



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 PASTORRD\$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\$920**
In soft wheat tortilla, mixed lettuce and chipotle mayonnaise.
- 238. LOBSTER TACOS.....RD\$1200**
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 chilies.
- 243. RIPE BANANA CROQUETTES.....RD\$680**
Stuffed with salted meat breaded in panko with honey sauce.
- 244. CRAB.....RD\$1300**
Served in its shell au gratin and prepared in a spicy tomato sauce.
- 245. SHRIMP COCKTAIL.....RD\$1100**
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\$960**
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\$1150**
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\$1250**
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\$1990**
- 267. TOMAHAWK.....RD\$6900**
- 268. CHURRASCO TOP SIRLOIN.....RD\$1990**
- 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 PLAINAINS



HAMBURGUERS

- 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.

*TAXES INCLUDED

RESTAURANTE

Santa Maria



Asian Menu



TO SHARE

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



SOUPS

- 284.ASIATIC CAZUELA.....RD\$1250
Of seafood and lemongrass with coconut milk and brandy.
- 285.RAMMEN TONKOTSU.....RD\$ 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 sauce.....RD\$ 460
- 287.Stuffed with sautéed shrimp with tobiko and baby leek served with teriyaki hoisin sauce.....RD\$ 650
- 288.Stuffed wok vegetables with teriyaki sauce and sweet chilli.....RD\$ 420



COLD STARTERS

- 289.SLICED SEALED TUNA.....RD\$ 830
Fine cuts of tuna marinated in tamarind yuzu on cabbage and sprouts.
- 290.NIPPON CEVICHE.....RD\$ 750
In yellow chili sauce with red onion, cilantro and fried yuca.
- 291.TWO-COURSE CEVICHE.....RD\$ 740
Seasonal white fish marinated in lemon and coconut served with crispy squid and plantain chips.
- 292.SPICY TUNA TARTARE.....RD\$ 830
Prepared with chillin guillín spicy mayo served with avocado and yucca chips.

*TAXES INCLUDED



MEINDISSHU- MAIN DISHES

YAKIMESHI

Grilled skewers of meat of your choice, served with sesame Japanese rice and baby leeks with teriyaki sauce.

- 293.BEEF.....RD\$1050
- 294.PORK.....RD\$ 920
- 295.CHICKEN.....RD\$1050
- 296.SHRIMPS.....RD\$1150

- 297.ASIAN PRAWNS.....RD\$1550

Sautéed with cashews, onion and colored peppers with lemongrass oyster sauce and sweet chilli on a crispy rice crust.

- 298.TERİYAKI SALMON.....RD\$1550

Served grilled with teriyaki sauce, sautéed vegetables and rustic mashed potatoes.

- 299.DUCK RICE.....RD\$1200

Japanese grilled stir-fried rice with vegetables pieces of baked Peking duck and Asian sauce.

- 300.JAPANESE KARAAGE CHICKEN.....RD\$ 850

Fried chicken marinated in ginger, garlic and soy served crispy over coleslaw and grated cucumber.

- 301.BEEF TATAKI.....RD\$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.BEEF.....RD\$1050
- 303.CHICKEN.....RD\$ 920
- 304.SEAFOOD.....RD\$1050
- 305.MIXED.....RD\$1050
- 306.SHRIMPS.....RD\$1080



THE SUSHI CORNER

RICELESS

- 307.CRAB RICELESS.....RD\$ 980
Crab-shrimp-tuna-avocado-soybean leaf.

- 308.TUNA RICELESS.....RD\$ 980
Tuna-avocado-king crab.

- 309.SALMON RICELESS.....RD\$ 980
King crab - shrimp- avocado- eel sauce.

MAKIS

- 310.LECHE DE TIGRE ROLL.....RD\$ 660
King crab - spicy tobiko mayo- shrimp tempura.

- 311.TRICOLOR QUINOA ROLL.....RD\$ 830
Marinated salmon- yuzu ponzu sauce- toasted quinoa.

