

SMALL PLATES

BREAD SELECTION

4

Piquillo & Truffle Butter

HOME-MARINATED OLIVES

4

Kalamata, Picual, Gordal

CHICHARÓN DE CERDO

4

Lemon, Chili Powder and Yogurt

SPANISH-STYLE "JAMÓN" CROQUETTES

4

SPANISH-STYLE SPINACH AND

RAISIN CROQUETTES

4

ZUCCHINI CHIPS

4

Cajun Spices, Special Sauce

STARTERS & SALADS

CRUDITÉS "FAIT-MAISON" - Seasonal Vegetables and Beet Romesco	10
PRAWN & AVOCADO SALAD - Dominican Citrus and Passion Fruit Dressing	15
MINITAS GREEK SALAD - Tomatoes, Kalamata, Feta, Cucumber, Onion, Jumbo Capers and "Piparras"	14
PERUVIAN "CHARAPITAS" - Chicken Wings, Pineapple Chutney, Red Onions, Cilantro	12
"LANGOSTINOS FRITOS" - Citrus-Marinated	15
TOMATO, BURRATA, AND FENNEL SALAD - Assorted Tomatoes, Fennel two-ways, Anchovies	12
XXL PRAWNS - Garlic and Cilantro Compound Butter, finished over Charcoal	10 p/unit
BEET SALAD - Roasted Carrots, Arugula, Goat Cheese, "à l'ancienne" Mustard	12
AREPAS - Short Ribs, "Asado Negro"	8
FRIED CALAMARI - Grilling Spices, Aji Panka, Organic Honey	10
GRATINATED SCALLOPS - Leek Duxelle, Comté Cheese	12
MUSSELS - Slightly Spicy Pomodoro, Nut "Picada", Toasted Country Bread	14
KING CRAB - Charcoal Roasted, Truffle Butter	24 p/Lb.

Prices are Subject to a 10% Service Charge plus a 18% Legal Tax (ITBIS). May be Paid in Dominican Pesos at the Current Exchange Rate.

CRUDOS

SEAFOOD PLATTER - Stone Crab, King Crab, Scarlett Prawns, Lobster	36
TUNA CRUDO - Red Tuna, Onions, Capers, Tonnato Sauce, Dijonnaise	12
LOCAL "CARITE" TRADITIONAL CEVICHE - Roasted Avocado, Corn, Sweet "Camote"	10
"CHIFA" SALMON CEVICHE - Leche de Tigre, Ponzu, Red Onion, Cilantro, Quinoa "Soufflee"	12
STEAK TARTARE - Quinoa, Tzatziki, Muhammara	14
MARINATED SALMON - Citrus-Marinated Salmon, Greek Yogurt, Avocado, "Coca" Bread	10
COLD ALMOND "AJO BLANCO" - Mango "Granita", Botarga	8

VEGETABLE FORWARD

FLAME-ROASTED SHISHITO PEPPERS - Sour Cream, Yogurt, Lemon Zest	8
GRILLED EGGPLANT - Miso and Sesame Glaze	8
CHARCOAL GRILLED GREEN ASPARAGUS - Parmesan, Arbequina Olive Oil, Hollandaise	10
GRILLED ENDIVES - "Meunière" Butter	8
KALEÇOTADA - Romesco Sauce, Olive Oil	8

PIZZAS

MARGHERITA - San Marzano Tomatoes, Mozzarella, Basil, E.V. Olive Oil	10
BURRATA - Tomato, Peperoncino, Fresh Oregano, Pimentón	12
'NDUJA - Spicy Calabrian 'Nduja, San Marzano Tomatoes, Mozzarella, Parmesan	12
IBERIAN - Goat Cheese and Truffle Crema, "Jamón", Cherry Tomatoes, Arugula	14

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BURGERS & ROLLS

LAMB BURGER - Roasted Bell Pepper Purée, Feta, Boston Lettuce, “à l'ancienne” Mustard	14
ALL-AMERICAN BURGER Brisket & Chuck Patty, Aged Cheddar, Applewood Bacon, Boston Lettuce, Tomato, Onion	16
TUNA CLUB - Tuna Tataki, Wakame, Wasabi Mayo, Avocado, Cereal Bread	12
LOBSTER ROLL - Brioche Bread, Cilantro, Harissa, Lemon Zest	14

