

Main Restaurant

Breakfast Menu

Coffee

Filter or French Press Dominicano Espresso

Espresso Drinks

Espresso, Macchiato, Americano, Cappuccino, Latte, Latte Macchiato, Iced, Tonic

Amanera Organic Cold Brew
Cold Brew Cubes

Juices and Smoothies

Freshly Squeezed

Orange, Pineapple, Passion Fruit, Watermelon, Grapefruit

Green Glow

Celery, Cucumber, Green Apple, Kale

Sunrise Pickup

Carrot, Apple, Ginger

Amanera Detox

Beetroot, Carrot, Orange, Apple, Lemon, Ginger

Caterpillar

Organix Yogurt, Pineapple, Banana, Passion Fruit

Dominican Smoothie

Avocado, Coconut Milk, Oats, Banana, Honey

Amanera Milkshake

Banana, Almond Milk, Peanut Butter, Strawberries

Tea

English Breakfast, Earl Grey Crème

Pacific Coast Mint, Jasmine, Egyptian Chamomile

Sencha Green

Matcha

Regular, Latte, Iced

Dominican Tea

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

Breakfast Sweets (v)

Homemade Pastries

Pain au Chocolat, Banana Bread, Raisin and Passionfruit Roll, Chocolate Muffin

Oatmeal (vg)

Dried Fruits, Shaved Toasted Almonds

Pancakes

Regular or Banana-Gluten Free

French Toast

Crêpes or Waffles

Main Restaurant

Breakfast Menu

Conscious Options

Cereals (v)

Cacao, Corn Flakes, Fitness

Artisanal Yogurt (v)

Seasonal Fruit Plate (h)(vg)

Amanera Bircher Muesli † (v)

Homemade Granola & Yogurt (v)

Tropical fruit

Healthy Breakfast (h)

Acai Bowl (v)

Greek Yogurt, Banana, Berries,
Toasted Seeds

Chia Seeds Ragú (v)

Coconut, Mango

Tofu Scramble (vg)

Avocado, Fresh Salad

Amanera Signatures

Classic Benedict

Poached Eggs, Homemade Honey-
Glazed Ham, Hollandaise

Chicken Chilaquiles

Sunny Side Up, Tomato Sauce, Fresh
Cheese, Cream

Avocado Toast

Poached Eggs, Rye Toast, Cherry
Tomatoes, Thyme

Bagel Sandwich

Scrambled Eggs, Smoked Salmon,
Cream Cheese, Onion, Capers

Breakfast Burrito

Scrambled Eggs, Bacon, Beans,
Tomato, Spinach, Mozzarella

Dominican Breakfast †

Fried Egg, Salami, Banana Mangú,
Avocado, Tostones

Eggs any Style

Fried, Scrambled, Poached, Boiled, Omelette, White Omelette
Accompanied by two sides of your choice.

Sides

Crispy Bacon – Fresh Tomato – Pork Sausage – ‘Habichuelas’ – Avocado – Hash Brown
Smoked Salmon – Sautéed Spinach – Cream Cheese

Main Restaurant

Lunch Menu

Starters

Classic Caesar Salad

Romaine, Anchovies, Parmesan, Croutons,
Caesar Dressing
Add Grilled Chicken
Add Grilled Prawns

Edamame Hummus Salad (vg)

Chickpeas, Corn, Tomato, Red Onions,
Green Beans, Coriander

Goat Cheese Salad (v)

Mezclum, Roasted Tomatoes, Apple,
Pumpkin, Sunflower Seeds, Guava Dressing

Tuna Tartar (h)

Kiuri, Red Onion, Eel Sauce,
Sesame Seed Aioli, Nori Cracker

Shrimp Kataifi

Sliced avocado, wakame, Carrots, Cucumber,
Mango Chalaquita, Yellow Chili Sauce

Octopus Anticuchero

Yuca puree, Homemade Charcoal,
Wasakaka Sauce

Mains

Penne Alla Puttanesca (v)

