

**Classics**

**All American Breakfast Buffet RD\$ 650**

A selection of freshly baked muffins, sugar glazed cinnamon rolls, Danish pastries, butter, chocolate and ham croissants, carrot, corn or banana cake with homemade Brioche Breads, wheat and white toast with assorted fruit preserves. A selection of whole fruits & fresh sliced seasonal fruits and berries. Mixed cold cereal selection, honey roasted granola, whole milk or low fat milk. Hot "Quaker" oatmeal, golden raisins & individual flavored yogurts.

**Cold Meat Platter:** Ham, smoked turkey, mortadella and salami. Provolone, Danish gouda and Dominican white cheese.

**Hot Choices:** Crisp bacon, sausage links, homemade potatoes, Dominican mashed plantain (Mangú), scrambled eggs, buttermilk pancakes or French toast served with warm maple syrup and variety of daily chef specials.

**Waffle:** Crisp waffles made to order served with warm maple, chocolate or strawberry syrup.

**Omelet Station:** Eggs made to order any style, with your choice of toppings: onions, mushrooms, bell peppers, ham, tomatoes, cheese, bacon, spinach and jalapenos

**Healthy Corner:** Whole wheat breads, skim milk, 0% fat free yogurt and soda crackers and variety of chef's daily specials.

**Beverage:** Freshly squeezed selection of juices (orange, passion fruit and watermelon) freshly brewed Dominican coffee, hot chocolate and selection of herbal teas.

**Healthy Breakfast Buffet  RD\$ 490**

Selection of oatmeal, cereals, fresh fruit, cold meats, cheese and assorted breads, freshly squeezed selection of juices and your selection of coffee and tea.

**Eggs and Specialties**

(Includes coffee or tea)

**Traditional Eggs Benedict RD\$ 425**


Poached eggs & Canadian bacon on English muffin with Hollandaise sauce, served with hash browns and sausage.

**Two eggs your style RD\$ 350**

Fried, scrambled, poached or boiled. Served with hash browns and crisp bacon

 **"Fit" for you**

Food to fit your lifestyle

 All egg options can be ordered in its healthy alternatives of egg whites

**Country Style Omelet RD\$ 425**

Combination of bacon, onion, tomato, fresh mushrooms and cheddar cheese, served with hash brown potatoes, crisp bacon and marinara sauce

**Healthy Option  RD\$ 450**

Egg white omelet with fresh mushroom and spinach, served with fresh fruits and natural yogurt.

**Fruit Plate RD\$ 225**

Papaya, pineapple, honeydew melon, watermelon, mango, grapes and banana

***Signature***

***Dominican Breakfast RD\$ 475***

Three eggs your style with Mangú (traditional mashed plantain), fried cheese and crispy bacon, served with freshly squeezed orange juice and Dominican coffee

**From the Griddle**

(Includes coffee or tea served with bacon, sausage or ham)

**Waffles RD\$ 325**

Served with your selection of maple syrup, chocolate or caramel spread

**Pancakes RD\$ 325**

Three stack pancakes served with your selection of maple syrup, chocolate or caramel spread

**French Toast RD\$ 325**

With your selection of maple syrup or Dominican mountain honey

**Sides**

Fried white cheese RD\$ 90

Mangú (mashed plantain) RD\$ 100

Yogurt RD\$ 90

**Beverages**

Freshly Squeezed Juice RD\$ 130

Orange, Watermelon, Grapefruit Or Pineapple

Milk, skimmed Milk or herbal Teas RD\$ 100

Pot of Dominican Coffee

Small RD\$100 Large RD\$ 200

Pot of Hot Chocolate

Small RD\$100 Large RD\$ 200

**Starters**

**Cuban Black Bean Soup** **RD\$175**  
 Avocado, fried tortillas and sour cream

***Signature Appetizer***

**Ceviche Quisqueya** **RD\$450**

Shrimps, Lobster, Octopus and scallops marinated in lime juice, sun-dried tomatoes, capers and fresh coriander, served in a fresh natural coconut

**Buffalo Wings, Onions Rings & Mozzarella - Sampler** **RD\$425**  
 Spicy buffalo wings, onion rings and mozzarella sticks, served with blue cheese dressing and buffalo sauce

**Carpaccio fusion "Giuseppe Cipriani"** **RD\$400**  
 100% Angus beef, capers, lime juice, extra virgin olive oil, parmesan chips with dijon mustard and Worcestershire sauce, served with crisp Stagliatta bread

**Calamari & Zucchini** **RD\$390**  
 Breaded and fried, served with homemade marinara sauce

**Buffalo Mozzarella with Grilled Vegetables**  **RD\$350**  
 Balsamic marinated eggplants, pumpkin, zucchini, tomato and onion

**Salads and Sandwiches**

**Caesar Salad** **RD\$325**  
 With Chicken **RD\$440**      With Shrimps **RD\$480**

**Baby Greens and Vegetables Salad** **RD\$350**  
 Grilled vegetables, mushrooms, goat cheese, crisp bacon with honey mustard dressing

**Classic Burger** **RD\$420**  
 100% Angus, aged cheddar and crisp bacon served with French fries

**Club Sandwich** **RD\$390**  
 Sliced turkey breast, tomato, lettuce, bacon and mayonnaise served with French fries

**Crisp Buffalo Chicken Sandwich** **RD\$420**  
 Breaded chicken breast in spicy marinara sauce, mozzarella and cheddar gratinated, arugula and crisp bacon, served with French fries