RICES & FIDEUAS

CHICKEN AND PORK PAELLA - Bomba Rice, “Sofrito”, Chicken, Pork Sausage (2 person min.)	16 plp
SHELLFISH PAELLA “DEL SEÑORET ” “Bomba” Rice, Squid and Shrimp “Soffrito”, Lobster, White Fish (2 person min.)	20 plp
SHELLFISH FIDEUÁ - Toasted “Fideos”, Shrimp, Lobster, White Fish	22 plp
VEGETARIAN FIDEUÁ - Toasted “Fideos”, Sautéed Vegetables	16 plp

PASTAS

CALAMARETTI - Butter, Capers, Zucchini, Asparagus, Lemon Zest, King Crab	24
SPAGHETTI ALLE VONGOLE Little-Neck and Manilla Clams, E.V. Olive Oil, White Wine, Garlic, Parsley	22
CHEF'S SPECIAL CANNELLONI - Three-Meat Filling, Tomato Compote, Vegetable Jus	18
AMATRICIANA ESTIVA - Casarecce, Guanciale, Cherry Tomatoes, Basil, Pecorino	16

AL CARBÓN

THESE DISHES ARE FINISHED IN OUR JOSPER, A CLOSED BARBECUE COMBINATION OF GRILL AND OVEN THAT WORKS 100% WITH CHARCOAL.

WHOLE ROASTED MEDITERRANEAN BRANZINO Fried Herbs, Grilled Lemons	30
GRILLED SEAFOOD PLATTER Market Fish, Lobster, Scallops, Shrimp, Octopus, Calamari	38
OCTOPUS Garlic Vinaigrette, Traditional Romesco, Aji Panka Jus	22
SALMON FILLET Yogurt, Artichokes, Tapenade	24
32OZ BONE-IN RIB-EYE Seasoned Fries, Salad with Mustard Vinaigrette	75
SKIRT STEAK Finished over Charcoal, Sun-Dried Tomato Chimichurri	25

OTHER ENTRÉES

DOMINICAN FRIED FISH, MINITAS-STYLE Marinated Red Snapper, Creole Seasoning	28
POLLO AL MATTONE Lemon and Thyme Marinade, Zucchini, Caper Butter	20
LAMB SHOULDER Sous-Vide, Rosemary, Pepper, Baby Potatoes, Asparagus	24

SIDES

BABY POTATOES Charcoal Roasted, Maldon Salt Flakes	5
FRENCH FRIES Seasoned with Herbes de Provence	4
TOSTONES Dominican Fried Plantain	4
BROCOLETTI Sautéed with E.V. Olive Oil	5

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GENERAL MANAGER
Martin Witt

CHEF DE CUISINE
Steve Provost

EXECUTIVE CHEF
Anthony Masas

CAFÉ / COFFEE & TE / TEA

Americano	US \$4.00
Espresso	US \$3.00
Cappuccino	US \$4.00
Chocolate	US \$3.00
Cortado	US \$4.00
Te Variados / Assorted Tea	US\$3.00

VINOS PARA POSTRE DESSERT WINES

Mouton Cadet Sauternes Reserva	US \$9.00
Ochoa Moscatel	US \$8.00
Noval Porto Black	US \$10.00
Graham's Porto 10 Years	US \$14.00
Noval Porto 20 Years	US \$23.00
Sanchez Romate Sherry Pedro Ximenez	US \$8.00

Los precios están sujetos al 10% de servicio legal más el 18% de ITBIS. Pueden ser pagados en pesos dominicanos a la tasa de cambio actual. / All prices are subject to 10% service charge plus 18% legal tax (ITBIS) May be paid in Dominican pesos at current exchange rate.

DESSERTS

Ingredientes de Nuestra Tierra, Interpretados a Nuestra Manera
LOCAL INGREDIENTS INTERPRETED OUR WAY FOR A
FUN & CREATIVE SWEET FINALE

\$10 c/u

MANI

Bizcocho Fluido de Mani "a la mode"
Molten Peanut Cake a la Mode

COCO

Crème Brûlée de Coco Asado
Roasted Coconut Crème Brûlée

MAIZ

Flan de Majarete, Espuma de Queso Fresco,
Caramelo y Palomitas
Majarete Flan, Cheese Foam,
Caramel and Popcorn

GUAYABA

Cobbler de Guayaba con Chantilly de Vainilla
Guava Cobbler with Vanilla Chantilly

SUSPIRO

Merengue Seco, Espuma de Yogurt, Frambuesa
Lyo y Remolacha
Dry Meringue, Yogurt Foam, Raspberry Lyo and Beet