



MENU

ENGLISH



RESTAURANTE
Santa Maria

MEXICAN MENU



TO SHARE

SANTA FE NACHOS.....RD\$ 980

Crispy tortillas served with homemade chicken tinga, topped with melted mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole, and sour cream.

CHILI NACHOS.....RD\$ 980

Crispy corn tortillas served with beef chili, topped with melted mozzarella and cheddar cheese, accompanied by pico de gallo, guacamole, and sour cream.



TACO CORNER

TACOS AL PASTOR.....RD\$ 870

Filled with Tijuana-style meat cooked in beer. Served with lettuce, tomato, and cheddar cheese.

PORK BELLY TACOS.....RD\$ 1080

Filled with pork belly slow-cooked for 48 hours, served with grilled glazed pineapple.

CHILI TACOS.....RD\$ 720

Filled with ground beef, lettuce, and shredded cheddar cheese.

TEMPURA SHRIMP TACOS.....RD\$ 920

In a soft wheat tortilla, mixed lettuces, and chipotle mayonnaise.



APPETIZERS

CRISPY CALAMARI.....RD\$ 780

Crispy squid rings served with yellow pepper sauce and Sinaloa chilies.

RIPE PLANTAIN CROQUETTES.....RD\$ 690

Stuffed with meat, breaded in Panko with honey sauce.

SHRIMP COCKTAIL.....RD\$ 1100

Spicy-marinated shrimp with toasted cancha corn, red onion, cilantro, and avocado.

*TAXES INCLUDED

CHICKEN QUESADILLA.....RD\$ 760

Mexican chicken tinga with white cheese, served with guacamole, pico de gallo, and sour cream.

CHICHARRÓN AND GUACAMOLE.....RD\$ 980

Marinated in Mexican chilies, served over homemade guacamole with lime and fried yuca.

CHICKEN FLAUTAS.....RD\$ 640

Filled with chicken tinga in Texan chilies, served with guacamole, pico de gallo, and sour cream.



FIT CORNER SALADS

QUINOA AND SHRIMP SALAD.....RD\$ 920

With nuts, tomato concassé, raisins, passion fruit vinaigrette, and sautéed shrimp with green sauce.

ORIGINAL CAESAR SALAD.....RD\$ 600

Traditional recipe with parmesan cheese, anchovies, and homemade croutons.

CHICKEN.....RD\$ 750

SHRIMPS.....RD\$ 920

TEX-MEX SALAD.....RD\$ 870

Grilled chicken served with lettuce, pico de gallo, avocado, corn, and spicy citrus vinaigrette.



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MEXICAN MENU



MAIN COURSES

STUFFED RED SNAPPER.....RD\$ 1800

Fried red snapper stuffed with Mexican shrimp and tomato rice, served with lime and green sprouts.

CORN BURRITO.....RD\$ 870

Filled with shredded beef, corn, shredded cheddar cheese, lettuce, Mexican rice and refried beans.

GREEN BURRITO.....RD\$ 840

Filled with Mexican rice, chili con carne, cheddar cheese, and lettuce, served with guacamole, pico de gallo, and sour cream.

GRILLED LOBSTER.....RD\$ 4800

Grilled, and served with lemon butter and grilled vegetables.



GRILLED MEATS

NY STRIP LOIN.....RD\$ 2950

ANGUS CHURRASCO.....RD\$ 2890

Grilled Flat Skirt Angus.

FAJITAS SAMPLER.....RD\$ 1050

Sautéed beef fajitas in dark beer, tomato, onion, and coriander, accompanied by warm flour tortillas, pico de gallo, guacamole, and sour cream.

SIDES.....RD\$ 250

SEASONED POTATOES

GREEN RICE

GRILLED OR TERIYAKI VEGETABLES

BAKED POTATOES

MASHED POTATOES

MASH TWEET PLANTAIN



HAMBURGERS

BLACK PIRATE BURGER.....RD\$ 880

Double Angus Prime Beef served with bacon and pepper jam, melted pepper jack cheese, lettuce, tomatoes, and seasoned fries.



BURGUER

MEXICAN PIGGY GOLDEN

BURGER.....RD\$ 1200

8oz grilled Angus prime beef served with BBQ pork belly, bacon, melted cheese, and bread coated in edible gold.



