



SALADS

🍴 🍏 MAKE YOUR OWN:

Mixed greens or spinach

—

Shrimp, chicken or bacon

—

Mushrooms, tomato, corn, olives,
cucumber, onion, or carrot

DRESSINGS:

Ranch, blue cheese, honey mustard,
or lemon vinaigrette

HOT APPETIZERS

🍴 NACHOS

Grilled beef, topped with cheese blend,
pico de gallo, refried beans, sour cream,
red onion, guacamole

.....

LOADED FRIES

Cheddar cheese sauce, sour cream,
spring onion, jalapeño

.....

BONELESS

Celery, carrots, ranch dressing

Choice of Sauces:

Garlic & parmesan, lemon pepper

.....

🍴 GRILLED WINGS

Celery, carrots, ranch dressing

Choice of Sauces:

Homemade BBQ, buffalo

BURGERS AND SANDWICHES

SMASH BURGER

Beef patty, brioche bun, smoked
provolone cheese, lettuce, tomato,
onion, pickles and cheddar cheese,
french fries

PORTOBELLO BURGER

Braised and smoked portobello
mushroom, brioche bun,
cheddar cheese sauce, garlic mayo,
Dijon mustard, lettuce, tomato, onion
and pickles, french fries

PULLED PORK SANDWICH

Coleslaw and BBQ sauce, cornbread,
jalapeño, cheddar cheese

BLACKENED CHICKEN BURGER

Grilled Cajun chicken, brioche bun,
pepper jack cheese, spicy garlic mayo,
lettuce, tomato, onion, pickles

FONDUE BURGER

Smoked brisket in a brioche bun,
smothered with cheddar cheese sauce,
curly fries



SPECIALS

BABY BACK RIBS

BBQ pork ribs, corn on the cob

Choice of Sauces: Bourbon, honey mustard, tamarind

SHORT RIB

Short rib cooked for 5 hours over ciabatta bread, chipotle mayo, caramelized onions, beef au jus

DESSERTS

BROWNIE

APPLE PIE

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



WHOLE FOOD PLANT-BASED MENU

STARTERS

- 🍏 🌿 **FIRE AVOCADO**
Quelites, habanero ash, pepper pâté
.....
- 🍏 🌿 **CHERRY TARTINE**
Rosemary confit tomato, black olive,
onion pâté
.....
- 🍏 🌿 **CAULIFLOWER BONELESS**
Gochujang, BBQ, sweet potato fries

SOUP

- 🍏 🌿 **POTATO AND LEEK CREAM**

MAIN COURSES

- 🍏 🌿 **BEANS & MUSHROOMS
TETELA**
Mushrooms, button mushrooms,
hoja santa, cactus salad, peanut sauce
—————
- 🍏 🌿 **MUSHROOM CRÊPES**
Creamy poblano sauce, sweet corn,
spring onion, green beans

DESSERT

- 🌿 **RED VELVET**
Eggless red velvet sponge with
vanilla plant-based cream and
red berry compote

- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌿 Whole Food Plant-Based option



EXCELLENCE

CARMEN PUNTA CANA, D.R.