

DRINKS MENU



JUICES

1. PASSION FRUIT.....	RD\$150
2. STRAWBERRY.....	RD\$180
3. LEMONADE.....	RD\$150
4. PINEAPPLE.....	RD\$150
5. ORANGE.....	RD\$150
6. CRANBERRY.....	RD\$180



MILKSHAKES

7. OREO.....	RD\$400
Chocolate ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.	
8. COOKIES & CREAM.....	RD\$400
Vanilla ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.	
9. BROWNIE.....	RD\$460
Vanilla ice cream + brownie + whole milk + chocolate syrup + whipped cream.	



COFFEE / TEA

10. AMERICANO.....	RD\$120
11. EXPRESSO.....	RD\$100
12. EXPRESSO DOBLE.....	RD\$190
13. CAPPUCCINO.....	RD\$180
14. MOCCACHINO.....	RD\$180
15. FRAPPUCCINO.....	RD\$390
16. ICED CARAMEL MACCHIATO.....	RD\$390
17. ICED LEMON TEA.....	RD\$180
18. TEA AND HOT INFUSIONS.....	RD\$150

*Ask the waiter for availability of tea and hot infusions.



SOFT DRINKS / WATER

19. DASANI WATER.....	RD\$ 90
20. SAN PELLEGRINO 500 ML GLASS.....	RD\$490
21. SAN PELLEGRINO 500 ML PASTIC.....	RD\$400
22. SAN PELLEGRINO 330 ML ARANCIATA.....	RD\$420
23. SAN PELLEGRINO 330 ML ARANCIATA ROSSA.....	RD\$420
24. SAN PELLEGRINO TONIC 330 ML.....	RD\$380
25. AQUA PANNA 505 ML GLASS.....	RD\$450
26. AQUA PANNA 505 ML PLASTIC.....	RD\$350
27. COCA COLA.....	RD\$150
28. SPRITE.....	RD\$150
29. CANADA DRY TONIC.....	RD\$150
30. CANADA DRY SODA.....	RD\$150
31. RED BULL.....	RD\$300



MOCKTAILS

32. JAMAICAN WATER.....	RD\$290
Jamaica flower infusion + lemon + ginger honey.	
33. JAMAICAN WATER AND PASSION FRUIT.....	RD\$350
Jamaica flower infusion + passion fruit + honey	
34. BUBBLE CHAI COCONUT LATTE.....	RD\$400
Chai black tea + coconut milk + piloncillo syrup + tapiocas	

35. BUBBLE MATCHA LATTE.....	RD\$400
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Matcha tea + almond milk + honey + tapiocas

36. FROZEN LEMONADE WITH PEPPERMINT AND GINGER	
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HONEY.....	RD\$250
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Lemon + peppermint + ginger honey



SANTA MARIA COCKTAILS

37. PALOMA "PERLA NEGRA".....	RD\$550
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Tequila José Cuervo Especial Reposado + lemon + salt + grapefruit.

38. STRAWBERRY PASSION FRUIT MOJITO AND SPICED HONEY.....	RD\$390
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White Brugal rum + strawberries + passion fruit + mint + lemon + spiced honey.

39. AÑEJO AND AMARETTO COLADA.....	RD\$500
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Ron Barcelo añejo + Amaretto Disaronno + pineapple + coconut.

40. CHINOLA COLADA.....	RD\$390
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White Brugal rum + passion fruit + coconut.

41. LONG COCO THAI.....	RD\$350
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(White rum + coconut milk + ginger honey + lemongrass + bitters of angostura).

42. MOJITO DE MORINGA.....	RD\$380
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(White rum + lemon + mint + moringa + honey ginger).

43. SEX ON THE BOAT.....	RD\$350
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(Vodka + raspberry liqueur + pineapple + cranberry + passion fruit syrup).

44. PERRO LOCO.....	RD\$350
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(Vodka + melon liqueur + pineapple + orange + coconut + blue curacao).

45. WHITE PASSION FRUIT SANGRIA.....	RD\$480
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White wine + Beefeater gin + brugal white rum + lemon + passion fruit.

46. SANTA "LA DIABLA".....	RD\$500
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Tanqueray gin + Campari + pineapple + lemon + honey.



