



BEACH CLUB BY CASA DE CAMPO®

SMALL PLATES

SOMETHING FUN & TASTY
TO PICK & SHARE WITH DRINKS

BREAD SELECTION Piquillo & Truffle Butter	4.5
HOME-MARINATED OLIVES Kalamata, Picual, Gordal	4.5
"JAMÓN" CROQUETTES Spanish-Style	6.5
SHRIMP CROQUETTES Spanish-Style	6.5

STARTERS & SALADS

PRAWN & AVOCADO SALAD Dominican Citrus and Passion Fruit Dressing	18
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MINITAS GREEK SALAD Tomatoes, Kalamata, Feta, Cucumber, Onion, Jumbo Capers and "Piparras"	14
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MANGO GAZPACHO Vegetables Picadillo, Avocado, Croutons	8
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ZUCCHINI CHIPS	10
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Cajun Spices, Special Sauce



MINITAS SAMPLER

10

Baba Ghanoush, Hummus, Roast Peppers,
Tomato and Nut Salad, Casabe

TUNA "ENSALADILLA"

16

Tuna Tataki, Smoked Olive Oil,
Seasoned Potato Salad, Shrimp,
Cherry Tomato, Aioli

BURRATA SALAD

16

Caponata, Truffled Honey,
Roasted Eggplant, Parmesan Shavings

BEET SALAD

14

Marinated Carrots, Arugula,
Goat Cheese, "à l'ancienne" Mustard

AREPAS

12

Chicken Salad, Peruvian "Huancaína" Sauce

CAMARONES AL AJILLO

18

Shrimps, Garlic, "Piquillo" Red Pepper,
Pimenton

FRIED CALAMARI

14

Grilling Spices, Ají Panka with
Organic Honey



SEARED FETA

12

Tomatada, Piparras, Country Toast



MINITAS "CAESAR" SALAD

14

Anticucho-Marinated Nuggets, Romaine
Lettuce, Parmesan Cheese, Caesar Dressing

CEVICHE FRITO

16

Mixed Seafood, Aji Amarillo,
Leche de Tigre, Red Onion and
Cilantro, Toasted Corn

CRUDOS



TUNA TARTARE

17

Soft Boiled Egg, Quinoa, Avocado,
Matchstick Fries

LOCAL "CARITE"

TRADITIONAL CEVICHE

17

Roasted Avocado, Corn, Sweet "Camote"

"CHIFA" SALMON CEVICHE

17

Leche de Tigre, Ponzu, Red Onion,
Cilantro, Quinoa "Soufflee"

TROPICAL CEVICHE

16

Local King Fish, Coconut, Roasted
Plantain Purée

CEVICHE DE CAMARON

18

Tomato, Orange, Lime, Jalapeño,
Cilantro, Red Onion

SHRIMP COCKTAIL

18

Special Sauce, Tartare Sauce,
"Vuelve a la Vida" Sauce



OCTOPUS CARPACCIO "ALIÑAO"

16

Vegetable Picadillo, Pimentón de la Vera, Lime

VEGETABLE FORWARD

CAULIFLOWER

14

Charcoal Roasted, Fresh Herb Salad,
Gremolata and Paprika, Aioli with Paprika

CHARCOAL GRILLED GREEN ASPARAGUS

13

Parmesan, Arbequina Olive Oil, Bernaise

BRUSSELS SPROUTS **14**

Roasted with Guanciales,
Roasted Garlic, Demi-Glace, Pine Nuts

BROCCOLI **12**

Balsamic Vinaigrette, Pink Peppercorns,
Sesame Gomashio, Hazelnuts



ROASTED EGGPLANT 'TWO WAYS' **12**

Roasted Eggplant two ways, Parmesan Cheese,
Tomato Confit

PIZZAS

**OUR NEAPOLITAN-STYLE DOUGH IS RESTED 24H
FOR HIGHER DIGESTIBILITY**

MARGHERITA **13**

San Marzano Tomatoes, Mozzarella,
Basil, E.V. Olive Oil



CALZONE **14**

Tomato Sauce, Ham and Mozzarella

BURRATA **16**

Tomate, Fresh Oregano, Pimentón

'NDUJA **16**

Spicy Calabrian 'Nduja, San Marzano Tomatoes,
Mozzarella, Parmesan



SAUSAGE **14**

Tomato Sauce, Mozzarella, Sausage,
Mushrooms, Onion and Parsley

IBERIAN **18**

Foccacia-style, Truffled Cream Cheese,
Iberian "Jamón", Cherry Tomatoes, Arugula

***Additional ingredients available for
personalized pizzas***
