

DRINKS MENU



JUICES

- 1. PASSION FRUIT.....RD\$150
- 2. STRAWBERRY.....RD\$180
- 3. LEMONADE.....RD\$150
- 4. PINEAPPLE.....RD\$150
- 5. ORANGE.....RD\$150
- 6. CRANBERRY.....RD\$180



MILKSHAKES

- 7. OREO.....RD\$400
Chocolate ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.
- 8. COOKIES & CREAM.....RD\$400
Vanilla ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.
- 9. BROWNIE.....RD\$460
Vanilla ice cream + brownie + whole milk + chocolate syrup + whipped cream.



COFFEE / TEA

- 10. AMERICANO.....RD\$120
- 11. EXPRESSO.....RD\$100
- 12. EXPRESSO DOBLE.....RD\$190
- 13. CAPPUCCINO.....RD\$180
- 14. MOCCACHINO.....RD\$180
- 15. FRAPPUCCINO.....RD\$390
- 16. ICED CARAMEL MACCHIATO.....RD\$390
- 17. ICED LEMON TEA.....RD\$180
- 18. TEA AND HOT INFUSIONS.....RD\$150

*Ask the waiter for availability of tea and hot infusions.



SOFT DRINKS / WATER

- 19. DASANI WATER.....RD\$ 90
- 20. SAN PELLEGRINO 500 ML GLASS.....RD\$490
- 21. SAN PELLEGRINO 500 ML PASTIC.....RD\$400
- 22. SAN PELLEGRINO 330 ML ARANCIATA.....RD\$420
- 23. SAN PELLEGRINO 330 ML ARANCIATA ROSSA.....RD\$420
- 24. SAN PELLEGRINO TONIC 330 ML.....RD\$380
- 25. AQUA PANNA 505 ML GLASS.....RD\$450
- 26. AQUA PANNA 505 ML PLASTIC.....RD\$350
- 27. COCA COLA.....RD\$150
- 28. SPRITE.....RD\$150
- 29. CANADA DRY TONIC.....RD\$150
- 30. CANADA DRY SODA.....RD\$150
- 31. RED BULL.....RD\$300



MOCKTAILS

- 32. JAMAICAN WATER.....RD\$290
Jamaica flower infusion + lemon + ginger honey.
- 33. JAMAICAN WATER AND PASSION FRUIT.....RD\$350
Jamaica flower infusion + passion fruit + honey
- 34. BUBBLE CHAI COCONUT LATTE.....RD\$400
Chai black tea + coconut milk + piloncillo syrup + tapiocas

- 35. BUBBLE MATCHA LATTE.....RD\$400
Matcha tea + almond milk + honey + tapiocas
- 36. FROZEN LEMONADE WITH PEPPERMINT AND GINGER HONEY.....RD\$250
Lemon + peppermint + ginger honey



SANTA MARIA COCKTAILS

- 37. PALOMA "PERLA NEGRA".....RD\$550
Tequila José Cuervo Especial Reposado + lemon + salt + grapefruit.
- 38. STRAWBERRY PASSION FRUIT MOJITO AND SPICED HONEY.....RD\$390
White Brugal rum + strawberries + passion fruit + mint + lemon + spiced honey.
- 39. AÑEJO AND AMARETTO COLADA.....RD\$500
Ron Barcelo añejo + Amaretto Disaronno + pineapple + coconut.
- 40. CHINOLA COLADA.....RD\$390
White Brugal rum + passion fruit + coconut.
- 41. LONG COCO THAI.....RD\$350
(White rum + coconut milk + ginger honey + lemongrass + bitters of angostura).
- 42. MOJITO DE MORINGA.....RD\$380
(White rum + lemon + mint + moringa + honey ginger).
- 43. SEX ON THE BOAT.....RD\$350
(Vodka + raspberry liqueur + pineapple + cranberry + passion fruit syrup).
- 44. PERRO LOCO.....RD\$350
(Vodka + melon liqueur + pineapple + orange + coconut + blue curacao).
- 45. WHITE PASSION FRUIT SANGRIA.....RD\$480
White wine + Beefeater gin + brugal white rum + lemon + passion fruit.
- 46. SANTA "LA DIABLA".....RD\$500
Tanqueray gin + Campari + pineapple + lemon + honey.