CLASSIC COCKTAILS

47. CAIPIRINHA.....	RD\$320
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Cachaça + azúcar morena + limón.

48. CUBA LIBRE.....	RD\$290
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Aged rum + lemon + coca cola.

49. CLASSIC MOJITO.....	RD\$350
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White rum + brown sugar + lemon + peppermint + soda.

50. COCONUT MOJITO.....	RD\$350
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White rum + coconut + lemon + peppermint + soda.

51. STRAWBERRY MOJITO.....	RD\$380
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White rum + strawberries + brown sugar + lemon + peppermint + soda.

52. PASSION FRUIT MOJITO.....	RD\$370
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White rum + passion fruit + brown sugar + lemon + peppermint + soda.

53. SEX ON THE BEACH.....	RD\$350
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Vodka + peach schnapps + cranberry juice + orange juice + grenadine.

54. PIÑA COLADA.....	RD\$350
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White rum + coconut + pineapple.

55. BLUE LONG ISLAND.....	RD\$380
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White rum + gin + tequila + vodka + blue curacao + lemon + Sprite + sugar.

56. RED OR WHITE SANGRIA.....	RD\$400
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White or red wine + gin + rum + lemon + sugar + Sprite.

57. GIN AND TONIC.....	RD\$490
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Gin + lemon slices + tonic water.

58. APEROL SPRITZ.....	RD\$550
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Aperol + cava + soda + orange.

59. APPLE MARTINI.....	RD\$450
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Absolute vodka + white Vermouth + lemon + green apple.

60. ESPRESSO MARTINI.....	RD\$450
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Vodka + Khalua + espresso + Baileys + sugar.

61. MIMOSA.....	RD\$400
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Cava + orange juice + cherry.

*TAXES INCLUDED

RESTAURANTE
Santa Maria.



DRINKS

MENU



MARGARITAS

*Served in a Margarita glass or short rocks glass.



62. TRADITIONAL MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 450
Tequila + Cointreau + Lemon.

63. TRADITIONAL MARGARITA WITH O ESPECIAL SILVER / COINTREAU.....RD\$ 650
Tequila + Cointreau + Lemon

64. STRAWBERRY MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + strawberries + lemon

65. STRAWBERRY MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 700
Tequila + Cointreau + strawberries + lemon

66. PASSION FRUIT MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + passion fruit + lemon

67. PASSION FRUIT MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 700
Tequila + Cointreau + passion fruit + lemon

68. HIBISCUS FLOWER AND PASSION FRUIT MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 520
Tequila + Cointreau + Jamaica flower infusion + passion fruit + lemon

69. HIBISCUS FLOWER AND PASSION FRUIT MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 720
Tequila + Cointreau + Jamaica flower infusion + passion fruit + lemon

70. ROSEMARY MARGARITA WITH AGAVITA / TRIPLE SEC.....RD\$ 500
Tequila + Cointreau + lemon + rosemary

71. ROSEMARY MARGARITA WITH JOSÉ CUERVO ESPECIAL SILVER / COINTREAU.....RD\$ 650
Tequila + Cointreau + lemon + rosemary



BEER

DOMINICAN REPUBLIC

72. SOV PILSNER REGULAR.....RD\$ 140
73. SOV PILSNER LIGHT.....RD\$ 140
74. PRESIDENTE REGULAR.....RD\$ 300
75. PRESIDENTE LIGHT.....RD\$ 300

MEXICO

76. CORONA.....RD\$ 390
77. MODELO ESPECIAL.....RD\$ 390



MICHELADAS

78. TRADITIONAL.....RD\$ 300
Beer + Worcestershire sauce + hot sauce + lemon.

79. CLAMATE.....RD\$ 350
Beer + Clamato + Worcestershire sauce + hot sauce + lemon.

80. DEVILISH.....RD\$ 450
Beer + Worcestershire sauce + lemon + hot sauce + Tequila.

APERITIF DRINKS



ITALY

81. APEROL SHOT.....RD\$ 350
82. APEROL BOTTLE.....RD\$2900
83. CAMPARI SHOT.....RD\$ 350
84. CAMPARI BOTTLE.....RD\$3000

