



PUNTACANA

WOOD BURNING OVEN PIZZA

La Cana 23

fior di latte, mozzarella di bufala, arugula, sun dried tomatoes, pesto, toasted oregano

Margherita 18

fior di latte, bugalu tomatoes, fresh basil

Pepperoni 22

fior di latte, pepperoni, toasted oregano

Truffled Mushrooms 24

fior di latte, white truffle infused wild mushrooms, toasted oregano

Shrimp & "Piquillo" Peppers 26

fior di latte, shrimp provençal, "piquillo" peppers, red mojo

Italian Sausage & Roasted Tomatoes 22

fior di latte, italian sausages, chorizo, roasted tomatoes, toasted oregano

APPETIZERS

Greek Salad 24

mixed greens, bell peppers, feta cheese, kalamata olives, cucumber, cherry tomatoes, oregano vinaigrette

Arugula Salad 24

mézclum, tomato, red onion, caramelized nuts, green apple, honey mustard dressing

Marinated Lobster 38

poached, white wine vinaigrette, red onion, bell pepper, parsley

Guatapaná Tiradito 32

roasted tomato "coulis", cashews

Shrimp Carpaccio 26

lime vinaigrette

Mare Ceviche 18

lime, bell peppers, red onion, coriander

Tuna Tataki 24

sesame oil, soy sauce, avocado cream, coriander, sriracha

Flautas Canita 18

flower tortillas, Canita beer marinated chicken, sour cream, guacamole, pico de gallo

Goat Cheese & Sun Dried Tomatoes 18

Arepas

home made arepas, creamy goat cheese, sun dried tomatoes

ENTREES

Pork or Chicken Chicharron 24

tostones

Linguine "Vongole" 30

clams, garlic, parsley, white wine, first pressed olive oil

Red Snapper Filet 32

Braised Octopus 34

smoked paprika, first pressed olive oil

Whole Fresh Local Catch | per lb. 38

Chicken Skewers 22

turmeric, bell pepper, red onion

Angus Skirt Steak, 10 oz 38

SIDES 6

Green Salad

lettuce, cucumber, tomato, red onion, first pressed olive oil, lime

Quinoa Salad

Tomato, bell peppers, red onion, cucumber, white wine vinegar, first pressed olive oil

Grilled Seasonal Vegetables

Cauliflower Puree

Celery Root Puree

Homemade Potatoes with Rosemary & Lime

Mashed Potatoes

Truffled Yucca Sticks

Shoestring Fries