CLASSIC COCKTAILS

- 47. CAIPIRINHA.....RD\$320
Cachaça + azúcar morena + limón.
- 48. CUBA LIBRE.....RD\$290
Aged rum + lemon + coca cola.
- 49. CLASSIC MOJITO.....RD\$350
White rum + brown sugar + lemon + peppermint + soda.
- 50. COCONUT MOJITO.....RD\$350
White rum + coconut + lemon + peppermint + soda.
- 51. STRAWBERRY MOJITO.....RD\$380
White rum + strawberries + brown sugar + lemon + peppermint + soda.
- 52. PASSION FRUIT MOJITO.....RD\$370
White rum + passion fruit + brown sugar + lemon + peppermint + soda.
- 53. SEX ON THE BEACH.....RD\$350
Vodka + peach schnapps + cranberry juice + orange juice + grenadine.
- 54. PIÑA COLADA.....RD\$350
White rum + coconut + pineapple.
- 55. BLUE LONG ISLAND.....RD\$380
White rum + gin + tequila + vodka + blue curacao + lemon + Sprite + sugar.
- 56. RED OR WHITE SANGRIA.....RD\$400
White or red wine + gin + rum + lemon + sugar + Sprite.
- 57. GIN AND TONIC.....RD\$490
Gin + lemon slices + tonic water.
- 58. APEROL SPRITZ.....RD\$550
Aperol + cava + soda + orange.
- 59. APPLE MARTIN.....RD\$450
Absolut vodka + white Vermouth + lemon + green apple.
- 60. ESPRESSO MARTINI.....RD\$450
Vodka + Khalua + espresso + Baileys + sugar.
- 61. MIMOSA.....RD\$400
Cava + orange juice + cherry.

*TAXES INCLUDED

RESTAURANTE
Santa Maria.



DRINKS MENU



MARGARITAS

*Served in a Margarita glass or short rocks glass-



62. TRADITIONAL MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 450
Tequila + Cointreau + Lemon.

63. TRADITIONAL MARGARITA WITH O ESPECIAL SILVER / COINTREAU.....RD\$ 650
Tequila + Cointreau + Lemon

64. STRAWBERRY MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + strawberries + lemon

65. STRAWBERRY MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 700
Tequila + Cointreau + strawberries + lemon

66. PASSION FRUIT MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + passion fruit + lemon

67. PASSION FRUIT MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 700
Tequila + Cointreau + passion fruit + lemon

68. HIBISCUS FLOWER AND PASSION FRUIT MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 520
Tequila + Cointreau + Jamaica flower infusion + passion fruit + lemon

69. HIBISCUS FLOWER AND PASSION FRUIT MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 720
Tequila + Cointreau + Jamaica flower infusion + passion fruit + lemon

70. ROSEMARY MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + lemon + rosemary

71. ROSEMARY MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 650
Tequila + Cointreau + lemon + rosemary



BEER

DOMINICAN REPUBLIC
EL DUEÑO BEER CRAFT BEER

GLASS.....RD\$ 250

72. PILSNER
340. IPA

EL DUEÑO BEER - CAN.....RD\$ 250

335. PILSNER
336. PILSNER LIGHT
337. NEGRA
338. IPA
339. ROJA



MICHELADAS

78. TRADITIONAL.....RD\$ 300
Beer + Worcestershire sauce + hot sauce + lemon.

79. CLAMATE.....RD\$ 350
Beer + Clamato + Worcestershire sauce + hot sauce + lemon.

80. DEVILISH.....RD\$ 450
Beer + Worcestershire sauce + lemon + hot sauce + Tequila.

APERITIF DRINKS



ITALY

81. APEROL SHOT.....RD\$ 350

82. APEROL BOTTLE.....RD\$2900

83. CAMPARI SHOT.....RD\$ 350

84. CAMPARI BOTTLE.....RD\$3000

SPAIN

85. SHERRY LA INA SHOT.....RD\$ 370

86. SHERRY LA INA BOTTLE.....RD\$3400

JAPAN

87. SAKEMOTO JUNMAI SHOT.....RD\$ 350

88. SAKEMOTO JUNMAI BOTTLE.....RD\$3400

CHINA

89. SITE LIQUOR SHOT.....RD\$ 350

90. SITE LIQUOR BOTTLE.....RD\$4500



WHISKY

IRELAND

91. JAMESON SHOT.....RD\$ 400

92. JAMESON BOTTLE.....RD\$4200

SCOTLAND

93. DEWAR'S CARIBBEAN SMOOTH SHOT.....RD\$ 280

94. DEWAR'S CARIBBEAN SMOOTH BOTTLE.....RD\$2300

95. BUCHANAN'S 12 AÑOS SHOT.....RD\$ 640

96. BUCHANAN'S 12 AÑOS BOTTLE.....RD\$5900

97. CHIVAS REGAL 12 AÑOS SHOT.....RD\$ 560

98. CHIVAS REGAL 12 AÑOS BOTTLE.....RD\$5900

99. JOHNNIE WALKER BLACK LABEL SHOT.....RD\$ 640

100. JOHNNIE WALKER BLACK LABEL BOTTLE.....RD\$6500

101. JOHNNIE WALKER RED LABEL SHOT.....RD\$ 270

102. JOHNNIE WALKER RED LABEL BOTTLE.....RD\$2900

103. OLD PARR 12 AÑOS SHOT.....RD\$ 550

104. OLD PARR 12 AÑOS BOTTLE.....RD\$5800

USA

105. JACK DANIEL'S OLD NO.7 SHOT.....RD\$ 480

106. JACK DANIEL'S OLD NO.7 BOTTLE.....RD\$5000

107. BUFFALO TRACE SHOT.....RD\$ 690

108. BUFFALO TRACE BOTTLE.....RD\$6900

109. SHEEP DOG SHOT.....RD\$ 340

110. SHEEP DOG BOTTLE.....RD\$3300

*You can order any of our smoked Whiskey at the table with wood chips from: oak, Bourbon oak or cherry.

