

Casa de la playa

# DINNER

## APPETIZERS THE CHEF'S WELCOMING

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A short rendezvous of true Dominican street food Dominican kipes (quipes), pineapple, pear, and yaniqueque with a coconut dressing

## STARTERS

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MAHI MAHI TARTARE FROM THE COASTS OF MACAU  
Cold consomé with lime, sesame, avocado, and green mango with tapioca textures

BANANA MOFONGO  
Served in a traditional manner with coconut and pork rinds (chicharron)

BLUE SHRIMP TEMPURA FROM SAMANÁ  
Macerated in mojo criollo with a side of spicy mayonnaise

FOCACCIA STUFFED WITH CHEESE  
With Dominican salted greens, extra olive oil, and thyme

SALMON ROLL  
Lightly smoked with cream-cheese, marinated avocado, and mango caviar

DOMINICAN SANCOCHO  
Made in the traditional way with local vegetables and proteins

## FROM THE OCEAN

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GRILLED RED SNAPPER BOCA CHICA STYLE  
Fried red snapper in coconut oil, with a herbal marinade

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MAHI MAHI STUFFED WITH COCONUT  
Cooked in coconut oil, with spices, oregano y onion

GRILLED LOBSTER  
With a garlic-butter marinade

## FROM THE EARTH

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SPICY CHICKEN  
Crispy chicken with a 12-hour marinade of local island ingredients

ONION STEAK  
An old grandma's recipe with a side of crispy yuca and beans

ROASTED PORK  
Marinated in sour orange and oregano

DOMINICAN JARRETE  
Slow-cooked for 12 hours, served on rosemary dill and served with rustic potatoes

STEWED GOAT WITH RUM  
Boneless goat stew in rum

*All of our dishes include the following side served on center table*

## SIDE DISHES

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WHITE RICE, BEANS, AND PLAINTAIN TOSTONES

## PASTRY SHOP

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DOMINICAN CACAO  
70% organic chocolate served in a vanilla ice-cream soufflé

GUANABANA CREME  
A tropical and local fruit served as a cold creamy dessert

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## PLANT - BASED

### STARTERS

HOMEMADE CASSAVA EMPANADAS  
Handmade in the traditional Dominican way

PUMPKIN CREAM  
Roasted with dill and a zest of orange

### FROM THE EARTH

PLANTAIN PASTELON  
Green plantain cake with textured soy and vegan cheese

### PASTRY SHOP

COCONUT DESSERT  
Fresh Dominican coconut, minced and dried, cooked in its own milk

PASSION FRUIT MOUSSE & LEMON SORBET  
The best passion fruits and limes from the Dominican countryside

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Some dishes can be made gluten free (ask your waiter)  
If you have allergies, ask your waiter about food allergens

**THANK YOU FOR CONTRIBUTING TO THE CONSERVATION OF THE LOBSTER!**  
From April 1st to June 30th, we respect the lobster breeding season by not fishing or serving this product at our hotels, and therefore a substitute will be offered.



CASA DE LA PLAYA  
- COCINA DE HERENCIA -

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# MIXOLOGY

## CONUCO

Aged rum, coffee liqueur,  
pineapple juice,  
lemon juice, peanut syrup

## LIQUID EXPERIENCE

## CHICHA

White rum, corn syrup,  
cinnamon syrup,  
lemon juice, orange powder

## COCOA DOMINICANA

70% Dominican cocoa  
Spiced with cinnamon  
Malagueta  
Cloves  
Ginger  
(hot or cold)

## MUSA

Aged rum, banana liqueur,  
banana pulp,  
chai syrup, pineapple juice

## EDEN

Mamajuana, Midori,  
blue curacao,  
melon juice, lime juice, sugar

## CAFÉ COLADO

Dominican coffee  
Arabica variety  
brewed and spiced  
with traditional technique

## UN CALIFORNIANO EN DOMINICANA

Aged rum, Amaretto, orange juice

Tropical lover  
White rum, aged rum, mango pulp,  
chinola juice, cranberry juice,  
coconut cream

