



PUNTACANA RESORT

Founded and designed by Oscar de la Renta in 1996, we celebrate our rich culinary heritage with the freshest local fish and seafood. Our cuisine highlights the essence of Caribbean coastal dining, combining vibrant ingredients and refined techniques, all set against a backdrop of magnificent ocean views in an elegant setting.

GARDEN

BABY ROMAINE & BASIL	18
Guanciale, Feta, Candied Cashews, Croutons, Basil Dressing (N*)	
PARMESAN EGGPLANT CARIBBEAN STYLE	18
Breaded Eggplant, Sweet Plantain, Mozzarella, Aurora Sauce (Veg)	
MEDITERRANEAN SALAD	22
Mesclun, Tomatoes, Kalamata Olives, Pinenuts, Sherry Vinaigrette (GF, LF, V, N*)	
MUSHROOM CEVICHE	18
Oyster Mushrooms, Lime, Red Onions, Cucumber, Chulpe Corn, Vegan Leche de Tigre (GF, LF, V)	
HEIRLOOM TOMATO CARPACCIO	14
Pinenuts, Basil, Olive oil, Citronette (LF, GF, V, N*)	

FROM OUR NETS

LA YOLA SALAD	18
Mesclun, Shrimps, Mussels, Squid, Kalamata Olives, Citronette (GF)	
WAHOO CEVICHE	21
Leche de Tigre, Ripe Plantain, Cilantro, Coconut Chips, Avocado (GF, LF, S)	
SEAFOOD SALPICON	21
Baby Squid, Octopus, Shrimp, Cilantro & Jalapeño Marinade, Cocktail Sauce (GF, LF, S)	
SALMON TIRADITO	21
Roasted Pineapple, Citrus Wedges, Avocado, Ponzu Sauce, Olive Oil (GF, LF)	
LOCAL SPIDER CRAB DIP	24
Creamy Spinach, Parmesan & Cassava Croutons, Yaniqueque	
TOMATOSA SOUP	20
Clams, Mussels, Squid, Shrimp, Snapper, Tomato Broth, Peperoncino, Capers, Garlic Toast (LF, S)	
GRILLED OCTOPUS	24
Romesco Sauce, Almonds, Fingerling Potatoes, Cherry Tomatoes (GF, N*)	
BROWN BUTTER SCALLOPS	22
Guanciale, Turnip Purée, Creamy Cauliflower, Pinenuts & Jalapeño Chutney (GF, S, N*)	

RICE & PASTA

ASPARAGUS RISOTTO	28
Green & White Asparagus, Spinach, Toasted Pinenuts, Oyster Mushrooms (GF, Veg, N*)	
OCTOPUS MELOSO	36
Sautéed in Garlic, Arborio Rice, Fumet, Paprika (GF, LF)	
SEAFOOD LINGUINI	28
Clams, Shrimps, Mussels, Squid, Octopus, Passata, Capers & Fresh Herbs (LF)	
LOCAL PRAWN SPAGHETTI	32
Garlic Butter, Prawn Coral, Peperoncino, White Wine, Rum (S)	
SEAFOOD ASOPADO	38
Squid, Prawn, Bell Pepper, Peas, Avocado, Cilantro (GF)	
SAUTÉED PENNE PASTA	22
Wild Mushrooms, Fresh Tomato & Basil (LF, V)	

FISH & SEAFOOD

“BOCA CHICA” STYLE RED SNAPPER	42
Whole Fried Fish, Pigeon Peas Rice, Coconut Sauce, Green Salad, “Tostones”	
TUNA STEAK	38
Lemon-Garlic Broccolini & Carrots, Homemade Rub, Vierge Sauce (GF)	
SALMON & CANNELLINI	44
Stewed Cannellini Beans, Guanciale, Arugula Pesto, Spinach, Cherry Tomato, Basil (GF, N*)	
WHOLE BAKED SEABASS (TO SHARE FOR 2)	75
Sweet Prawn & Spinach Farce, Leek Soubise, Potatoes, Roasted Vegetables, Fennel & Orange Salad (GF)	
PESCA VERDE	38
Local Red Snapper, Potatoes, Clams, Mussels, Green Garlic Sauce (GF)	
SEA BREAM LA YOLA	38
Creamy Mashed Potatoes, Zucchini, Cherry Tomatoes, Nerano Sauce (GF)	
CARIBBEAN LOBSTER *PRICE/POUND	55*
Whole Grilled Lobster, Grilled Vegetables, “Tostones”, Garlic Sauce (GF)	

MEAT

SURF & TURF	68
CAB Center-cut Tenderloin, Local Prawn, Black Garlic & Squid Ink Cream, Yuca Mash, Green Salad (GF)	

SIDE DISHES **6**

Mashed Potatoes
Organic Greens Salad
Yuca Mash
French Fries
Fried Green Plantains (Tostones)
Pigeon Peas Rice (Moro)
Grilled Vegetables

KIDS' MENU

PASTA **15**

Pomodoro Sauce (**LF, V**)

CHICKEN FINGERS **15**

French Fries (**LF**)

FRIED SQUID **15**

Tartar Sauce (**LF**)

BLACK ANGUS FILET 4 OZ **24**

Creamy Mashed Potatoes (**GF**)

PAN SEARED FISH FILET **22**

French Fries (**GF, LF**)

(GF) - Gluten free, **(LF)** - Lactose free, **(N*)** - Nuts, **(Veg)** - Vegetarian, **(V)** – Vegan, **(S)** - Spicy

10% gratuity and 18% tax will be added - please let us know if you have any allergies, as not all ingredients are listed.



