

ENTRADAS / STARTERS

CROQUETAS / 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\$ 23

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

ASOPAO DE CAMARONES
DOMINICAN SHRIMP RISSOTO
US\$ 18

MOFONGO
POLLO | CHICKEN | US\$ 13
CAMARONES | SHRIMP | US\$ 16
CHURRASCO | SKIRT FILLET | US\$ 20

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 P/P

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 P/LB | P/ POUND

LANGOSTA / LOBSTER
US\$ 20 P/LB | P/ POUND

PULPO AL GRILL / GRILLED OCTOPUS
US\$ 22 P/LB | P/ 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\$ 3

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
YUCA FRITTERS

SALSAS Y CREMAS
SAUCES AND CREAMS

MINI YANIQUEQUES

POSTRES / DESSERT

COCO TIERNO
COCONUT CUSTARD
US\$ 3

CORTADO DE LECHE
CURDLED MILK FUDGE
US\$ 3

BROWNIE A LA MODA
US\$ 7

BOLA DE HELADO
ICE CREAM
US\$ 3



PUNTARENA®

PLATOS SUJETOS A DISPONIBILIDAD. SI USTED ES ALÉRGICO A ALGÚN INGREDIENTE, POR FAVOR NOTIFIQUELO AL CAMARERO. IMPUESTOS NO INCLUIDOS
PLATES SUBJECT TO AVAILABILITY. IF YOU ARE ALLERGIC TO ANY INGREDIENT, PLEASE NOTIFY YOUR SERVER. TAXES NOT INCLUDED

COCTELES CLÁSICOS CLASSIC COCKTAILS

PIÑA COLADA	US\$5.10
DAIQUIRI: FRESA - LIMÓN	US\$8.00
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\$8.00
MOJITO: FRESA - LIMÓN - CHINOLA	US\$5.50
STRAWBERRY - LIME - PASSION FRUIT	
BLOODY MARY	US\$8.0
TEQUILA SUNRISE	US\$7.14
LONG ISLAND ICED TEA	US\$7.14

CERVEZAS | BEERS:

CERVEZA LOCAL
LOCAL BEER
US\$4.08

CERVEZA IMPORTADA
IMPORTED BEER
US\$6.12
STELLA ARTOIS
US\$8.00

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\$8.00
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.

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\$2.04

CAPPUCCINO
US\$3.06

CORTADO
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\$2.50

RED BULL
US\$4.60

COCTELES SIN ALCOHOL NON-ALCOHOLIC COCKTAILS

PURÉ DE MANGO - FRESA Y
JUGO DE NARANJA | 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

COINTREAU US\$6.12

LIMONCELLO US\$5.10

MARTINI EXTRA DRY US\$6.12

APEROL US\$8.14

SAMBUCA US\$6.12

GRAPPA US\$6.12

GINEBRA | GIN:

	BOT.	COPA/GLASS
BULLDOG	US\$80.00	US\$6.12
BEEFEATER	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 DOBLE RESERVA	US\$80.00	US\$8.00
BARCELO IMPERIAL	US\$70.00	US\$8.16
RON ZACAPA 23Y	US\$160.00	US\$12.00

WHISKEY:

	BOT.	COPA/GLASS
CHIVAS 18	US\$115.00	US\$14.00
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
JACK DANIEL	US\$75.00	US\$7.00
JAMESON	US\$75.00	US\$7.00
JIM BEAN	US\$75.00	US\$7.00
GLENMORANGIE 10Y	US\$160.00	US\$15.00
MACALLAN SO 12YO	US\$170.00	US\$15.00
THE GLENLIVET F.D.	US\$150.00	US\$14.00

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

TEQUILA:

	BOT.	COPA/GLASS
DON JULIO REPOSADO	US\$110.00	US\$13.00
PATRON SILVER	US\$120.00	US\$8.17
HERRADURA REPOSADO	US\$145.00	US\$13.00
JOSÉ CUERVO SP. RES.	US\$80.00	US\$7.00

COGNAC & BRANDY

	COPA/GLASS
HENNESSY V.S.	US\$12.16
HENNESSY V.S.O.P.	US\$14.31
REMY MARTIN	US\$14.31
COURVOISIER V.S.O.P.	US\$14.31

SI USTED ES ALÉRGICO A ALGÚN INGREDIENTE, POR FAVOR
NOTIFIQUELO AL CAMARERO

IF YOU ARE ALLERGIC TO ANY INGREDIENT, PLEASE NOTIFY
YOUR SERVER

IMPUESTOS NO INCLUIDOS | TAXES NOT INCLUDED

VINOS | WINES



VINOS TINTOS RED WINES

	BOT.	COPA/GLASS
CALIFORNIA – EEUU		
• WOODBRIGDE BY ROBERT MONDAVI, CABERNET SAUVIGNON	US\$31.00	US\$6.50
• WOODBRIGDE BY ROBERT MONDAVI, MERLOT	US\$40.00	US\$6.50
• SIX EIGHT NINE BLEND	US\$65.00	
ESPAÑA / SPAIN		
• MUGA, RESERVA	US\$75.00	
• ARIENZO, CRIANZA	US\$29.00	US\$6.50
• RISCAL, TEMPRANILLO	US\$40.00	
ARGENTINA		
• FINCA EL ORIGEN, MALBEC RESERVA	US\$27.00	US\$6.50
AUSTRALIA		
• 19 CRIMES RED WINE	US\$65.00	

VINOS BLANCOS WHITE WINES

	BOT.	COPA/GLASS
CALIFORNIA – EEUU		
• KENDALL JACKSON VINTNER'S RESERVE, CHARDONNAY	US\$65.00	
• WOODBRIGDE BY ROBERT MONDAVI, SAUVIGNON BLANC	US\$40.00	US\$6.50
• WOODBRIGDE BY ROBERT MONDAVI, CHARDONNAY	US\$40.00	US\$6.50
FRANCIA / FRANCE		
• LOUIS LATOUR, CHABLIS	US\$99.00	
ESPAÑA / SPAIN		
• DON PEDRO DE SOUTOMAIOR, ALBARIÑO	US\$65.00	
ITALIA / ITALY		
• SANTA MARGHERITA, PINOT GRIGIO	US\$69.00	

VINOS ROSADOS ROSÉ WINES

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

ESPUMANTES SPARKLING WINES

	BOT.	COPA/GLASS
• FREIXENET CORDÓN NEGRO, BRUT	US\$55.00	
• SEGURA VIUDAS, BRUT	US\$55.00	
• SEGURAS VIUDAS, ROSÉ	US\$55.00	
• MASCHIO, PROSECCO	US\$55.00	US\$7.00
• MASCHIO, PROSECCHINO 200 ML	US\$28.00	US\$7.00

CHAMPAÑAS CHAMPAGNES

	BOT.	COPA/GLASS
• MOET CHANDON, BRUT IMPERIAL	US\$165.00	
• PERRIER JOUET, GRAND BRUT	US\$117.00	

SI USTED ES ALÉRGICO A ALGÚN INGREDIENTE, POR FAVOR NOTIFIQUELO AL CAMARERO

IF YOU ARE ALLERGIC TO ANY INGREDIENT, PLEASE NOTIFY YOUR SERVER

IMPUESTOS NO INCLUIDOS | TAXES NOT INCLUDED



PUNTARENA®