

WELLNESS SHOT

**Hydration** (VG)  
Cucumber, Lime, Turmeric, Local Honey

**Immunity** (VG)  
Grapefruit, Orange, Ginger, Organic Local Honey

**Energy Boost** (VG)  
Mandarin, Turmeric, Ginger, Black Pepper

PROBIOTIC

**Kombucha** (VG)  
Natural, Lavander, Peppermint

**Kefir** (V, D)  
Natural, Blueberry, Vanilla

FRESH JUICE

**Green Glow** (VG)  
Celery, Cucumber, Green Apple, Kale

**Amanera Detox** (VG)  
Beetroot, Carrot, Orange, Apple, Lemon, Ginger

**Sunrise Pickup** (VG)  
Carrot, Apple, Ginger

Orange | Pineapple | Apple | Passion Fruit  
Watermelon | Grapefruit

SMOOTHIE

**Dominican Smoothie** (VG, G)  
Avocado, Coconut Milk, Oats, Banana, Honey

**Tropical Smoothie** (V, D)  
Organic Yoghurt, Pineapple, Banana, Passion Fruit

**Morir Soñando**<sup>†</sup> (V, D)  
Passion Fruit, Milk

**Amanera Milkshake** (VG, N)  
Almond Milk, Banana, Strawberries, Peanut Butter

COFFEE & TEA

**Coffee**  
Espresso | Double Espresso | Americano  
Latte | Cappuccino | Macchiato | Flat White

**Specialty Coffee**  
Amanera Organic Cold Brew | Dominican French Press  
Chemex Pour Over Experience

**Tea**  
English Breakfast | Early Grey Creme | Sencha Green  
Jasmine | Pacific Coast Mint | Egyptian Chamomile

**Dominican Tea**<sup>†</sup>  
Ginger, Lemongrass, Fresh Mint, Passionfruit  
Green Apple, Honey

**Matcha**  
Tea | Latte | Iced Latte

Our coffee and tea are green-certified and come from Fairtrade partnerships.

BREAKFAST

Available from 7am to 11am

YOGHURT, CEREAL AND FRUIT

**Yoghurt** (V, D)  
Plain (D) | Greek (D) | Coconut (VG)

**Cereal** (D, N, G)  
Cornflakes | Rice Crispies | All Bran | Homemade Granola  
Served with milk: Regular | 2% | Skimmed | Almond | Oat | Soy

**Fruit Plate** (V, D)  
Seasonal and Tropical Fruits

**Granola Parfait** (V, D, N, G)  
Greek Yoghurt, Homemade Honey Granola

**Amanera Bircher Muesli** (V, N, G)  
Almond Milk, Coconut, Papaya, Apples, Honey

BAKERY

**Toast Basket**  
**Sourdough Loaf** (VG, G) | **Multigrain Sourdough** (VG, G)  
**Croissant** (V, D, G)  
Served with Butter, Homemade Preserves

PASTRY ITEMS

**Sweet Potato Bread** (VG)  
**Blueberry Muffin** (V, D, G)  
**Island Spiced Banana Muffin** (V, N, G)  
**Pain au Chocolat** (V, D, G)  
**Passion Fruit Raisin Roll** (V, D, G)  
**Seasonal Danish** (V, D, N, G)  
Served with Butter, Homemade Preserves

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten (†) Signature Dish  
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.  
Our choice of suppliers and local produce – including fish, meat, dairy, fruits, and vegetables – is informed by our commitment to sustainability.