PUNTACANA RESORT

Fundado y diseñado por Oscar de la Renta en 1996, celebramos nuestra rica herencia culinaria con el pescado y los mariscos locales más frescos. Nuestra cocina resalta la esencia de la gastronomía caribeña, combinando ingredientes vibrantes y técnicas refinadas, todo enmarcado por majestuosas vistas al mar en un entorno elegante

DEL JARDÍN

ROMANA Y ALBAHACA	18
Guanciale, Queso Feta, Cajuil, Crutones, Aderezo de Albahaca (N*)	
BERENJENA PARMESAN CARIBEÑA	18
Berenjena Empanizada, Plátano Maduro, Mozzarella, Salsa Aurora (Veg)	
ENSALADA MEDITERÁNEA	22
Mézcum, Tomate, Aceituna Kalamata, Piñones, Vinagreta de Jerez (GF, LF, V, N*)	
CEVICHE DE HONGOS	18
Hongos Ostras, Limón, Cebolla, Pepino, Maíz Chulpe, Leche de Tigre Vegano (GF, LF, V)	
CARPACCIO DE TOMATE ANCESTRAL	14
Piñones, Albahaca, Aceita de Oliva, Citronette (LF, GF, V, N*)	

DE LA RED

ENSALADA LA YOLA	18
Mézcum, Camarones, Mejillones, Chipirones, Aceituna Kalamata, Citronette (GF)	
CEVICHE DE WAHOO	21
Leche de Tigre, Plátano Maduro, Cilantro, Chips de Coco, Aguacate (GF, LF, P)	
SALPICÓN DOMINICANO	21
Chipirón, Pulpo, Camarón, Cilantro & Jalapeño, Salsa Coctel (GF, LF, P)	
TIRADITO DE SALMON	21
Piña Asada, Suprema de cítricos, Aguacate, Ponzu, Aceite de Oliva (GF, LF)	
DIP DE ESPINACA & CANGREJO LOCAL	24
Espinaca, Parmesano & Casabe, Yaniqueque	
SOPA TOMATOSA	20
Almejas, Mejillones, Chipirones, Camarones, Chillo, Caldo de Tomate, Peperoncino, Alcaparras, Pan de Ajo (LF, P)	
PULPO A LA PARRILLA	24
Salsa Romesco, Almendras, Papines, Tomate Cherry (GF, N*)	
VIEIRAS Y GUANCIALE	22
Guanciale, Puré de Nabo, Coliflor, Chutney de Piñones & Jalapeño (GF, P, N*)	

ARROCES & PASTA

RISOTTO DE ESPÁRRAGOS	28
Espárragos Verdes y Blancos, Espinaca, Piñones Tostados, Hongos Ostras (GF, Veg, N*)	
MELOSO DE PULPO	36
Salteado en Ajo, Arroz Arborio, Caldo de Pescado, Pimentón (GF, LF)	
LINGUINI DE MARISCOS	28
Almejas, Camarones, Mejillones, Chipirones, Pulpo, Passata, Alcaparras & Hierbas Frescas (LF)	
SPAGHETTI DE CAMARÓN DE RÍO	32
Mantequilla de Ajo, Coral de Camarón, Peperoncino, Vino Blanco, Ron (P)	
ASOPAO DE MARISCOS	38
Chipirón, Gamba, Pimientos, Guisantes, Aguacate, Cilantro (GF)	
PENNE SALTEADO	22
Hongos Silvestre, Tomate Fresco & Albahaca (LF, V)	

PESCADOS Y MARISCOS

CHILLO ESTILO “BOCA CHICA”	42
Pescado Entero Frito, Moro de Guandules, Salsa de Coco, Ensalada Verde, Tostones (LF)	
FILETE DE ATÚN	38
Brocolini y Zanahorias al Ajillo y Limón, Sazón de Mariscos, Salsa Virgen (GF)	
SALMÓN & ALUBIAS	44
Estofado de Alubias, Guanciale, Pesto de Rúcula, Espinacas, Tomate Cherry, Albahaca (GF, N*)	
LUBINA ENTERA AL HORNO (A COMPARTIR PARA 2)	75
Relleno de Camarón y Espinacas, Soubise de Puerron, Papas, Vegetales Rostizados, Ensalada de Hinojo y Naranja (GF)	
PESCA VERDE	38
Chillo Local, Papas, Almejas, Mejillones, Salsa Verde (GF)	
DORADA LA YOLA	38
Puré de Papa Cremosa, Calabacín, Tomate Cherry, Salsa Nerano (GF)	
LANGOSTA CARIBEÑA *PRECIO/LIBRA	55*
Langosta Entera al Grill, Vegetales al Grill, Tostones, Salsa al Ajillo (GF)	

MEAT

MAR Y TIERRA	68
Filete de Res Black Angus, Camarón de Río, Crema de Tinta de Calamar y Ajo Negro, Puré de Yuca, Ensalada Verde (GF)	

GUARNICIONES.....6

Puré de Papa
Puré de Yuca
Ensalada de Verduras Orgánicas
Papas Fritas
Tostones
Moro Dominicano
Vegetales al Grill

MENÚ DE NIÑOS

PASTA.....15

Salsa Pomodoro **(LF, V)**

DEDITOS DE POLLO.....15

Papas Fritas **(LF)**

CHIPIRONES FRITOS.....15

Salsa Tartar **(LF)**

FILETE DE RES BLACK ANGUS 4 OZ.....24

Puré de Papa Cremosa **(GF)**

FILETE DE PESCADO A LA SARTÉN.....22

Papas Fritas **(GF, LF)**

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