*TAXES INCLUDED

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Asian Menu



HOT STARTERS

EDAMAME.....RD\$ 480

Steamed soybeans with sea salt.

GYOZAS (STEAMED OR FRIED)

FILLED WITH PORK.....RD\$ 620

Marinated in sesame oil and scallions, served crispy over homemade hoisin teriyaki sauce.

SHRIMP GYOZAS.....RD\$ 760

Sautéed with tobiko and chives, served with homemade teriyaki hoisin sauce.

TERIYAKI SALMON.....RD\$2050

Grilled Salmon served with teriyaki sauce, sautéed vegetables, and rustic mashed potatoes.

TEPPANYAKI RICE

Rice prepared on a steel griddle sautéed with vegetables and soy sauce, served with a poached egg.

CHICKEN.....RD\$ 990

BEEF.....RD\$1100

SHRIMP.....RD\$1180

MIXED.....RD\$1300

SEAFOOD.....RD\$1275



COLD STARTERS

NIPPON CEVICHE.....RD\$ 750

In yellow chili sauce with red onion, coriander, and fried yuca.

CEVICHE.....RD\$ 830

Seasonal white fish marinated in lime and coconut, served with crispy squid and plantain chips.

SPICY TUNA TARTARE.....RD\$ 990

Prepared with spicy Guilin chili mayonnaise, served with avocado and yuca chips.



MAIN DISHES

YAKIMESHI

Grilled skewers of your choice of meat. Served with sesame and leek Japanese rice with teriyaki sauce.

CHICKEN.....RD\$ 920

PORK.....RD\$1050



*TAXES INCLUDED

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Asian Menu



THE SUSHI CORNER

RICELESS

RICELESS CRAB.....RD\$ 1255

Crab - shrimp - tuna - avocado - soy paper.

TUNA RICELESS.....RD\$ 1300

Tuna - avocado - king Crab.

SALMON RICELESS.....RD\$ 1300

Spider Crab - Shrimp - Avocado - Eel Sauce.

MAKIS

TIGER MILK ROLL.....RD\$ 850

Spider Crab - Spicy Tobiko Mayonnaise - Tempura Shrimp.

TRICOLOR QUINOA ROLL.....RD\$ 870

Marinated Salmon - Yuzu Ponzu Sauce - Toasted Quinoa.

TEMPURA ROLL.....RD\$ 990

Crunchy Rolls with Fresh Salmon - Cucumber - Honey Sauce.

PHILADELPHIA.....RD\$ 980

Fresh Salmon - Cucumber - Cream Cheese.

RAINBOW ROLL.....RD\$ 920

Tuna - Salmon - Shrimp - Avocado - Ripe Plantain.

CALIFORNIA.....RD\$ 960

Crab Sticks - Cucumber - Tobiko - Mayonnaise - Avocado.

VOLCANO ROLL.....RD\$ 1300

Tempura Shrimp - Avocado - Cream Cheese - Tuna Tartare.



*TAXES INCLUDED

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Dominican Menu



Starters

CHEESE EMPANADA.....RD\$ 300

Mozzarella cheese, basil, and parsley.

CHICKEN EMPANADA.....RD\$ 300

Ground chicken and basil.

MIXED FRIED SEAFOOD.....RD\$ 1050

Shrimp, calamari, and fish fingers served with tartar sauce.



Soups

TRIFASIC SANCOCHO.....RD\$ 990

Prepared over wood, slow cooked, served with white rice and avocado.



Traditional Dishes

SEAFOOD MEDLEY.....RD\$ 1070

Shrimp, squid, and octopus, combined with red bell pepper, leek, red onion, and coriander, marinated in a special vinaigrette.

CHICKEN ASOPAO.....RD\$ 760

Soupy rice with chicken, assorted vegetables, and sofrito, served with avocado.

SHRIMP ASOPAO.....RD\$ 960

Soupy rice with shrimp, assorted vegetables, and sofrito, served with avocado.

*TAXES INCLUDED

DOMINICAN FLAG

Served with rice, stewed beans, and green salad.

BEEF WITH ONIONS.....RD\$ 820

CHICHARRÓN.....RD\$ 990

SURF AND TURF.....RD\$ 4800

Prawn, shrimp, squid, fish fingers, beef steak, grilled chicken breast with french fries, fried plantains, and tartar sauce.