## FRESH & LIGHT

### Açaí Bowl <sup>(VG, N)</sup>

Almond Milk, Beetroot, Peanut Butter, Banana  
Topped with Seasonal Fruits and Almond Flakes

### Chia Seeds Pudding <sup>(VG)</sup>

Coconut, Mango

### Vegan Scrambled <sup>(VG)</sup>

Tofu, Avocado, Fresh Salad

### Quinoa Healthy Bowl <sup>(V)</sup>

Cherry Tomatoes, Avocado, Mint, Mango  
Cucumber, Spinach, Tamarind Dressing

## CURED & AGED

### Charcuterie Selection

Prosciutto di Parma, Iberian Spicy Sausage  
Turkey Ham

### Cheese Selection <sup>(V, D)</sup>

Local Gouda, Fresh Dominican, Manchego

### Smoked Scottish Salmon

## DOMINICAN FAVOURITES

### Río San Juan Eggs <sup>(V, G)</sup>

Poached Eggs, Creole Sauce, Red Beans  
Sliced Avocado, Wild Cilantro

### Guinea Fowl Empanadas<sup>†</sup> <sup>(G)</sup>

Annato and Local Spices Marinade, Garlic Aioli

### Traditional Chicharron<sup>†</sup> <sup>(G)</sup>

Crispy Pork Crackling, Steamed Cassava  
Pickled Red Onion, Wasakaka Sauce

### Dominican Breakfast<sup>†</sup> <sup>(D, G)</sup>

Mashed Green Plantain, Local Cheese  
Fried Eggs, Salami

## BREAKFAST CLASSICS

### Eggs Any Style <sup>(V)</sup>

Fried | Scrambled | Poached | Boiled

### Three Eggs Omelette Whole Eggs or Egg Whites <sup>(V)</sup>

Choice of Filling: Ham | Cheese <sup>(V, D)</sup> | Peppers <sup>(VG)</sup>  
Mushrooms <sup>(VG)</sup> | Tomato <sup>(VG)</sup> | Spinach <sup>(VG)</sup> | Herbs <sup>(VG)</sup>

### Eggs Florentine <sup>(V, D, G)</sup>

Spinach, Poached Eggs, English Muffin, Hollandaise Sauce

### Eggs Royale <sup>(D, G)</sup>

Smoked Salmon, Poached Eggs, English Muffin, Hollandaise Sauce

### Eggs Benedict <sup>(D, G)</sup>

Honey-Glazed Ham, Poached Eggs, English Muffin, Hollandaise  
Sauce

### Avocado on Toast <sup>(V, D, G)</sup>

Poached Eggs, Basil, Lemon

### Oatmeal <sup>(V, D, N, G)</sup>

Dried Fruits, Shaved Toasted Almonds

### Bagel Sandwich <sup>(D, G)</sup>

Scrambled Eggs, Turkey Ham, Cream Cheese, Avocado  
Green Olives, Capers

### French Toast <sup>(V, D, G)</sup>

Caramelized Banana, Maple Syrup, Vanilla Cream

### Banana Gluten Free Pancakes <sup>(V, N)</sup>

Honey, Cream, Spiced Papaya Compote

### Traditional Pancakes <sup>(V, D, G)</sup>

Maple Syrup, Fresh Fruits

### Crepes <sup>(V, D, G)</sup>

Cream, Berries

### Waffles <sup>(V, D, G)</sup>

Maple Syrup, Confit Pineapple

## SIDES

### Hash Browns <sup>(D, G)</sup>

### Sautéed Spinach <sup>(VG)</sup>

### Local Avocado <sup>(VG)</sup>

### Tomatoes <sup>(VG)</sup>

### Green Salad <sup>(VG)</sup>

### Crispy Bacon

### Turkey Bacon

### Pork Sausage <sup>(D, G)</sup>

# CASA GRANDE

## LUNCH

### Starters

#### **Edamame Hummus Salad** (VG)

chickpeas, corn, tomato, red onions, green beans, coriander

#### **Goat Cheese Salad** (V, D)

mesclun, roasted tomatoes, apple, pumpkin, sunflower seeds, guava dressing

#### **Classic Caesar Salad** (D, G)

romaine, anchovies, parmesan, croutons, Caesar dressing  
with grilled prawns  
with grilled Faroe Island salmon  
with grilled chicken