VODKA



SWEDEN

111. ABSOLUT SHOT.....RD\$ 350

112. ABSOLUT BOTTLE.....RD\$3400

RUSIA

113. STOLICHNAYA SHOT.....RD\$ 260

114. STOLICHNAYA BOTTLE.....RD\$2900

FRANCE

115. GREY GOOSE SHOT.....RD\$ 520

116. GREY GOOSE BOTTLE.....RD\$5500

*TAXES INCLUDED

RESTAURANTE
Santa Maria.

DRINKS MENU



TEQUILA & MEZCAL

JALISCO

117. AGAVITA BLANCA SHOT.....	RD\$ 280
118. AGAVITA BLANCA BOTTLE.....	RD\$ 2800
119. TEREMANA REPOSADO SHOT.....	RD\$ 990
120. TEREMANA REPOSADO BOTTLE.....	RD\$ 9900
121. ESPOLON BLANCO SHOT.....	RD\$ 800
122. ESPOLON BLANCO BOTTLE.....	RD\$ 8000
123. ESPOLON REPOSADO SHOT.....	RD\$ 850
124. ESPOLON REPOSADO BOTTLE.....	RD\$ 8300
125. JOSE CUERVO SILVER SHOT.....	RD\$ 380
126. JOSE CUERVO SILVER BOTTLE.....	RD\$ 3900
127. JOSE CUERVO REPOSADO SHOT.....	RD\$ 380
128. JOSE CUERVO REPOSADO BOTTLE.....	RD\$ 3900
129. DON JULIO 1942 BOTTLE.....	RD\$22000
130. DON JULIO AÑEJO SHOT.....	RD\$ 1200
131. DON JULIO AÑEJO BOTTLE.....	RD\$10000
132. CLASE AZUL REPOSADO BOTTLE.....	RD\$25000
133. MEZCAL NAYAA ESPADIN, GUERRERO SHOT.....	RD\$ 990
134. MEZCAL NAYAA ESPADIN, GUERRERO BOTTLE.....	RD\$ 9900

RUM



PANAMA

135. ABUELO 7 AÑOS SHOT.....	RD\$ 320
136. ABUELO 7 AÑOS BOTTLE.....	RD\$ 3200
137. ABUELO 12 AÑOS SHOT.....	RD\$ 500
138. ABUELO 12 AÑOS BOTTLE.....	RD\$ 4900

DOMINICAN REPUBLIC

139. BARCELO AÑEJO SHOT.....	RD\$ 250
140. BARCELO AÑEJO BOTTLE.....	RD\$ 1900
141. BARCELO IMPERIAL SHOT.....	RD\$ 340
142. BARCELO IMPERIAL BOTTLE.....	RD\$ 3000
143. BRUGAL BLANCO SHOT.....	RD\$ 200
144. BRUGAL BLANCO BOTTLE.....	RD\$ 1900
145. BRUGAL EXTRAVIEJO SHOT.....	RD\$ 200
146. BRUGAL EXTRAVIEJO BOTTLE.....	RD\$ 1900
147. BRUGAL XV SHOT.....	RD\$ 250
148. BRUGAL XV BOTTLE.....	RD\$ 2000

VENEZUELA

149. SANTA TERESA 1796 SHOT.....	RD\$ 990
150. SANTA TERESA 1796 BOTTLE.....	RD\$ 9900
151. DIPLOMATICO AÑEJO MANTUANO SHOT.....	RD\$ 590
152. DIPLOMATICO AÑEJO MANTUANO BOTTLE.....	RD\$ 4900
153. DIPLOMATICO RESERVA EXCLUSIVA SHOT.....	RD\$ 690
154. DIPLOMATICO RESERVA EXCLUSIVA BOTTLE.....	RD\$ 5900

GUATEMALA

155. ZACAPA 23 AÑOS SHOT.....	RD\$ 990
156. ZACAPA 23 AÑOS BOTTLE.....	RD\$ 9900

*You can order any of our smoked Rums at the table with wood chips from: oak, Bourbon oak or cherry.

*TAXES INCLUDED



GIN

ENGLAND

157. BEEFEATER SHOT.....	RD\$ 330
158. BEEFEATER BOTTLE.....	RD\$ 3200

SCOTLAND

159. TANQUERAY SHOT.....	RD\$ 490
160. TANQUERAY BOTTLE.....	RD\$ 4400

BRANDI & COGNAC



SPAIN

161. GRAN DUQUE DE ALBA SHOT.....	RD\$ 990
162. GRAN DUQUE DE ALBA BOTTLE.....	RD\$ 8700

FRANCE

163. HENNESSY VS SHOT.....	RD\$ 960
164. HENNESSY VS BOTTLE.....	RD\$ 8500
165. HENNESSY VSOP SHOT.....	RD\$ 1700
166. HENNESSY VSOP BOTTLE.....	RD\$13000

