



APPETIZERS

🌙🍷 BEEF SALPICON

Shredded beef marinated with orange, cabbage salad, radish, habanero oil and Crispy corn tortilla

🌙🍷🍹 VALLARTA STYLE FISH CEVICHE

Fish and shrimp marinated with lime juice, red onion, cucumber, carrot, coriander and avocado, served with corn tortilla chips

🌙🍷🍹 FLAUTA

Fried corn tortilla stuffed with chorizo and potato, served with lettuce, sour cream, chesse and red sauce

SOUPS

🍷🍹🍏 TLALPEÑO SOUP

Chicken broth served with rice, cheese, chipotle chili, shredded Chicken, zucchini, carrot and squash

🍷🍹🍏 TORTILLA SOUP

Traditional tortilla soup, with fried corn tortilla, sour cream, cheese, avocado and guajillo chili



MAIN COURSES



TATTED OCTOPUS

Grilled octopus, served with plantain puree with agave Honey and Jamaica reduction, edible flowers and buds



TALLA STYLE FISH

Mahi Mahi filet marinated with pasilla chili sauce and mayonnaise, served with tomato cherry salad



FAJITAS

Beef, Chicken or mix fajitas with onion, peppers, served with beans and corn or flour tortilla



TAMPIQUEÑA

Traditional skirt beef served with, chicken mole enchilada, grilled cactus, cheese and white rice



STREET BURRITO

Flour tortilla stuffed with beef, chicken, bacon and mozzarella cheese, served with red sauce and sour cream



MOLE

Chicken breast with mole sauce accompanied by White rice and handmade corn tortilla

Mole sauce: Traditional sauce made with dry chili, peanuts, nuts, raisins, prunes, spices and dark chocolate





DESSERTS

STYLE SONORA FRITTERS

Sparkled with powdered sugar, cinnamon with honey

🍌 CORNBREAD

Served with caramelized corn and eggnog sauce

🍌 🌱 CUSTARD

Chocolate cream with a layer of brown sugar and sweet chili powder

🍌 🌱 BAKED BANANA

Served with vanilla ice cream and condensed cream, crunchy caramel

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

🍏 Healthy dishes which help in maintaining balanced diet

🌱 Gluten free dishes

🐟 Sustainable fishery

🌶️ Spicy dishes

🥛 Contains dairy and/or milk





WHOLE FOOD PLANT-BASED MENU

APPETIZERS

🌱🍏🍏 **VEGAN CEVICHE**

Pineapple, cucumber marinated with lime juice, red onion, coriander and chili oil

🌱🍏🍶 **SOPECITOS**

Classic sopecitos with grilled cactus, refried beans, fresh cheese, pickled red onion and red chili sauce

🍏🍏 **MIXED SALAD**

Tomato cherry, green beans, roasted corn, mixed lettuce, cubanela chili vinaigrette and tortilla powder

SOUP

🍏🍶 **CREAM OF CORN**

Sweet corn cream, prepared with almond milk, croton, roasted corn and chili oil

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MAIN COURSES

🌱 🍏 VEGAN ENCHILADAS

Stuffed with spinach, zucchini, mushroom, onion, peppers,
served with slightly red sauce

VEGAN BURRITO

Stuffed with spinach, zucchini, mushroom, onion,
peppers served with red sauce

🍏 MEATLOAF

Rice, beans, lentils, sweet potato, crispy breading
with light chipotle sauce

DESSERTS

🌱 🍏 CRISPY OAT AND WALNUT WITH
TROPICAL FRUITS AND MANGO SORBET

Vacuum-candied fruits with anise essence and sugar threads

🌱 BAKED BANANA

Served with vanilla ice cream and condensed cream,
crunchy caramel



EXCELLENCE

CARMEN PUNTA CANA, D.R.

