

Beach Club

Lunch Menu

Starters & Salads

Crab Cakes †

Mango Chalaquita, Yellow Chili Mayo

Calamari Fritti

Tartar & Caribbean Spicy Sauce,
Lemon

Local Avocado Salad (vg)(h)

Lettuce, Cucumber, Tomato, Corn,
Chickpeas, Herbs Dressing

Tuna Niçoise

Mix Greens, Eggs, Onion, Cherry
Tomatoes, Kalamata, Mustard &
Honey Dressing

Tacos & Wraps

Fish Tacos

Catch of the Day, Tomatillo Relish,
Cilantro Mayo, , Shaved Red Cabbage

Prawn Tacos

Pineapple Pico de Gallo, Avocado,
Pickled Radish, Chipotle Mayo

Pork Belly †

Guacamole, Pico de Gallo, Rocoto
Sauce

Veggie Wrap (vg)(h)

Mix Veggies, Aubergine, Sesame
Seeds, Soy, Chalaquita & Hummus

Chicken Curry Wrap

Lettuce, Tomato, Guacamole, Garlic,
Mango, Curry & Coconut Sauce,
Chipotle Mayo

Crudo & Bowls (h)

Catch of the Day Ceviche †

Sweet Potato, Rocoto, Leche de Tigre

Shrimp Ceviche

Chalaquita, Avocado, Passion Fruit
Dressing, Leche de Tigre

Salmon Tartar

Onion, Capers, Black Sesame Seeds,
Avocado Purée

Poke Bowl

Tuna, Sushi Rice, Edamame, Mango,
Wakame Salad, Sesame, Soy Sauce

Main Courses

Sea Food Rice

Peruvian Chili & Creole Sauce, Mix
Vegetables, Onion

Coconut Fish Tacu Tacu †

Creole Sauce, Rice, Coconut

Chicken Anticucho

Creamy Corn, Anticucho Sauce

Skirt Steak

Hand Cut Fries, Chimichurri

Beyond Burger (v)(h)

Beyond Meat, Lettuce, Tomato,
Onion, Pickles, Yellow Chili Dressing

Cheeseburger †

Pickles, Bacon, Aged Local Cheese,
Yellow Chili Dressing

Mahi Mahi Sandwich

Lettuce, Tomato, Onion, Coleslaw,
Chipotle Mayo

Beach Club

Lunch Menu

Pizzas

Margherita Pizza (v)

Tomato Sauce, Mozzarella, Basil

Quattro Stagioni (v)

Tomato Sauce, Mozzarella, Artichokes, Black Olives, Cherry Tomatoes, Mushrooms

Diavola Pizza

Tomato Sauce, Mozzarella, Spicy Sausage, Chili Flakes

Parma Ham Pizza

Tomato Sauce, Mozzarella, Prosciutto, Arugula

Desserts

Ice Cream Sandwich (v)

Lucuma Ice Cream, Chocolate Biscuit, Passion Fruit

Banana Sundae

Caramelized Banana Ice Cream, Strawberries, Coconut Parfait, Whipped Cream

Mango Cheesecake (v)

White Chocolate, Pineapple, Mango Gel

Homemade Ice Cream (v)

Caramelized Banana
Chocolate
Hazelnut
Strawberry
Vanilla
Zapote

Homemade Sorbet (vg)

Coconut
Mango
Papaya
Passion Fruit
Pineapple
Raspberry

Mamajuana

The Mamajuana is a local drink made by allowing **rum, red wine, and honey** to soak in a bottle with **tree bark**. Mamajuana has a long history dating back over 800 years. The original drink was believed to be in the form of an herbal tea. Its discovery is credited to the Taino Indians, who inhabited the Caribbeans, and the region known as Hispaniola, in the times prior to Christopher Columbus. It is said that Mamajuana was used as a vitality drink and as the answer to wellbeing

