

FEED THE BODY NOURISH THE SOUL

Our Superfoods menu includes revitalizing dishes elaborated with healthy ingredients filled with nutrients and antioxidants with a delicious taste so you can fill energized the entire day. **Available from 06:00 p.m. until 10:30 p.m.**

STARTERS

CREAM OR SOUP OF THE DAY

LENTIL CAPPUCCINO *gf*

With parmesan cookies

ARTICHOKE AND SPINACH DIP

Served with chips

TUNA TIRADITO *gf*

Served with Nikkei sauce, shiitake mushrooms, avocado, chives, cashew seed and Sesame seed.

BEEF TARTARE *gf*

Served with parsley, chives, capers and quail eggs.

LOBSTER CARPACCIO *gf*

With yellow pepper sauce, olive oil and lime.

MIXED GREENS SALAD *gf*

With spinach, caramelized walnuts, tomatoes, goat cheese toast, mustard dressing, honey from our Puntacana Foundation and olive oil.

CLASSIC CAESAR SALAD

W/Chicken | W/Shrimp

DRIED FIG SALAD *gf*

With pear and blue cheese with raspberry vinaigrette

GRILL

When selecting a cut, you can choose an option from the following dishes: (French fries , Onion rings , Rice of the day or Vegetables of the day )

GRILLED CHICKEN BREAST *gf*

BUFFALO CHICKEN WINGS

CATCH OF THE DAY (P/POUND) *gf*

LOBSTER (P/POUND) *gf*

GRILLED SALMON 8 OZ *gf*

RED SNAPPER FILET *gf*

SKIRT STEAK 10 OZ *gf*

RIBEYE 10 OZ *gf*

BBQ PORK BABY BACK RIBS *gf*

½ rack | Whole rack

GRILLED VEGETABLES *gf*

Bell peppers, onions, tomatoes, asparagus, zucchini, eggplant and mushrooms.

BBQ TO SHARE

When selecting a cut you can choose an option from the following dishes: (French fries , Onion rings , Rice of the day  or Vegetables of the day )

SEAFOOD BBQ *gf*

Octopus, calamari, fish, shrimps and lobster. 2 PAX

BRASSAS BBQ

Chicken, sausage, chorizo, pork chops, fish, skirt steak, short rib. 2 PAX

SAUCES: BBQ sauce, Pineapple chutney, roasted garlic oil, parsley butter, chimichurri and spicy chimichurri

MAIN COURSE

LAMB CHOPS *gf*

With Dijon mustard, almonds, mint, creamy orzo and vegetables.

GRILLED RIB EYE *gf*

Served with grilled asparagus, mashed potatoes and porcini mushroom sauce.

RED SNAPPER FILET

In shrimp sauce, served with creamy cassava and vegetable tartar.

GRILLED SALMON

With honey from our Puntacana Foundation, served with roasted garlic, mashed potatoes, arugula and asparagus.

LOBSTER THERMIDOR

With brandy, chives, bechamel sauce and mozzarella, served with sautéed cocktail potatoes.

RISOTTO

With mushrooms and shrimp with butter garlic and fine herbs.

ANGUS BEEF FILET *gf*

With 2 reductions sauce

BRAISED RIBS *gf*

Slow cooking short ribs, served with potato puree and roasted garlic and sautéed vegetables

ANGUS PRIME BURGER

W/Cheese | W/Cheese and bacon

CHEF'S BURGER

Angus prime burger, served with dried tomato, crispy onion, sautéed mushrooms, manchego cheese and French fries.

You can choose an option from the following side dishes: (French fries, Fried Plantains or Onion rings)

OUR PASTAS

(Spaghetti, penne pasta, gluten free pasta, wheat pasta).

SAUCES: Alfredo, pomodoro, pesto and butter.

SPAGHETTI FRUTTI DI MARE

A selection of mixed seafood sautéed in garlic and olive oil with a touch of tomatoes

CHICKEN PENNE WITH PROSCIUTTO

Grilled chicken cubes sautéed in a creamy prosciutto, onions and peas sauce.

SIDES

FRENCH FRIES

ONION RINGS *gf*

MASHED POTATOES *gf*

MIXED VEGETABLES *gf*

WHITE RICE *gf*

TOSTONES *gf*



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

Take-out orders will be charged an extra US\$1 per meal, for the use of containers.

A 10% of legal tip will be charged on each ticket as well as a sales tax (ITBIS) Service charges and government taxes are additional.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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FINALE

CHOCOLATE LAVA CAKE

Served with praline ice cream and vanilla sauce

PASSION FRUIT MOUSSE WITH BERRIES

3 MILKS CAKE WITH CARAMEL SAUCE

BASKIN ROBBINS ICE CREAM

CHEESECAKE WITH BERRIES SAUCE

CHEF'S CORNER

The essence of every cook is found in their roots, we invite you to taste this selection of peruvian dishes from the land of our Executive **Chef Carlos Robles. Enjoy!**

PERUVIAN CEVICHE *gf*

Fresh fish with lime, cilantro, sweet potatoes, peruvian yellow pepper and cancha corn.

FISH TIRADITO *gf*

Slices of fresh fish, ginger, olive oil and lime emulsion, ginger, peruvian yellow peppers and sweet potatoes chips.

BONELESS CHICKEN THIGHS *gf*

ANTICHUCHO

Chicken thighs marinated in antichuco and served with baby potatoes.

YUCCA CROQUETTES

Filled with gouda cheese and served with Huancaína sauce.

PERUVIAN SAUTEED BEEF FILET

Beef slices sautéed with onions, tomatoes, garlic and soy sauce served with white rice and roasted potatoes.

CHAUFA RICE

Fried rice with shrimp, garlic, ginger, chives, thin omelette, soy sauce and crustacean butter.

CHICKEN AJI *gf*

Served with white rice, potatoes and black olives

TUNA CEVICHE

With crispy calamari

DOMINICAN CORNER STARTERS

DOMINICAN SOUP

With white rice and avocado

SHRIMP RICE STEW WITH BEER

CASSAVA AND SHRIMP SALAD

MOFONGO

With beef or pork meat

MAIN COURSE

BOCA CHICA STYLE FRIED FISH

FISH FILET *gf*

With coconut sauce

GARLIC SHRIMPS

RICE WITH SHRIMPS

TRADITIONAL GOAT MEAT

With rum

DOMINICAN FRIED CHICKEN

DOMINICAN SIDE DISHES

WHITE RICE AND RED BEANS OR

GREEN PEAS STEW *gf*

AVOCADO SALAD *gf*

FRIED GREEN PLANTAINS *gf*

CASSAVA WITH GARLIC AND ONIONS *gf*

DOMINICAN DESSERTS

RICE PUDDING *gf*

SWEET CURDLED MILK *gf*

CORN PUDDING *gf*

SWEET COCONUT CUSTARD *gf*



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