- 312.ZEBRA ROLL.....RD\$ 660
Bicolor rice- shrimp tempura- spicy tuna tartare.

- 313.TEKAMAKIRD\$ 660
Marinated tuna tartare- furikake- Japanese spices.

- 314.TEMPURA ROLL.....RD\$ 830
Crispy rolls with fresh salmon- cucumber - honey sauce.

- 315.CALIFORNIA.....RD\$ 670
Crab stick- cucumber- tobiko- mayonnaise- avocado.

- 316.DRAGON ROLL.....RD\$ 1550
Smoked eel - avocado- eel sauce.

- 317.PHILADELPHIA.....RD\$ 830
Fresh salmon- cucumber- cream cheese.

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

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

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

NIGUIRIS 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 LOIN.....RD\$1990
- 267.TOMAHAWK.....RD\$6900
- 268.CHURRASCO TOP SIRLOIN.....RD\$1990
- 269.SHORT RIBS AL MOLE POBLANO.....RD\$1550

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

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

RESTAURANTE

Santa Maria

Tandoor

M E N U

Santa Maria Restaurant –



341. CHICKEN SKEWERS
IN TANDOOR

RD\$650

Chicken thigh fillet prepared in tandoor, served with marinated onions and homemade pita bread.



342. PORK SKEWERS
IN TANDOOR

RD\$650

Pork neck fillet prepared in tandoor, served with marinated onions and homemade pita bread.



343. BEEF KEBAB IN TANDOOR

RD\$650

Beef kebab prepared in tandoor, served with marinated onions and homemade pita bread.



EMPANADAS

RD\$300

344. Mozzarella cheese, basil, and parsley.
345. Ground chicken meat and basil.
346. Ground beef and pork, mint, onion, and coriander.



PIZZA MENU



ITALIAN MARGARITA.....RD\$ 650

Pomodoro sauce, imported mozzarella cheese and fresh basil.

HAM AND CHEESE PIZZA.....RD\$ 650

Pomodoro sauce, imported mozzarella cheese and smoked ham.

PEPPERONI PIZZA.....RD\$ 760

Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.

