

FEED THE BODY NOURISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.

Available: from 12:00 p.m. to 10:30 p.m

TO BEGIN

Soup or cream of the day

Tropical ceviche

Cubes of fish and shrimp with onion, garlic, coriander, pepper, lemon juice, roasted pineapple and cashew seeds. With sweet potatoes, crispy Peruvian corn and green banana chips

Roasted octopus with grilled potatoes and olive oil

Tentacles of marinated grilled octopus with chimichurri sauce and botija olives

Tuna Tataki

Togarashi sealed tuna loin, white and black sesame with Nikkei sauce

Nem

Poached shrimp, lettuce, peppers, mango and rice noodles wrapped in sheets of rice with sweet and sour sauce and passion fruit reduction

Fish cakes with coriander and aioli creole sauce

SALADS

Quinoa salad

 SuperFoodsRx

With grilled vegetable brunoised, olive oil, fresh herbs, roasted sunflower seeds and grilled chicken breast

Garden salad

Mixed lettuces, basil leaves and arugula, slices carrot and cucumber, olives, cherry tomatoes, marinated cheese with dressing of lemon, olive oil and thyme with crispy chicken fingers

Arugula salad

Arugula leaves with goat cheese truffles, pumpkin baked with honey and rosemary, roasted pumpkin seeds, almonds, sheets parmesan, olive oil and balsamic reduction

ENTREES

OUR SUSHIS

Japanese Carlifornia roll

 SuperFoodsRx

Avocado, cucumber, lettuce, crab meat and fish roe

Wild salmon and avocado dragon rolls

 SuperFoodsRx

Salmon, avocado, sushi nori, chili garlic and teriyaki sauce

Chicken and mango spring roll

 SuperFoodsRx

Poached chicken, mango, onion, coriander, lettuce, cucumber and red chili

Shrimp niguri with eel sacue

Red snapper filet marinated with rum, coriander and garlic

With mashed pumpkin, zucchini and white wine sauce with butter

Salmon filet in almond pesto crust

Angus beef filet with asparagus and creamed potatoes, rosemary and cheese

Grilled lobster with citrus butter, chili and garlic (p/pound)

With leaves salad, cherry tomatoes, avocado and mashed potatoes with thyme

Cubes of curry chicken breast and shrimps with jazmine rice and roasted peanuts

Our pastas (spaguettis, penne or fusili)

Sauces: muhsroom with serrano ham. Sauteed shrimps with fresh dried tomatoes, pomodoro, Alfreso or bolognese

Mac N' Cheese with bacon

Turkey breast with honey and 5 peppers

 SuperFoodsRx

Grilled chicken breast

 SuperFoodsRx

With coriander, parsley, tomato, pumpkin seeds and mashed sweet potato

A 10% gratuity and applicable Dominican sales tax is added to each guest check.

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

“These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital!”

Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a

gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist

you in making your selection. Please consult your physician as to your personal health decisions. ©2013 Starwood Hotels and Resorts Worldwide, Inc.

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SANDWICHES & BURGERS

Pastrami sandwich with preserved tomatoes, mushroom
Cream and arugula

Club Sandwich Deluxe
Tomato, lettuce, bacon, egg, ham, cheese and chicken with fries

Philly cheese steak sandwich

Grilled portobello sandwich and swiss cheese with
caramelized onions



Angus Prime burger
With cheese
Bacon cheese

Veggie burger
Lentils, eggplant, carrot, onion, garlic and parsley

THE CHEF'S CORNER

The essence of each chef is in its roots, we invite you to try this selection of Peruvian dishes from the lands of our Executive Chef Carlos Robles
Enjoy it !

Peruvian ceviche
Fresh fish with lime, coriander, sweet potato, yellow peruvian chili pepper
and corn nuts

Fish carpaccio
With ginger and emulsion of olive oil, lime and peruvian chili with sweet
potato chips

Boneless chicken drumstick
Marinated chicken thigh in anticucho dressing served with cocktail
potatoes

Fried cassava rolls stuffed with gouda anda huancaína sauce

Peruvian sauteed loin
Strips of beef tenderloin sauteed with onion, tomato, garlic and soy sauce
with white rice and roasted potatoes

Chaufa rice
Whit shrimp and lobster, fried rice with garlic, ginger, fine leek, egg
omelette and soy sauce with butter crustaceans

OPTIONS

French fries

Sauteed vegetables

Rosemary sauteed potatoes

Rice of the day

Gratinated mashed cassava

FINALE

3 textures chocolate
Crème brûlée and chocolate mousse with dark chocolate sauce
and almond reward

Seemi sphere passion fruit, orange and
white chocolate
Reduction passion fruit mousse with orange and white chocolate
biscuit base and toasted almonds

Mango cheesecake

Guava mousse



Seasonal fruits platter

Baskin Robbins ice cream



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