

ENTRADAS / STARTERS

CROQUETAS / CROQUETTES
US\$ 7

CROQUETAS DE BACALAO
CODFISH CROQUETTES
US\$ 7

CHICHARRÓN DE POLLO
CRISPY FRIED CHICKEN
US\$ 7

LONGANIZA LLANERA
DOMINICAN SAUSAGE
US\$ 7

EMPANADAS DE CHIVO
DE LA BAHÍA (3 UNIDADES)
BAY GOAT PASTRY (3 UNITS)
US\$ 7

DEDITOS DE PESCADO / FISH FINGERS
US\$ 8

CALAMARES EMPANIZADOS
BREADED CALAMARI
US\$ 8

CEVICHE PUNTARENA
US\$ 10

COCTEL DE CAMARONES PUNTARENA
PUNTARENA SHRIMP COCKTAIL
US\$ 11

SÁNDWICHES / SANDWICHES

GRILLED CHEESE
US\$ 7

CLUB SANDWICH
US\$ 9

WRAPS DE JAMÓN Y QUESO
HAM AND CHEESE WRAPS
US\$ 9

BACON CHEESEBURGER
US\$ 11

ENSALADAS / SALADS

ENSALADA VERDE MIXTA
MIX GREEN SALAD
US\$ 6.12

POLLO | CHICKEN | US\$ 9

RES | BEEF | US\$ 10

CAMARONES | SHRIMP | US\$ 11

CHURRASCO | SKIRT FILLET | US\$ 10

PLATOS FUERTES / MAIN COURSES

CHURRASCO / SKIRT FILLET
US\$ 20

FILETE DE RES / BEEF STEAK
US\$ 16

PECHUGA DE POLLO A LA PLANCHA
GRILLED CHICKEN BREAST
US\$ 13

CHIVO DE LA BAHÍA / BAY GOAT
US\$ 14

COSTILLAS DE CERDO ASADA A LA BBQ
BAKED PORK RIBS WITH BBQ SAUCE
US\$ 15

PENNE CON POLLO / CHICKEN PENNE
US\$ 13

ASO PAO DE CAMARONES
DOMINICAN SHRIMP RISSOTO
US\$ 18

MOFONGO CON CAMARONES
SHRIMP MOFONGO
US\$ 16

LINGUINI CON CAMARONES
LINGUINI WITH SHRIMP
US\$ 16

LINGUINI FRUTTI DI MARE
US\$ 18

PAELLA MARINERA (MÍNIMO DOS PERSONAS)
PAELLA (TWO PERSON MINIMUM)
US\$ 18

FILETE DE DORADO / MAHI-MAHI FILLET
US\$ 14

FILETE DE MERO / SEA BASS FILLET
US\$ 14

SALMÓN AL GRILL / GRILLED SALMON
US\$ 17

PESCA DEL DÍA / CATCH OF THE DAY
US\$ 14 POR LIBRA | BY THE POUND

LANGOSTA (POR LIBRA)
LOBSTER (BY THE POUND)
US\$ 20

PULPO AL GRILL / GRILLED OCTOPUS
US\$ 22 POR LIBRA | BY THE POUND

PARRILLADA DE MARISCO
SEAFOOD BARBECUE
US\$ 20

PARRILLADA DE CARNE / BARBECUE
US\$ 17

CAMARONES / SHRIMPS US\$ 16
AL AJILLO, A LA CREMA, A LA CRIOLLA
GARLIC, CREAM, CREOLE



LOS PESCADOS Y MARISCOS PUEDEN SER HECHOS
A SOLICITUD: AL VAPOR, FRITOS O A LA PLANCHA.

FISH AND SEAFOOD MAY BE PREPARED STEAMED,
FRIED OR GRILLED, UPON REQUEST.