*TAXES INCLUDED

SPAIN

85. SHERRY LA INA SHOT.....RD\$ 370
86. SHERRY LA INA BOTTLE.....RD\$3400

JAPAN

87. SAKEMOTO JUNMAI SHOT.....RD\$ 350
88. SAKEMOTO JUNMAI BOTTLE.....RD\$3400

CHINA

89. SITE LIQUOR SHOT.....RD\$ 350
90. SITE LIQUOR BOTTLE.....RD\$4500



WHISKY

IRELAND

91. JAMESON SHOT.....RD\$ 400
92. JAMESON BOTTLE.....RD\$4200

SCOTLAND

93. DEWAR'S CARIBBEAN SMOOTH SHOT.....RD\$ 280
94. DEWAR'S CARIBBEAN SMOOTH BOTTLE.....RD\$2300
95. BUCHANAN'S 12 AÑOS SHOT.....RD\$ 640
96. BUCHANAN'S 12 AÑOS BOTTLE.....RD\$5900
97. CHIVAS REGAL 12 AÑOS SHOT.....RD\$ 560
98. CHIVAS REGAL 12 AÑOS BOTTLE.....RD\$5900
99. JOHNNIE WALKER BLACK LABEL SHOT.....RD\$ 640
100. JOHNNIE WALKER BLACK LABEL BOTTLE.....RD\$6500
101. JOHNNIE WALKER RED LABEL SHOT.....RD\$ 270
102. JOHNNIE WALKER RED LABEL BOTTLE.....RD\$2900
103. OLD PARR 12 AÑOS SHOT.....RD\$ 550
104. OLD PARR 12 AÑOS BOTTLE.....RD\$5800

USA

105. JACK DANIEL'S OLD NO.7 SHOT.....RD\$ 480
106. JACK DANIEL'S OLD NO.7 BOTTLE.....RD\$5000
107. BUFFALO TRACE SHOT.....RD\$ 690
108. BUFFALO TRACE BOTTLE.....RD\$6900
109. SHEEP DOG SHOT.....RD\$ 340
110. SHEEP DOG BOTTLE.....RD\$3300

*You can order any of our smoked Whiskey at the table with wood chips from: oak, Bourbon oak or cherry.

VODKA



SWEDEN

111. ABSOLUT SHOT.....RD\$ 350
112. ABSOLUT BOTTLE.....RD\$3400

RUSIA

113. STOLICHNAYA SHOT.....RD\$ 260
114. STOLICHNAYA BOTTLE.....RD\$2900

FRANCE

115. GREY GOOSE SHOT.....RD\$ 520
116. GREY GOOSE BOTTLE.....RD\$5500

RESTAURANTE

Santa Maria

DRINKS MENU



TEQUILA & MEZCAL

JALISCO

117. AGAVITA BLANCA SHOT.....	RD\$ 280
118. AGAVITA BLANCA BOTTLE.....	RD\$ 2800
119. TEREMANA REPOSADO SHOT.....	RD\$ 990
120. TEREMANA REPOSADO BOTTLE.....	RD\$ 9900
121. ESPOLON BLANCO SHOT.....	RD\$ 800
122. ESPOLON BLANCO BOTTLE.....	RD\$ 8000
123. ESPOLON REPOSADO SHOT.....	RD\$ 850
124. ESPOLON REPOSADO BOTTLE.....	RD\$ 8300
125. JOSE CUERVO SILVER SHOT.....	RD\$ 380
126. JOSE CUERVO SILVER BOTTLE.....	RD\$ 3900
127. JOSE CUERVO REPOSADO SHOT.....	RD\$ 380
128. JOSE CUERVO REPOSADO BOTTLE.....	RD\$ 3900
129. DON JULIO 1942 BOTTLE.....	RD\$22000
130. DON JULIO AÑEJO SHOT.....	RD\$ 1200
131. DON JULIO AÑEJO BOTTLE.....	RD\$10000
132. CLASE AZUL REPOSADO BOTTLE.....	RD\$25000
133. MEZCAL NAYAA ESPADIN, GUERRERO SHOT.....	RD\$ 990
134. MEZCAL NAYAA ESPADIN, GUERRERO BOTTLE.....	RD\$ 9900

RUM



PANAMA

135. ABUELO 7 AÑOS SHOT.....	RD\$ 320
136. ABUELO 7 AÑOS BOTTLE.....	RD\$ 3200
137. ABUELO 12 AÑOS SHOT.....	RD\$ 500
138. ABUELO 12 AÑOS BOTTLE.....	RD\$ 4900