PIZZA 4 CHEESES.....RD\$ 820

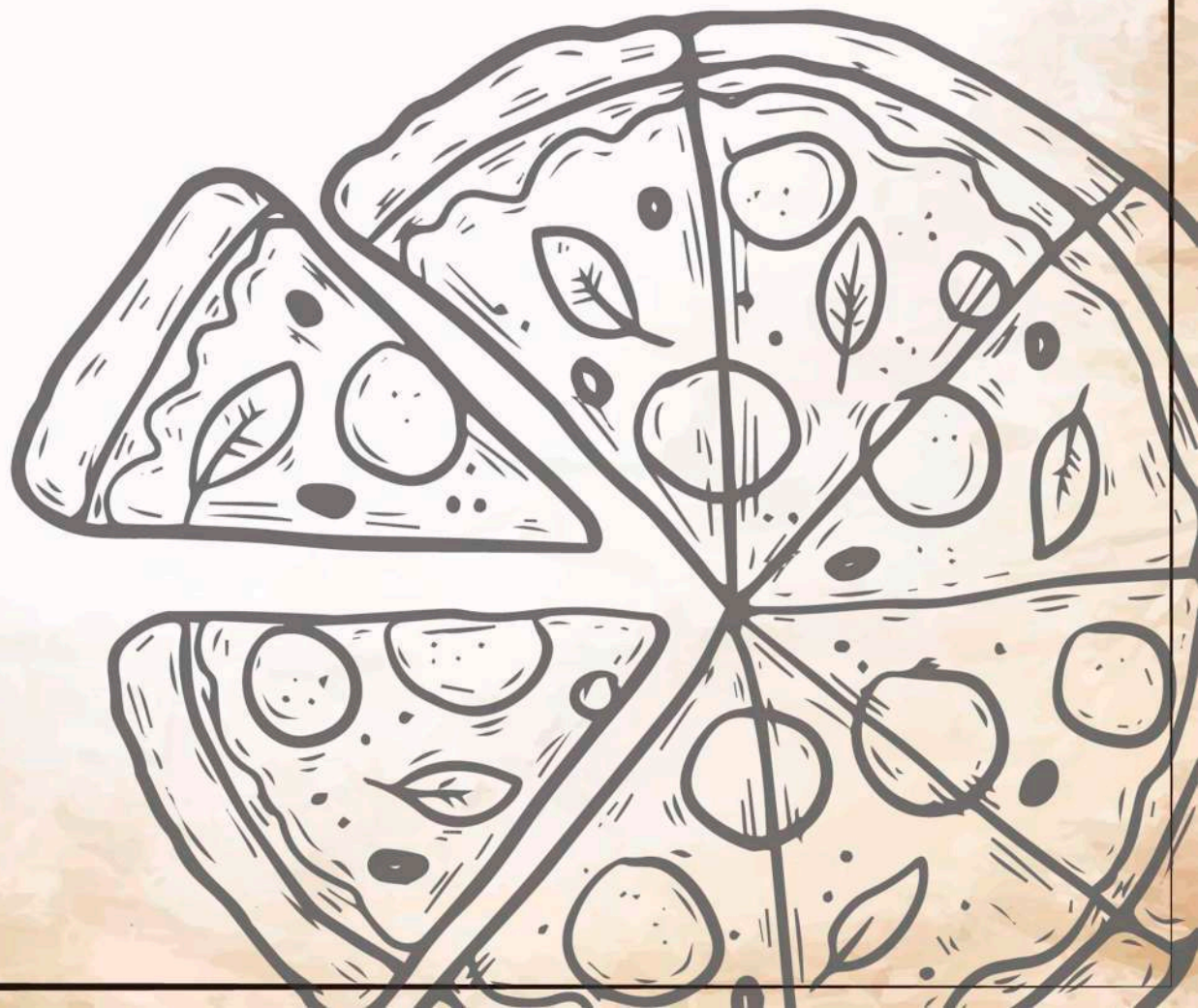
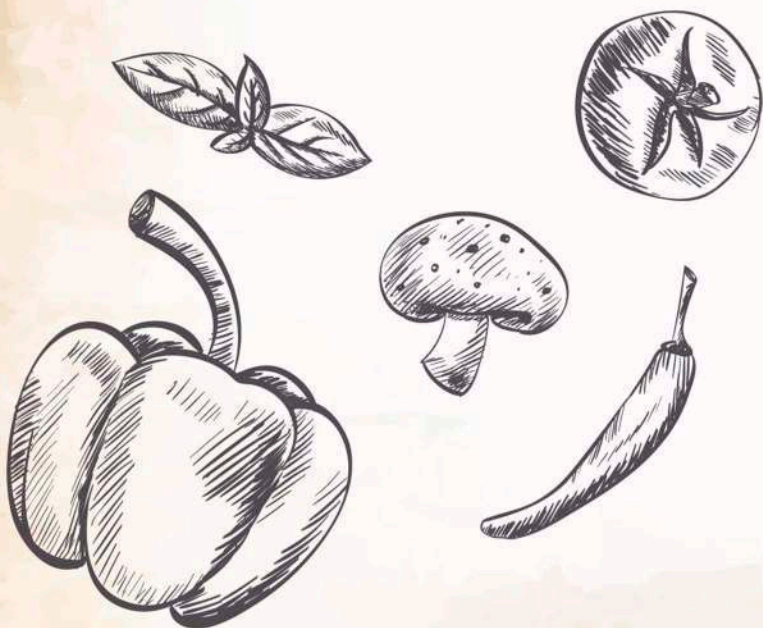
Imported mozzarella cheese, blue cheese, parmesan and danish cheese.