LIQUEURS & DIGESTIVES



ITALY

167. AMARETTO DISARONNO SHOT.....	RD\$ 490
168. AMARETTO DISARONNO BOTTLE.....	RD\$ 4500
169. FERNET BRANCA SHOT.....	RD\$ 400
170. FERNET BRANCA BOTTLE.....	RD\$ 3800
171. FRANGELICO SHOT.....	RD\$ 400
172. FRANGELICO BOTTLE.....	RD\$ 3900
173. LIMONCELLO CELLINI SHOT.....	RD\$ 350
174. LIMONCELLO CELLINI BOTTLE.....	RD\$ 3300
175. GRAPPA CELLINI SHOT.....	RD\$ 380
176. GRAPPA CELLINI BOTTLE.....	RD\$ 3500
177. SAMBUCA MOLINARI SHOT.....	RD\$ 440
178. SAMBUCA MOLINARI BOTTLE.....	RD\$ 4000

IRELAND

179. BAILEY'S SHOT.....	RD\$ 350
180. BAILEY'S BOTTLE.....	RD\$ 2900

FRANCE

181. COINTREAU SHOT.....	RD\$ 490
182. COINTREAU BOTTLE.....	RD\$ 5000
183. GRAND MARNIER SHOT.....	RD\$ 850
184. GRAND MARNIER BOTTLE.....	RD\$ 7500

GERMANY

185. JAGERMEISTER SHOT.....	RD\$ 750
186. JAGERMEISTER BOTTLE.....	RD\$ 6500

MEXICO

187. KAHLUA SHOT.....	RD\$ 350
188. KAHLUA BOTTLE.....	RD\$ 3200

BARBADOS

189. MALIBU SHOT.....	RD\$ 300
190. MALIBU BOTTLE.....	RD\$ 3400

CANADA

191. FIRE BALL SHOT.....	RD\$ 430
192. FIRE BALL BOTTLE.....	RD\$ 4200



DRINKS MENU

WINES



RED

SPAIN

- 193.PROTOS CRIANZA.....RD\$5000
- 194.PROTOS ROBLE.....RD\$3500
- 195.EL COTO CRIANZA.....RD\$2450

AUSTRALIA

- 196.19 CRIMES RED WINE.....RD\$3500

ARGENTINA

- 197.NORTON MALBEC RESERVA.....RD\$3500
- 198.NORTON CABERNET SAUVIGNON.....RD\$1990

USA

- 199.ROBERT MONDAVI PRIVATE SELECTION
CABERNET SAUVIGNON.....RD\$3500
- 200.BERINGER CALIFORNIA RED CRUSH.....RD\$1950
- 201.WOODBRIDGE MERLOT.....RD\$2300
- 202.WOODBRIDGE CABERNET SAUVIGNON.....RD\$2300
- 203.BOGLE PINOT NOIR.....RD\$3450

FRANCE

- 204.COTE DU RHONE.....RD\$2900
- 205.VALPOLICELLA SANTORI.....RD\$1990

WHITE

SPAIN

- 206.PROTOS VERDEJA RUEDA.....RD\$2800
- 207.LEIRA ALBARIÑO.....RD\$2650
- 208.EL COTO BLANCO RIOJA.....RD\$1900

AUSTRALIA

- 209.YELLOW TAIL CHARDONNAY.....RD\$2500

NEW ZEALAND

- 210.MATUA SAUVIGNON BLANC.....RD\$3600

USA

- 211.BOGLE CHARDONNAY.....RD\$3300
- 212.WOODBRIDGE CHARDONNAY.....RD\$2300
- 213.WOODBRIDGE SAUVIGNON BLANC.....RD\$2300

ITALY

- 214.SANTA MARGHERITA PINOT GRIGIO.....RD\$3700

CHILE

- 215.SANTA RITA 120 SAUVIGNON BLANC.....RD\$1750
- 216.SANTA RITA 120 CHARDONNAY.....RD\$1750
- 217.CASILLERO DEL DIABLO SAUVIGNON
BLANC.....RD\$2350

ROSE

USA

- 218.BERINGER WHITE ZINFANDEL.....RD\$1900

AUSTRALIA

- 219.19 CRIMES CALI ROSE.....RD\$3500

FRANCE

- 220.PERRIN & FILS LA VIEILLE FERME ROSÉ.....RD\$2500

*TAXES INCLUDED

SPARKLING WINES / CHAMPAGNE

SPAIN

- 221.RIGOL CAVA BRUT.....RD\$2000

ITALY

- 222.MASCHIO PROSECCO.....RD\$2500

FRANCE

- 223.MOET & CHANDON IMPERIAL BRUT.....RD\$9900

WINES / SPARKLING WINES BY GLASS

USA

- 224.WOODBRIDGE CABERNET SAUVIGNON....RD\$ 590
- 225.WOODBRIDGE MERLOT.....RD\$ 590
- 226.WOODBRIDGE CHARDONNAY.....RD\$ 590
- 227.WOODBRIDGE SAUVIGNON BLANC.....RD\$ 590

SPAIN

- 228.RIGOL CAVA BRUT.....RD\$ 490

ITALY

- 229.PROSECCHINO 200 ML.....RD\$ 720
- 230.MASCHIO ROSE 200 ML.....RD\$ 720





MEXICAN MENU



TO SHARE

- 231. SANTAFE NACHOS.....RD\$960**
Crispy tortillas served with homemade chicken tinga, gratin with mozzarella and cheddar accompanied by pico de gallo, guacamole and sour cream.
- 232. NACHOS WITH CHILLI.....RD\$960**
Crispy corn tortillas served with beef chilli au gratin with mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole and sour cream.