Tomato Sauce, Black Olives, Capers, Parsley

Shrimp Pasta

Homemade Tagliatelle, Bisque Sauce,
Coriander, Confited Cherry Tomatoes

Sesame Crusted Tuna

Local Harvest Vegetables, Red Curry

Salmon Fillet

Cauliflower Textures, Pecan, Parsley,
Orange Supreme

Pan Seared Chicken

Yautia Puree, Grilled Asparagus,
Potato Crust, Mushroom Sauce

Skirt Steak Peruvian Style Sauté

Served with Jazmine Rice, Yellow potato

Sandwiches

Grilled Vegetable Sandwich (v)

Zucchini, Eggplant, Peppers, Onion,
Tomato, Cream Cheese

Beyond Burger (vg)

Lettuce, Tomato, Pickles,
Caramelized Onions, Avocado,
Vegan Mayonnaise

Prosciutto di Parma

Pesto, arugula, tomato,
Parmesan Cheese

Chicken Sandwich †

Grilled or Crispy Chicken, Lettuce,
Tomato, Bacon, Pickles, BBQ-Ranch

Brisket Sandwich

Coleslaw, Grill Tomato,
Dijon Mustard

Cheeseburger †

Lettuce, Tomato, Pickles, Bacon
Caramelized Onions, Local Cheese,
Yellow Chili Mayo

From the Grill:

Catch of the Day

Lobster

* 22/p

Skirt Steak

Ribeye

Chicken Breast

Choice of two sides:

Tostones
Habichuelas
White Rice
Grilled Vegetables
French Fries
Broccoli
Mashed Potatoes

Main Restaurant

Dessert Menu

Desserts

Amanera Paradise †

Zapote Ice Cream, Organic
Chocolate, Banana Mousse, Hazelnuts
And Cinnamon Sponge Praline.

Piña Colada

White Chocolate Mousse, Coconut
Sorbet, Confited Pineapple, White
Ron Jelly.

Tropical Crème Brulée

Mango Crème Brulé, Custard Apples,
Fresh Fruits, Dried Merengue

Passion Fruit Profiterole

Caramelized Pecan Cream, Rice
Pudding Ice Cream.

Churros

Chocolate, Salted Caramel Sauce

Homemade Ice Cream

Caramelized Banana, Chocolate,
Hazelnut, Strawberry, Vanilla, Zapote

Homemade Sorbet

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'

Leon Jimenes 110th Anniversary

Unhiq 'XO Malt Rum'

Coffee and Tea

Filter or French Press Dominicano Expresivo

Espresso Drinks

Espresso, Macchiato, Americano,
Cappuccino, Latte, Latte Macchiato,
Iced, Tonic

Amanera Organic Cold Brew

Cold Brew Cubes

English Breakfast, Earl Grey Crème

Pacific Coast Mint, Jasmine, Egyptian Chamomile

Sencha Green

Matcha

Regular, Latte, Iced

Dominican Tea

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

Main Restaurant

Dinner Menu

‘Bimni’ – life of waters

Starters

Hamachi Tataki

Watermelon, Avocado, Cucumber,
Honey-Sesame Dressing

Grilled Shrimps

Pineapple Brulee, Cashews, Coriander
Air, Curry Sauce

Salmon Tiradito †

Avocado, Glazed Sweet Potato,
Pickled Onion, Cilantro, Yellow Chili
and Passion Fruit Sauce

Tuna Ceviche †

Nikkei Tiger Milk, Avocado,
Cucumber

Mains

Red Snapper Taíno †

Vija Marinade, Banana Leaf, Yautia
Purée, Grilled Pineapple Salsa

Grilled Tuna

Sautéed Green Beans, Edamame,
Confit Pumpkin

Pan Seared Salmon

Bok Choy, Roasted Peppers Purée,
Tomato & Sesame Emulsion

Shrimp Ravioli

Confit Tomatoes, Spinach & Basil
Sauce, Grana Padano

‘Conu’co’ – farmlands (h) (v) (vg)

Starters

Avocado and Quinoa Cannelloni (v)

Asparagus, Almonds, Orange Zest,
Palmito Sauce

Garden Salad (h)(vg)