HAWAIIAN PIZZA.....RD\$ 720

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

MAMMA MIA PIZZA.....RD\$ 850

Pomodoro sauce, imported mozzarella cheese, black olives, bell peppers, mushrooms, pepperoni and smoked ham.



RESTAURANTE
Santa Maria

Kids menu

329. MINI HAMBURGUER.....RD\$480
SERVED WITH FRENCH FRIES.

330. CHICKEN FINGERS.....RD\$480
CRISPY SERVED WITH FRENCH FRIES.

331. CHICKEN SKEWERS.....RD\$480
GRILLED CHICKEN SKEWERS SERVED WITH MASHED POTATOES.

332. QUESADILLA AND CROQUETTES.....RD\$480
STUFFED WITH SHREDDED CHICKEN, PLANTAINS CROQUETTES AND
AL PASTOR MEAT.

333. PUMPKIN CREAM SOUP.....RD\$350

334. MINI CHOW FAN.....RD\$480
WITH CHICKEN AND BEEF SERVED WITH FRENCH FRIES.

*TAXES INCLUDED



RESTAURANTE
Santa Maria

DESSERT MENU



CHOCOLATE CAKE

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

RD\$750



INDIVIDUAL DESSERT "CHOCOLATE TRIO"

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

RD\$720



SAN SEBASTIAN CHEESECAKE

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

- Baked cheesecake

RD\$750



HONEY CAKE

Delicious honey cake with a light sour cream.

RD\$700



TROPICAL DESSERT

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

- No Bake cheesecake.

RD\$680



NAPOLEON CAKE (MILLE-FEUILLE)

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

RD\$750

DRINKS MENU



JUICES

PASSION FRUIT.....	RD\$150
STRAWBERRY.....	RD\$180
LEMONADE.....	RD\$150
PINEAPPLE.....	RD\$150
ORANGE.....	RD\$150
CRANBERRY.....	RD\$180
FROZEN LEMONADE WITH PEPPERMINT AND GINGER HONEY.....	RD\$250



MILKSHAKES

OREO.....	RD\$400
Chocolate ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.	
COOKIES & CREAM.....	RD\$400
Vanilla ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream.	



COFFEE / TEA

AMERICANO.....	RD\$120
ESPRESSO.....	RD\$100
DOUBLE ESPRESSO.....	RD\$190
CAPPUCCINO.....	RD\$180
MOCHACCINO.....	RD\$180
FRAPPUCCINO.....	RD\$390
ICED CARAMEL MACCHIATO.....	RD\$390
LEMON ICED TEA.....	RD\$180
TEA AND HERBAL INFUSIONS.....	RD\$150

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



SOFT DRINKS / WATER

DASANI WATER.....	RD\$ 90
SAN PELLEGRINO 500 ML BOTTLE.....	RD\$490
AQUA PANNA 505 ML BOTTLE.....	RD\$450
COCA COLA.....	RD\$150
SPRITE.....	RD\$150
CANADA DRY TONIC WATER.....	RD\$150
CANADA DRY CLUB SODA.....	RD\$150
RED BULL.....	RD\$300



MOCKTAILS

HIBISCUS FLOWER INFUSION.....	RD\$290
Hibiscus flower infusion + lime + ginger honey.	
HIBISCUS FLOWER AND PASSION FRUIT INFUSION.....	RD\$350
Hibiscus flower infusion + passion fruit + ginger honey.	