DOMINICAN REPUBLIC

139. BARCELO AÑEJO SHOT.....	RD\$ 250
140. BARCELO AÑEJO BOTTLE.....	RD\$ 1900
141. BARCELO IMPERIAL SHOT.....	RD\$ 340
142. BARCELO IMPERIAL BOTTLE.....	RD\$ 3000
143. BRUGAL BLANCO SHOT.....	RD\$ 200
144. BRUGAL BLANCO BOTTLE.....	RD\$ 1900
145. BRUGAL EXTRAVIEJO SHOT.....	RD\$ 200
146. BRUGAL EXTRAVIEJO BOTTLE.....	RD\$ 1900
147. BRUGAL XV SHOT.....	RD\$ 250
148. BRUGAL XV BOTTLE.....	RD\$ 2000

VENEZUELA

149. SANTA TERESA 1796 SHOT.....	RD\$ 990
150. SANTA TERESA 1796 BOTTLE.....	RD\$ 9900
151. DIPLOMATICO AÑEJO MANTUANO SHOT.....	RD\$ 590
152. DIPLOMATICO AÑEJO MANTUANO BOTTLE.....	RD\$ 4900
153. DIPLOMATICO RESERVA EXCLUSIVA SHOT.....	RD\$ 690
154. DIPLOMATICO RESERVA EXCLUSIVA BOTTLE.....	RD\$ 5900

GUATEMALA

155. ZACAPA 23 AÑOS SHOT.....	RD\$ 990
156. ZACAPA 23 AÑOS BOTTLE.....	RD\$ 9900

*You can order any of our smoked Rums at the table with wood chips from: oak, Bourbon oak or cherry.

*TAXES INCLUDED



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ENGLAND

157. BEEFEATER SHOT.....	RD\$ 330
158. BEEFEATER BOTTLE.....	RD\$ 3200

SCOTLAND

159. TANQUERAY SHOT.....	RD\$ 490
160. TANQUERAY BOTTLE.....	RD\$ 4400

BRANDI & COGNAC



SPAIN

161. GRAN DUQUE DE ALBA SHOT.....	RD\$ 990
162. GRAN DUQUE DE ALBA BOTTLE.....	RD\$ 8700

FRANCE

163. HENNESSY VS SHOT.....	RD\$ 960
164. HENNESSY VS BOTTLE.....	RD\$ 8500
165. HENNESSY VSOP SHOT.....	RD\$ 1700
166. HENNESSY VSOP BOTTLE.....	RD\$13000

LIQUEURS & DIGESTIVES



ITALY

167. AMARETTO DISARONNO SHOT.....	RD\$ 490
168. AMARETTO DISARONNO BOTTLE.....	RD\$ 4500
169. FERNET BRANCA SHOT.....	RD\$ 400
170. FERNET BRANCA BOTTLE.....	RD\$ 3800
171. FRANGELICO SHOT.....	RD\$ 400
172. FRANGELICO BOTTLE.....	RD\$ 3900
173. LIMONCELLO CELLINI SHOT.....	RD\$ 350
174. LIMONCELLO CELLINI BOTTLE.....	RD\$ 3300
175. GRAPPA CELLINI SHOT.....	RD\$ 380
176. GRAPPA CELLINI BOTTLE.....	RD\$ 3500
177. SAMBUCA MOLINARI SHOT.....	RD\$ 440
178. SAMBUCA MOLINARI BOTTLE.....	RD\$ 4000

IRELAND

179. BAILEY'S SHOT.....	RD\$ 350
180. BAILEY'S BOTTLE.....	RD\$ 2900

FRANCE

181. COINTREAU SHOT.....	RD\$ 490
182. COINTREAU BOTTLE.....	RD\$ 5000
183. GRAND MARNIER SHOT.....	RD\$ 850
184. GRAND MARNIER BOTTLE.....	RD\$ 7500