TACO CORNER

- 233. TACOS AL PASTOR.....RD\$832**
Tijuana-style meat filling with SOV beer, lettuce, tomato and cheddar cheese.
- 234. PORK BELLY TACOS.....RD\$832**
Slow cooked for 48 hours, served with charcoal-glazed pineapple.
- 235. SPICY TUNA TACOS.....RD\$790**
Stuffed with spicy tuna tartare, avocado and pico de gallo, in a crispy corn tortilla.
- 236. CHILLI TACOS.....RD\$680**
Stuffed with ground beef, lettuce and shredded cheddar cheese.
- 237. SHRIMP TEMPURA TACOS.....RD\$920**
In soft wheat tortilla, mixed lettuce and chipotle mayonnaise.
- 238. LOBSTER TACOS.....RD\$1200**
Grilled with white onion, avocado, coriander and jalapeño mayonnaise.
- 239. SHORT RIBS TACOS.....RD\$832**
Juicy pieces of short ribs slow cooked in the oven in SOV beer.



SOUPS

- 240. MEXICAN SOUP.....RD\$580**
With corn and tomatoes.
- 241. TORTILLAS SOUP.....RD\$620**
With shredded chicken, avocado and corn tortilla chips.



STARTERS

- 242. SQUID CRUNCH.....RD\$720**
Crispy squid pieces served with yellow pepper sauce and Sinaloa chillies.
- 243. RIPE BANANA CROQUETTES.....RD\$680**
Stuffed with salted meat breaded in panko with honey sauce.
- 244. CRAB.....RD\$1300**
Served in its shell au gratin and prepared in a spicy tomato sauce.

*TAXES INCLUDED

- 245. SHRIMP COCKTAIL.....RD\$1100**
Marinated in spices served with toasted corn, red onion, cilantro and avocado.

- 246. SEA CARPACCIO.....RD\$870**
Salmon and tuna encrusted in jicama powder, marinated with green parsley and jalapeño vinaigrette.

- 247. CHICKEN QUESADILLA.....RD\$614**
Stuffed with Mexican chicken tinga with white cheese and served with guacamole, pico de gallo and sour cream.

- 248. CRAB CAKES.....RD\$960**
Crispy crab and shrimp patties served with cilantro chipotle and Texas pico de gallo.

- 249. CHICHARRON AND GUACAMOLE.....RD\$620**
Marinated in Mexican peppers, served on homemade guacamole with lemon and fried yucca.

- 250. CHICKEN FLAUTAS.....RD\$570**
Stuffed with chicken tinga in Texas chili served with pico de gallo, guacamole and sour cream.

- 251. MEXICAN TOASTS.....RD\$570**
Stuffed with 'cielito lindo' sauce, chilli with shredded meat, guacamole and pico de gallo on crispy corn tortillas

- 252. FAJITAS SAMPLER.....RD\$ 870**
Beef sautéed in black beer, tomato, onion and cilantro served with hot wheat tortillas, pico de gallo, guacamole and sour cream.

- 253. CRAB PINCERS (Seasonal).....RD\$1150**
Spider crab sautéed with garlic on green plantain toast.



FIT CORNER SALADS

- 254. QUINOA AND SHRIMP SALAD.....RD\$ 880**
With nuts, tomato concasse, raisins, passion fruit vinaigrette and sautéed shrimps with green sauce.

- 255. COUS COUS SALAD WITH SALMON.....RD\$ 880**
Prepared with green apple, celery, arugula and vanilla-chipotle vinaigrette, accompanied by gravlax-type cured salmon.

- 256. ORIGINAL CAESAR SALAD.....RD\$ 750**
Recipe served with parmesan anchovies and croutons on homemade bread.

- 257. TEX MEX SALAD.....RD\$ 850**
Grilled chicken chunks served with lettuce, pico de gallo, avocado, corn, and spicy citrus vinaigrette.

- 258. LOBSTER AND AVOCADO SALAD.....RD\$1250**
Grilled lobster marinated in garlic sauce, roasted with chilis and served with avocado, arugula and lemon.



MAIN DISHES

- 259. STUFFED CHILLO.....RD\$1800**
Stuffed with crispy Mexican rice with shrimp and tomatoes. With lemon and green shoots.

- 260. COB CORN BURRITO.....RD\$ 820**
Filled with shredded beef, shelled cob, grated cheddar cheese and lettuce served with Mexican rice and refried beans.

