



MENÚ DOMINICANO • DOMINICAN MENU

ENTRANTES RD

CREMA DE HABICUELAS NEGRAS CON COCO.....	\$350
ENSALADA ANTILLANA DE TAYOTA.....	\$300

PLATOS PRINCIPALES RD

LA BANDERA DOMINICANA Arroz, habichuelas y carne de res o pollo.....	\$750 / \$650
CHIVO GUISADO PICANTE AL ESTILO CRIOLLO, CON TOSTONES.....	\$1100
POLLO AL ORÉGANO CON PURÉ DE BATATA.....	\$650
ESPAGUETI “A LA DOMINICANA” CON SALAMI, VEGETALES Y TOMATES.....	\$400

POSTRES RD

HABICHUELAS CON DULCE.....	\$300
FLAN DE COCO.....	\$300

STARTERS RD

BLACK BEANS CREAM WITH COCONUT.....	\$350
ANTILLEAN SALAD WITH CHAYOTE.....	\$300

MAIN COURSES RD

DOMINICAN FLAG Rice, beans and beef or chicken.....	\$750 / \$650
CREOLE STYLE SPICY STEWED GOAT WITH CARIBBEAN FRIED PLANTAINS.....	\$1100
CHICKEN WITH OREGANO AND SWEET POTATO PURÉE.....	\$650
DOMINICAN PASTA WITH SALAMI, VEGETABLES AND TOMATOES.....	\$400

DESSERTS RD

SWEET BEANS.....	\$300
COCONUT FLAN.....	\$300

+28% tax and service



LATIN RHAPSODY OF FLAVORS

ENTRANTES

CREMA DE MARISCOS RD
Con camarones, lambí, pulpo, almejas y pescado..... \$650

CEVICHE DE TEMPORADA
Pescado macerado en fondo de limón y cilantro con cebolla, ají, piña y chips de plátano..... \$550

ENSALADAS

ENSALADA DE QUINOA RD
Con pasas, almendras, ají, cebolla y mango o piña..... \$350

ENSALADA DE LAMBÍ
Con ají, tomate, cebolla, aceite de oliva y limón..... \$450

ENSALADA PARAÍSO DE FRUTOS MARINOS
Lechuga y fondue de queso parmesano servido en crujiente de pan, coronado con frutos del mar mixtos..... \$850

ENSALADA VILLA SERENA
Lechuga hidropónica con reducción de tamarindo, almendras fileteadas y tostadas y aceitunas negras rellenas de piña confitada..... \$350

PASTA

PASTA DE MARISCOS RD
Con salsa de camarones, lambí, pulpo, almejas y pescado..... \$650

PESCADOS Y MARISCOS

CAMARONES AL AJILLO/CREMA/A LA CRIOLLA/Á LA MEUNIÈRE RD
Salteados en la salsa que usted elija..... \$750

CAZUELA DE FRUTOS MARINOS
Fumé caldoso rojo de frutos marinos mixtos en reducción de vino blanco..... \$1100

LANGOSTINOS A LA DIABLA
Flambeados con coñac y bañados en salsa de chipotle..... \$1200

CARNES

RIB-EYE STEAK CON SALSA DEMI-GLACE RD
..... \$1600

SOLOMILLO DE CERDO EN SALSA TROPICAL
Medallón de filete de cerdo sellado a la sartén, bañado en una salsa tropical..... \$900

POSTRES

CRÈME BRÛLÉE DE CHINOLA RD
Crema de chinola espolvoreada de azúcar caramelizado..... \$300

HELADO CASERO
Coco, mango, chinola, chocolate, café, crema, fresa, frutas del bosque o ron-pasas..... \$300

PATÉ DE CHOCOLATE
Irresistible pasta de chocolate..... \$300

FLAN DE COCO CON PISTACHO..... \$300

PANNA COTTA DE MANGO O PIÑA..... \$350

STARTERS

SEAFOOD CHOWDER RD
With shrimp, conch, octopus, clams and fish..... \$650

SEASONAL CEVICHE
Fish macerated in lemon and cilantro, with onions, chili pepper, pineapple and plantain chips..... \$550

