



# MEXICAN MENU



## TO SHARE

### 231. 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.

### 232. 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

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

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

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

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

### 235. SPICY TUNA TACOS.....RD\$1100

Filled with spicy tuna tartare, avocado, and pico de gallo, in a crispy corn tortilla.

### 236. CHILI TACOS.....RD\$ 720

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

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

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



## SOUPS

### 238. TORTILLA SOUP.....RD\$ 650

With shredded chicken, avocado, and corn tortilla chips.



## STARTERS

### 239. CRISPY CALAMARI.....RD\$ 780

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

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

Stuffed with meat, breaded in Panko with honey sauce.

### 241. SHRIMP COCKTAIL.....RD\$1100

Marinated spicy shrimps, served with toasted cancha corn, red onion, coriander, and avocado.

### 242. CHICKEN QUESADILLA.....RD\$ 720

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

### 243. CHICHARRÓN AND

### GUACAMOLE .....RD\$ 750

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

### 244. CHICKEN FLAUTAS.....RD\$ 640

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



## FIT CORNER SALADS

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

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

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

Served with Parmesan cheese, anchovies, and homemade bread croutons.

### 247. CHICKEN.....RD\$ 750

### 248. SHRIMP.....RD\$ 920

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

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

### 250. LOBSTER AND AVOCADO SALAD..RD\$1260

Grilled lobster marinated in roasted garlic and chili sauce, served with avocado, arugula, and lime.

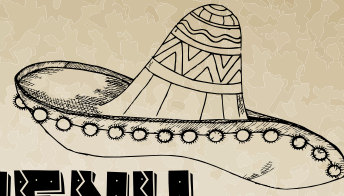
\*TAXES INCLUDED

RESTAURANTE

*Santa Maria*







# MEXICAN MENU



## MAIN DISHES

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

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

### 252. CORN BURRITO.....RD\$ 870

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

### 253. GREEN BURRITO.....RD\$ 840

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

### 254. GRILLED LOBSTER.....RD\$ 4800

Marinated in tequila, grilled, and served with lemon butter and grilled vegetables.



## GRILLED MEATS

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

### 256. TOP SIRLOIN CHURRASCO.....RD\$ 2800

### 257. FAJITAS SAMPLER.....RD\$ 1050

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

### SIDES.....RD\$ 230

258. SEASONED POTATOES

259. GREEN RICE

260. GRILLED OR TERIYAKI VEGETABLES

261. CHEESE STUFFED TOMATOES

262. BAKED POTATOES

263. MASHED POTATOES

264. MASHED RIPE PLANTAIN



## HAMBURGERS

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

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

### 266. 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

RESTAURANTE

*Santa Maria*





# Asian Menu



## TO SHARE

- 267. EDAMAME.....RD\$ 480**  
Steamed soybeans with coarse salt.
- 268. VEGGIE TEMPURA.....RD\$ 480**  
Carrot, celery, onion, eggplant, and zucchini.
- 269. KARASHI SHRIMPS.....RD\$ 920**  
Tempura shrimp with sweet and spicy Japanese mayonnaise.



## HOT STARTERS

### GYOZAS (STEAMED OR FRIED)

- 270. FILLED WITH PORK.....RD\$ 620**  
Marinated in sesame oil and scallions, served crispy over homemade hoisin teriyaki sauce.
- 271. FILLED WITH SAUTÉED SHRIMP.....RD\$ 760**  
With tobiko and scallions, served with homemade hoisin teriyaki sauce.



