

DINNER MENU

FIRST COURSE

BAKED CHEESE \$550

Fresh goat cheese with herbs from our own garden, served with our house bread

GRILLED OCTOPUS \$500

Grilled octopus, seasoned with olive oil, capers, chopped onion and smoked paprika

CONCH FRITTERS \$480

Served with house-made aioli

CHICKEN SKEWER WITH TAMARIND SAUCE \$ 480

Chicken, with mixed vegetables in tamarind sauce

COCONUT CRUSTED SHRIMP \$590

Breaded with panko and grated coconut and served with green curry sauce

SOUPS/SALADS

FISH SOUP \$390

Traditional soup, served with spicy oil

PUMPKIN CREAM SOUP \$ 390

Served with croutons bread and parmesan cheese

MIXED SALAD \$390

Mixed lettuce, watercress, quail egg, avocado, tomatoes and carrots, served with house vinaigrette

SPINACH SALAD \$ 395

Spinach, mushroom, bacon, red onion, walnuts, almonds served with balsamic and honey vinaigrette

OUR ORGANIC VEGETABLE SALAD WITH FISH \$ 392

Mixed lettuce, fish fillet breaded with sesame and passion fruit dressing

PASTAS/MAIN COURSE

GARDEN PASTA \$480

Penne pasta sautéed in olive oil with fresh vegetables, garlic and herbs

SHRIMP LINGUINI \$590

Dressed with a basil sauce and parmesan cheese

GRILLED CHICKEN \$550

Chicken breast covered with eggplant served with cheese sauce and mashed yam

BEEF TENDERLOIN WITH MUSTARD AND RED WINE SAUCE \$750

Served with eggplant with a touch of mint and sautéed potatoes with rosemary

CHURRASCO TO GRILL \$ 800

Served with fried yuca, rosemary roasted vegetables

BAHORUCO-STYLE RED SNAPPER \$780/LB

Whole fried fish served with rice with plantains and tropical sauce

GRILLED FISH FILLET \$660

Choice of 3 sauces: Coconut, White wine or lemon

Served with tostones and vegetables

GRILLED LOBSTER \$ 850/LB

Served with sautéed vegetables and avocado salad

CILANTRO SHRIMP \$ 750

Served on a bed of crispy yam and vegetables

TRADITIONAL DOMINICAN DISHES

SANCOCHO DE LA DOÑA \$450

Traditional Dominican soup with meats and root vegetables

GOAT BAHORUCO STYLE \$700

Accompanied with moro de guandules and tostones

CONCH CRIOLLO \$590

Stew with tomatoes and spices and served with white rice and tostones

Mission: We seek out the highest quality ingredients, while procuring to minimize our environmental impact and contribute to the development of local communities. Our bread is made in-house, and we complement our cuisine with fresh herbs and vegetables from our own **Organic Garden**. Our coffee is organically grown in the visible mountains of Polo, and our fish is brought in daily by the local fishermen.

Enjoy!

TAXES NO INCLUDED