SALADS

QUINOA SALAD RD
With raisins, almonds, chili pepper and mango or pineapple..... \$350

CONCH SALAD
With chili pepper, tomato, onions, olive oil and lemon..... \$450

SEAFOOD PARADISE SALAD
Lettuce and parmesan cheese fondue served in crusty bread, topped with mixed seafood..... \$850

VILLA SERENA SALAD
Hydroponic lettuce with tamarind reduction, sliced and toasted almonds and black olives stuffed with candied pineapple..... \$350

PASTA

SEAFOOD PASTA RD
With shrimp, conch, octopus, clams and fish sauce..... \$650

FISH AND SEAFOOD

SHRIMP IN GARLIC SAUCE/CREAM /Á LA CREOLE /Á LA MEUNIÈRE RD
Sautéed in the sauce of your choice..... \$750

SEAFOOD CASSEROLE
Red smoothie casserole of mixed seafood in white wine reduction..... \$1100

PRAWNS IN DEVIL SAUCE
Flambéed in cognac and dipped in chipotle sauce..... \$1200

MEATS

RIB-EYE STEAK WITH DEMI-GLACE SAUCE RD
..... \$1600

PORK TENDERLOIN IN TROPICAL SAUCE
Medallion of pork fillet sealed in the pan, bathed in tropical sauce..... \$900

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE RD
Passion fruit custard sprinkled with caramelized sugar..... \$300

HOMEMADE ICE CREAM
Coconut, mango, passion fruit, chocolate, coffee, cream, strawberry, berries or rum-raisins..... \$300

CHOCOLATE PATÉ
Irresistible chocolate paste..... \$300

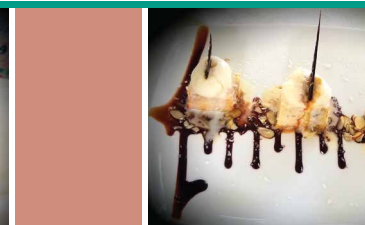
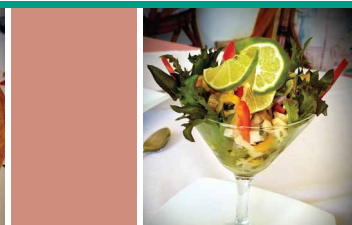
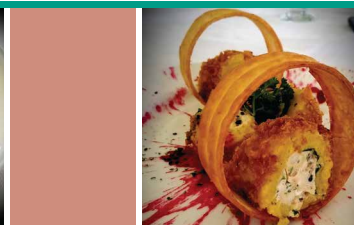
COCONUT PUDDING WITH PISTACHIO..... \$300

MANGO OR PINEAPPLE PANNA COTTA..... \$350

*Veda de lambí 1ro de Julio hasta el 31 de Octubre / Conch closure from the 1st of July till 31st of October.

**Veda de langosta 1ro de Marzo hasta el 30 de Junio / Lobster closure from 1st of March till 30th of June.

+28% tax and service





SABORES DEL MUNDO • FLAVORS OF THE WORLD

ENTRADAS RD

TARTAR DE CAMARONES
Cortados en brunoise con aderezo de la casa y granada, acompañados de chips de plátano..... \$500

ENSALADAS RD

ENSALADA GRIEGA
Tomate, pepino, cebolla, ají, aceitunas negras y queso feta..... \$350

TORRETA DE POMODORO BASÍLICO
Torre de tomate, berenjenas asadas y queso de búfala, con finas láminas de prosciutto bañado en pesto..... \$400

PASTAS RD

PASTA POLLO VODKA
Con mantequilla clarificada, flameado en vodka, salteado en salsa aurora y almendras fileteadas, espolvoreado con queso parmesano..... \$500

PASTA MALLORY
Centro de filete de res cortado en cubos, con tomate confitado vertido en salsa pomodoro, coronado con rúcula y lascas de parmesano..... \$800

PASTA SICILIANA
Berenjena deshidratada salteada en Napoli con cubos de mozzarella a la Sorrentina..... \$550

RAVIOLI DE ESPINACAS
Servidos con salsa de tomate fresco y queso ricotta..... \$500

