

BEACH CLUB

LUNCH

For the Table

Avocado Salad (VG)

lettuce, cucumber, tomato, corn, chickpeas, herbs dressing

Catch of the day Ceviche[†]

sweet potato, rocoto, leche de tigre, toasted corn

Grilled Octopus

local octopus marinated in Peruvian sauce over a corn puree

Veggie Spring Rolls (V, G)

homegrown vegetable mix, vermicelli, passion fruit sauce

Shrimp Mofongo Croquettes[†] (G)

traditional Dominican plantain mash, creole sauce, wild cilantro mayo

Spicy Chicken Wings (D)

habanero sauce, mango fresh salsa

Salads

Cabrera's Port Salad

local tuna, organic quinoa
avocado, cherry tomatoes
ginger dressing

Prawn Salad (N)

fresh greens, citrus supremes
caramelized pecans
passion fruit dressing

Caribbean Cobb Salad

annatto-marinated grilled chicken
local mango and avocado cubes
Dijon vinaigrette and coconut
flakes

Crudos

Vegan Tiradito (VG)

palm of heart
local vegetable mix
yellow chili sauce

Beef Tataki

fresh wakame
edamame salad
guava ponzu sauce

Poke Bowl

fresh mango, sushi rice, wakame
with tofu (VG)
with tuna
with Faroe Island salmon

Pizzas

Truffle and Goat Cheese (V, D, N, G)

homemade pesto, Grana Padano, confit tomatoes, caramelized onions

Scampi (G)

Amanera's signature bisque, prawns, cherry tomatoes, parsley, fresh basil

Di Parma and Local Burrata (D, G)

arugula, pesto oil, Grana Padano

Pastas

Mediterranean Linguini (V, D, G)

kalamata olives, fresh basil, feta cheese, local vegetable mix

Seafood Pad Thai (N, G)

mussels, octopus, prawns, clams, peanuts, tamarind sauce, sesame oil

Lamb and Porcini Ragu (D, G)

rigatoni, pecorino cheese, basil

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten (†) Signature Dish

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LUNCH

Tacos, Wraps and Sandwiches

Veggie Wrap (VG, G)

La Tierra's farm vegetables, hummus, sesame seeds

Vegan Burger (VG, G)

homemade quinoa and sweet potato patty
caramelized onions, pickles, lettuce

Fish Tacos

local mahi mahi, tomatillo relish, red cabbage, cilantro mayo

Prawn Tacos

creole sauce, avocado, pickled radish, chipotle sauce

Pork Belly Tacos[†]

guacamole, pico de gallo, sweet Peruvian pepper dip

Chicken Curry Wrap (G)

coconut cream, curry, mango chutney, habanero sauce, guacamole

House Cheeseburger (D, G)

gouda, bacon, caramelized onions, yellow chili mayo
lettuce, pickles, tomato

Crispy Chicken Sandwich[†] (D, G)

bacon, bbq-ranch, lettuce, pickles, tomato

Main Courses

Seafood Rice (D)

creole sauce, local seafood mix

Sánchez Garlic Prawns[†]

grilled prawn tails, taro textures

Caribbean Spiny Lobster

garlic butter (D), avocado salad

Dominican Fish Curry[†]

coconut curry, local red snapper, Caribbean rice

Jerk Chicken

mango coleslaw, baked sweet potato

Slow-Cooked Baby Back Ribs (D)

homemade BBQ sauce, Pecorino cheese polenta
pickled salad

Rib Eye

crispy potatoes, truffled mayo, chimichurri sauce

Sides

Green Garden Salad (VG)

mesclun, avocado, herb dressing

Infused Basmati Rice (VG)

ginger and lemongrass

Vegetable Casserole (VG)

grilled seasonal vegetables

Parmesan Truffle Fries (V, D, G)

crispy french fries, truffle oil

Asian Stir-Fry Broccoli (VG)

sesame seeds, soy sauce

Tostones (VG, G)

wild cilantro dip

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DESSERTS

Chocolate Tart (VG, N)

red berries, chocolate madeleine

Caribbean Sunset (D)

banana ganache, pavlova
strawberry ice cream

Dominican Majarete[†] (D)

coconut sauce, orange sorbet, and corn pudding

Churros (G)

salted caramel, chocolate

Homemade Sorbet (VG)

coconut
mango
papaya
passion fruit
pineapple
raspberry

Homemade Ice Cream (V, D)

caramelized banana
chocolate
hazelnut (N)
strawberry
vanilla
zapote[†]

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ASIAN NIGHT

For The Table

Vegetable Spring Rolls (V,G)
passion fruit sauce

Veggie Tempura (V,G)
tonkatsu sauce

Prawn Gyozas (G)
ponzu sauce

Pork & Shitake Shumai (N)
peanut curry sauce

Salads & Soups

Wakame Salad (VG)
edamame, carrot
cucumber, radish
sesame seed dressing

Tom Yum Goong
shrimps, kaffir lime leaves
galangal, mushrooms
cilantro

Beef Thai Salad
cucumber, lemongrass
mint, fish sauce
red onion

Raw

Avocado Roll (VG)
shitake
cucumber
tare sauce

Sashimi Trio
tuna
salmon
snapper

Spicy Tuna Roll
cucumber
mango
togarashi

Main Course

Tofu & Broccoli Stir Fry (VG,N)
cashews, mushrooms, hakusai, hoisin sauce

Fried Rice
soybean sprouts, vegetables, sesame seeds, egg omelette
served with tofu (VG)
served with prawns
served with chicken

