

EL  
CARNAVAL



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RESTAURANT & LOUNGE

STARTERS

**CAPONATA // 400**

Fried Eggplant, Onion, and Celery Sautéed in a Tomato Sauce with Balsamic Vinegar, House Baked Bread

**SWEETCORN SOUP // 425**

Sweet Corn, Fried Leeks, Rice Paper, Egg Yolk

**CHICHARRÓN // 525**

Fried Pork Belly, Guacamole, Yuca and Plantain Chips

**CALAMARI // 500**

Atlantic Squid Stewed in its Ink with Garlic, Bell Pepper, Parsley and White Wine

**TOSTONES DEL MAR // 525**

Shrimp Ceviche with Cucumbers, Onions, Cilantro, Avocado with a Warm Passion Fruit Sauce served on Tostones

**TUNA TARTARE // 500**

Tuna Tartare Served with Avocado, Mango, Asian Spices, and Plantain Chips

**MAHI-MAHI CEVICHE // 525**

Fresh Mahi-Mahi Ceviche Served with Peppers, Red Onion, Cilantro, Lemon, Tiger's Milk, Plantain Chips

SALADS

**CAESAR SALAD // 450**

Romaine Lettuce, House Made Creamy Caesar Dressing, Fried Pork Belly, Croutons, Parmesan Cheese (Add Chicken +150, Shrimp +200)

**GOAT CHEESE AND BEET SALAD // 500**

Arugula, Romaine Lettuce, Goat Cheese, Caramelized Walnuts, Beets, Balsamic Vinegar Dressing

**MANGO AND SHRIMP SALAD // 550**

Shrimp Sautéed with Garlic, Romaine Lettuce, Arugula, Mango, Red Onion, and a Honey Mustard Dressing

SANDWICHES

**COLIBRI BURGER // 625**

8oz Angus Beef, Cheddar Cheese, Bacon, Tomato, Lettuce, Pickles, House Baked Bun served with French Fries

**FRIED CHICKEN BURGER // 625**

Fried Chicken, Romaine Lettuce, Pickles, Garlic Aioli, House Baked Bun served with French Fries

**CUBANO SANDWICH // 575**

Roasted Pork, Ham, Cheese, Pickles, Mustard on a House Baked Bun served with French Fries

**MORTADELA SANDWICH // 575**

Italian Mortadella, Mozzarella Cheese, Pesto, Olive Oil served with French Fries

**TRIO OF TACOS / 500**

Grilled Chicken, Corn Tortillas, Pico de Gallo, Guacamole, Lettuce, Sour Cream (Fish+125, Shrimp +200)

PASTA AND RISOTTO

**PENNE CAPRESE // 675**

Penne Pasta, Fresh Tomatoes, Mozzarella Cheese, Pesto, Grilled Chicken

**SHRIMP AND MUSHROOM LINGUINE // 950**

Linguine, Shrimp, Shitake Mushrooms, Leeks, Orange and Sesame Soy Sauce

**FETTUCCINE WITH SALMON AND LEMON // 925**

House Made Fettuccine, Fresh Salmon, Lemon and Garlic Cream

**BEEF AND MUSHROOM RISOTTO // 975**

Arborio Rice, Beef Fillet, Fresh Mushrooms, Parmesan Cheese

**SHRIMP RISOTTO // 995**

Arborio Rice with Grilled Shrimp, Avocado Mousse, Chopped Vegetables, Mango



RESTAURANT & LOUNGE

FROM THE GRILL

**DOMINICAN FLAG // 650**

Stewed or Grilled Chicken in a Creole Sauce, Rice, Beans, Salad, Fried Green Plantains

**BABY BACK RIBS // 795**

1 lb of Slow Cooked Ribs, House Made Barbeque Sauce, Coleslaw served with French Fries

**BEEF WELLINGTON FILLET // 1295**

Angus Steak Wrapped in Puff Pastry, Cured Ham, Fresh Mushrooms Served with Fried Tomato Potato Gnocchi and Green Leaf Salad

**CHURRASCO // 1400**

Angus Steak with Basil Chimichurri, Rice with Bacon, Corn, Salad, and Tostones

**RIB EYE STEAK // 1700**

12 oz Grilled Prime Angus Rib Eye, Truffle and Garlic Mashed Potatoes, Arugula and Parmesan Salad