#### **Tuna Tartar**

kiuri, red onion, eel sauce, sesame seed aioli, nori cracker

#### **Octopus Anticuchero**

yuca puree, homemade charcoal, wasakaka sauce

#### **Grouper Carpaccio**<sup>†</sup>

lemon zest, fine herbs crust, sliced habanero

### Sandwiches

#### **Vegan Burger** (VG, G)

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

#### **Vegetarian Club Sandwich** (VG, G)

zucchini, eggplant, tomato, avocado, homemade pesto

#### **Prosciutto di Parma Baguette** (D, G)

pesto, arugula, tomato, parmesan cheese

#### **House Cheeseburger** (D, G)

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

#### **Crispy Chicken Sandwich**<sup>†</sup> (D, G)

bacon, bbq-ranch, lettuce, pickles, tomato

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# CASA GRANDE

## LUNCH

### Mains

#### **Asparagus Risotto** (V, D)

sundried tomatoes, Grana Padano, lime essence

#### **Sesame Seared Tuna**

vegetables stir fry, unagi sauce

#### **Prawn Tagliatelle** (D, G)

Amanera's signature bisque, coriander, cherry tomatoes

#### **Pecan Crusted Salmon** (N)

Parisienne cut seasonal vegetables, orange reduction

#### **Dominican Locrio de Pollo**<sup>†</sup> (G)

carrot and wild cilantro stuffed chicken roll, vegetable rice

#### **"Peruvian Style" Skirt Steak** (G)

served with jasmine rice, yellow potato

### **From The Grill**

served with two sides

#### **Catch of the day**

#### **Octopus**

#### **Caribbean Spiny Lobster**<sup>†</sup>

#### **Chicken Breast**

#### **Skirt Steak**

#### **Ribeye** (D)

### **Sides**

tostones (G)

basmati rice (G)

roasted vegetables

french fries (G)

truffle mashed potatoes (D)

broccoli stir fry

avocado salad

habichuelas

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# CASA GRANDE

## DINNER

### Starters

#### Our Fishermen's And Farmers' Pride

**Burrata Salad**<sup>†</sup> (V, D, N)

sundried tomatoes pesto, roasted pine nuts, aged balsamic

**Río San Juan Oysters (6/12)**<sup>†</sup>

lime, rocoto tiger milk, vinegar sauce

**Grouper Tiradito**<sup>†</sup>

sweet potato, avocado, yellow chili sauce

**Tuna Ceviche**<sup>†</sup>

avocado, cucumber, ginger "leche de tigre"

