

the grill

Cold appetizers

Slice of artesian bread with artichoke and fresh spinach

- 🌿🍏 Roasted beets, tangerine, goat cheese and caramelized walnut dressing

Hot appetizers

“Provoleta” cheese with roasted bell peppers, garlic and oregano

Cheese or beef turnovers with mesclun salad and lime vinaigrette

Salads

- 🌿 Flank steak strips salad with spinach, mushrooms and purple onions tossed with blue cheese dressing
- 🌿🍏 Mozzarella cheese salad served with arugula, green tomatoes and coriander

Soups and creams

- 🌿🍏 Beef and mushroom broth with sherry
- Creamy corn soup with spiced croutons

Hamburgers

Our 7 oz hamburgers are “homemade”

- BEEF
- 🌿 • SPICY BEEF
- CHICKEN

From the Grill

BEEF

- 🍴 Flank steak | 🍴 Picanha | 🍴 Beef tenderloin | 🍴 Sirloin strip steak
- 🍴 New York | 🍴 Rib eye | 🍴 Ribs

PORK

New Orleans-style pork ribs

CHICKEN

- 🍴 Chicken skewer with vegetables and lime
- 🍴 Charcoal grilled half chicken marinated in yogurt and mustard

FISH

- 🍏 Grilled salmon and asparagus in “beurre blanc” sauce

Sauces

Green or red chimichurri | Three peppers | Blue cheese
Mushrooms | Béarnaise | BBQ

Side dishes

Baked potato with sour sauce, bacon and chives

- 🍴 Potatoes au gratin with Parmesan cheese
- 🍴 Rustic mashed potatoes with garlic
- 🍴 French fries
- 🍴🍏 Corn tossed with lime and coriander
- 🍴🍏 Roasted vegetables

🍏 These are healthy dishes which help in maintaining a balanced diet

🍴 These are gluten free dishes | 🌙 These are spicy dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Desserts

“Affogato” Vanilla ice cream with espresso and crunchy cinnamon brandy snapp

Cheesecake with banana and caramel sauce

Double chocolate brownie

🍏 🌾 Fruit salad in Grand Marnier syrup

Chocolate coulant with cream and gianduja ice cream

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🌾 These are gluten free dishes

WHOLE FOOD PLANT-BASED MENU

Appetizers

- 🌱🍏🥛 Roasted beets, tangerine, goat cheese and caramelized walnut dressing
- 🌱🍏🥛 “Provoleta” cheese with roasted bell peppers, garlic and oregano
- 🥛 Cheese turnovers with mesclun salad and lime vinaigrette

Salads

- 🌱🍏🥛 Romaine lettuce salad, grilled corn, black beans, tomatoes and avocado

Soup

- 🌱🍏🥛 Vegetable broth with sherry

Main Courses

- 🌱 Tagliatelle with fresh tomato in a creamy pesto sauce and Mozzarella cheese

GARDEN'S BURGER: Rice, beans, onion, portobello and vegan cheese with chimichurri mayonnaise

GLUTEN FREE PASTA AND BREAD AVAILABLE

🍏 These are healthy dishes which help in maintaining a balanced diet

🌱 These are gluten free dishes | 🥛 This dish contains dairy and /or milk

🌱 Whole Food Plant-Based option

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACE BY A VEGETAL ORIGIN CHEESE



EXCELLENCE

EL CARMEN, D.R.