GUARNICIONES SIDE DISHES US\$ 2.5

TOSTONES
FRIED PLANTAINS

PAPAS FRITAS
FRENCH FRIES

PURÉ DE PAPAS
MASHED POTATOES

ARROZ BLANCO
WHITE RICE

MORO DE GUANDULES
PIGEON PEAS RICE

VEGETALES AL GRILL
GRILLED VEGETABLES

AREPITAS DE YUCA
YUCCA FRITTERS

SALSAS Y CREMAS
SAUCES AND CREAMS

POSTRES DESSERT US\$ 2.5

COCO TIERNO
COCONUT CUSTARD

CORTADO DE LECHE
CURDLED MILK FUDGE

HABICHUELAS CON DULCE
SWEET BEANS

PLATOS SUJETOS A DISPONIBILIDAD
PLATES SUBJECT TO AVAILABILITY

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PUNTARENA®

COCTELES CLÁSICOS CLASSIC COCKTAILS

PIÑA COLADA	US\$5.00
DAIQUIRI: FRESA - LIMÓN	US\$5.10
STRAWBERRY - LIME	
BANANA MAMA	US\$5.10
RUM PUNCH	US\$5.10
CAIPIRINHA	US\$5.10
COSMOPOLITAN	US\$6.12
MARGARITA: CHINOLA - FRESA - LIMÓN	US\$5.50
MOJITO: FRESA - LIMÓN - CHINOLA	US\$5.10
STRAWBERRY - LIME - PASSION FRUIT	
BLOODY MARY	US\$7.14
TEQUILA SUNRISE	US\$7.14
LONG ISLAND ICED TEA	US\$6.12

CERVEZAS | BEERS:

CERVEZA LOCAL
LOCAL BEER
US\$4.08

CERVEZA IMPORTADA
IMPORTED BEER
US\$6.12

BEBIDAS INSIGNIA SIGNATURE DRINKS

PUNTARENA US\$6.63
RON MALIBU, PURÉ DE MANGO, SIROP DE JENGIBRE, JUGO DE LIMÓN Y MENTA.
MALIBU, MANGO PURÉE, GINGER SYRUP, LIME JUICE AND MINT.

SKY LIT US\$6.63
VODKA, RON BRUGAL BLANCO, GINEBRA BEEFEATER, BLUE CURAÇAO, SWEET & SOUR.
VODKA, BRUGAL WHITE RUM, BEEFEATER GIN, BLUE CURAÇAO, SWEET & SOUR.

COSMO PAYA US\$7.14
JUGO DE LIMÓN, VODKA GREYGOOSE, AZÚCAR LÍQUIDA DE CAÑA Y SPLASH DE VINO MERLOT.
LIME JUICE, GREYGOOSE VODKA, LIQUID SUGAR CANE TOPPED WITH A SPLASH OF MERLOT.

COCONUT GIN MOJITO LAS COLINAS US\$7.14
RON DE COCO, LICOR DE GUINEO, JUGO DE PIÑA Y NARANJA.
COCONUT RUM, BANANA LIQUOR, PINEAPPLE AND ORANGE JUICE.

RIVIERA DEL SUR US\$7.14
VODKA, LICOR DE SANDÍA, JUGO DE LIMÓN, MENTA.
VODKA, WATERMELON LIQUOR, LIME JUICE, MINT.

HPNOTIQ MARTINI US\$7.14
LICOR HPNOTIQ, JUGO DE PIÑA, RON MALIBU, VODKA.
HPNOTIQ LIQUOR, PINEAPPLE JUICE, MALIBU, VODKA.

AGUA & CAFÉ WATER & COFFEE

BOTELLITA DE AGUA LOCAL LOCAL BOTTLED WATER	US\$1.53
AGUA IMPORTADA IMPORTED WATER	US\$5.10
ESPRESSO	US\$2.04
DOMINICANO	US\$2.06
CAPPUCCINO	US\$3.06



PUNTARENA®

BEBIDAS DRINKS

JUGOS & SODAS JUICES & SOFT DRINKS

JUGOS TROPICALES | TROPICAL JUICES
US\$3.00

COCA COLA, COCA COLA LIGHT, SPRITE
US\$2.04

RED BULL
US\$4.60

COCTELES SIN ALCOHOL NON-ALCOHOLIC COCKTAILS

PURÉ DE MANGO - FRESA Y JUGO DE NARANJA
BERRY - MANGO | STRAWBERRY-MANGO
PUREE, ORANGE JUICE US\$4.08

VIRGIN COLADA US\$4.08

LIMONADA CON MENTA
LEMONADE WITH MINT US\$4.08

LICORES | LIQUEURS

AMARETTO DISARONNO	US\$5.10
MARTINI ROSSO	US\$5.10
FRANGELICO	US\$5.10
KAHLUA	US\$5.10
GRAND MARNIER	US\$8.16
BAILEYS IRISH CREAM	US\$5.10
CAMPARI	US\$5.10
AMARO AVERNA	US\$5.10
DUBONET	US\$7.94
COINTREAU	US\$6.12
LIMONCELLO	US\$5.10
MARTINI EXTRA DRY	US\$6.12
APEROL	US\$8.14

GINEBRA | GIN: BOT. COPA/GLASS

BULLDOG	US\$80.00	US\$6.12
BEFEATER	US\$70.00	US\$6.12
BOMBAY	US\$70.00	US\$6.12
TANQUERAY	US\$70.00	US\$6.12

RON | RUM: BOT. COPA/GLASS

BRUGAL 1888	US\$105.00	US\$10.20
BRUGAL LEYENDA	US\$70.00	US\$8.16
BRUGAL XV	US\$50.00	US\$6.12
BRUGAL EXTRA VIEJO 1000ML	US\$70.00	US\$5.10
BRUGAL AÑEJO		US\$4.08
BARCELO IMPERIAL	US\$70.00	US\$8.16