FROM THE SEA

**CREOLE SHRIMP // 850**

Shrimp with Creole Sauce, Green Salad, and Tostones with Garlic

**GRILLED SALMON // 925**

Chilean Salmon with Lemon and Garlic Cream, Tricolor Quinoa Sautéed with Vegetables

**MEDITERRANEAN TUNA // 950**

Tuna with Caper, Olive, and Rosemary Sauce, Mix of Lettuces, Grilled Vegetables

**MAHI-MAHI // 975**

Mahi-Mahi with Yellow Thai Curry Sauce, Seasonal Vegetables, Sesame and Leek Rice

**LOBSTER // 1395**

Lobster by the Pound and Prepared Your Way, Two Sides of Your Choice

**CATCH OF THE DAY // 975**

Ask your server what the catch of the day is; our chef's daily creation is sure to delight you

DESSERTS

**TRES LECHES CAKE // 350**

Tres Leches Cake, our way, with house made ice cream

**CHEESECAKE // 400**

New York Style Cheesecake

**PANNA COTTA // 350**

Panna Cotta with your choice of Passion Fruit or Fresh Berries

**HOUSE MADE ICE CREAM // 325**

Ask about our house made artisanal ice cream, new flavors every week

COLD DRINKS

**FRESH LEMONADE // 150**

**ICED TEA // 150**

**PERRIER // 200**

**RED BULL // 200**

**WATER // 60**

**GATORADE // 150**

**SODAS // 100**

(COKE, SPRITE, CLUB SODA)