## COLD STARTERS

- 272. NIPPON CEVICHE.....RD\$ 750**  
In yellow chili sauce with red onion, coriander, and fried yuca.
- 273. CEVICHE.....RD\$ 830**  
Seasonal white fish marinated in lime and coconut, served with crispy squid and plantain chips.
- 274. 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.
- 275. CHICKEN.....RD\$ 920**
- 276. PORK.....RD\$ 1050**
- 277. ASIAN PRAWNS.....RD\$ 1990**  
Sautéed with cashews, onion, and bell peppers in oyster sauce, lemongrass, and sweet chili sauce over crispy rice.
- 278. TERIYAKI SALMON.....RD\$ 2050**  
Grilled Salmon served with teriyaki sauce, sautéed vegetables, and rustic mashed potatoes.
- 279. BEEF TATAKI.....RD\$ 1480**  
Thinly sliced Angus tenderloin steak served with yuzu ponzu teriyaki sauce, leeks, sesame seeds, and Japanese rice.
- TEPANYAKI RICE**  
Rice prepared on a steel griddle sautéed with vegetables and soy sauce, served with a poached egg.
- 280. CHICKEN.....RD\$ 990**
- 281. BEEF.....RD\$ 1100**
- 282. SHRIMP.....RD\$ 1180**
- 283. MIXED.....RD\$ 1200**
- 284. SEAFOOD.....RD\$ 1275**



\*TAXES INCLUDED

RESTAURANTE  
*Santa Maria*



# Asian Menu



## THE SUSHI CORNER

### RICELESS

**285. CRAB RICELESS.....RD\$ 1255**

Crab - Shrimp - Tuna - Avocado - Soy Leaf.

**286. TUNA RICELESS.....RD\$ 1300**

Tuna - Avocado - King Crab.

**287. SALMON RICELESS.....RD\$ 1300**

Spider Crab - Shrimp - Avocado - Eel Sauce.

### MAKIS

**288. LECHE DE TIGRE ROLL.....RD\$ 850**

Spider Crab - Spicy Tobiko Mayonnaise - Tempura Shrimp.

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

Marinated Salmon - Yuzu Ponzu Sauce - Toasted Quinoa.

**290. TEMPURA ROLL.....RD\$ 870**

Crunchy Rolls with Fresh Salmon - Cucumber - Honey Sauce.

**291. PHILADELPHIA.....RD\$ 920**

Fresh Salmon - Cucumber - Cream Cheese.

**292. RAINBOW ROLL.....RD\$ 920**

Tuna - Salmon - Shrimp - Avocado - Ripe Plantain.

**293. CALIFORNIA.....RD\$ 960**

Crab Sticks - Cucumber - Tobiko - Mayonnaise - Avocado.

**294. DRAGON ROLL.....RD\$ 1000**

Smoked Eel - Avocado - Eel Sauce.

**295. VOLCANO ROLL.....RD\$ 1300**

Tempura Shrimp - Avocado - Cream Cheese - Tuna Tartare.



\*TAXES INCLUDED

RESTAURANTE  
*Santa Maria*



# Dominican Menu



## Starters

- 296. CHEESE EMPANADA.....RD\$ 300**  
Mozzarella cheese, basil, and parsley.
- 297. CHICKEN EMPANADA.....RD\$ 300**  
Ground chicken and basil.
- 298. MIXED FRIED SEAFOOD.....RD\$1050**  
Shrimp, calamari, and fish fingers served with tartar sauce.
- 299. MINI MOFONGUITOS WITH CREOLE GUINEA FOWL.....RD\$1150**  
Stuffed with guinea fowl prepared in red wine, gratinated with Silano cheese.



## Soups

- 300. TRIFASIC SANCOCHO.....RD\$ 990**  
Prepared over wood, slow cooked, served with white rice and avocado.



## Traditional Dishes

- 301. SEAFOOD MEDLEY.....RD\$1070**  
Shrimp, squid, and octopus, combined with red bell pepper, leek, red onion, and coriander, marinated in a special vinaigrette.
- 302. LINIERO STYLE GOAT.....RD\$1680**  
Prepared with aged rum, served with white rice and avocado.
- 303. CHICKEN ASOPAO.....RD\$ 760**  
Soupy rice with chicken, assorted vegetables, and sofrito, served with avocado.