SANTA MARIA COCKTAILS

PALOMA "PERLA NEGRA".....	RD\$550
Tequila José Cuervo Especial Reposado + lime + salt + grapefruit.	
STRAWBERRY PASSION FRUIT AND SPICED HONEY MOJITO.....	RD\$490
White rum + strawberry + passion fruit + mint + lime + spiced honey.	
AGED RUM AND AMARETTO COLADA.....	RD\$500
Aged Rum + Amaretto Disaronno + pineapple + coconut.	
CHINOLA COLADA.....	RD\$390
White rum + passion fruit + coconut.	
LONG COCO THAI.....	RD\$350
White rum + coconut cream + ginger honey + lemongrass + Angostura aromatic bitters.	
SEX ON THE BOAT.....	RD\$350
Vodka + raspberry liqueur + pineapple + cranberry + passion fruit syrup.	
PERRO LOCO.....	RD\$350
Vodka + melon liqueur + pineapple + orange + coconut + blue curacao.	
WHITE PASSION FRUIT SANGRIA.....	RD\$480
White wine + gin + white rum + lime + passion fruit.	
SANTA "LA DIABLA".....	RD\$500
Tanqueray gin + Campari + pineapple + lime + honey.	



CLASSIC COCKTAILS

CAIPIRINHA.....	RD\$320
Cachaca + brown sugar + lime.	
CUBA LIBRE.....	RD\$290
Aged rum + lime + Coca Cola.	
CLASSIC MOJITO.....	RD\$350
White rum + brown sugar + lime + peppermint + Sprite.	
COCONUT MOJITO.....	RD\$350
White rum + coconut + lime + peppermint + Sprite.	
STRAWBERRY MOJITO.....	RD\$380
White rum + strawberry + brown sugar + lime + peppermint + Sprite.	
PASSION FRUIT MOJITO.....	RD\$400
White rum + passion fruit + brown sugar + peppermint + Sprite.	
SEX ON THE BEACH.....	RD\$350
Vodka + peach liqueur + cranberry juice + orange juice + grenadine.	
PIÑA COLADA.....	RD\$350
White rum + coconut + pineapple.	
BLUE LONG ISLAND.....	RD\$380
Vodka + tequila + gin + white rum + blue curacao + lime + sugar + Sprite.	
RED OR WHITE SANGRIA.....	RD\$450
White or red wine + gin + rum + lime + sugar + Sprite.	
GIN TONIC.....	RD\$490
Gin + lime slices + tonic water.	
APEROL SPRITZ.....	RD\$550
Aperol + cava + soda + orange.	
APPLE MARTINI.....	RD\$450
Absolut vodka + white Vermouth + lime + green apple.	
ESPRESSO MARTINI.....	RD\$450
Vodka + Khalúa + espresso + Bailey's + sugar.	
MIMOSA.....	RD\$400
Cava + orange juice + cherry.	

*TAXES INCLUDED

RESTAURANTE
Santa Maria

DRINKS MENU

MARGARITAS

*Served in a Margarita glass or short glass on the rocks and perfumed with orange blossom water.



TRADITIONAL MARGARITA

Tequila Agavita + Triple Sec + lime + sugarRD\$450
 Tequila José Cuervo Especial Silver+ Cointreau + lime + sugarRD\$650

STRAWBERRY MARGARITA

Tequila Agavita + Triple Sec + strawberry + lime + sugarRD\$500
 Tequila José Cuervo Especial Silver+ Cointreau + strawberry + lime + sugarRD\$700

PASSION FRUIT MARGARITA

Tequila Agavita + Triple Sec + passion fruit + lime + sugarRD\$500
 Tequila José Cuervo Especial Silver+ Cointreau + passion fruit + lime + sugarRD\$700

HIBISCUS FLOWER AND PASSION FRUIT MARGARITA

Tequila Agavita+ Triple Sec + hibiscus flower infusion + passion fruit + lime + sugarRD\$520
 Tequila José Cuervo Especial Silver + Cointreau + hibiscus flower infusion + passion fruit + lime + sugar.....RD\$720



BEER

EL DUEÑO CRAFT BEER

BEER IN A GLASS.....RD\$250
 PILSNER
 IPA

CANNED BEER.....RD\$250
 PILSNER
 PILSNER LIGHT
 DARK
 IPA
 RED



MICHELADAS

TRADITIONAL.....RD\$300
 Beer + Worcestershire sauce + hot sauce + lime + salt + pepper.
 CLAMATO.....RD\$350
 Beer + Clamato + Worcestershire sauce + hot sauce + lime + salt + pepper.
 ENDIABLADA.....RD\$450
 Beer + Worcestershire sauce + lime + hot sauce
 + Tequila Agavita + salt + pepper.