HOT DRINKS

**DOMINICAN COFFEE // 100**

**LATTE // 150**

**ESPRESSO // 125**

**HOT CHOCOLATE // 150**

**CAPPUCCINO // 150**

**TEA // 125**

# EL CARNIVAL



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RESTAURANT & LOUNGE

## COCKTAILS

### **SANGRIA // 300**

Red Wine, Brandy, Fresh Citrus Juices, Cinnamon Syrup, Bitters

### **CUBA LIBRE // 200**

Brugal Anejo Rum, Coca Cola, Fresh Lime Juice, Angostura Bitters

### **CAIPIRINHA // 250**

Cachaca, Fresh Lime Juice, Simple Syrup

### **DAIQUIRI // 300**

Brugal XV Rum, Fresh Lime Juice, Demerara Syrup

### **MARGARITA // 350**

Cazadores Blanco Tequila, Cointreau, Fresh Lime, Agave Syrup, Tajin

### **BLOODY CAESAR // 400**

Tito's Vodka, Clamato, Salt, Pepper, Worcestershire

### **PISCO SOUR // 300**

Pisco, Fresh Lime Juice, Egg Whites, Angostura Bitters

### **CARAJILLO // 400**

Mezcal, Licor 43, Espresso, Demerara Syrup, Orange

### **MOJITO // 250**

Barcelo Blanco Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint

### **MOSCOW MULE // 375**

Tito's Vodka, Ginger Beer, Fresh Lime Juice

### **PINA COLADA // 400**

Barcelo Blanco Rum, Bourbon, Fresh Pineapple, Coconut Cream, Angostura Bitters

### **NORTH COAST LIMONADA // 375**

Tito's Vodka, Fresh Lime Juice, Simple Syrup, Soda Water, Fresh Mint

### **NEGRONI // 350**

Tanqueray Gin, Campari, Sweet Vermouth, Angostura Bitters, Orange

### **MARTINI // 400**

Tanqueray Gin, Dry Vermouth, Orange Bitters

### **OLD FASHIONED // 400**

Maker's Mark Bourbon, Demerara Syrup, Angostura Bitters, Lemon and Lime

## SPRITZES

### **TROPICAL APEROL SPRITZ // 375**

Aperol, Passion Fruit Puree, Prosecco, Soda

### **HUGO SPRITZ // 350**

St-Germain Elderflower Liqueur, Prosecco, Soda, Mint

### **FRENCH 75 // 375**

Bombay Sapphire Gin, Fresh Lemon Juice, Simple Syrup, Prosecco

### **PINEAPPLE COCONUT SPRITZ // 400**

Coconut Rum, Pineapple Juice, Prosecco, Soda, Toasted Coconut

### **CITRUS NEGRONI SPRITZ // 400**

Bombay Sapphire Gin, Campari, Sweet Vermouth, Prosecco, Soda

## MOCKTAILS

### **COLIBRI SUNSET // 225**

Red Fruit Jam, Ginger Beer, Fresh Lemon Juice, Fresh Basil

### **HIBISCUS SPRITZ // 200**

Dried Hibiscus Flowers, Fresh Lemon Juice, Agave Syrup, Soda Water

### **COCONUT PASSION // 225**

Passion Fruit Puree, Coconut Milk, Fresh Lemon Juice, Soda Water

### **SMOOTHIES // 225**

Green, Mixed Berry, Tropical

### **FRESH JUICES // 150**

Orange, Lemon, Pineapple, Mango, Passion Fruit, Watermelon

## BUBBLES

**FALCERI PROSECCO // 350 glass | 1600 bottle**  
Velvety with scents of golden delicious apple, pear and acacia blossom

**MASCHIO PROSECCO // 550 glass | 2400 bottle**  
Dry, fresh and edgy with flavors of fresh peach and peppercorns

**HENKEL ROSE // 400 glass | 2200 bottle**  
Slightly sweet with peach, raspberry, apple and hints of orange peel

## BEER

**PRESIDENTE // 200**  
**BOHEMIA // 200**  
**MODELO // 250**  
**CORONA // 250**  
**HEINEKEN // 250**  
**SMIRNOFF ICE // 300**

## TEQUILA

**CAZADORES BLANCO // 400**  
**CAZADORES RESPOSADO // 400**  
**CAZADORES ANEJO // 400**  
**CASAMIGOS ANEJO // 900**  
**DON JULIO BLANCO // 1000**  
**400 CONEJOS MEZCAL // 450**

## LIQUEURS & APERITIFS

**APEROL // 250**  
**CAMPARI // 315**  
**LIMONCELLO // 300**  
**LICOR 43 // 350**  
**ST. GERMAIN ELDERFLOWER // 350**  
**BAILEY'S // 325**  
**DISARONNO // 400**  
**GRAND MARNIER // 700**  
**COINTREAU // 400**  
**KAHLUA // 275**  
**JAGGERMEISTER // 350**

## RUM

**BARCELO BLANCO // 200**  
**BARCELO IMPERIAL // 250**  
**BRUGAL ANEJO // 175**  
**BRUGAL XV // 200**  
**BRUGAL DOBLE RESERVA // 250**  
**BRUGAL 1888 // 500**  
**MALIBU COCONUT // 250**

## WHISKEY

**JOHNNIE WALKER BLACK // 550**  
**JOHNNIE WALKER DBL BLK // 600**  
**JOHNNIE WALKER GOLD // 800**  
**OLD PARR // 450**  
**JACK DANIELS // 400**  
**CHIVAS REGAL 12 // 525**  
**JAMIESON // 400**  
**DEWARS KING // 450**

## VODKA

**TITO'S // 425**  
**GREY GOOSE // 485**  
**BELVEDERE // 550**

## GIN

**TANQUERAY // 430**  
**BOMBAY SAPPHIRE // 415**  
**HENDRICKS // 650**

## BRANDY & COGNAC

**HENNESSY V.S. // 600**  
**HENNESSY WHITE PURE // 1000**  
**HENNESSY V.S.O.P. // 1500**

## WINE

### RED

**Vina Maipo Cabernet Sauvignon**  
275 glass / 1235 bottle  
**Lopez de Haro Crianza 1685**  
**Josh Legacy Red Blend 2700**  
**Robert Mondavi Pinot Noir 2575**  
**Marques de Riscal Tempranillo**  
4000

### WHITE

**Vina Maipo Sauvignon Blanc**  
275 glass / 1235 bottle  
**Santa Margherita Pinot Grigio**  
2580  
**Matua Sauvignon Blanc 2965**  
**Martin Codax Albarino 2550**

## COLD DRINKS

**FRESH LEMONADE // 150**  
**ICED TEA // 150**  
**PERRIER // 200**  
**RED BULL // 200**  
**GATORADE // 150**  
**SODAS // 100**  
(Coke, Sprite, Club Soda,)  
**WATER // 60**

## HOT DRINKS

**DOMINICAN COFFEE // 100**  
**ESPRESSO // 125**  
**CAPPUCCINO // 150**  
**LATTE // 150**  
**HOT CHOCOLATE // 150**  
**TEA // 125**