## Traditional Dishes

- 304. SHRIMP ASOPAO.....RD\$ 960**  
Soupy rice with shrimp, assorted vegetables, and sofrito, served with avocado.
- DOMINICAN FLAG**  
Served with rice, stewed beans, and green salad.
- 305. BEEF WITH ONIONS.....RD\$ 750**
- 306. CHICHARRÓN.....RD\$ 860**
- 307. SURF AND TURF BARBECUE.....RD\$4800**  
Prawn, shrimp, squid, fish fingers, beef steak, grilled chicken breast with french fries, fried plantains, and tartar sauce.
- SHRIMPS TO TASTE.....RD\$ 1200**  
308. CREOLE SAUCE  
309. GARLIC SAUCE  
310. WHITE SAUCE
- 311. ANGUS CHURRASCO.....RD\$ 2890**  
Grilled Flat Skirt Angus.

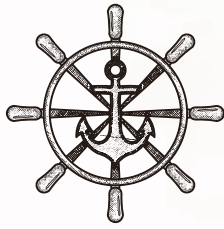


## Mofongo

- PLANTAIN MOFONGO**  
Fried green plantain pounded in a mortar and pestle, with broth, garlic, and pork cracklings (chicharrón).
- 312. CHICKEN IN WHITE SAUCE MOFONGO.....RD\$ 760**
- 313. SHRIMP MOFONGO.....RD\$ 990**
- 314. CHICHARRON MOFONGO.....RD\$ 990**

\*TAXES INCLUDED

RESTAURANTE  
*Santa Maria*



# PIZZA MENU



- 315. ITALIAN MARGHERITA.....RD\$670**  
Pomodoro sauce, imported mozzarella cheese and fresh basil.
- 316. HAM AND CHEESE PIZZA.....RD\$670**  
Pomodoro sauce, imported mozzarella cheese and smoked ham.
- 317. PEPPERONI PIZZA.....RD\$780**  
Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.
- 318. FOUR CHEESE PIZZA.....RD\$850**  
Imported mozzarella cheese, blue cheese, parmesan and danish cheese.
- 319. HAWAIIAN PIZZA.....RD\$720**  
Pomodoro sauce, imported mozzarella cheese, pineapple glazed with cinnamon and smoked ham.
- 320. CORN AND BACON PIZZA.....RD\$780**  
Crispy bacon with corn and pizza sauce.
- 321. CARBONARA PIZZA.....RD\$890**  
Prepared with baked eggs and bacon in carbonara sauce.

\*TAXES INCLUDED



RESTAURANTE  
*Santa Maria*










# KIDS MENU

**322.MINI HAMBURGUER.....RD\$590**

Served with french fries.

**323.CHICKEN FINGERS.....RD\$480**

Crispy chicken fingers served with french fries.