**Grilled Curry Shrimps** (N)

pineapple brulée, coriander air

**Dominican 'Sancocho' Soup**<sup>†</sup>

beef, chicken, local tubers

**Garden Salad** (VG)

mesclun, tomato confit, carrot, cucumber, avocado, sunflower seeds, balsamic

**Zucchini Carpaccio** (VG, N)

fine herbs marinade, pesto, arugula, caramelized walnuts

**Watermelon Tataki** (V)

rocoto ponzu sauce, wakame salad, avocado mousseline

**Avocado & Quinoa Cannelloni** (VG, N)

asparagus, almonds, orange zest, palm heart sauce

**Wagyu Beef Carpaccio** (D)

Parmigiano Reggiano, arugula, capers

**Iberian Bellota Ham** (G)

hand-carved Ibérico de Bellota, Tumaca bread

**Pan Seared Scallops** (D, N)

cauliflower puree, passion fruit sauce, almond and quinoa crumble

**Chicken Causa** (D)

avocado, quail yolk, black olives, tomato confit, huancaína sauce

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# CASA GRANDE

## DINNER

### Mains

**Cauliflower Steak** (VG)

white bean hummus, charred vegetables, wild coriander sauce

**Truffle Cacio e Pepe** (V, D, G)

tagliatelle, Pecorino Romano black pepper

**Local Crayfish Fagottini** (D, G)

Amanera's signature bisque tomato confit, wild coriander oil

**Blackened Tuna**

ginger chimichurri, local spices crust edamame puree, teriyaki vegetables

**Olive Stuffed Chicken Breast Roll** (D)

wild cilantro puree grilled asparagus, chicken gravy

**Slow-Cooked Short Rib**

24-hour simmer, honey-glazed carrots Pecorino Romano polenta

**Beef Tenderloin** (D)

roasted pumpkin cream, potato confit glazed vegetables, beef jus

**Lentil Stuffed Zucchini Roll** (VG)

creamy corn, cilantro oil grilled asparagus

**Spinach & Ricotta** (V, D, G)

homemade tortellini with rosemary basil, and lemon butter sauce

**Porcini Risotto** (V)

Grana Padano, roasted pine nuts truffle oil

**Miso Salmon** (G)

toasted sesame cream, bok choy pickled turnip, crispy rice noodles

**Red Snapper Taíno<sup>†</sup>**

annatto marinade, plantain leaf yautía puree, grilled pineapple sauce

**Angus Ribeye** (D)

truffle crispy potatoes, chimichurri tomato confit, rosemary butter

**Duck Magret** (D)

sweet potato waffle and puree caramelized onion, grilled asparagus forest berry reduction

**Amanera's Recommendations**

kindly consider 45 minutes to 1 hour preparation time when ordering, and a supplementary charge for meal plan guests(\*)

**Whole Fish<sup>†</sup>**

sea salt crust, grilled or deep fried, avocado salad, side of your choice

**Caribbean Spiny Lobster**

garlic butter sauce, local avocado salad

**Dominican Style Whole Roasted Chicken**

kindly consider 1h30 mins preparation time

crispy cassava, avocado salad, wasakaka

**T-Bone**

USDA Prime Beef, with two sides

**Angus Tomahawk**

Snake River Farm, with two sides

### Sides

avocado salad – fried rice and quinoa – roasted rosemary garlic potatoes – tostones (G)

grilled vegetables – sautéed brussels sprouts and bacon – parmesan truffle fries (D, G)

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# CASA GRANDE

## DESSERTS

### **Coconut Delight** <sup>(D)</sup>

coconut mousse, organic chocolate  
mango textures, warm coconut sauce, crispy tuile

### **Tropical Cobbler** <sup>(VG)</sup>

papaya, banana, and local berries caramelized in passion fruit sauce  
spiced charred pineapple sorbet, cinnamon ring

### **Amanera Paradise** <sup>(D, N, G)</sup>

island spiced cream, organic chocolate  
banana-avocado toffee cream, zapote ice cream<sup>†</sup>

### **Dominican Treasure**<sup>†</sup> <sup>(D, N, G)</sup>

71% chocolate, tobacco-infused mousse  
rum sponge cake, Dominican coffee ice cream

### **Churros** <sup>(G)</sup>

chocolate and salted caramel sauce

### **Homemade Sorbet** <sup>(VG)</sup>

coconut  
mango  
papaya  
passion fruit  
pineapple  
raspberry

### **Homemade Ice Cream** <sup>(V, D)</sup>

caramelized banana  
chocolate  
hazelnut <sup>(N)</sup>  
strawberry  
vanilla  
zapote<sup>†</sup>

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# IN CASITA DINING

**Dear guest,**

Dining in the privacy of your casita is possible 24 hours a day. We have a variety of dishes to offer. Please consult the next few pages and call to place an order. You can reach our In Casita Dining team by choosing the respective button on your phone or dialing 322.  
Kindly consider a USD 20.00 + 18% tray charge fee

Please allow approximately 30–45 minutes for delivery.

If you would like us to collect your dishes after the service, please dial 322.

Your Amanera family

## **Private bar**

The private bar in your casita includes complimentary water, soft drinks, beers, chocolate, milk, and homemade snacks, which are restocked daily.

Champagne, Wines and Rum Unhiq will be charged to your account. Should you wish to restock any of the below items in your casita, call our In Casita Dining team or the guest assistants.