PESCADOS Y MARISCOS RD

SALMÓN NANTUA
Salmón braseado servido con una salsa bechamel y mantequilla de camarón..... \$850

DORADO A LA PLANCHA
Cocido en tabla de sal Himalaya..... \$900

CARNES RD

POLLO ATLANTIC
Suprema de pollo con tocineta, champiñones y Stroganoff de queso al gratén..... \$550

CENTRO DE FILETE DE RES AL FUNGHI
Medallón de filete de res sellado a la sartén, bañado en reducción de demi-glacé con tocineta y champiñones frescos..... \$1100

POLLO A LA PARMESANA
Filete de pollo cubierto con tomate y queso parmesano..... \$700

POLLO A LA MILANESA
Filete de pollo pasado por huevo y pan rallado, rebozado y frito..... \$700

STARTERS RD

PRAWN TARTAR
Cut in brunoise with dressing of the house and pomegranate, accompanied by plantain chips..... \$500

SALADS RD

GREEK SALAD
Tomato, cucumber, onion, pepper, black olives and feta cheese..... \$350

BASIL TOMATO TURRET
Tomato, roasted aubergines and buffalo cheese tower, with thin slices of prosciutto bathed in pesto..... \$400

PASTAS RD

CHICKEN VODKA PASTA
With clarified butter, flambéed in vodka, sautéed in aurora sauce and sliced almonds, sprinkled with parmesan cheese..... \$500

MALLORY PASTA
Center of beef fillet cut into cubes, with confit tomato poured into pomodoro sauce, topped with arugula and parmesan flakes..... \$800

SICILIAN PASTA
Dehydrated eggplant sautéed in Napoli with mozzarella cubes in the Sorrentina style..... \$550

SPINACH RAVIOLI
Served with fresh tomato sauce and ricotta cheese..... \$500

FISH AND SEAFOOD RD

SALMON WITH NANTUA SAUCE
Pan seared salmon served with bechamel sauce and shrimp butter..... \$850

MAHI-MAHI AT GRILL
Cooked on a bed of Himalayan salt..... \$900

MEATS RD

ATLANTIC CHICKEN
Chicken supreme with bacon, mushrooms and Stroganoff of gratin cheese..... \$550

BEEF FILLET MEDALLION WITH MUSHROOMS
Beef fillet medallion sealed in the pan, bathed in demi-glacé reduction, with bacon and fresh mushrooms..... \$1100

PARMESAN CHICKEN
Chicken fillet topped with tomato and parmesan cheese..... \$700

MILANESE CHICKEN
Chicken fillet passed through egg and bread crumbs, battered and fried..... \$700

+28% tax and service





VEGAN DELIGHTS

by Chef Abner Orta

PLATOS

RD

BUÑUELOS DE BRÓCOLIS

Buñuelo de brócoli con yuca deshidratada, farsa de pimiento rostizado y trozos de manzanas, montado en salsa de zucchini y coronado con una emulsión de aguacate..... \$450

CARPACCIO DE ZUCCHINI

Carpaccio de zucchini con semillas de girasol caramelizadas y mango, coronado con rúcula, acompañado de una vinagreta de chinola..... \$400

ROL BLANQUECINO

Rol blanquecino de pepino con un relleno de espinacas y guacamole en desconstrucción, espolvoreado con sésamo negro..... \$400

PORTOBELLOS CON CHERRY

Hongos Portobello rellenos de tomate cherry, confitados en una cama de vegetales mixtos, acompañados de una reducción de balsámico..... \$450

ENVOLTINIS DE BERENJENA

Tofu envuelto en láminas de berenjena al grill, servido con vegetales de la estación y acompañado con una salsa de pimiento rostizado..... \$450

DISHES

RD

BROCCOLI FRITTERS

Broccoli fritters with dehydrated cassava, stuffed with roasted pepper and apple, mounted in zucchini sauce and topped with an avocado emulsion..... \$450

ZUCCHINI CARPACCIO

Zucchini carpaccio with caramelized sunflower seeds and mango, crowned with arugula, accompanied by a passion fruit vinaigrette..... \$400

BLANCHED CUCUMBER ROLL

Blanched cucumber roll with a filling of spinach and deconstructed guacamole, sprinkled with black sesame seeds..... \$400