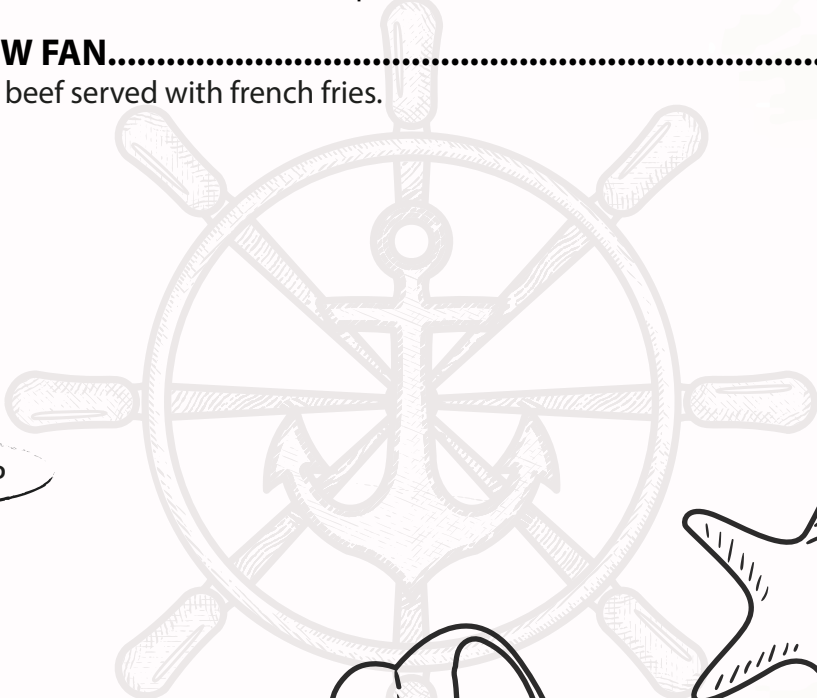
**324.CHICKEN SKEWERS.....RD\$600**

Grilled chicken skewers served with mashed potatoes.

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

With chicken and beef served with french fries.

**\*TAXES INCLUDED**



RESTAURANTE  
*Santa Maria*

# DESSERT MENU



## 326. CHOCOLATE CAKE

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

RD\$750



## 327. INDIVIDUAL DESSERT "CHOCOLATE TRIO"

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

RD\$720



## 328. SAN SEBASTIAN CHEESECAKE

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

- Baked cheesecake.

RD\$750



## 329. HONEY CAKE

Delicious honey cake with a light sour cream.

RD\$700



## 330. 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



## 331. NAPOLEON CAKE (MILLE-FEUILLE)

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

RD\$750



# DRINKS MENU



## JUICES

PASSION FRUIT.....	RD\$200
STRAWBERRY.....	RD\$230
LEMONADE.....	RD\$200
PINEAPPLE.....	RD\$200
ORANGE.....	RD\$230
CRANBERRY.....	RD\$230
FROZEN LEMONADE WITH MINT AND GINGER HONEY.....	RD\$250
OREO MILKSHAKE.....	RD\$500

Chocolate 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
MOCACCINO.....	RD\$180
FRAPPUCCINO.....	RD\$390
ICED TEA WITH LEMON.....	RD\$180
TEA AND HOT INFUSIONS.....	RD\$150

\* Ask the waiter for availability of tea and hot infusions.



## SOFT DRINKS / WATER

DASANI WATER.....	RD\$ 90
SAN PELLEGRINO 500 ML.....	RD\$550
COCA COLA.....	RD\$150
SPRITE.....	RD\$150
CANADA DRY TONIC.....	RD\$200
CANADA DRY SODA.....	RD\$200
RED BULL.....	RD\$400
HIBISCUS DRINK.....	RD\$290

Hibiscus flower infusion + lime + ginger honey.

**HIBISCUS AND PASSION FRUIT DRINK.....RD\$350**

Hibiscus flower infusion + passion fruit + honey.



## SANTA MARÍA COCKTAILS

<b>STRAWBERRY PASSION FRUIT MOJITO AND SPICED HONEY.....</b>	<b>RD\$550</b>
White rum + strawberry + passion fruit + mint + lime + spiced honey.	
<b>AGED RUM AND AMARETTO COLADA.....</b>	<b>RD\$620</b>
Aged rum + Amaretto Disaronno + pineapple + coconut.	
<b>PASSION FRUIT COLADA.....</b>	<b>RD\$600</b>
White rum + passion fruit + coconut.	
<b>LONG COCO THAI.....</b>	<b>RD\$600</b>
White rum + coconut cream + ginger honey + lemongrass + bitters of Angostura.	
<b>SEX ON THE BOAT.....</b>	<b>RD\$690</b>
Vodka + raspberry liqueur + pineapple + cranberry + passion fruit syrup.	
<b>PERRO LOCO.....</b>	<b>RD\$570</b>
Vodka + melon liqueur + pineapple + orange + coconut + blue curacao.	
<b>PASSION FRUIT WHITE SANGRIA.....</b>	<b>RD\$630</b>
White wine + gin + white rum + lime + passion fruit.	
<b>SANTA "LA DIABLA".....</b>	<b>RD\$600</b>
Tanqueray gin + Campari + pineapple + lime + honey.	