Billecart Salmon, Brut Réserve, 375ml, *Champagne, France*  
Kendall Jackson, Chardonnay, 375ml, *California, USA*  
Arzuaga, Crianza, 375ml, *Ribera del Duero, Spain*

Rum Unhiq XO, Unique Malt Rum, 500 cl, *Santo Domingo, Dom. Rep.*



## WELLNESS SHOT

### Hydration <sup>(VG)</sup>

Cucumber, Lime, Turmeric, Local Honey

### Immunity <sup>(VG)</sup>

Grapefruit, Orange, Ginger, Organic Local Honey

### Energy Boost <sup>(VG)</sup>

Mandarin, Turmeric, Ginger, Black Pepper

## PROBIOTIC

### Kombucha <sup>(VG)</sup>

Natural, Lavander, Peppermint

### Kefir <sup>(V, D)</sup>

Natural, Blueberry, Vanilla

## FRESH JUICE

### Green Glow <sup>(VG)</sup>

Celery, Cucumber, Green Apple, Kale

### Amanera Detox <sup>(VG)</sup>

Beetroot, Carrot, Orange, Apple, Lemon, Ginger

### Sunrise Pickup <sup>(VG)</sup>

Carrot, Apple, Ginger

Orange | Pineapple | Apple | Passion Fruit

Watermelon | Grapefruit

## SMOOTHIE

### Dominican Smoothie <sup>(VG, G)</sup>

Avocado, Coconut Milk, Oats, Banana, Honey

### Tropical Smoothie <sup>(V, D)</sup>

Organic Yoghurt, Pineapple, Banana, Passion Fruit

### Morir Soñando<sup>†</sup> <sup>(V, D)</sup>

Passion Fruit, Milk

### Amanera Milkshake <sup>(VG, N)</sup>

Almond Milk, Banana, Strawberries, Peanut Butter

## COFFEE & TEA

### Coffee

Espresso | Double Espresso | Americano  
Latte | Cappuccino | Macchiato | Flat White

### Specialty Coffee

Amanera Organic Cold Brew | Dominican French Press  
Chemex Pour Over Experience

### Tea

English Breakfast | Early Grey Creme | Sencha Green  
Jasmine | Pacific Coast Mint | Egyptian Chamomile

### Dominican Tea<sup>†</sup>

Ginger, Lemongrass, Fresh Mint, Passionfruit  
Green Apple, Honey

### Matcha

Tea | Latte | Iced Latte

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## IN CASITA DINING

## BREAKFAST

Available from 7am to 11am

## YOGHURT, CEREAL AND FRUIT

### Yoghurt <sup>(V, D)</sup>

Plain | Greek | Dairy-Free Coconut

### Cereal <sup>(D, N, G)</sup>

Cornflakes | Rice Crispies | All Bran | Homemade Granola

Served with milk: Regular | 2% | Skimmed | Almond | Oat | Soy

### Fruit Plate <sup>(V, D)</sup>

Seasonal and Tropical Fruits

### Granola Parfait <sup>(V, D, N, G)</sup>

Greek Yoghurt, Homemade Honey Granola

### Amanera Bircher Muesli <sup>(V, N, G)</sup>

Almond Milk, Coconut, Papaya, Apples, Honey

## BAKERY

### Toast Basket

**Sourdough Loaf** <sup>(VG, G)</sup> | **Multigrain Sourdough** <sup>(VG, G)</sup>

### Croissant <sup>(V, D, G)</sup>

Served with Butter, Homemade Preserves

## PASTRY ITEMS

### Sweet Potato Bread <sup>(VG)</sup>

### Blueberry Muffin <sup>(V, D, G)</sup>

### Island Spiced Banana Muffin <sup>(V, N, G)</sup>

### Pain au Chocolat <sup>(V, D, G)</sup>

### Passion Fruit Raisin Roll <sup>(V, D, G)</sup>

### Seasonal Danish <sup>(V, D, N, G)</sup>

Served with Butter, Homemade Preserves

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## FRESH & LIGHT

### Açaí Bowl <sup>(VG, N)</sup>

Almond Milk, Beetroot, Peanut Butter, Banana  
Topped with Seasonal Fruits and Almond Flakes