Miso Glazed Salmon
bok choy, shitake, spring onion, ginger

Thai Panang Curry (N)
chicken, bell peppers, mushrooms, peanuts, white rice

Sweet & Sour Pork Ribs
pumpkin puree, sunchoke flakes

Beef Chow Mein (G)
stir-fried noodles, japanese cabbage, red bell peppers, sesame seeds

Desserts

Matcha Roll (V,D)
lemongrass sorbet

Yuzu Cheesecake (V,D)
coconut sorbet

Mango Sago (VG)
tapioca pearls infused with lychee

BEACH CLUB

ASIAN NIGHT

Cocktails of the Night

Yuzu Martini

belvedere, yuzu, lemongrass leaf

Sake Breeze

hendrick's, sake, lemon & cucumber juice

Wasabi Heat

herradura reposado, lychee liquor, yuzu, wasabi syrup

Sake

Mio, Sparkling, Shirakabe Gura (300 ml)

Yoshi-No-Gawa Winter Warrior (300ml)

Junmay Ginjo Genshu, Joy Saké, "kosher" (300 ml)

Murai Family, Sugidama, (720 ml)

Junmai Echigo Premium, Yoshi-No-Gawa (720 ml)

Wine List

Sparkling Wine

Brut, Cuvée, Cruzat, Mendoza, *Argentina*

Cuvée Spéciale, Aman Comte de Montaigne, Champagne, *France*

Brut, Reserve, Billecart Salmon, Champagne, *France*

Rosé, Brut, Billecart Salmon, Champagne, *France*

White

Pinot Grigio, Livio Felluga, *Italy*

Sauvignon Blanc, Whitehaven, *Marlborough, New Zealand*

Sancerre, Comte Lafond, *France*

Pouilly Fumé, Domaine de La Doucette, *France*

Gran Vino Albariño, Pazo Barrantes, *Spain*

Chablis 1er Cru, Louis Latour, *France*

Garnacha Blanca, "Que bonito Cacareaba", Rioja, *Spain*

Chardonnay, Far Niente, Napa, California, *USA*

Puligny Montrachet, Louis Latour, *France*

Rosé

Flor de Muga, Bodega Muga, *Spain*

Clos Mireille, Domaines Ott, *France*

Red

Pinot Noir, La Crema, *USA*

Nuits-Saint-Georges, Louis Jadot, *France*

Beaune 1^{er} cru "Clos des Ursules", Louis Jadot, *France*

Nuits-Saint-Georges 1er Cru, Joseph Drouhin, *France*

Luigi Bosca, *Argentina*

Catena Alta, Catena Zapata, *Argentina*

Bodega Fin del Mundo, Special Blend, Patagonia, *Argentina*

Gran Enemigo, Cabernet Franc, *Argentina*

Reserva, Muga, Spain

Alion, *Spain*

Malleolus de Sanchomartín, Emilio Moro, *Spain*

Tignanello, Marchesi Antinori, *Italy*

Carillon d'Angelus, *France*

BEACH CLUB
DOMINICAN CARNIVAL
"A Celebration of Dominican Folklore"

Appetizers

Vegetables Empanadas (VG)
traditional cassava dough, wild coriander chimichurri

Traditional Mofongo[†]
stuffed with traditional creole shrimp

Quipes
Dominican wheat bites, beef stew stuffing, spicy sauce

Starters

Heart of Palm Salpicon (VG)
lettuce, avocado, roasted tomatoes, lime dressing

Conch Carpaccio
pickled onions, tomato, bell peppers, cilantro

Asopao[†]
traditional soup with fish and rice

From our Fire Stations

Catch of the Day
fresh seafood, perfectly cooked on the grill

Chicken
smoked in a traditional cylinder

Roasted Pork[†]
local preparation over wooden fire

Beef Ribs
oven, slow-cooked for 12 hours

Sides

Roasted Vegetables (VG)
wild cilantro chimichurri
Moro de Guandules (VG)
rice and peas infused in coconut milk
Chen Chen (D)
creamy corn preparation

Desserts

Quesillo (D)
Traditional Dominican cheesecake
Plantain Terrine (D)
pistachio crumble, artisanal vanilla ice cream
Candongo Mousse (D)
zapote ice cream, coconut tuile

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DOMINICAN CARNIVAL
“A Celebration of Dominican Folklore”

Cocktails of the night

El Linaje

spices and banana rum infusion, passion fruit juice, aquafaba

Rumba

white rum, grand marnier, st. germain, fresh citrus, watermelon, mint

Amor Amargo

dark rum, aperol, homemade bitter, apple liqueur

Espresso Martini “El Pilon”

*Honoring our traditional coffee pour over, finished with your favorite spice
local coffee & rum infusion, house-made almond syrup, fresh
traditional coffee

Dominican Rum

Mamajuana, *an infused alcoholic liquor of local spices

Legado, El Caballo Mayor *Honoring merengue singer Johnny Ventura

Ophimus “XO” by Oliver & Oliver

E. León Jimenes, 110 Aniversario by La Aurora

Imperial, special edition, 30 Aniversario by Barceló

Siglo de Oro, limited edition, by Brugal

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