## CLASSIC COCKTAILS

<b>CAIPIRINHA.....</b>	<b>RD\$400</b>
Cachaca + brown sugar + lime.	
<b>CUBA LIBRE.....</b>	<b>RD\$350</b>
Aged rum + lime + Coca Cola.	
<b>CLASSIC MOJITO.....</b>	<b>RD\$400</b>
White rum + brown sugar + lime + mint + club soda.	
<b>COCONUT MOJITO.....</b>	<b>RD\$450</b>
White rum + coconut + lime + mint + club soda.	
<b>STRAWBERRY MOJITO.....</b>	<b>RD\$480</b>
White rum + strawberry + brown sugar + lime + mint + club soda.	
<b>PASSION FRUIT MOJITO.....</b>	<b>RD\$480</b>
White rum + passion fruit + brown sugar + mint + club soda.	
<b>SEX ON THE BEACH.....</b>	<b>RD\$550</b>
Vodka + peach liqueur + cranberry juice + orange juice + grenadine.	
<b>PIÑA COLADA.....</b>	<b>RD\$480</b>
White rum + coconut + pineapple.	
<b>BLUE LONG ISLAND.....</b>	<b>RD\$540</b>
Vodka + tequila + gin + white rum + blue curacao + lime + sugar + Sprite.	
<b>RED OR WHITE SANGRIA.....</b>	<b>RD\$600</b>
White or red wine + gin + rum + lime + sugar + Sprite.	
<b>GIN TONIC.....</b>	<b>RD\$640</b>
Gin + lime slices + tonic water.	
<b>APEROL SPRITZ.....</b>	<b>RD\$750</b>
Aperol + cava + soda + orange.	
<b>APPLE MARTINI.....</b>	<b>RD\$730</b>
Absolut vodka + white Vermouth + lime + green apple.	
<b>ESPRESSO MARTINI.....</b>	<b>RD\$750</b>
Vodka + Khalúa + espresso + Baileys' + sugar.	
<b>MIMOSA.....</b>	<b>RD\$630</b>
Cava + orange juice + cherry.	
<b>TRADITIONAL MARGARITA.....</b>	<b>RD\$650</b>
Tequila Agavita + Triple Sec + lime.	
<b>STRAWBERRY MARGARITA.....</b>	<b>RD\$750</b>
Tequila Agavita + Triple Sec + strawberry + lime.	
<b>PASSION FRUIT MARGARITA.....</b>	<b>RD\$750</b>
Tequila Agavita + Triple Sec + passion fruit + lime.	
<b>HIBISCUS FLOWER AND PASSION FRUIT MARGARITA.....</b>	<b>RD\$750</b>
Tequila Agavita + Triple Sec + Hibiscus flower infusion + passion fruit + lime.	

\*TAXES INCLUDED

RESTAURANTE  
*Santa María*



# DRINKS MENU



## BEER

<b>EL DUEÑO GLASS</b>	
PILSNER.....	RD\$250
IPA.....	RD\$250
<b>CANNED BEER</b>	
PILSNER.....	RD\$250
<b>PRESIDENTE.....</b>	RD\$350
<b>PRESIDENTE LIGHT.....</b>	RD\$350
<b>CORONA.....</b>	RD\$430
<b>MODELO.....</b>	RD\$430