GERMANY

185. JAGERMEISTER SHOT.....	RD\$ 750
186. JAGERMEISTER BOTTLE.....	RD\$ 6500

MEXICO

187. KAHLUA SHOT.....	RD\$ 350
188. KAHLUA BOTTLE.....	RD\$ 3200

BARBADOS

189. MALIBU SHOT.....	RD\$ 300
190. MALIBU BOTTLE.....	RD\$ 3400

CANADA

191. FIRE BALL SHOT.....	RD\$ 430
192. FIRE BALL BOTTLE.....	RD\$ 4200



DRINKS MENU



WINES



RED

SPAIN

193. PROTOS CRIANZA.....RD\$5000
194. PROTOS ROBLE.....RD\$3500
195. EL COTO CRIANZA.....RD\$2450

AUSTRALIA

196. 19 CRIMES RED WINE.....RD\$3500

ARGENTINA

197. NORTON MALBEC RESERVA.....RD\$3500
198. NORTON CABERNET SAUVIGNON.....RD\$1990

USA

199. ROBERT MONDAVI PRIVATE SELECTION
CABERNET SAUVIGNON.....RD\$3500
200. BERINGER CALIFORNIA RED CRUSH.....RD\$1950
201. WOODBRIDGE MERLOT.....RD\$2300
202. WOODBRIDGE CABERNET SAUVIGNON.....RD\$2300
203. BOGLE PINOT NOIR.....RD\$3450

FRANCE

204. COTE DU RHONE.....RD\$2900
205. VALPOLICELLA SANTORI.....RD\$1990

WHITE

SPAIN

206. PROTOS VERDEJA RUEDA.....RD\$2800
207. LEIRA ALBARIÑO.....RD\$2650
208. EL COTO BLANCO RIOJA.....RD\$1900

AUSTRALIA

209. YELLOW TAIL CHARDONNAY.....RD\$2500

NEW ZEALAND

210. MATUA SAUVIGNON BLANC.....RD\$3600

USA

211. BOGLE CHARDONNAY.....RD\$3300
212. WOODBRIDGE CHARDONNAY.....RD\$2300
213. WOODBRIDGE SAUVIGNON BLANC.....RD\$2300

ITALY

214. SANTA MARGHERITA PINOT GRIGIO.....RD\$3700

CHILE

215. SANTA RITA 120 SAUVIGNON BLANC.....RD\$1750
216. SANTA RITA 120 CHARDONNAY.....RD\$1750
217. CASILLERO DEL DIABLO SAUVIGNON
BLANC.....RD\$2350

ROSE

USA

218. BERINGER WHITE ZINFANDEL.....RD\$1900

AUSTRALIA

219. 19 CRIMES CALI ROSE.....RD\$3500

FRANCE

220. PERRIN & FILS LA VIEILLE FERME ROSÉ.....RD\$2500

*TAXES INCLUDED

SPARKLING WINES / CHAMPAGNE

SPAIN

221. RIGOL CAVA BRUT.....RD\$2000

ITALY

222. MASCHIO PROSECCO.....RD\$2500

FRANCE

223. MOET & CHANDON IMPERIAL BRUT.....RD\$9900

WINES / SPARKLING WINES BY GLASS

USA

224. WOODBRIDGE CABERNET SAUVIGNON.....RD\$ 590
225. WOODBRIDGE MERLOT.....RD\$ 590
226. WOODBRIDGE CHARDONNAY.....RD\$ 590
227. WOODBRIDGE SAUVIGNON BLANC.....RD\$ 590

SPAIN

228. RIGOL CAVA BRUT.....RD\$ 490

ITALY

229. PROSECCHINO 200 ML.....RD\$ 720
230. MASCHIO ROSE 200 ML.....RD\$ 720





MEXICAN MENU



TO SHARE

- 231. SANTAFE NACHOS.....RD\$960**
Crispy tortillas served with homemade chicken tinga, gratin with mozzarella and cheddar accompanied by pico de gallo, guacamole and sour cream.
- 232. NACHOS WITH CHILLI.....RD\$960**
Crispy corn tortillas served with beef chilli au gratin with mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole and sour cream.



TACO CORNER

- 233. TACOS AL PASTOR.....RD\$832**
Tijuana-style meat filling with SOV beer, lettuce, tomato and cheddar cheese.
- 234. PORK BELLY TACOS.....RD\$832**
Slow cooked for 48 hours, served with charcoal-glazed pineapple.
- 235. SPICY TUNA TACOS.....RD\$790**
Stuffed with spicy tuna tartare, avocado and pico de gallo, in a crispy corn tortilla.
- 236. CHILLI TACOS.....RD\$680**
Stuffed with ground beef, lettuce and shredded cheddar cheese.
- 237. SHRIMP TEMPURA TACOS.....RD\$832**
In soft wheat tortilla, mixed lettuce and chipotle mayonnaise.
- 238. LOBSTER TACOS.....RD\$960**
Grilled with white onion, avocado, coriander and jalapeño mayonnaise.
- 239. SHORT RIBS TACOS.....RD\$832**
Juicy pieces of short ribs slow cooked in the oven in SOV beer.



