

FEED THE BODY NOURISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.
Available: from 12:00 p.m. to 10:30 p.m

TO BEGIN

Soup or cream of the day US 7

Tropical ceviche US 22

Cubes of fish and shrimp with onion, garlic, coriander, pepper, lemon juice, roasted pineapple and cashew seeds. With sweet potatoes, crispy Peruvian corn and green banana chips

Roasted octopus with grilled potatoes and olive oil US 14

Tentacles of marinated grilled octopus with chimichurri sauce and botija olives

Tuna Tataki US 14

Togarashi sealed tuna loin, white and black sesame with Nikkei sauce

Nem US 14

Poached shrimp, lettuce, peppers, mango and rice noodles wrapped in sheets of rice with sweet and sour sauce and passion fruit reduction

Fish cakes with coriander and aioli creole sauce US 8

SALADS

Quinoa salad US 10 

With grilled vegetable brunoised, olive oil, fresh herbs, roasted sunflower seeds and grilled chicken breast

Garden salad US 12

Mixed lettuces, basil leaves and arugula, slices carrot and cucumber, olives, cherry tomatoes, marinated cheese with dressing of lemon, olive oil and thyme with crispy chicken fingers

Arugula salad US 12


Arugula leaves with goat cheese truffles, pumpkin baked with honey and rosemary, roasted pumpkin seeds, almonds, sheets parmesan, olive oil and balsamic reduction

ENTREES

OUR SUSHIS

Japanese California roll US 16 
Avocado, cucumber, lettuce, crab meat and fish roe

Wild salmon and avocado dragon rolls US 22 
Salmon, avocado, sushi nori, chili garlic and teriyaki sauce

Chicken and mango spring roll US 10 
Poached chicken, mango, onion, coriander, lettuce, cucumber and red chili

Shrimp nigiri with eel sauce US 16

Red snapper filet marinated with rum, coriander and garlic US 18
With mashed pumpkin, zucchini and white wine sauce with butter

Salmon filet in almond pesto crust US 20

Angus beef filet with asparagus and creamed potatoes, rosemary and cheese US 22


Grilled lobster with citrus butter, chili and garlic (p/pound) US 30
With leaves salad, cherry tomatoes, avocado and mashed potatoes with thyme

Cubes of curry chicken breast and shrimps with jazmine rice and roasted peanuts US 18

Our pastas (spaguettis, penne or fusili) US 12
Sauces: mushrooms with serrano ham. Sauteed shrimps with fresh dried tomatoes, pomodoro, Alfredo or bolognese

Mac N' Cheese with bacon US 12

Turkey breast with honey and 5 peppers US 20 

Grilled chicken breast US 12 
With coriander, parsley, tomato, pumpkin seeds and mashed sweet potato

A 10% gratuity and applicable Dominican sales tax is added to each guest check.

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

***These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital.**

Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2013 Starwood Hotels and Resorts Worldwide, Inc.



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SANDWICHES & BURGERS

Pastrami sandwich with preserved tomatoes, mushroom
Cream and arugula US 14

Club Sandwich Deluxe US 12
Tomato, lettuce, bacon, egg, ham, cheese and chicken with fries

Philly cheese steak sandwich US 18

Grilled portobello sandwich and swiss cheese with
caramelized onions US 14 

Angus Prime burger US 14
With cheese US 15
Bacon cheese US 16

Veggie burger US 10
Lentils, eggplant, carrot, onion, garlic and parsley

THE CHEF'S CORNER

The essence of each chef is in its roots, we invite you to try this selection of Peruvian dishes from the lands of our Executive Chef Carlos Robles
Enjoy it !

Peruvian ceviche US 20
Fresh fish with lime, coriander, sweet potato, yellow peruvian chili pepper
and corn nuts

Fish carpaccio US 14
With ginger and emulsion of olive oil, lime and peruvian chili with sweet
potato chips

Boneless chicken drumstick US 10
Marinated chicken thigh in anticucho dressing served with cocktail
potatoes

Fried cassava rolls stuffed with gouda anda huancaína sauce US 8

Peruvian sauteed loin US 22
Strips of beef tenderloin sauteed with onion, tomato, garlic and soy sauce
with white rice and roasted potatoes

Chaufa rice US 20
Whit shrimp and lobster, fried rice with garlic, ginger, fine leek, egg
omelette and soy sauce with butter crustaceans

OPTIONS US 3

French fries

Sauteed vegetables

Rosemary sauteed potatoes

Rice of the day

Gratinated mashed cassava

FINALE

3 textures chocolate US 9
Crème brûlée and chocolate mousse with dark chocolate sauce
and almond reward

Seemi sphere passion fruit, orange and
white chocolate US 9
Reduction passion fruit mousse with orange and white chocolate
biscuit base and toasted almonds

Mango cheesecake US 9

Guava mousse US 9 

Seasonal fruits platter US 8

Baskin Robbins ice cream US 9



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