

SOUPS & SALADS

ENSALADA DEL HUERTO & ABANICO DE AGUACATE CON CROQUETAS DE QUESO DE CABRA, ARANDANOS & ALMENDRAS CARAMELIZADAS EN VINAGRETA DE NARANJA \$495.00

Garden avocado salad with goat cheese croquettes,cranberries & caramelized almonds in a orange citrus vinaigrette

* CON POLLO /ADD CHICKEN \$200.00

CREMA DE HABICHUELAS NEGRAS & TOCINETA \$425.00

Black bean & bacon soup



CEVICHE DE DORADO Y AGUACATE \$595.00

Citrus marinated mahi ceviche & avocado

CEVICHE MIXTO DE CAMARONES, CALAMARES & PESCADO \$695.00

Shrimp,calamari and fish citrus ceviche

APPETIZERS

CROQUETAS DE POLLO & AIOLI DE CHIPOTLE \$299.00

Chicken croquettes and chipotle aioli

CROQUETAS DE YUCA RELLENAS DE QUESO CHEDDAR \$350.00

Yuca croquettes stuffed with cheddar cheese

MOFONGUITOS DE CHICHARRON DE CERDO & GUACAMOLE \$395.00

Pork belly bites & guacamole in plantain baskets

NACHOS CON GUACAMOLE & PICO DE GALLO \$395.00

Tortilla chips served with guacamole & pico

MOFONGUITOS DE CAMARONES AL AJILLO \$495.00

Garlic shrimp stuffed plantain baskets

NEW MOFONGUITOS DE CERDO MECHADO BARBACOA \$450.00

Bbq Pulled pork stuffed plantain baskets

👑 NACHOS CARGADOS DE : POLLO MECHADO O BBQ PULLED PORK O CHILI CON CARNE + CHEDDAR ,GUACAMOLE, PICO DE GALLO Y CREMA AGRIA \$595.00

Loaded nachos covered in BBQ pulled pork,chicken tinga or chili beef

QUESADILLA DE POLLO O CERDO

MECHADO BARBACOA \$495.00

Cheesy chicken or pulled pork barbacoa quesadilla

CAMARONES CRUJIENTES AL COCO Y ALIOLI DE PIÑA COLADA \$550.00

Crispy coconut shrimp and piña colada dipping sauce

NEW FRITURAS DEL MAR :

CAMARONES,CALAMARES & PESCADO

\$795.00

Mixed fried seafood :

Fish, shrimp and calamari



CANTINA CREATIONS

POLLO 026 RELLENO DE QUESO
MOZZARELLA & PLATANO MADURO EN
SALSA DE HONGOS & PURE DE YUCA
GRATINADO \$695.00

Crispy chicken 026
stuffed with mozzarella
cheese and sweet
plantain & whipped yuca
gratin

NEW 'EL BARRIGON' CHICHARRON DE
CERDO & PURE DE YUCA GRATINADO
\$895.00

Twice cooked pork belly
& yuca gratin

NEW BISTEC ENCEBOLLADO SERVIDO CON
ARROZ & HABICHUELAS O TOSTONES
\$895.00

Grilled thin sliced
steak topped with onions
served with rice & beans
or mashed plantains

FILETE DE DORADO AL SARTEN EN SALSA
DE COCO CURRY O AJILLO SERVIDO CON
TOSTONES \$895.00

Fresh Mahi in coconut
curry or garlic sauce
served with fried mashed
plantains

CHILLO FRITO BOCA CHICA \$1,200.00 PL
Whole fried red snapper

NEW CREPE DE POLLO & PLATANO MADURO
GRATINADO \$550.00

Chicken and sweet
plantain savory crepe

🍴 FAJITAS DE POLLO O FILETE DE RES &
QUESO SERVIDAS CON GUACAMOLE,
PICO DE GALLO Y CREMA AGRIA \$595.00 /
\$795.00

Sizzling chicken or
Philly cheesesteak
fajitas with
guacamole,pico de gallo
& sour cream

🍴 TRIO DE TACOS : POLLO
MEX,CHICHARRON DE CERDO,CHILI
CON CARNE O CERDO MECHADO
BARBACOA \$495.00

Taco trio choice of
chicken tinga,pork
belly,pulled pork
barbacoa or chilli beef

SANCOCHO DE TRES CARNES \$795.00
Three meat traditional
Dominican stew

CAMARONES EN SALSA AJILLO O COCO
CURRY SOBRE ARROZ BLANCO, ENSALADA
DEL HUERTO & CITRONETTE DE CHINOLA
\$895.00

Garlic or coconut curry
shrimp ,white rice &
fresh herb salad w/
passion fruit citronette