SOUPS

- 240. MEXICAN SOUP.....RD\$580**
With corn and tomatoes.
- 241. TORTILLAS SOUP.....RD\$620**
With shredded chicken, avocado and corn tortilla chips.



STARTERS

- 242. SQUID CRUNCH.....RD\$720**
Crispy squid pieces served with yellow pepper sauce and Sinaloa chillies.
- 243. RIPE BANANA CROQUETTES.....RD\$680**
Stuffed with salted meat breaded in panko with honey sauce.
- 244. CRAB.....RD\$832**
Served in its shell au gratin and prepared in a spicy tomato sauce.

*TAXES INCLUDED

- 245. SHRIMP COCKTAIL.....RD\$832**
Marinated in spices served with toasted corn, red onion, cilantro and avocado.

- 246. SEA CARPACCIO.....RD\$870**
Salmon and tuna encrusted in jicama powder, marinated with green parsley and jalapeño vinaigrette.

- 247. CHICKEN QUESADILLA.....RD\$614**
Stuffed with Mexican chicken tinga with white cheese and served with guacamole, pico de gallo and sour cream.

- 248. CRAB CAKES.....RD\$820**
Crispy crab and shrimp patties served with cilantro chipotle and Texas pico de gallo.

- 249. CHICHARRON AND GUACAMOLE.....RD\$620**
Marinated in Mexican peppers, served on homemade guacamole with lemon and fried yucca.

- 250. CHICKEN FLAUTAS.....RD\$570**
Stuffed with chicken tinga in Texas chili served with pico de gallo, guacamole and sour cream.

- 251. MEXICAN TOASTS.....RD\$570**
Stuffed with "cielito lindo" sauce, chilli with shredded meat, guacamole and pico de gallo on crispy corn tortillas.

- 252. FAJITAS SAMPLER.....RD\$ 870**
Beef sautéed in black beer, tomato, onion and cilantro served with hot wheat tortillas, pico de gallo, guacamole and sour cream.

- 253. CRAB PINCERS (Seasonal).....RD\$ 850**
Spider crab sautéed with garlic on green plantain toast.



FIT CORNER SALADS

- 254. QUINOA AND SHRIMP SALAD.....RD\$ 880**
With nuts, tomato concasse, raisins, passion fruit vinaigrette and sautéed shrimps with green sauce.

- 255. COUS COUS SALAD WITH SALMON.....RD\$ 880**
Prepared with green apple, celery, arugula and vanilla-chipotle vinaigrette, accompanied by gravlax-type cured salmon.

- 256. ORIGINAL CAESAR SALAD.....RD\$ 750**
Recipe served with parmesan anchovies and croutons on homemade bread.

- 257. TEX MEX SALAD.....RD\$ 850**
Grilled chicken chunks served with lettuce, pico de gallo, avocado, corn, and spicy citrus vinaigrette.

- 258. LOBSTER AND AVOCADO SALAD.....RD\$1250**
Grilled lobster marinated in garlic sauce, roasted with chilis and served with avocado, arugula and lemon.



MAIN DISHES

- 259. STUFFED CHILLO.....RD\$1800**
Stuffed with crispy Mexican rice with shrimp and tomatoes. With lemon and green shoots.

- 260. COB CORN BURRITO.....RD\$ 820**
Filled with shredded beef, shelled cob, grated cheddar cheese and lettuce served with Mexican rice and refried beans.

- 261. GREEN BURRITO.....RD\$ 790**
Stuffed with Mexican rice, chilli with meat, cheddar cheese and lettuce, served with pico de gallo, guacamole and sour cream.

- 262. TAMAULIPAS BEEF TAMPIQUENA.....RD\$1080**
Served with seasoned tortillas in tomato sauce, grilled cheese, guacamole, green rice and refried beans.