### Chia Seeds Pudding <sup>(VG)</sup>

Coconut, Mango

### Vegan Scrambled <sup>(VG)</sup>

Tofu, Avocado, Fresh Salad

### Quinoa Healthy Bowl <sup>(V)</sup>

Cherry Tomatoes, Avocado, Mint, Mango  
Cucumber, Spinach, Tamarind Dressing

## CURED & AGED

### Charcuterie Selection

Prosciutto di Parma, Iberian Spicy Sausage  
Turkey Ham

### Cheese Selection <sup>(V, D)</sup>

Local Gouda, Fresh Dominican, Manchego

### Smoked Scottish Salmon

## DOMINICAN FAVOURITES

### Río San Juan Eggs <sup>(V, G)</sup>

Poached Eggs, Creole Sauce, Red Beans  
Sliced Avocado, Wild Cilantro

### Guinea Fowl Empanadas<sup>†</sup> <sup>(G)</sup>

Annato and Local Spices Marinade, Garlic Aioli

### Traditional Chicharron<sup>†</sup> <sup>(G)</sup>

Crispy Pork Crackling, Steamed Cassava  
Pickled Red Onion, Wasakaka Sauce

### Dominican Breakfast<sup>†</sup> <sup>(D, G)</sup>

Mashed Green Plantain, Local Cheese  
Fried Eggs, Salami

## BREAKFAST CLASSICS

### Eggs Any Style <sup>(V)</sup>

Fried | Scrambled | Poached | Boiled

### Three Eggs Omelette Whole Eggs or Egg Whites <sup>(V)</sup>

Choice of Filling: Ham | Cheese <sup>(V, D)</sup> | Peppers <sup>(VG)</sup>  
Mushrooms <sup>(VG)</sup> | Tomato <sup>(VG)</sup> | Spinach <sup>(VG)</sup> | Herbs <sup>(VG)</sup>

### Eggs Florentine <sup>(V, D, G)</sup>

Spinach, Poached Eggs, English Muffin, Hollandaise Sauce

### Eggs Royale <sup>(D, G)</sup>

Smoked Salmon, Poached Eggs, English Muffin, Hollandaise Sauce

### Eggs Benedict <sup>(D, G)</sup>

Honey-Glazed Ham, Poached Eggs, English Muffin, Hollandaise  
Sauce

### Avocado on Toast <sup>(V, D, G)</sup>

Poached Eggs, Basil, Lemon

### Oatmeal <sup>(V, D, N, G)</sup>

Dried Fruits, Shaved Toasted Almonds

### Bagel Sandwich <sup>(D, G)</sup>

Scrambled Eggs, Turkey Ham, Cream Cheese, Avocado  
Green Olives, Capers

### French Toast <sup>(V, D, G)</sup>

Caramelized Banana, Maple Syrup, Vanilla Cream

### Banana Gluten Free Pancakes <sup>(V, N)</sup>

Honey, Cream, Spiced Papaya Compote

### Traditional Pancakes <sup>(V, D, G)</sup>

Maple Syrup, Fresh Fruits

### Crepes <sup>(V, D, G)</sup>

Cream, Berries

### Waffles <sup>(V, D, G)</sup>

Maple Syrup, Confit Pineapple

## SIDES

### Hash Browns <sup>(D, G)</sup>

### Sautéed Spinach <sup>(VG)</sup>

### Local Avocado <sup>(VG)</sup>

### Tomatoes <sup>(VG)</sup>

### Green Salad <sup>(VG)</sup>

### Crispy Bacon

### Turkey Bacon

### Pork Sausage <sup>(D, G)</sup>

# IN CASITA DINING

## BEVERAGES

### Amanera Cocktail Signatures

#### Río San Juan

infused chili and honey mezcal  
angostura, lime  
aquafaba

#### Dominican Mule

dark rum, lime  
ginger beer

#### Home-infused Margaritas

chili, passion fruit, or ginger

#### Playa Grande Old Fashioned

brugal leyenda, angostura  
local organic chocolate

\*zero proof

#### Dominican Cooler

orange, passion fruit, lime  
mint, soda

#### Amanera Sunrise

pineapple, passion fruit, beetroot, soda

### Soft drinks

Filette Mineral 750 ml  
Filette Sparkling 750 ml  
Coconut Water  
Coca Cola, Coke Zero, Sprite  
Gatorade, Red Bull  
Fever Tree: Ginger Ale, Tonic, Soda  
Ginger Beer