WHISKY

	SHOT	BOTTLE
IRELAND		
JAMESON	RD\$400	RD\$4200

SCOTLAND

DEWAR'S CARIBBEAN SMOOTH	RD\$280	RD\$ 3500
BUCHANAN'S 18 AÑOS		RD\$13850
BUCHANAN'S 12 AÑOS.....	RD\$640	RD\$ 5900
CHIVAS REGAL 12 AÑOS.....	RD\$560	RD\$ 5900
JOHNNIE WALKER DOUBLE BLACK LABEL.....		RD\$ 6700
JOHNNIE WALKER BLACK LABEL.....	RD\$640	RD\$ 6500
JOHNNIE WALKER RED LABEL.....	RD\$270	RD\$ 2900
OLD PARR 18 AÑOS		RD\$ 9700
OLD PARR 12 AÑOS.....	RD\$550	RD\$ 5800

USA

BUFFALO TRACE.....	RD\$690	RD\$6900
SHEEP DOG.....	RD\$340	RD\$3300
JACK DANIEL'S OLD NO.7.....	RD\$480	RD\$5000

VODKA



	SHOT	BOTTLE
SWEDEN		
ABSOLUT.....	RD\$350	RD\$3400

RUSSIA		
STOLICHNAYA	RD\$260	RD\$2900

FRANCE		
GREY GOOSE	RD\$520	RD\$5500

USA		
TITO'S VODKA		RD\$3850

*TAXES INCLUDED

RESTAURANTE
Santa Maria

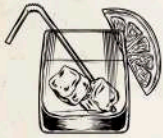
DRINKS MENU



TEQUILA Y MEZCAL

	SHOT	BOTTLE
MEXICO		
AGAVITA BLANCA.....	RD\$280.....	RD\$2800
TEREMANA REPOSADO.....	RD\$990.....	RD\$9900
ESPOLON BLANCO.....	RD\$800.....	RD\$8000
ESPOLON REPOSADO.....	RD\$850.....	RD\$8300
JOSÉ CUERVO SILVER.....	RD\$380.....	RD\$3900
JOSÉ CUERVO REPOSADO.....	RD\$380.....	RD\$3900
DON JULIO 1942.....		RD\$22000
DON JULIO AÑEJO.....	RD\$1200.....	RD\$10000
CLASE AZUL REPOSADO.....		RD\$27000
MEZCAL NAYAA ESPADÍN, GUERRERO.....	RD\$990.....	RD\$9900
TEQUILA PATRON SILVER.....		RD\$10300

RUM



	SHOT	BOTTLE
PANAMA		
ABUELO 7 AÑOS	RD\$320.....	RD\$3200
ABUELO 12 AÑOS	RD\$500.....	RD\$4900

DOMINICAN REPUBLIC

BARCELÓ AÑEJO	RD\$250.....	RD\$1900
BARCELÓ IMPERIAL	RD\$340.....	RD\$3000
MACORIX BLANCO.....	RD\$200.....	RD\$1900
BRUGAL EXTRAVIEJO.....	RD\$200.....	RD\$1900
BRUGAL XV.....	RD\$250.....	RD\$2000
BRUGAL LEYENDA		RD\$3200
BRUGAL LEYENDA 5TH ANNIVERSARY.....		RD\$3900
BRUGAL DOUBLE RESERVE.....		RD\$2900

VENEZUELA

SANTA TERESA 1796.....	RD\$990	
DIPLOMÁTICO AÑEJO MANTUANO.....	RD\$590.....	RD\$4900
DIPLOMÁTICO EXCLUSIVE RESERVE.....	RD\$690.....	RD\$5900

GUATEMALA

ZACAPA 23 AÑOS.....	RD\$990.....	RD\$9900
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GIN



