our Grandmas favorite! Biftec with
onions served with white rice, a fried
egg on top, and beans just like
grandma makes. **24**



PAN SOBAO FRENCH TOAST



LUCAS & ELLA
A FEEL GOOD BRUNCH

SWEETS



Pan Sobao French Toast

Local bakery “pan sobao” french toasts! Topped with guava sauce, almonds & honey whipped cream cheese. **13.95**



Cinnamon Roll French Toast

Monkey bread from “**Horno de Pane**” topped with warm cinnamon glaze, served with cream cheese icing dipping sauce. **15**



Smores Pancakes

Fluffy pancakes layered with gooey marshmallows, rich chocolate, and crunchy graham cracker crumble. **15**



Lemon Berry Pancakes

Fresh lemon blueberry pancakes topped with white chocolate & cream cheese icing, and homemade whipped cream. **16**



Strawberry Cheesecake Pancakes

Fluffy house-made cheesecake pancakes topped with fresh strawberries and cheesecake cream. **16**

YUUM!



Cinnamon Roll French Toast



DOG POPSICLE





HOUSE DOGCAKE

... DOG TREATS ...



HOUSE DOGCAKE 6



DOG POPSICLE 8

EXTRA:

Bacon	4.25
Jamón	3
Aguacate	3.5
Sourdough Toast	4
Single House Pancakes	7
Home Fries	4
French Fries	4
Egg	1.65
Mac & Cheese Side	6
Sweet Plantains	3
Mofongo Side	7
Rice and Beans	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Note: Some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns. Please ask your server about vegan options. 18% fee will be added to groups of six or more. Checks can only be split in three.

DRINKS

Espreso Martini	12
<i>Vanila Vodka, Coffee liqueur, Espresso, simple syrup</i>	
Aperol Spritz	12
<i>Bubbly, Aperol & Club Soda</i>	
BowWow Berry Fizz	13
<i>Gin, vodka, raspberries, lime & club soda.</i>	
Lucas Spill The Tea	13
<i>Gin, cucumber, lime, chamomile syrup & club soda</i>	
Chihuahuarita	10
<i>Tequila (mezcal + \$2), Orange liqueur, Fresh Lemon Juice, Jalapeño, simple syrup</i>	
Doggy 75	12
<i>Fresh lemon juice, gin, simple syrup, bubbly (add lavender +0.75)</i>	
Wooffle Old Fashion	13
<i>Bourbon, maple syrup, lime, vanilla, simple syrup, topped with mini waffle</i>	
Smores Martini	13
<i>Chocolate liqueur, coffee liqueur, vanilla vodka, heavy cream, graham crumbles & toasted marshmallow</i>	
Classic Moscow Mule	11
<i>Vodka, simple syrup, lime & ginger beer.</i>	
Old Fashion	12
<i>Bourbon, simple syrup & angustine bitters</i>	
Mimosa	9
<i>Bubbly & choice of fresh juice (orange, guanabana, acerola, parcha o tamarindo)</i>	

THE CLASSICS

Margaritas \$10

- Classic
- Passion fruit
- Orange
- Guanábana
- Acerola
- Tamarindo

Mojitos \$10

- Classic
- Passion fruit
- Orange
- Guanábana
- Acerola
- Tamarindo

Beers

- Heineken 5
- Michelob 5

Local Beer

- Ocean Lab BOB (Orange) 7
- Ocean Lab Baraka (Coffee) 7
- Ocean Lab Mambo (Pasion Fruit) 7
- Ocean Lab Blonde 7
- Medalla 4
- Cerveza Camacho (IPA, LAGER, MANGO PIÑA SOUR) 7



ESPRESSO MARTINI



.....

ESPRESSO MARTINI MENU

.....

Espresso Martini

12

Vodka, Coffee liqueur, Espresso, vanilla simple syrup

Add flavors: \$.75 (each)

French Vanilla / Praline / Hazelnut / Pumpkin Spice / Almond / Coconut / Peppermint/ Pistachio

.....

SPECIAL MARTINIS

.....

\$14

Dirty Chai Martini

Vodka, Coffee liqueur, Espresso, Chai, topped with vanilla cold foam & cinnamon

Mocha Martini

Vodka, Coffee liqueur, Espresso, vanilla simple syrup, chocolate

Orange Tequila Martini

Tequila, triple sec, Coffee liqueur, Espresso, vanilla simple syrup

Salted Caramel Martini

Vodka, Coffee liqueur, Espresso, salted caramel, dash of cream



Mocha Martini



Espresso Martini



Salted Caramel



Rajah

Ella

Lucas



LUCAS & ELLA
AGUADILLA PUEBLO