### Beer

Presidente Light, *Dom. Rep.*  
Presidente Regular, *Dom. Rep.*  
Corona, *Mexico*  
Stella Artois, *Belgium*  
Estrella Galicia, gluten free, *Spain*  
Estrella Galicia, zero proof, *Spain*

### Wines By The Glass

#### Sparkling

Extra brut, Cruzat, Argentina  
Cuvee Speciale, Aman Comte de Montaigne  
Rosé Brut, Billecart Salmon, France

#### Rosé

Whispering Angel, Château d'Esclans

#### White

Albariño, Do Ferreiro, Spain  
Sauvignon Blanc, Matua, New Zealand  
Chardonnay, Famile Paquet, France

#### Red

Pinot Noir, Bellevue, Louis Latour  
Tempranillo, Luis Cañas  
Cabernet Sauvignon, Wente

### Wines by the Bottle

#### Sparkling Wine

Brut Réserve, Billecart Salmon  
Brut, Veuve Clicquot  
Rosé, Brut, Billecart Salmon  
AMAN Comte de Montaigne  
Dom Pérignon

#### Rosé

Whispering Angel  
Clos Mireille, Domaines Ott

#### White

Sauvignon Blanc, Whiteheaven  
Pouilly-Fumé, de Ladoucette  
Chardonnay, Milmanda, *Spain*  
Chablis 1er Cru, Louis Latour  
Chardonnay, Kistler, *USA*  
Corton Charlemagne GC, Faiveley

#### Red

Pinot Noir, Black Kite, *USA*  
Chorey-Les-Beaune, T. Beaut, *France*  
Pintia, *Spain*  
Barolo, Ceretto, *Italy*  
Vosne-Romanée, J. Drouhi, *France*  
Tignanello, Marchesi Antinori, *Italy*  
Insignia, Joseph Phelps, *USA*

# IN CASITA DINING

## DAYLIGHT MENU 12:00 PM – 10:30 PM

### To Share

#### Crudités (VG)

fresh vegetables, hummus

#### Guac & Chips (V, D, G)

goat cheese, pico de gallo

#### Cheese Board (V, D)

manchego, asiago, camembert, local gouda

#### Cold Cuts Board (N, G)

Ibérico Bellota Ham, prosciutto, spicy salami, bresaola

#### Shrimp Empanadas (G)

cassava dough, chimichurri sauce

#### Ibérico Ham Croquettes (D, G)

brava sauce, aioli, manchego

### Starters

#### Garden Salad (VG)

mesclun, tomato confit, carrot, cucumber, avocado, sunflower seeds, balsamic

#### Zucchini Carpaccio (VG, N)

fine herbs marinade, pesto, arugula, caramelized walnuts

#### Burrata Salad † (V, D, N)

sundried tomatoes pesto, roasted pine nuts, aged balsamic

#### Tuna Ceviche

avocado, cucumber, ginger tiger milk

#### Classic Caesar Salad (D, G)

Romaine, anchovies, parmesan croutons, Caesar dressing

with grilled prawns

with grilled Faroe Island salmon

with grilled chicken

### Soups

#### Minestrone (VG)

local organic vegetables

#### Chicken Soup

ginger, vegetables, oregano

#### Dominican Sancocho Soup†

beef, chicken, local tubers

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

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# IN CASITA DINING

## DAYLIGHT MENU 12:00 PM – 10:30 PM

### Pizzas

**Truffle and Goat Cheese** (V, D, N, G)  
homemade pesto, Grana Padano  
tomato confit, caramelized onions  
roasted pine nuts