- 263. FISH LEAVES.....RD\$1800**
Grilled seasonal white fish with rice, black coconut and Texan lambi sauce wrapped in a banana leaf baked in the oven.

- 264. GRILLED LOBSTER.....RD\$4800**
Marinated in tequila liqueur, prepared on the grill and served with lemon butter and grilled vegetables.

- 265. PASTOR RICE.....RD\$ 830**
Sautéed rice with vegetables and meat al pastor served with a topping of lettuce and red onion.



GRILL MEATS

- 266. NY STRIP LOIN.....RD\$1550**

- 267. TOMAHAWK.....RD\$5600**

- 268. CHURRASCO TOP SIRLOIN.....RD\$1550**

- 269. SHORT RIBS AL MOLE POBLANO.....RD\$1550**

- 270. SIDES.....RD\$ 220**

SEASONED POTATOES
GREEN RICE
GRILL OR TERIYAKI VEGETABLES
CHEESE STUFFED TOMATOES
BAKED POTATO
ROASTED CORN COB
MASHED POTATOES
MASHED PLANTAINS



HAMBURGERS

- 271. BLACK PIRATE BURGUER.....RD\$ 870**
Double angus prime beef served with bacon and peppers jam, melted in pepper jack cheese, lettuce, tomatoes and seasoned french fries.

- 272. MEXICAN PIGGY GOLDEN BURGUER.....RD\$ 960**
8oz grilled angus prime beef served with pork belly bbq, bacon, melted cheese and edible gold-plated bread.



HOMEMADE DESSERTS

- 273. WIND FRITTERS.....RD\$ 665**
Served with Mexican chocolate and homemade yogurt cream.

- 274. TREASURE TREE.....RD\$ 680**

- 275. FILLED CHOCOLATES.....RD\$ 665**
Black or white chocolate filled with guava compote, caramel on creamy vanilla.

- 276. CHEF'S BOARD.....RD\$ 680**

- 277. SIGH FALLEN CUP.....RD\$ 680**
Passion fruit and Grand Manière liqueur cream.

- 278. CHOCOLATE LAVA CAKE.....RD\$ 680**

RESTAURANTE

Santa Maria



Asian Menu



TO SHARE

279. EDAMAMERD\$ 420
Steamed soy beans and sea salt.
280. VEGGIE TEMPURARD\$ 450
Carrot, celery, onion, eggplant, zucchini.
281. WAGYU BEEF CARPACCIORD\$1100
Served marinated in truffled olive oil with citrus and Asian lettuce.
282. SHRIMP KARASHIRD\$ 830
Shrimp tempura with spicy sweet Japanese mayonnaise.
283. TEMPURA PRAWNSRD\$ 980
Crispy served with guillín chili mayo in mix of Asian lettuce.



SOUPS

284. ASIATIC CAZUELARD\$1250
Of seafood and lemongrass with coconut milk and brandy.
285. RAMMEN TONKOTSURD\$ 960
Soy noodles- boiled egg- roast pork- vegetables- miso paste- seaweed.



HOT STARTERS

GYOSAS (prepared steamed or fried)

286. Stuffed with pork marinated in sesame and baby leek served crispy on homemade teriyaki hoisin sauceRD\$ 460
287. Stuffed with sautéed shrimp with tobiko and baby leek served with teriyaki hoisin sauceRD\$ 480
288. Stuffed wok vegetables with teriyaki sauce and sweet chiliRD\$ 420



COLD STARTERS

289. SLICED SEALED TUNARD\$ 830
Fine cuts of tuna marinated in tamarind yuzu on cabbage and sprouts.
290. NIPPON CEVICHERD\$ 650
In yellow chili sauce with red onion, cilantro and fried yuca.
291. TWO-COURSE CEVICHERD\$ 740
Seasonal white fish marinated in lemon and coconut served with crispy squid and plantain chips.
292. SPICY TUNA TARTARERD\$ 830
Prepared with chillín guillín spicy mayo served with avocado and yucca chips.

*TAXES INCLUDED



MEINDISSHU- MAIN DISHES

YAKIMESHI

Pinchos de carne de su elección preparados al grill. Servidos con arroz japonés de sésamo y puerros con salsa teriyaki.

293. BEEFRD\$1050
294. PORKRD\$ 920
295. CHICKENRD\$1050
296. SHRIMPSRD\$1150

297. ASIAN PRAWNSRD\$1550
Sautéed with cashews, onion and colored peppers with lemongrass oyster sauce and sweet chili on a crispy rice crust.

