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## SOUPS

Galician Soup with White Beans, Potatoes,  
Cabbage, Cured Pork and Chorizo 10

Mediterranean Clam Soup 14

Chilled Andalusian Gazpacho 8

## SALADS

Casita Salad 13  
with Romaine Lettuce, Arugula, Radicchio,  
Feta Cheese and Dates, Nuts and Apple Drizzled  
with a Honey Balsamic Dressing

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**Traditional Caesar Salad** 10  
with Chicken 14

**Chef's Arugula Salad** 15  
Crispy Serrano Bits, Goat Cheese Croquettes  
and Caramelized Pearl Onions

## **APPETIZERS**

**Serrano Ham Croquettes** 8  
with Paprika Aioli

**Creamy Goat Cheese Croquettes and** 9  
**Tart Quince Marmalade**

**Galician Style Octopus** 18  
Tender Octopus with Garlic, Sweet Paprika  
and Olive Oil

**Crispy Fried Calamari** 13

**Local Mahi Mahi Ceviche** 13

**Iberian Charcuterie and Cheese Board** 18

**Coconut Crusted Shrimp and Tropical Sauce** 14

Passion Fruit Shrimp and Avocado Ceviche 15

## **FISH AND SEAFOOD**

Whole Fried or Oven Baked Red Snapper - 1lb 28

Grilled Mahi Fillet in a Garlic "Mojo" Sauce 22

Casita Pan Seared Red Snapper Fillet  
in a Tomato and Capers Sauce 30

Mixed Seafood Grill with Shrimp,  
Calamari and White Fish 39

Herb Crusted Salmon Fillet in Fresh Dill Sauce 25

Shrimp in Sherry Butter Sauce 19

## **RICE & PASTA**

Black Rice with Calamari and Shrimp,  
Paprika Aioli 19

Seafood Paella P/P 26

Shrimp, Calamari, Mussels and Clams

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Valencian Meat Paella P/P 21  
Chicken, Pork Sausage and Vegetables

Seafood Fideua (Noodle Paella) P/P 26  
Shrimp, Calamari and Mussels

Seafood Pasta 22  
Shrimp, Calamari, Mussels and Clams

Whole Wheat Pasta or Paella 14  
with Fresh Vegetables

## **MEATS**

Sirloin Steak 14oz with Truffle Butter 30

Rack of Lamb in Mint Pesto 32

Chicken Breast "Primavera" 21  
Stuffed with Vegetables and Cream Cheese

Double Glazed Honey BBQ Baby Back Ribs 19

Flap Steak And Chimichurri Sauce 27

## **SIDE DISH**

Creamy Mashed Potatoes

French Fries

Grilled Vegetables

Grilled Asparagus

Rosemary Roasted Potatoes

Mashed Yuca Gratin



Prices are Subject to a 10% Service Charge plus a 18% Legal Tax (ITBIS). May be Paid in Dominican Pesos at the Current Exchange Rate.

Guests dining on inclusive packages an meal plans may enjoy an appetizer, main course, dessert and coffe.

Additional items may be ordered charging your incidentals account.

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