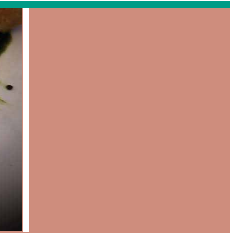
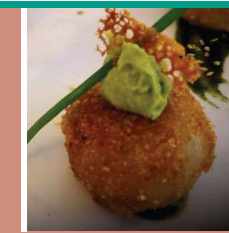
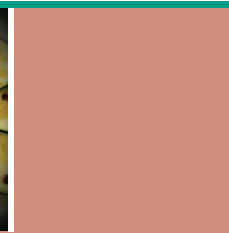
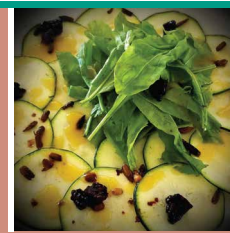
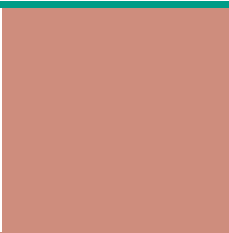
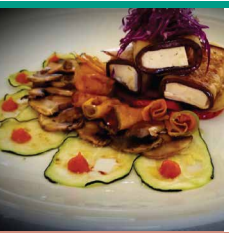
MUSHROOMS WITH CHERRY

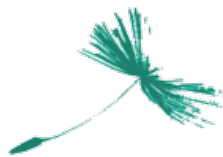
Portobello mushrooms stuffed with cherry tomato in a bed of mixed vegetables, accompanied by a balsamic reduction..... \$450

AUBERGINE WRAPPERS

Tofu wrapped in grilled aubergine slices, served with vegetables of the season and accompanied by a roasted pepper sauce..... \$450

+28% tax and service





art of raw • by Chef Darko Juric

COMIDA CRUDIVEGANA • RAW VEGAN FOOD

PLATOS SALADOS RD

NORIMAKI SUSHI

Zanahoria, repollo, pimiento rojo, pepino, guacamole, Nori algas marinas.....\$450

“SALTEADO” DE VEGETALES MIXTOS CON AGUACATE Y ESPUMA DE ALGAS MARINAS
Brócoli, repollo, hongos, pimientos rojos, zanahorias, semillas de girasol, tamari, aceite de oliva, vinagre de manzana, curry, guacamole, aguacate espuma de algas marinas..... \$500

ESPAGUETIS ALFREDO CON HONGOS
Calabacín, hongos, pulpa de coco, ajo, levadura nutricional, lima, semillas de girasol y aceite de oliva..... \$500

PAD THAI
Calabacín, repollo, zanahorias, pimiento rojo, pulpa y agua de coco, tomates, aguacate, ajo, tamari, aceite de oliva, cúrcuma, curry, polvo de paprika roja, pimienta de cayena y semillas de girasol..... \$500

ENSALADA ART OF RAW
Lechuga, repollo, pimiento rojo, zanahorias y vinagreta de mostaza..... \$400

DULCES RD

BIZCOCHO DE CHINOLA
Almendras, nueces, aceite de coco y coco rallado, agave, chinola, naranjas, vainilla y aguacate..... \$350

BIZCOCHO DE MOUSSE DE CHOCOLATE
Almendras, nueces, polvo de cacao, agave, aceite de coco, dátiles y aguacate..... \$350

SAVORY RD

NORIMAKI SUSHI

Carrots, cabbage, red bell peppers, cucumbers, guacamole, Nori seaweed..... \$450

“STIR-FRIED” MIXED VEGETABLES WITH AVOCADO AND SEAWEED MOUSSE
Broccoli, cabbage, mushrooms, red bell pepper, carrots, sunflower seeds, tamari, olive oil, apple cider vinegar, curry, guacamole, avocado and seaweed mousse.....\$500

SPAGHETTI ALFREDO WITH MUSHROOMS
Zucchini, mushrooms, coconut meat, garlic, nutritional yeast, lime, sunflowers seeds and olive oil..... \$500