298. TERIYAKI SALMONRD\$1550
Served grilled with teriyaki sauce, sautéed vegetables and rustic mashed potatoes.

299. DUCK RICERD\$1200
Japanese grilled stir-fried rice with vegetables pieces of baked Peking duck and Asian sauce.

300. JAPANESE KARAAGE CHICKENRD\$ 850
Fried chicken marinated in ginger, garlic and soy served crispy over coleslaw and grated cucumber.

301. BEEF TATAKIRD\$1480
Thin sliced Angus tenderloin pieces served on teriyaki yuzu ponzu, wide leek, colored sesame and Japanese rice.

TEPPANYAKI RICE

steel grilled rice sautéed with vegetables and soy sauce, served with poached egg.

302. BEEFRD\$1050
303. CHICKENRD\$ 920
304. SEAFOODRD\$1050
305. MIXEDRD\$1050
306. SHRIMPSRD\$1080



THE SUSHI CORNER

RICELESS

307. CRAB RICELESSRD\$ 980
Crab-shrimp-tuna-avocado-soybean leaf.
308. TUNA RICELESSRD\$ 980
Tuna-avocado-king crab.
309. SALMON RICELESSRD\$ 980
King crab - shrimp- avocado- eel sauce.

MAKIS

310. LECHE DE TIGRE ROLLRD\$ 660
King crab - spicy tobiko mayo- shrimp tempura.
311. TRICOLOR QUINOA ROLLRD\$ 830
Marinated salmon- yuzu ponzu sauce- toasted quinoa.
312. ZEBRA ROLLRD\$ 660
Bicolor rice- shrimp tempura- spicy tuna tartare.
313. TEKAMAKIRD\$ 660
Marinated tuna tartare- furikake- Japanese spices.
314. TEMPURA ROLLRD\$ 830
Crispy rolls with fresh salmon- cucumber - honey sauce.
315. CALIFORNIARD\$ 670
Crab stick- cucumber- tobiko- mayonnaise- avocado.

316. DRAGON ROLLRD\$ 980
Smoked eel - avocado- eel sauce.

317. PHILADELPHIARD\$ 830
Fresh salmon- cucumber- cream cheese.

318. RAINBOW ROLLRD\$ 830
Tuna- salmon- shrimp- avocado- ripe banana.

319. VOLCAN ROLLRD\$ 920
Shrimp tempura - avocado - cream cheese - tuna tartar.

320. CUCUMBER ROLLRD\$ 850
Cucumber- salmon- fine leek- cream cheese- tofu cheese.

NIGURIS OR SASHIMIS

321. TUNA - Tsuna.....RD\$ 85
322. SALMON - Shinsen' na.....RD\$ 96
323. SHRIMP - Eby.....RD\$ 71
324. OCTOPUS - Tako.....RD\$ 85
325. EEL - Unagui.....RD\$ 181
326. CRAB - Kani.....RD\$ 93
327. TOBIKO - Flying fish egg tobiko.....RD\$ 95



GRILL MEATS

266. NY STRIP LOINRD\$1550
267. TOMAHAWKRD\$5600
268. CHURRASCO TOP SIRLOINRD\$1550
269. SHORT RIBS AL MOLE POBLANORD\$1550

270. SIDESRD\$ 220
SEASONED POTATOES
GREEN RICE
GRILL OR TERIYAKI VEGETABLES
CHEESE STUFFED TOMATOES
BAKED POTATO
ROASTED CORN COB
MASHED POTATOES
MASHED PLANTAINS



HOMEMADE DESSERTS

328. JAPANESE FRIED ICE CREAMRD\$ 620
273. WIND FRITTERSRD\$ 665
Served with Mexican chocolate and homemade yogurt cream.
274. TREASURE TREERD\$ 680
275. FILLED CHOCOLATESRD\$ 665
Black or white chocolate filled with guava compote, caramel on creamy vanilla.
276. CHEF'S BOARDRD\$ 680
277. SIGH FALLEN CUPRD\$ 680
Passion fruit and Grand Manière liqueur cream.
278. CHOCOLATE LAVA CAKERD\$ 680

RESTAURANTE
Santa Maria