## WHISKY

<b>IRELAND</b>	<b>SHOT</b>	<b>BOTTLE</b>
JAMESON .....	RD\$470.....	RD\$ 5600
<b>SCOTLAND</b>		
DEWAR'S CARIBBEAN SMOOTH .....	RD\$430.....	RD\$ 4850
BUCHANAN'S 12 YEARS.....	RD\$870.....	RD\$ 10450
CHIVAS REGAL 12 YEARS.....	RD\$640.....	RD\$ 7590
JOHNNIE WALKER GOLD LABEL.....	RD\$ 16800	
JOHNNIE WALKER DOUBLE BLACK LABEL.....	RD\$ 11800	
JOHNNIE WALKER BLACK LABEL.....	RD\$810.....	RD\$ 9750
OLD PARR 18 YEARS.....	RD\$ 17150	
OLD PARR 12 YEARS.....	RD\$750.....	RD\$ 9000
GLENLIVET FOUNDER'S RESERVE.....	RD\$780.....	RD\$ 9200
<b>USA</b>		
BUFFALO TRACE.....	RD\$690.....	RD\$ 6900
SHEEP DOG.....	RD\$340.....	RD\$ 3300
JACK DANIEL'S OLD NO.7.....	RD\$560.....	RD\$ 6750



## VODKA

<b>SWEDEN</b>	<b>SHOT</b>	<b>BOTTLE</b>
ABSOLUT.....	RD\$420.....	RD\$5000
<b>RUSSIA</b>		
STOLICHNAYA .....	RD\$320.....	RD\$3740
<b>FRANCE</b>		
GREY GOOSE .....	RD\$630.....	RD\$7500
<b>USA</b>		
TITO'S VODKA .....		RD\$5840



## TEQUILA Y MEZCAL

<b>MEXICO</b>	<b>SHOT</b>	<b>BOTTLE</b>
TEREMANA REPOSADO.....	RD\$990.....	RD\$ 9900
ESPOLÓN BLANCO.....	RD\$800.....	RD\$ 8000
ESPOLÓN REPOSADO.....	RD\$850.....	RD\$ 8300
JOSÉ CUERVO SILVER.....	RD\$450.....	RD\$ 5320
JOSÉ CUERVO REPOSADO.....	RD\$450.....	RD\$ 5320
MEZCAL NAYAÁ ESPADÍN.....	RD\$990.....	RD\$ 9900
DON JULIO 1942.....		RD\$22000
DON JULIO AÑEJO.....	RD\$1640.....	RD\$ 15335
CLASE AZUL REPOSADO.....		RD\$27000
TEQUILA PATRÓN SILVER.....		RD\$10300



## RUM

<b>PANAMA</b>	<b>SHOT</b>	<b>BOTTLE</b>
ABUELO 7 AÑOS .....	RD\$380.....	RD\$4510
ABUELO 12 AÑOS .....	RD\$500.....	RD\$4900
<b>DOMINICAN REPUBLIC</b>		
BARCELÓ AÑEJO.....	RD\$250.....	RD\$2150
BARCELÓ IMPERIAL .....	RD\$400.....	RD\$4780
BRUGAL EXTRAVIEJO.....	RD\$200.....	RD\$2500
BRUGAL XV.....	RD\$250.....	RD\$2700
BRUGAL LEYENDA .....		RD\$4900
BRUGAL LEYENDA 5TH ANNIVERSARY.....		RD\$5550
BRUGAL DOUBLE RESERVE.....		RD\$3350
<b>VENEZUELA</b>		
DIPLOMÁTICO AÑEJO MANTUANO.....	RD\$700.....	RD\$8300
<b>GUATEMALA</b>		
ZACAPA 23 AÑOS.....	RD\$990.....	RD\$9900



## GIN

<b>ENGLAND</b>	<b>SHOT</b>	<b>BOTTLE</b>
BEEFEATER .....	RD\$450.....	RD\$5300
<b>SCOTLAND</b>		
TANQUERAY .....	RD\$500.....	RD\$5850

\*TAXES INCLUDED

RESTAURANTE  
*Santa Maria*



# DRINKS MENU



## BRANDY & COGNAC

SPAIN	SHOT	BOTTLE
GRAN DUQUE DE ALBA.....	RD\$990	
<b>FRANCE</b>		
HENNESSY VS.....	RD\$960	RD\$10700
HENNESSY VSOP.....	RD\$1700	RD\$13000



