



SOPAS | SOUPS

Sancocho Dominicano \$242

Receta tradicional de la Republica Dominicana

Dominican Sancocho \$242

Traditional recipe from the Dominican Republic

Asopao de Camarón \$286

Sopa de arroz con camarón, cilantro y perejil

Shrimp Asopao \$286

Rice soup with shrip, cilantro and parsley

Sopa de Auyama \$187

Sopa del día a base de calabaza

Auyama Soup \$187

Soup of the day with pumpkin

Sopa del Chef \$187

Chef's Soup \$187





PLATILLOS PRINCIPALES

MAIN COURSES

Mero Isleño (220 g)* \$407

Filete de pesacdo a la plancha servido con salsa de tomate y pimientos

Island Snapper (220 g)* \$407

Grilled fish fillet served with tomato and bell pepper sauce

Pollo al Limón (500 g)* \$363

Pollo horneado a las finas hierbas con limón

Lime Chicken (500 g)* \$363

Baked chicken with fine herbs and lime

Chicharrón de Pollo (200 g)* \$319

Pechuga de pollo rebosada y marinada con un condimentos frescos, servida con tostones

Chicken Chicharron (200 g)* \$319

Battered chicken braeast, marinated with fresh condiments, served with tostones

Camarones al Mojo de Ajo (200 g)* \$484

Shrimp with Garlic (200 g)* \$484



Camarones a la Criolla (200 g)* \$484

Shrimp Creole Style (200 g)* \$484

Camarones al Coco (200 g)* \$484

Shrimp with Coconut (200 g)* \$484

Salmón a la Chinola (200 g)* \$737

Bañado con salsa de maracuyá, servido sobre ensalada

Salmon Chinola Style (200 g)* \$737

Covered with passion fruit sauce, served over salad

Pulpo a los Cuatro Ajíes (300 g)* \$737

Tatemado y montado sobre una cama de papas horneadas, bañado con adobo de cuatro chiles, servido con cremoso de aguacate y zanahoria

Octopus with Four Peppers (300 g)* \$737

Grilled and served over a baked potato bed, covered with a four-pepper salsa, served with avocado cream and carrot

Langosta Caribeña (200 g)* \$1,595**

Cola de langosta bañada con mantequilla al romero, servida sobre ensalada tropical.

Caribbean Lobster (200 g)* \$1,595**

Lobster tail covered with rosemary butter, served with tropical salad

Chillo Frito (350 g)* \$583

Huachinango frito sazonado con finas hierbas, servido con ensalada de la casa

Fried Chillo (350 g)* \$583

Fried snapper seasoned with fine herbs, served with house salad





Risotto Mar Negro (200 g)* \$583

Con camarones, pulpo, tinta de calamar y trozos de piña, servido con limón eureka asado

Black Sea Risotto (200 g)* \$583

With shrimp, octopus, calamari ink and pineapple pieces, served with grilled eureka lime

Calamar al Coco (200 g)* \$484

Aros de calamar empanizados con coco, servidos con aderezo de mango.

Coconut Calamari (200 g)* \$484

Calamari rings covered with grated coconut, served with mango.



Rib Eye en Salsa de Hongos (350 g)* \$1,155**

Servido con una salsa de hongos a las finas hierbas

Rib Eye in Mushroom Sauce (350 g)* \$1,155**

Served with mushroom and fine herbs sauce





Caña Criolla (250 g)* \$660

Lomo de res montado sobre una cama de salsa criolla

Caribbean Loin (250 g)* \$660

Beef loin served over a creole sauce bed

Lasaña Caribeña \$385

Láminas de plátano macho en capas, rellena de carne criolla gratinada con queso parmesano

Caribbean Lasagna \$385

Plantain slice layers stuffed with creole meat with cheese au gratin

Hamburguesa de Rib Eye (200 g)* \$410

Rib eye montado sobre vegetales, gratinada con queso manchego y cebolla caramelizada

Rib Eye Burger (200 g)* \$410

Rib eye served over vegetables, au gratin with manchego cheese and caramelized onion

Hamburguesa de Camarón (200 g)* \$410

Con pimientos y cebolla, servida sobre ensalada de arúgula

Shrimp Burger (200 g)* \$410

With bell peppers and onion, served over arugula salad





GUARNICIONES SIDE DISHES

Moros y Cristianos \$143

Arroz con frijol al estilo único del Caribe

Moors and Christians \$143

Rice and beans with the unique style of the Caribbean

Mofongo \$143

Combinación de plátano macho, ajo y carne de cerdo, todo en un solo bocado

Mafongo \$143

Combination of plantain, garlic and pork meat, all in one bite



Yuca Mash \$143

Puré de yuca con queso parmesano y mantequilla

Yuca Mash \$143

Mashed cassava with Parmesan cheese and butter

Tostones \$143

Frituras de plátano macho

Tostones \$143

Fried plantain mash





Mangú de Plátano \$143

Puré de plátano macho con un toque de mantequilla, servido con cebolla

Plantain Mangu \$143

Mashed plantain with a touch of butter, served with onion

Chips de Yuca \$143

Cassava Chips \$143

Puré de Camote \$143

Mashed Sweet Potato \$143

Arroz Blanco \$143

White Rice \$143

Berenjena a la Parmesana \$143

Bañada con salsa de tomate, gratinada con queso parmesano

Eggplant Parmesan Style \$143

Covered with tomato sauce, au gratin with Parmesan cheese





MENÚ PARA NIÑOS

KIDS MENU

Espagueti Rojo \$187
Red Spaghetti \$187

Espagueti a la Crema \$187
Spaghetti with Cream \$187

Espagueti a la Mantequilla \$187
Spaghetti with Butter \$187

Mini Hamburguesa (150 g)* \$231
Servida con papas a la francesa
Mini Burger (150 g)* \$231
Served with French fries

Dedos de Pollo (150 g)* \$198
Servida con papas a la francesa
Chicken Fingers (150 g)* \$198
Served with French fries

Dedos de Pescado (150 g)* \$198
Servida con papas a la francesa
Fish Fingers (150 g)* \$198
Served with French fries