🏠 PASTAS DE : POLLO ALFREDO, HONGOS
PORCINIO AL VODKA \$695.00

Pastas : chicken
alfredo,porcini & goat
cheese or vodka sauce
* FETTUCCINE,PENNE OR SPAGHETTI

SIDES



PAPAS FRITAS, TOSTONES ,ARROZ BLANCO O PURE DE YUCA GRATINADO

French fries,white rice,mashed plantains or whipped yuca
gratin



MOFONGO CORNER

PECHUGA DE POLLO ALFREDO & MOFONGO DE PLATANO,CHICHARRON DE CERDO Y AJILLO \$595.00

Grilled chicken Alfredo served with fried and mashed plantains infused with garlic and fried pork skin

PORKBELLY & MOFONGO DE PLATANO, CHICHARRON DE CERDO Y AJILLO \$795.00

Twice cooked pork belly served with fried and mashed plantains infused with garlic and fried pork skin

CAMARONES AL COCO CURRY & MOFONGO DE PLATANO, CHICHARRON DE CERDO & AJILLO \$895.00

Coconut curry shrimp served with fried and mashed plantains infused with garlic and fried pork skin

BISTEC ENCEBOLLADO & MOFONGO DE PLATANO,CHICHARRON DE CERDO & AJILLO \$895.00

Steak and onions served with fried and mashed plantains infused with garlic and fried pork skin

PREMIUM BURGERS & SANDWICHES



HAMBURGUESA PRIME BACON CHEESE \$495.00

Angus bacon cheeseburger

NEW EL DOMI: CARNE ANGUS,CHICHARRON & QUESO CHEDDAR \$595.00

Angus beef,pork belly crumble & cheese burger

SANDWICH DE PECHUGA CRUJIENTE BACON CHEESE \$495.00

Crispy chicken bacon & cheese sandwich

👑 HAMBURGER DE QUESO DE CABRA, BACON+ CEBOLLA CARAMELIZADA \$595.00

G.o.a.t burger with caramelized onions,bacon + goat cheese croquettes

DESSERTS



MOUSSE DE CHOCOLATE \$295.00

Chocolate mousse

CREPE DE NUTELLA & HELADO DE

PISTACHO \$395.00

Nutella crepe & pistachio ice cream

NEW CREPE DULCE DE LECHE & HELADO DE VAINILLA \$395.00

Caramel crepe & vanilla ice cream

HELADOS VARIADOS \$295.00

Premium ice cream

LA CANTINA



KAIPIRINHA	\$350.00	SANGRIA	\$390.00
MOJITO	\$350.00	MOSCOW MULE	\$495.00
CUBA LIBRE	\$350.00	TITOS AMERICAN MULE	\$595.00
STRAWBERRY DAIQUIRI	\$390.00	CARIBBEAN RUM MULE	\$450.00
MARGARITA	\$495.00	COSMOPOLITAN	\$390.00
VODKA MARTINI	\$495.00	OLD FASHIONED	\$495.00
WHISKEY SOUR	\$495.00	APEROL SPRITZ	\$595.00

BEER



PRESIDENTE	\$195.00	MODELO	\$234.00
PRESIDENTE LIGHT	\$195.00	CORONA	\$234.00
STELLA ARTOIS	\$234.00	PRESIDENTE GOLDEN	\$195.00

WINES & BUBBLES



VIÑA MAIPO CABERNET O CHARDONNAY	\$1,300.00	ROBERT MONDAVI P.S CHARDONNAY	\$1,995.00
GLORIOSO CRIANZA	\$1,995.00	PINOT GRIGIO SANTA MARGHERITA	\$2,995.00
ROBERT MONDAVI P.S CABERNET	\$2,995.00	PROSECO MASCHIO BRUT OR ROSE´	\$1,995.00
19 CRIMES CALI RED	\$2,995.00		

OTHER LIQUIDS



JUGOS : PIÑA COLADA CHINOLA, FRESA, LIMONADA, NARANJA, FRUIT PUNCH
Fresh Juice :Piña colada,passion fruit, Frozen Strawberry, Lemonade, Orange, Fruit Punch

CAPPUCCINO , CAFÉ DOMINICANO, ESPRESSO