**Scampi** (G)  
prawns, bisque, persillade  
cherry tomatoes, fresh basil

**Di Parma and Local Burrata** (D, G)  
arugula, pesto oil, Grana Padano

### Pastas

**Spaghetti** (G)  
sauce of your preference  
pomodoro (V)  
parmesan sauce (V, D)  
bolognese (D)

**Local Crayfish Fagottini** (D, G)  
Amanera's signature bisque  
tomato confit, wild coriander oil

**Lamb and Porcini Ragú** (D, G)  
rigatoni, Pecorino, fresh basil

### Sandwiches

**Vegetarian Club Sandwich** (VG, G)  
zucchini, eggplant, tomato, avocado, homemade pesto

**Prosciutto di Parma Baguette** (D, G)  
pesto, local mozzarella, tomato, arugula

**House Cheeseburger** (D, G)  
gouda, bacon, caramelized onions, lettuce, pickles, tomato, yellow chili mayo

**Crispy Chicken Sandwich**<sup>†</sup> (D, G)  
bacon, lettuce, tomato, pickles, barbecue ranch

### On the Grill

\*accompanied by two sides of your choice

### Catch of the Day

### Faroe Island Salmon

### Chicken Breast

### Angus Ribeye (D)

### Sides

tostones (G)  
roasted vegetables (VG)  
broccoli stir fry (VG)  
avocado salad (VG)  
french fries (G)  
truffle mashed potatoes (D)  
fried rice & quinoa

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# IN CASITA DINING

## DAYLIGHT MENU 12:00 PM – 10:30 PM

### Desserts

#### Coconut Delight (D)

coconut mousse, organic chocolate  
mango textures, coconut sauce  
crispy tuile

#### Tropical Cobbler (D, N, G)

papaya, banana, and local berries  
caramelized in passion fruit sauce  
spiced charred pineapple sorbet  
cinnamon ring

#### Amanera Paradise<sup>†</sup> (D, N, G)

island spiced cream, organic chocolate  
banana-avocado toffee cream,  
zapote ice cream<sup>†</sup>

#### Churros (G)

chocolate, salted caramel sauce

#### Homemade Sorbet (VG)

coconut  
mango  
papaya  
passion fruit  
pineapple  
raspberry

#### Homemade Ice Cream (V, D)

caramelized banana  
chocolate  
Hazelnut (N)  
strawberry  
vanilla  
zapote<sup>†</sup>

### Drinks

#### Local Coffee by “La Gente de La Isla”

Dominican French Press or Filtered

#### Espresso drinks

espresso, double espresso, americano  
latte, cappuccino, macchiato, flat white

#### Amanera Organic Cold Brew

cold brew ice cubes

#### Tea by “Art of Tea”

English Breakfast, Earl Grey Crème  
Pacific Coast Mint, Sencha Green  
Egyptian Chamomile, Jasmine

#### Matcha

latte, iced

#### Dominican Tea<sup>†</sup>

ginger, lemongrass, fresh mint  
passion fruit, green apple, honey

# IN CASITA DINING

## OVERNIGHT MENU – 10:30 PM – 6:00 AM

### Salads, Sandwiches & Bites

#### Green Salad (VG)

mixed garden greens, citrus dressing

#### Goat Cheese Salad (V, D)

roasted tomatoes, apple, pumpkin, sunflower seeds, guava dressing

#### Vegetarian Club Sandwich (VG, G)

zucchini, eggplant, tomato, avocado, homemade pesto

#### House Cheeseburger (D, G)

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

#### Chicken Tenders (G)

french fries

#### Churros (D, G)

chocolate, salted caramel sauce

#### Homemade Sorbet (VG)

coconut

mango

papaya

passion fruit

pineapple

raspberry

#### Homemade Ice Cream (V, D)

caramelized banana

chocolate

hazelnut (N)

strawberry

vanilla

zapote<sup>†</sup>

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