WHISKEY: BOT. COPA/GLASS

CHIVAS 18	US\$115.00	US\$10.22
CHIVAS 12	US\$90.00	US\$6.64
DEWARS 18	US\$115.00	US\$10.22
DEWARS 12	US\$90.00	US\$6.64
JOHNNY WALKER - GOLD LABEL	US\$115.00	US\$10.22
JOHNNY WALKER - BLACK LABEL	US\$90.00	US\$6.64
BUCHANANS 12	US\$90.00	US\$6.64
GLENFIDDCH 15 SOLERA	US\$115.00	US\$10.22
JACK DANIEL	US\$75.00	US\$7.00
JAMESON	US\$75.00	US\$7.00
JIM BEAN	US\$75.00	US\$7.00

VODKA: BOT. COPA/GLASS

BELVEDERE	US\$90.00	US\$6.64
GREY GOOSE	US\$75.00	US\$6.64
KETEL ONE	US\$75.00	US\$6.64
TITO'S HANDMADE	US\$75.00	US\$6.64
ABSOLUTE	US\$70.00	US\$6.12
STOLICHNAYA	US\$65.00	US\$6.12
SMIRNOFF		US\$5.11

TEQUILA: BOT. COPA/GLASS

DON JULIO REPOSADO	US\$110.00	US\$10.00
DON JULIO AÑEJO		US\$10.00
DON JULIO BLANCO		US\$8.17
PATRON SILVER	US\$95.00	US\$8.17
PATRON CAFÉ	US\$95.00	US\$8.17
HERRADURA REPOSADO	US\$95.00	
SAUZA GOLD		US\$5.62
SAUZA BLANCO		US\$5.62

COGNAC & BRANDY US\$14.31 COPA/GLASS

HENNESSY VS
REMY MARTIN
COURVOISIER VSOP

JEREZ & OPORTO SHERRY & PORT WINES COPA/GLASS

TIO PEPE	US\$10.00
GRAHAM'S - FINE RUBY	US\$10.00

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VINOS | WINES



VINOS TINTOS RED WINES

	BOT.	COPA/GLASS
CALIFORNIA – EEUU		
• BERINGER, MERLOT	US\$27.00	US\$5.11
• WOODBRIGDE BY ROBERT MONDAVI, CABERNET SAUVIGNON	US\$31.00	US\$5.11
FRANCIA / FRANCE		
• LOUIS LATOUR, PINOT NOIR	US\$45.00	
ESPAÑA / SPAIN		
• MUGA, RESERVA	US\$71.00	
• ARIENZO, CRIANZA	US\$29.00	US\$5.11
ITALIA / ITALY		
• RUFFINO, CHIANTI	US\$29.00	
CHILE		
• CASA LAPOSTOLE, CARMENERE	US\$31.00	
ARGENTINA		
• FINCA EL ORIGEN, MALBEC RESERVA	US\$27.00	US\$5.11

VINOS BLANCOS WHITE WINES

	BOT.	COPA/GLASS
CALIFORNIA – EEUU		
• KENDALL JACKSON VINTNER'S RESERVE, CHARDONNAY	US\$45.00	
• WOODBRIGDE BY ROBERT MONDAVI, SAUVIGNON BLANC	US\$31.00	US\$5.11
FRANCIA / FRANCE		
• LOUIS LATOUR, CHABLIS	US\$71.00	
ESPAÑA / SPAIN		
• DON PEDRO DE SOUTOMAIOR, ALBARIÑO	US\$65.00	
ITALIA / ITALY		
• SANTA MARGHERITA, PINOT GRIGIO	US\$34.00	

VINOS ROSADOS ROSÉ WINES

	BOT.	COPA/GLASS
CALIFORNIA – EEUU		
• BERINGER, WHITE ZINFANDEL	US\$27.00	US\$6.00

CAVAS Y ESPUMANTES SPARKLING WINES

	BOT.
• FREIXENET CORDÓN NEGRO, BRUT	US\$47.00
• FREIXENET CORDÓN NEGRO, EXTRA BRUT 200ML	US\$18.00
• SEGURA VIUDAS, BRUT	US\$47.00

CHAMPAÑAS CHAMPAGNES

	BOT.
• MOET CHANDON, BRUT IMPERIAL	US\$117.00
• PERRIER JOUET, GRAND BRUT	US\$117.00

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PUNTARENA