## **Signature Sandwich**

### **100% Angus “Chivito”**

**RD\$470**

Traditional South American sandwich made with beef filet, ham, bacon, fried eggs, green olives, lettuce, tomato and melted mozzarella, served with French fries

## **Main Courses**

**Seafood Risotto** **RD\$680**  
Shrimps, Calamari, Mussels and Clams

**Roasted Chilean Sea bass** **RD\$790**  
Sun-dried tomatoes, fresh basil, capers vinaigrette served over a rustic pumpkin puree with lemon and honey

**Simply Grilled Chicken** **RD\$530**  
Served over grilled vegetables and a side salad

**Filet Mignon** **RD\$875**  
100% Angus, over Arugula Risotto and pecorino romaine cheese

**Fettuccine in a wild mushroom sauce**  **RD\$510**  
With grilled Porcini and Portobello mushrooms aromatized with organic basil and mint

**Dominican Sancocho** **RD\$490**  
Traditional Dominican Stew with beef, chicken and pork served with white rice and avocado

## **Desserts**

**Key Lime Pie** **RD\$175**  
Smooth Italian meringue

**Chocolate Mousseline** **RD\$190**  
Stuffed Belgian chocolate mousseline, served with berry coulis

**Häagen-Dazs Ice cream** **RD\$210**  
Choice of variety flavors

**Coconut & Orange Bavaroise** **RD\$190**  
Coconut combined with citric flavors and seasonal fruits

**Starters**

**Cream of Pumpkin** RD\$210  
Oven roasted with aromatic herbs, extra virgin olive oil and toasted almonds

**Soup of the day** RD\$190  
Chef daily special

***Signature Appetizer***

**Ceviche Quisqueya** RD\$450

Shrimps, Lobster, Octopus and scallops marinated in lime juice, sun-dried tomatoes, capers and fresh coriander, served in a fresh natural coconut

**Cod fish, Shrimps and Calamari Sampler** RD\$490  
Cod fish croquette, Monterrey cheese stuffed shrimps and golden Calamari rings, served with chipotle chili infused marinara sauce

**Portobello and Black Truffles Ravioli**  RD\$410  
With small onions and fresh herbs, in creamy vodka sauce

**Prosciutto and Grilled Buffalo Mozzarella**  RD\$375  
Fresh tomatoes, balsamic vinegar, fresh basil and arugula in extra virgin olive oil

**Carpaccio fusion "Giuseppe Cipriani"** RD\$420  
100% Angus beef, capers, lime juice, extra virgin olive oil, parmesan cheese with Dijon mustard and Worcestershire sauce, served with crisp stagiatta bread

**Sandwiches & Salads**


***Signature Sandwich***

**100% Angus "Chivito"** RD\$470

Traditional South American sandwich made with beef filet, ham, bacon, fried eggs, green olives, lettuce, tomato and melted mozzarella, served with French fries

**Club Sandwich** RD\$390  
Sliced turkey breast, tomato, lettuce, bacon and mayonnaise served with French fries

**Caesar Salad** RD\$325  
With Chicken RD\$440      With Shrimps RD\$480

**Grilled Vegetables Salad**  RD\$375  
Garlic oil and rosemary marinated, served with goat cheese and crisp stagiatta bread

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**Main Courses**

**Quisqueya Signature**

**Flanken cut Short Ribs - "Tira de Asado"**

RD\$ 860

South American style Roasted 100 % Angus Beef Short Ribs, served with small field green salad and rosemary baked potatoes

The traditional South American roast was born from cow boy culture called "The gaucho". Asado is a technique for cooking cuts of meat, usually consisting of beef alongside various other meats, which are cooked on a grill (parrilla) or open fire. It is the traditional dish of Argentina, Uruguay, Chile, and Paraguay. This signature dish is authentically prepared by the expertise of our Uruguayan Executive Chef.

**Churrasco**

RD\$780

100% Angus Skirt Steak served with grilled vegetables, French fries and Chimichurri sauce

**Roasted Chilean Sea Bass**

RD\$790

Sun dried tomatoes, fresh basil, capers vinaigrette served over a rustic pumpkin puree with lemon and honey

**Grilled Salmon**

RD\$620

Served grilled over a bed of wild mushrooms and baby green salad with olive oil and balsamic dressing

**Simply Grilled Chicken**

RD\$540

Served over grilled vegetables and a side salad

**Crisp Thailand style Chicken**

RD\$550

Spicy sweet and sour sauce, fresh coriander, crisp vegetables and white rice


**Fettuccine pasta with Shrimps**

RD\$590

Sautéed leeks, tomatoes, and white wine in Cajun cream sauce

**Vegetarian Risotto with Pumpkin and Portobello Mushrooms**

RD\$520

With gorgonzola and fresh basil 

**Dominican Sancocho**

RD\$490

Traditional Dominican stew with beef, chicken and pork; served with white rice and avocado

**Desserts**

**Blueberry Charlotte**

RD\$180

With balsamic vinegar infusion

**Chocolate Trilogy**

RD\$200

Dark, white and milk chocolate and berry coulis

**Häagen-Dazs Ice cream**

RD\$210

Choice of variety flavors

**Warm apple tart "tartin"**

RD\$190

Served with vanilla ice cream, coconut coulis and cinnamon

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Executive Chef: Dante Filosi