- 261. GREEN BURRITO.....RD\$ 790**
Stuffed with Mexican rice, chilli with meat, cheddar cheese and lettuce, served with pico de gallo, guacamole and sour cream.

- 262. TAMAULIPAS BEEF TAMPIQUENA.....RD\$1250**
Served with seasoned tortillas in tomato sauce, grilled cheese, guacamole, green rice and refried beans.

- 263. FISH LEAVES.....RD\$1800**
Grilled seasonal white fish with rice, black coconut and Texan lambi sauce wrapped in a banana leaf baked in the oven.

- 264. GRILLED LOBSTER.....RD\$4800**
Marinated in tequila liqueur, prepared on the grill and served with lemon butter and grilled vegetables.

- 265. PASTOR RICE.....RD\$ 830**
Sautéed rice with vegetables and meat al pastor served with a topping of lettuce and red onion.



GRILL MEATS

- 266. NY STRIP LOIN.....RD\$1990**

- 267. TOMAHAWK.....RD\$6900**

- 268. CHURRASCO TOP SIRLOIN.....RD\$1990**

- 269. SHORT RIBS AL MOLE POBLANO.....RD\$1550**

- 270. SIDES.....RD\$ 220**

SEASONED POTATOES

GREEN RICE

GRILL OR TERIYAKI VEGETABLES

CHEESE STUFFED TOMATOES

BAKED POTATO

ROASTED CORN COB

MASHED POTATOES

MASHED PLAINTAINS



HAMBURGUERS

- 271. BLACK PIRATE BURGUER.....RD\$ 870**
Double angus prime beef served with bacon and peppers jam, melted in pepper jack cheese, lettuce, tomatoes and seasoned french fries.

- 272. MEXICAN PIGGY GOLDEN BURGUER.....RD\$ 960**
8oz grilled angus prime beef served with pork belly bbq, bacon, melted cheese and edible gold-plated bread.



HOMEMADE DESSERTS

- 273. WIND FRITTERS.....RD\$ 665**
Served with Mexican chocolate and homemade yogurt cream.

- 274. TREASURE TREE.....RD\$ 680**

- 275. FILLED CHOCOLATES.....RD\$ 665**
Black or white chocolate filled with guava compote, caramel on creamy vanilla.

- 276. CHEF'S BOARD.....RD\$ 680**

- 277. SIGH FALLEN CUP.....RD\$ 680**
Passion fruit and Grand Manière liqueur cream.

- 278. CHOCOLATE LAVA CAKE.....RD\$ 680**

RESTAURANTE

Santa Maria





Asian Menu



TO SHARE

- 279. EDAMAME**.....RD\$ 420
Steamed soy beans and sea salt.
- 280. VEGGIE TEMPURA**.....RD\$ 450
Carrot, celery, onion, eggplant, zucchini.
- 281. WAGYU BEEF CARPACCIO**.....RD\$1100
Served marinated in truffled olive oil with citrus and Asian lettuce.
- 282. SHRIMP KARASHI**.....RD\$ 830
Shrimp tempura with spicy sweet Japanese mayonnaise.
- 283. TEMPURA PRAWNS**.....RD\$ 980
Crispy served with guillín chilli mayo in mix of Asian lettuce.



SOUPS

- 284. ASIATIC CAZUELA**.....RD\$1250
Of seafood and lemongrass with coconut milk and brandy.
- 285. RAMMEN TONKOTSU**.....RD\$ 960
Soy noodles- boiled egg- roast pork- vegetables- miso paste- seaweed.



HOT STARTERS

GYOSAS (prepared steamed or fried)

- 286. Stuffed with pork marinated in sesame and baby leek served crispy on homemade teriyaki hoisin sauce**.....RD\$ 460
- 287. Stuffed with sautéed shrimp with tobiko and baby leek served with teriyaki hoisin sauce**.....RD\$ 650
- 288. Stuffed wok vegetables with teriyaki sauce and sweet chilli**.....RD\$ 420



COLD STARTERS

- 289. SLICED SEALED TUNA**.....RD\$ 830
Fine cuts of tuna marinated in tamarind yuzu on cabbage and sprouts.
- 290. NIPPON CEVICHE**.....RD\$ 750
In yellow chili sauce with red onion, cilantro and fried yuca.
- 291. TWO-COURSE CEVICHE**.....RD\$ 740
Seasonal white fish marinated in lemon and coconut served with crispy squid and plantain chips.
- 292. SPICY TUNA TARTARE**.....RD\$ 830
Prepared with chillin guillín spicy mayo served with avocado and yucca chips.

*TAXES INCLUDED



MEINDISSHU- MAIN DISHES

YAKIMESHI

Grilled skewers of meat of your choice, served with sesame Japanese rice and baby leeks with teriyaki sauce.

- 293. BEEF**.....RD\$1050
294. PORK.....RD\$ 920
295. CHICKEN.....RD\$1050
296. SHRIMPS.....RD\$1150

- 297. ASIAN PRAWNS**.....RD\$1550

Sautéed with cashews, onion and colored peppers with lemongrass oyster sauce and sweet chilli on a crispy rice crust.