	SHOT	BOTTLE
ENGLAND		
BEEFEATER	RD\$330.....	RD\$3200
SCOTLAND		
TANQUERAY	RD\$490.....	RD\$4400

BRANDY & COGNAC



	SHOT	BOTTLE
SPAIN		
GRAN DUQUE DE ALBA.....	RD\$990.....	RD\$8700
FRANCE		
HENNESSY VS.....	RD\$960.....	RD\$8500
HENNESSY VSOP.....	RD\$1700.....	RD\$13000

APÉRITIFS, LIQUEURS & DIGESTIFS



	SHOT	BOTTLE
ITALY		
APEROL	RD\$350.....	RD\$2900
CAMPARI	RD\$350.....	RD\$3000
AMARETTO DISARONNO	RD\$490.....	RD\$4500
FERNET BRANCA	RD\$400.....	RD\$3800
FRANGELICO	RD\$400.....	RD\$3900
LIMONCELLO CELLINI	RD\$350.....	RD\$3300
GRAPPA CELLINI.....	RD\$380.....	RD\$3500
SAMBUCA MOLINARI.....	RD\$440.....	RD\$4000
SPAIN		
JEREZ LA INA	RD\$370.....	RD\$3400
IRELAND		
BAILEY'S	RD\$350.....	RD\$2900
FRANCE		
COINTREAU	RD\$490.....	RD\$5000
GRAND MARNIER	RD\$850.....	RD\$7500
GERMANY		
JAGERMEISTER	RD\$750.....	RD\$6500
MEXICO		
KAHLÚA	RD\$350.....	RD\$3200
BARBADOS		
MALIBU	RD\$300.....	RD\$3400
CANADA		
FIRE BALL	RD\$430.....	RD\$4200

*TAXES INCLUDED

RESTAURANTE

Santa Maria

DRINKS MENU

WINES



RED

	GLASS	BOTTLE
SPAIN		
PROTOS CRIANZA.....		RD\$5000
PROTOS ROBLE.....		RD\$3500
EL COTO CRIANZA.....		RD\$2450

AUSTRALIA

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

NORTON CABERNET SAUVIGNON.....		RD\$1990
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USA

ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON.....		
		RD\$3500
BERINGER CALIFORNIA RED CRUSH.....		RD\$1950
WOODBIDGE MERLOT	RD\$590.....	RD\$2300
WOODBIDGE CABERNET SAUVIGNON.....	RD\$590.....	RD\$2300
BOGLE PINOT NOIR.....		RD\$3450

ITALY

VALPOLICELLA SARTORI.....		RD\$1990
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WHITE

	GLASS	BOTTLE
SPAIN		
PROTOS VERDEJA RUEDA.....		RD\$2800
EL COTO BLANCO RIOJA.....		RD\$1900

NEW ZEALAND

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

BOGLE CHARDONNAY.....		RD\$3300
WOODBIDGE CHARDONNAY.....	RD\$590.....	RD\$2300
WOODBIDGE SAUVIGNON BLANC.....	RD\$590.....	RD\$2300

ITALY

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

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

ROSÉ

	GLASS	BOTTLE
USA		
BERINGER WHITE ZINFANDEL.....		RD\$1900

AUSTRALIA

19 CRIMES CALI ROSÉ.....		RD\$3500
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FRANCE

PERRIN & FILS LA VIEILLE FERME ROSÉ.....		RD\$2500
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SPARKLING WINES / CHAMPAGNE

	GLASS	BOTTLE
SPAIN		
RIGOL CAVA BRUT.....	RD\$490.....	RD\$2000

ITALY

MASCHIO PROSECCO.....		RD\$2500
PROSECCHINO 200 ML.....		RD\$720
MASCHIO ROSÉ 200ML.....		RD\$720

FRANCE

MOËT & CHANDON IMPERIAL BRUT.....		RD\$9900
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*TAXES INCLUDED

RESTAURANTE
Santa Maria