PAD THAI
Zucchini, cabbage, carrots, red bell pepper, coconut meat and water, tomatoes, avocado, garlic, tamari, olive oil, turmeric, curry, red paprika powder, cayenne pepper and sunflower seeds..... \$500

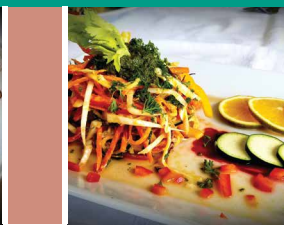
ART OF RAW SALAD
Lettuce, cabbage, red bell pepper, carrots and mustard vinaigrette..... \$400

SWEETS RD

PASSION FRUIT CAKE
Almonds, walnuts, coconut flakes and oil, agave, passion fruits, oranges, vanilla and avocado..... \$350

CHOCOLATE MOUSSE CAKE
Almonds, walnuts, cocoa powder, agave, coconut oil, dates, vanilla and avocado..... \$350

+28% tax and service





DE ASIA AL CARIBE • ASIA MEETS THE CARIBBEAN

ENTRANTES RD

ROLLITOS DE VERANO
Vegetales crudos enrollados en papel de arroz..... \$300

ROLLITOS DE PRIMAVERA
Vegetales fritos enrollados en papel de arroz con salsa de maní..... \$300

SOPAS RD

MULLIGATAWNY
Sopa de pollo y arroz con especias de la India..... \$350

SOPA DE COLIFLOR AL CURRY..... \$300

PASTAS RD

PASTA CON POLLO TERIYAKI..... \$550

PAD THAI CON CAMARONES O POLLO
(también sólo vegetales)..... \$650 / \$550

PLATOS PRINCIPALES RD

CAMARONES AL CURRY ESTILO MAURICIO..... \$750

PESCADO AL COCO Y CURRY..... \$950

MURGH MALAI TIKKA
Brochetas de pollo al estilo indio..... \$650

LENTEJAS AL ESTILO MASOOR CON COCO
Combinación de comino dulce y ahumado, coco horneado y ajo en la deliciosa pasta masala..... \$550

STARTERS RD

SUMMER ROLLS
Raw veggies rice paper wrap with sweet chili sauce..... \$300

SPRING ROLLS
Fried veggies rice paper wrap with peanut sauce..... \$300

SOUPS RD

MULLIGATAWNY
Chicken vegetable soup flavored with Indian spices..... \$350

COCONUT CAULIFLOWER CURRY SOUP..... \$300

PASTAS RD

CHICKEN TERIYAKI PASTA..... \$550

PAD THAI NOODLES WITH SHRIMPS OR CHICKEN
(vegetables only also available)..... \$650 / \$550

MAIN COURSES RD

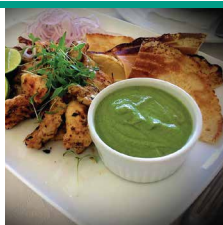
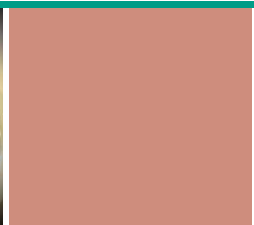
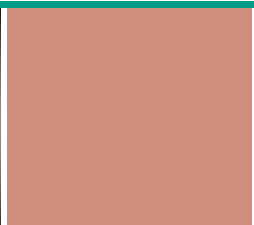
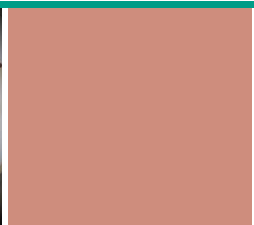
MAURITIUS SHRIMP CURRY..... \$750

COCONUT CURRY FISH..... \$950

MURGH MALAI TIKKA
Indian chicken skewers..... \$650

BLACK MASOOR DAAL WITH COCONUT
Combines sweet and smoky cumin, roasted coconut and garlic to form a unique masala paste..... \$550

+28% tax and service





CREPES • CREPES • PFANKUCHEN

RD

CARIBBEAN WORLD..... \$300

- Mermelada casera, frutas tropicales, helado casero
- Homemade jam, tropical fruits, homemade ice-cream
- Hausgemachte Marmelade, tropische Früchte, hausgemachtes Eis