- 298. TERIYAKI SALMON**.....RD\$1550

Served grilled with teriyaki sauce, sautéed vegetables and rustic mashed potatoes.

- 299. DUCK RICE**.....RD\$1200

Japanese grilled stir-fried rice with vegetables pieces of baked Peking duck and Asian sauce.

- 300. JAPANESE KARAAGE CHICKEN**.....RD\$ 850

Fried chicken marinated in ginger, garlic and soy served crispy over coleslaw and grated cucumber.

- 301. BEEF TATAKI**.....RD\$1480

Thin sliced Angus tenderloin pieces served on teriyaki yuzu ponzu, wide leek, colored sesame and Japanese rice.

TEPPANYAKI RICE

steel grilled rice sautéed with vegetables and soy sauce, served with poached egg.

- 302. BEEF**.....RD\$1050
303. CHICKEN.....RD\$ 920
304. SEAFOOD.....RD\$1050
305. MIXED.....RD\$1050
306. SHRIMPS.....RD\$1080



THE SUSHI CORNER

RICELESS

- 307. CRAB RICELESS**.....RD\$ 980

Crab-shrimp-tuna-avocado-soybean leaf.

- 308. TUNA RICELESS**.....RD\$ 980

Tuna-avocado-king crab.

- 309. SALMON RICELESS**.....RD\$ 980

King crab - shrimp- avocado- eel sauce.

MAKIS

- 310. LECHE DE TIGRE ROLL**.....RD\$ 660

King crab - spicy tobiko mayo- shrimp tempura.

- 311. TRICOLOR QUINOA ROLL**.....RD\$ 830

Marinated salmon- yuzu ponzu sauce- toasted quinoa.

- 312. ZEBRA ROLL**.....RD\$ 660

Bicolor rice- shrimp tempura- spicy tuna tartare.

- 313. TEKAMAKI**.....RD\$ 660

Marinated tuna tartare- furikake- Japanese spices.

- 314. TEMPURA ROLL**.....RD\$ 830

Crispy rolls with fresh salmon- cucumber - honey sauce.

- 315. CALIFORNIA**.....RD\$ 670

Crab stick- cucumber- tobiko- mayonnaise- avocado.

- 316. DRAGON ROLL**.....RD\$ 1550
Smoked eel - avocado- eel sauce.

- 317. PHILADELPHIA**.....RD\$ 830
Fresh salmon- cucumber- cream cheese.

- 318. RAINBOW ROLL**.....RD\$ 830
Tuna- salmon- shrimp- avocado- ripe banana.

- 319. VOLCAN ROLL**.....RD\$ 920
Shrimp tempura - avocado - cream cheese - tuna tartar.

- 320. CUCUMBER ROLL**.....RD\$ 850
Cucumber- salmon- fine leek- cream cheese- tofu cheese.

NIGURIS OR SASHIMIS

- 321. TUNA** - Tsuna.....RD\$ 85
322. SALMON - Shinsen na.....RD\$ 96
323. SHRIMP - Eby.....RD\$ 71
324. OCTOPUS - Tako.....RD\$ 85
325. EEL - Unagui.....RD\$ 181
326. CRAB - Kani.....RD\$ 93
327. TOBIKO - Flying fish egg tobiko.....RD\$ 95



GRILL MEATS

- 266. NY STRIP LOIN**.....RD\$1990
267. TOMAHAWK.....RD\$6900
268. CHURRASCO TOP SIRLOIN.....RD\$1990
269. SHORT RIBS AL MOLE POBLANO.....RD\$1550

- 270. SIDES**.....RD\$ 220

- SEASONED POTATOES
GREEN RICE
GRILL OR TERIYAKI VEGETABLES
CHEESE STUFFED TOMATOES
BAKED POTATO
ROASTED CORN COB
MASHED POTATOES
MASHED PLAINTAINS



HOMEMADE DESSERTS

- 328. JAPANESE FRIED ICE CREAM**.....RD\$ 620

- 273. WIND FRITTERS**.....RD\$ 665

Served with Mexican chocolate and homemade yogurt cream.

- 274. TREASURE TREE**.....RD\$ 680

- 275. FILLED CHOCOLATES**.....RD\$ 665

Black or white chocolate filled with guava compote, caramel on creamy vanilla.

- 276. CHEF'S BOARD**.....RD\$ 680

- 277. SIGH FALLEN CUP**.....RD\$ 680

Passion fruit and Grand Manière liqueur cream.

- 278. CHOCOLATE LAVA CAKE**.....RD\$ 680

RESTAURANTE

Santa Maria



PIZZA MENU



ITALIAN MARGARITA.....RD\$ 650

Pomodoro sauce, imported mozzarella cheese and fresh basil.

HAM AND CHEESE PIZZA.....RD\$ 650

Pomodoro sauce, imported mozzarella cheese and smoked ham.

PEPPERONI PIZZA.....RD\$ 760

Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.

