

SALADS

Mango & Avocado Salad \$16

Local Avocado, Red Onion, Fresh Mango, Arugula, Cilantro, Lime, Olive Oil

Caesar Salad \$16

Crisp Romaine, Garlic & Herb Crostini, Shaved Parmesan, Caesar Dressing

Add Chicken \$8 | Salmon \$10 | Shrimp \$10

Watermelon & Feta Salad \$16

Dominican Watermelon, Feta Cheese Local Citrus Segments, Watercress Greens, Sliced Red Onions, Sherry Vinaigrette

Roasted Beet Salad \$18

Roasted Beet, Maytag Blue Cheese Mousse, Avocado, Toasted Pistachios, Champagne Vinaigrette

APPETIZERS

Scallop Crudo \$19

Pea Shoot, Grapefruit and Orange, Black Salt, Truffle & Yuzu Infused Olive Oil Sliced Fresh Fish, Local Citrus Juice, Toasted Corn Powder, Crispy Culantro

Local Tiradito \$20

Tuna Tartare \$20

Avocado, Cilantro, Crispy Plantain Chips, Citrus Ponzu

Peruvian Ceviche \$20

Diced Local Fish, Mixed Rocoto Peppers, Sweet Potato, Charred Corn, Lime Juice, Aji Amarillo Sauce

Olive Oil Octopus \$29

Charred Octopus, Crispy Quinoa, Kalamata Olive Puree

Crispy Calamari \$18

Buttermilk-Marinated Calamari with Wasabi Aioli Sauté Mussels \$20

White Wine Sauce, Grilled Bread

18% Of tax and 10 % gratuity are not included. If you have allergies please alert us as not all ingredients are listed. We are concerned for your wellbeing. We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Please enjoy your time with us.



HANDHELDS

Fish Tacos \$19

Blackened Local Fish, Corn Tortilla, Avocado, Lime Sour Cream

Miami Cuban \$18

Slow-Roasted Pork, Sweet Ham, Homemade Pickles, Swiss Cheese, **Dijon Mustard**

Classic Turkey Club \$18

Turkey Breast, Sliced Avocado, Cherrywood Smoked Bacon, Mayo, LTO

Old School Cheese Burger \$21

Griddle-Seared Angus Blend, Wisconsin White Cheddar, LTO, House-Made Pickles

ENTREE

FROM THE OCEAN

Prawns \$33

Local Snapper \$32

Forbidden Rice, Roasted Garlic, Lemon & Herb Butter **Cilantro and Toasted Almond** Basmati Rice. **Thai Coconut Red Curry**

King Salmon \$33

French Lentil Stew, Raw **Provencal Salad**

FROM THE LAND

Sweet Babata. Crispy Onions, Cabernet Sauvignon Reduction

Gaucho-Style Skirt Steak \$35

Argentine Chimichurri

Rabo Encendio \$28

Spicy Oxtail Ragout, Fettuccine Pasta, Aged Parmesan, Lemon Ricotta Cream

SIDES **US\$8**

Grilled Sesonal Vegetables Garlic and Paprika Roasted Potatoes Truffle and Parmesan Fries

Baked Macaroni and Cheese Local Batata Purée **Crispy Yuca Cake**

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Filet Mignon \$37

Short Rib Tacos \$19

Braised Short Rib, Cilantro Leaves,

Queso Fresco, Crispy Green Apple Slaw, Avocado Cream

El Chimi (Dominican Burger) \$18

Chorizo-Flavored Burger Patty,

Sweet Slaw, Spicy Aioli

Paprika & Garlic Roasted Potatoes,



SALADS

Mango & Avocado Salad \$16

Local Avocado, Red Onion, Fresh Mango, Arugula, Cilantro, Lime, Olive Oil

Watermelon & Feta Salad \$16

Dominican Watermelon, Feta Cheese Local Citrus Segments, Watercress Greens, Sliced Red Onions, Sherry Vinaigrette,

Caesar Salad \$16

Crisp Romaine, Garlic & Herb Crostini, Shaved Parmesan, Caesar Dressing

Greek Salad \$18

Feta Cheese, Cherry Tomato, Cucumber, Roasted Peppers, Kalamata Olives, Onions, Lemon-Oregano Dressing

Add Chicken \$8 | Salmon \$10 | Shrimp \$10

HANDHELDS

Fish Tacos \$19

Blackened Local Fish, Corn Tortilla, Avocado, Lime Sour Cream

Miami Cuban \$18

Slow-Roasted Pork, Sweet Ham, Homemade Pickles, Swiss Cheese, Dijon Mustard

Classic Turkey Club \$18

Turkey Breast, Sliced Avocado, Cherrywood Smoked Bacon, Mayo, LTO

Old School Cheese Burger \$21

Griddle-Seared Angus Blend, Wisconsin White Cheddar, LTO, House-Made Pickles

Short Rib Tacos \$19

Braised Short Rib, Cilantro Leaves, Queso Fresco, Crispy Green Apple Slaw, Avocado Crema

El Chimi (Dominican Burger) \$18

Chorizo-Flavored Burger Patty, Dominican Sweet Slaw, Spicy Aioli

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DESSERTS US\$12

APPLE TATIN

Baked Apples, Vanilla Ice Cream

PAIN PERDU

Brioche Bread, Dark Chocolate, Sugared Almonds, Chantilly

BAKLAVA

Filo Pastry, Pistachios, Walnuts, Honey, Rose Syrup

ICE CREAMS AND SORBETS Crispies and Nuts

MANGO LASSI

Creamy Mango, Yoghurt, Spices, Mango Ice Cream

SEASONAL FRUIT PLATE \$10

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COCKTAILS \$12

Beer Margarita

White Tequila Don Julio, Cointreau, Lime, Canita Beer Lager White Tequila Don Julio, Triple Sec, Soursop, Basil, Lime

Margarita de Guanábana

Mezcalita Azul

Mezcal Verde Amaras, Blue Curacao, Lemon, Rosemary and Agave Infusión

Areito

Mama Juana Candela, Dry Vermouth, Tropical mix. Caipiri-Rosa

Amazonia Cachaca, Aperol, Grapefruit, Lime. **Spicy Passion**

Tanqueray Gin, Cocoa Liqueur, Campari, Ancho Chile, passion fruit.

Sinfonía Tropical

Vodka Tito's, Pineapple, Lime

Pink Breeze

Tito's Vodka, Rosé Wine, Grapefruit, Strawberry, Sour. Rosé

Vodka Tito's, Pink Wine, Rosé Infusion.

Malbec Sour Jim Beam Bourbon Whiskey, Malbec Red Wine, Sour. Watermelon Spritz

Tito's Vodka, Aperol, Prosecco, Watermelon

Pineapple & Honey Swizzle

Brugal Extra Viejo, Pineapple, Lemon, Honey, Angostura, Mint.

Morir Soñando / Alcohol-Free \$10

Orange & Passion Fruit Juice, Evaporated Milk.

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