SHRIMP TO TASTE.....RD\$ 1200

CREOLE SAUCE

GARLIC SAUCE

WHITE SAUCE



Mofongo

PLANTAIN MOFONGOS

Fried green plantain pounded in a mortar and pestle, with broth, garlic.

CHICKEN IN WHITE SAUCE

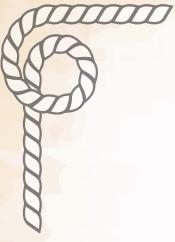
MOFONGO.....RD\$ 890

SHRIMP MOFONGO.....RD\$ 1100

CHICHARRÓN MOFONGO.....RD\$ 1300



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PIZZA MENU

ITALIAN MARGHERITA.....RD\$670

Pomodoro sauce, imported mozzarella cheese and fresh basil.

HAM AND CHEESE PIZZA.....RD\$670

Pomodoro sauce, imported mozzarella cheese and smoked ham.

PEPPERONI PIZZA.....RD\$780

Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.

FOUR CHEESE PIZZA.....RD\$850

Imported mozzarella cheese, blue cheese, parmesan and danish cheese.

HAWAIIAN PIZZA.....RD\$720

Pomodoro sauce, imported mozzarella cheese, pineapple glazed with cinnamon and smoked ham.

CORN AND BACON PIZZA.....RD\$780

Crispy bacon with corn and pizza sauce.

CARBONARA PIZZA.....RD\$890

Prepared with baked eggs and bacon in carbonara sauce.

**TAXES INCLUDED*



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KIDS MENU



MINI HAMBURGUER.....RD\$590

Served with french fries.

CHICKEN FINGERS.....RD\$480

Crispy chicken fingers served with french fries.

CHICKEN SKEWERS.....RD\$600

Grilled chicken skewers served with mashed potatoes.

MINI CHOW FAN.....RD\$500

With chicken and beef served with french fries.

**TAXES INCLUDED*

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RD\$620

DESSERT MENU



CHOCOLATE CAKE

Moist chocolate sponge with notes of coffee topped with silky chocolate cream.

RD\$660



INDIVIDUAL DESSERT "CHOCOLATE TRIO"

A harmonious combination of three airy mousses: Dark chocolate, milk chocolate and white chocolate.

RD\$640



SAN SEBASTIAN CHEESECAKE

Cheesecake with a creamy and silky texture, combined with a delicious caramelized crust.

• Baked cheesecake

RD\$660



ICE CREAM

FROM RD\$100

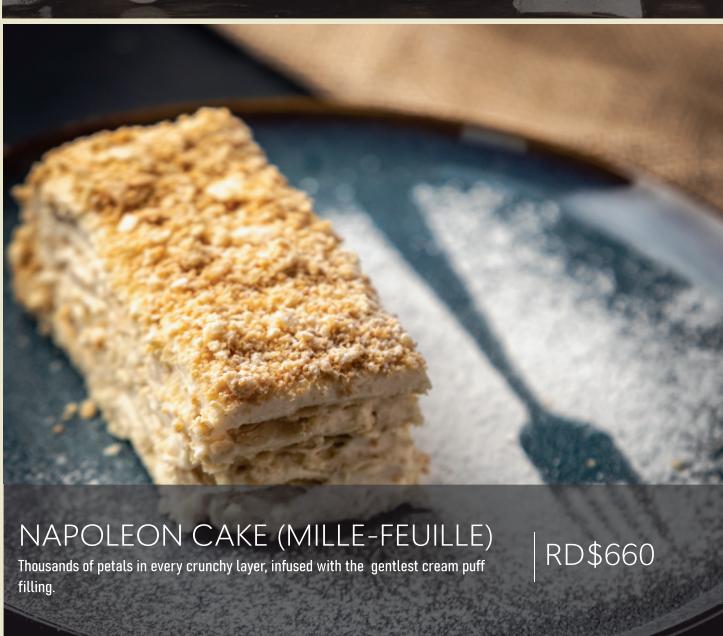


TROPICAL DESSERT

Light cream cheese texture with citrus notes, complemented by a juicy and shiny mango and passion fruit confit.

• No Bake cheesecake.

RD\$600



NAPOLEON CAKE (MILLE-FEUILLE)

Thousands of petals in every crunchy layer, infused with the gentlest cream puff filling.

RD\$660

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