Mixed Greens, Vegan Cheese, Green
Beans, Confit Tomatoes, Mango,
Cashew, Acai Dressing

Beetroot Carpaccio (v)

Pickled Radish, Pine Nuts, Micro
Greens

Burrata Salad † (v)

Local Burrata, Cherry Tomatoes,
Arugula

Mains

Spinach & Tofu Tortelloni (vg)

Almonds, Sweet Potato Cream

Truffle Cacio e Pepe (v)

Homemade Pasta, Parmigiano
Reggiano, Black Pepper

Cauliflower Steak (vg)

White Bean Hummus, Broccoli
Cream, Fresh Leaves

Mushroom Risotto (v)

Truffle Oil, Grana Padano

Main Restaurant

Dinner Menu

'Ca-uta' – land raised

Starters

Dominican 'Sancocho' Soup
Beef & Chicken, Local Tubers

Wagyu Beef Carpaccio
Parmigiano Reggiano, Capers,
Arugula

Duck Salad
Kale, Asparagus, Cherry Tomatoes,
Sprouts, Heart of Palm

Chicken Causa †
Avocado, Quail Yolk, Black Olives,
Confit Tomatoes, Huancaína Sauce

Mains

Pan Seared Chicken Breast
Roasted Seasonal Vegetables, Broccoli
Purée, Jus

Slow Cooked Short Rib
24 Hours Simmer, Creamy Corn,
Carrots, Green Beans, Radish

Beef Tenderloin
Potato Purée, Glazed Carrots, Confit
Tomatoes, Caramelized Onion,
Mushroom Deli

Pork Solomillo †
Cassaba, Fava Bean & Mushroom
Stew, Star Anise & Passion Fruit Sauce

'Guácaras' – time immemorial Classics

*Please inquire with your server

Starters

Iberian Bellota Ham
Hand Carved, with Pan Tumaca

Rio San Juan Oysters 6/12 †
Lime, Rokoto Tiger Milk, Vinegar
Sauce

Steak Tartar
Capers, Onion, Quail Yolk, Dijon

Caesar Salad
Romain Lettuce, White Anchovies,
Grana Padano

Mains

Whole Fish † 60*
For Two, Salt Crusted, with Avocado
Salad and One Side
*Please allow appr. 45 mins.

Angus Ribeye
Choice of a Side

Angus Tomahawk or T-Bone 150/100*
USDA Prime Beef, with Two Sides
*Please allow appr. 40 mins.

Sides

Steamed Broccoli
Grilled Vegetables
Fried Rice & Quinoa
Sautéed Brussel Sprouts & Bacon
Roasted Potatoes, Rosemary & Garlic

Main Restaurant

Dessert Menu

Desserts

Amanera Paradise †

Zapote Ice Cream, Organic Chocolate, Banana Mousse, Hazelnuts and Cinnamon Sponge Praline

Piña Colada

White Chocolate Mousse, Coconut Sorbet, Confited Pineapple, White Ron Jelly.

Tropical Crème Brulée

Mango Crème Brulée, Custard Apples, Fresh Fruits, Dried Merengue

Passion fruit Profiterole

Caramelized Pecan Cream, Rice Pudding Ice Cream

Churros

Chocolate and Salted Caramel Sauce

Homemade Ice Cream (v)

Caramelized Banana

Chocolate

Hazelnut

Strawberry

Vanilla

Zapote

Homemade Sorbet (vg)

Coconut

Mango

Papaya

Passion Fruit

Pineapple

Raspberry

Main Restaurant

Dessert Menu

Digestifs

Grappa Riserva, Nonino
Grappa Barbaresco, Gaja

Dessert Wine

2009 Castelnau de Suduiraut, Sauternes, France (2.5oz/12.7oz)
1999 Tokaji Aszú Eszencia, Oremus (2.5oz/12.7oz)

Graham's Six Grapes Port, Portugal
Graham's Tawny, 10 years, Portugal
Graham's Tawny, 20 years, Portugal

Dominican Rum

Cubaney Centenario
Exquisito 1985
Ophimus XO

Mamajuana

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