Dominican Rum

Brugal *'Leyenda'*

Cubaney *'Centenario'*

Unhiq *'XO Malt Rum'*

Beach Club

Dominican Night

Bites to Share

Mofongo Croquetas †

Pork Chicharron, Cilantro Mayo

Quipes

Wheat Dough, Dominican Beef,
Rocoto

Yuca Empanadas †

Yuca Dough, Jonah Crab Stew,
Coriander Chimichurri

Salt Fish Arrepita

Chalaquita, Titi Chili and Creole
Sauce

Salpicon (vg)

Cassaba, Tofu, Heart of Palm,
Avocado, Cilantro, Tomato Salsa

Starters

Pastel en Hoja †

Mashed Yautia, Prawns, Criolla Sauce

Local Farm Salad (h)(vg)

Lettuce, Avocado, Roasted Tomatoes,
Star Fruit, Passion Fruit Dressing

Crab and Pomelo

Local Giant Grapefruit, Jonah Crab,
Celery, Cashews

Dominican Sancocho †

Traditional Preparation with Beef and
Chicken

Octopus Vinagret

Sliced Octopus, Onions, Tomato,
Peppers, Cilantro

From the Wooden Fire

Octopus

Catch of the Day

Prawns

Skirt Steak

Beef Ribs

Pork Belly †

Charred Vegetables (v)

Moro de Guandule †

Coconut

Cauliflower

Chives, Crispy Garlic, Charcoal Oil

Eggplant

Cilantro, Arugula, Anticucho Sauce

Grilled Vegetables

Chimichurri

Roasted Baby Potatoes

Parsley, Garlic, Thyme, Rosemary

Beach Club

Dominican Night

Desserts

Caramelized Plantain Terrine

Pistacho Crumble, Vanilla Ice Cream

Dulce de Leche Cheesecake

Chocolate Ganache

Candongo Mousse

Almond Sponge, Crispy Oranges

Dominican Chocolate Tart

62% Dominican Chocolate Crust,
Mousse and Ice Cream

Homemade Ice Cream (v)

Caramelized Banana

Chocolate

Hazelnut

Strawberry

Vanilla

Zapote

Dominican Rum

Brugal Leyenda

Brugal 1888

Cubaney Centenario

Barcelo Imperial Premium Blend

Leon Jimenes by La Aurora

Unhiq XO

Ophimus XO

Homemade Sorbet (vg)

Coconut

Mango

Papaya

Passion Fruit

Pineapple

Raspberry

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Spanish Night

Aperitivo

Gazpacho (vg)

Tapas Frías

Fiambres de Ibérico

Pan con Tomate (vg)

Pulpo a la Gallega

Ensaladilla (v)

Tapas Calientes

Croquetas de Jamón

Tortilla Española (v)

Gambas al Ajillo

Calamares a la Andaluza

Platos Principales

Paella de Mariscos o de Vegetales

Solomillo de Cerdo

Dulces (v)

Crema Catalana

Torrija

Arroz con Leche

Amuse Bouche

Gazpacho (vg)

Cold Tapas

Iberian Cold Cuts

Toasted Bread, Tomato & Garlic (vg)

Galician-style Octopus

Spanish Salad (v)

Hot Tapas

Ham Croquettes

Spanish Omelet (v)

Garlic Shrimp

Fried Squid

Mains

Seafood or Vegetable Paella

Pork Sirloin

Desserts (v)

Catalan Cream

'Torrija'

Rice Pudding

Beach Club

Spanish Night

Spanish Wine List

White

2021 Verdejo, José Pariente

2021 Albariño, Do Ferreira

2018 Chardonnay, 'Milmanda', Familia Torres

2019 Godello, 'La Revelía', Emilio Moro

2019 Gran Vino Albariño, Pazo Barrantes

2020 Garnacha Blanca, 'Qué Bonito Cacareaba', Contador

Rosé

2021 Flor de Muga, Bodega Muga

Red

Rioja

2016 Selección de la Familia, Luis Cañas

2018 Reserva, Muga

2019 La Nieta

Ribera del Duero

2020 Aalto

2019 Reserva, Hacienda Monasterio

2018 Alion

2018 Malleolus de Sanchomartín, Emilio Moro

2017 Valbuena 5°

2011 Unico, Vega Sicila