PIZZA 4 CHEESES.....RD\$ 820

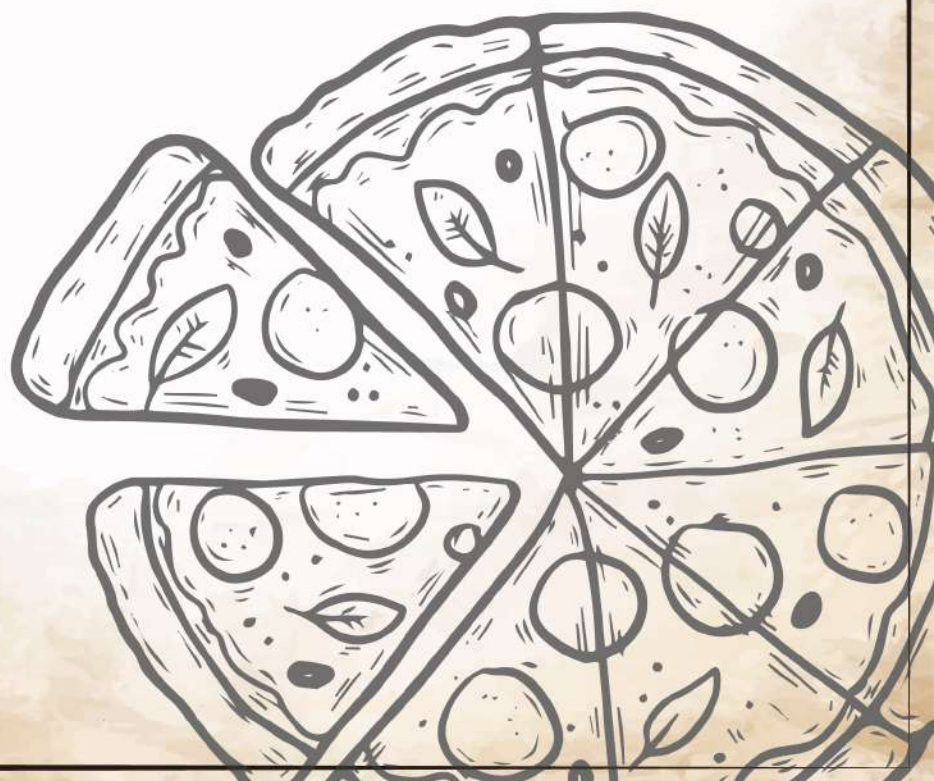
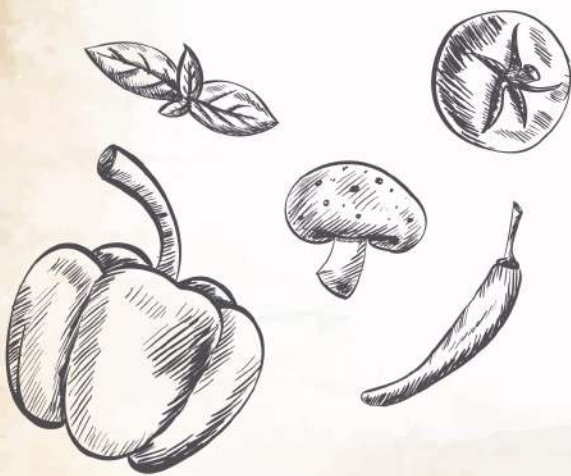
Imported mozzarella cheese, blue cheese, parmesan and danish cheese.

HAWAIIAN PIZZA.....RD\$ 720

Pomodoro sauce, imported mozzarella cheese, pineapple glazed with cinnamon and smoked ham.

MAMMA MIA PIZZA.....RD\$ 850

Pomodoro sauce, imported mozzarella cheese, black olives, bell peppers, mushrooms, pepperoni and smoked ham.



RESTAURANTE
Santa Maria

Kids menu

329. MINI HAMBURGUER.....RD\$480
SERVED WITH FRENCH FRIES.

330. CHICKEN FINGERS.....RD\$480
CRISPY SERVED WITH FRENCH FRIES.

331. CHICKEN SKEWERS.....RD\$480
GRILLED CHICKEN SKEWERS SERVED WITH MASHED POTATOES.

332. QUESADILLA AND CROQUETTES.....RD\$480
STUFFED WITH SHREDDED CHICKEN, PLANTAINS CROQUETTES AND
AL PASTOR MEAT.

333. PUMPKIN CREAM SOUP.....RD\$350

334. MINI CHOW FAN.....RD\$480
WITH CHICKEN AND BEEF SERVED WITH FRENCH FRIES.

*TAXES INCLUDED



RESTAURANTE
Santa Maria



SPECIAL BARBECUE MENU

PRICE: RD\$900

PER PERSON

- **Chicken legs + sauteed potatoes or baked potatoes, green salad + 2 glasses of craft beer 0.5L or 1 bottle of soda.**

- **Sausages + sauteed potatoes or baked potatoes, green salad + 2 glasses of craft beer 0.5L or 1 bottle of soda.**