COCO LOCO..... \$300

- Nutella, ron blanco dominicano, coco rallado, almendras, helado de coco casero
- Nutella, Dominican white rum, coconut flakes, almonds, homemade coconut ice-cream
- Nutella, dominikanischerweißer Rum, Kokosflocken, Mandeln, hausgemachtes Kokoseis

KINDER BUENO..... \$400

- Nutella, galletas, almendras, helado de vainilla y chocolate, Kinder Bueno
- Nutella, cookies, almonds, vanilla and chocolate ice cream, Kinder Bueno
- Nutella, Kekse, Mandeln, Vanille und Schokoladeneis, Kinder Bueno

FAVORITES CHOCO'S..... \$400

- Nutella, maní, caramelo, galletas, helado, Twix / Snickers / MilkyWay / 3Musqueteers
- Nutella, peanuts, caramel, cookies, ice cream, Twix / Snickers / MilkyWay / 3Musqueteers
- Nutella, Erdnüsse, Karamell, Kekse, Eis, Twix / Snickers / MilkyWay / 3Musqueteers

VEGANOS / VEGAN / VEGANE..... \$400

- Con salsa de chocolate, almendras y coco hecha en casa
- With homemade chocolate almond and coconut spread
- Mit hausgemachtem Schokoladen-Mandel-Kokos-Aufstrich

CRUDI VEGANOS / RAW VEGAN / ROHVEGANE..... \$350

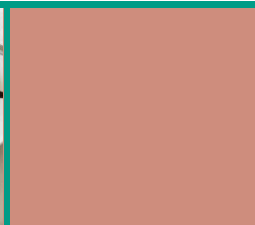
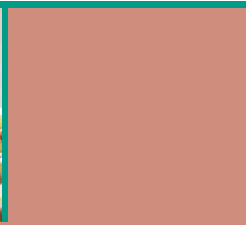
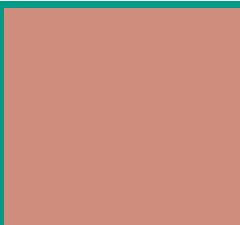
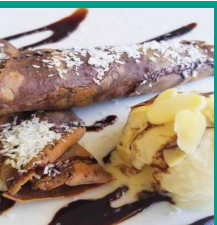
- Guineo con salsa de bayas mixtas (fresas, moras, frambuesas y arándanos)
- Banana with mixed berry sauce
- Bananen mit gemischter Beerensoße

** Opciones sin gluten y leche de almendra / soya disponibles, costo adicional 100RD\$*

** Gluten free and almond / soy milk options available, surcharge 100RD\$*

** Gluten frei und Mandel / SojamilchVarianteverfügbar, Aufpreis100RD\$*

+28% tax and service





• PIZZA •



	RD
Margherita (tomato sauce, mozzarella, cherry tomatoes, basil)	RD\$ 550
Caprichosa (tomato sauce, mozzarella, ham, mushrooms)	RD\$ 650
Pepperoni (tomato sauce, mozzarella, pepperoni)	RD\$ 650
Vegetarian (tomato and herb sauce, mozzarella, onions, mushrooms, peppers, artichokes, olives)	RD\$ 750
Vegan (tomato and herb sauce, vegan cheese, onions, mushrooms, peppers, artichokes, olives)	RD\$ 750

	RD
Frutti di mare (tomato sauce, mozzarella, seasonal seafood)	RD\$ 800
Meat feast (tomato sauce, mozzarella, chicken, minced beef, pepperoni)	RD\$ 800
Hawaiian (tomato sauce, mozzarella, ham, pineapple)	RD\$ 650
Quattro formaggi (tomato sauce, mozzarella, regional cheese, blue cheese, ricotta cheese)	RD\$ 750
Villa Serena (tomato sauce, mozzarella, fresh baby spinach, turkey bacon, cherry tomatoes, goat cheese, basil)	RD\$ 800

*Gluten-free option and organic flour available for additional RD\$250

Add: jalapeños, mushrooms, arugula, spinach, basil, kalamata olives, bacon, parmesan cheese, truffle oil, sweetcorn, chilli flakes RD\$50 each one

+18% tax +10% service