## APÉRITIFS, LIQUEURS & DIGESTIFS

ITALY	SHOT	BOTTLE
APEROL .....	RD\$380	RD\$ 4600
CAMPARI .....	RD\$350	RD\$ 4250
AMARETTO DISARONNO .....	RD\$500	RD\$ 5720
FERNET BRANCA .....		RD\$ 400
FRANGELICO .....		RD\$ 400
LIMONCELLO CELLINI .....		RD\$ 380
GRAPPA CELLINI.....	RD\$380	RD\$ 4350
SAMBUCA MOLINARI.....	RD\$500	RD\$ 6050
<b>SPAIN</b>		
JEREZ LA INA .....	RD\$380	RD\$ 4500
<b>IRELAND</b>		
BAILEYS'.....	RD\$400	RD\$ 4800
<b>FRANCE</b>		
COINTREAU .....	RD\$660	RD\$ 7850
GRAND MARNIER .....	RD\$850	RD\$ 7500
<b>GERMANY</b>		
JAGERMEISTER .....	RD\$750	RD\$ 6970
<b>MEXICO</b>		
KAHLÚA .....	RD\$400	RD\$ 4670
<b>BARBADOS</b>		
MALIBU .....	RD\$350	RD\$ 3850
<b>CANADA</b>		
FIREBALL.....	RD\$490	RD\$ 5600



## WINES

RED	
<b>SPAIN</b>	
PROTOS CRIANZA.....	RD\$8200
PROTOS ROBLE.....	RD\$4500
EL COTO CRIANZA.....	RD\$3900
<b>AUSTRALIA</b>	
19 CRIMES RED WINE.....	RD\$5300
<b>ARGENTINA</b>	
NORTON CABERNET SAUVIGNON.....	RD\$3100



## WINES

USA	GLASS	BOTTLE
<b>USA</b>		
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON.....		RD\$5300
BERINGER CALIFORNIA RED CRUSH.....		RD\$2900
WOODBIDGE MERLOT .....	RD\$850	RD\$3350
WOODBIDGE CABERNET SAUVIGNON....	RD\$850	RD\$3350
<b>ITALY</b>		
VALPOLICELLA SARTORI.....		RD\$2800
<b>WHITE</b>		
<b>SPAIN</b>		
PROTOS VERDEJA RUEDA.....		RD\$4200
EL COTO BLANCO RIOJA.....		RD\$3000
<b>NEW ZEALAND</b>		
MATUA SAUVIGNON BLANC.....		RD\$5850
<b>USA</b>		
BOGLE CHARDONNAY.....		RD\$5350
WOODBIDGE CHARDONNAY.....	RD\$850	RD\$3350
WOODBIDGE SAUVIGNON BLANC.....	RD\$850	RD\$3350
<b>ITALY</b>		
SANTA MARGHERITA PINOT GRIGIO.....		RD\$5600
<b>CHILE</b>		
SANTA RITA 120 SAUVIGNON BLANC.....		RD\$2800
SANTA RITA 120 CHARDONNAY.....		RD\$3900
CASILLERO DEL DIABLO SAUVIGNON BLANC.....		RD\$3500
<b>ROSÉ</b>		
<b>USA</b>		
BERINGER WHITE ZINFANDEL.....		RD\$2750
<b>AUSTRALIA</b>		
19 CRIMES CALI ROSÉ.....		RD\$5250



## SPARKLING WINES / CHAMPAGNE

SPAIN	SHOT	BOTTLE
RIGOL CAVA BRUT.....	RD\$650	RD\$2600
<b>ITALY</b>		
MASCHIO PROSECCO.....		RD\$3550
MASCHIO ROSE 200ML.....		RD\$ 720
<b>FRANCE</b>		
MOËT & CHANDON IMPÉRIAL BRUT .....		RD\$9900

\*TAXES INCLUDED

RESTAURANTE  
*Santa Maria*