

AVIA



ENTRANTES

Bandeja de Quesos y Fiambres 🧀🍷🍷 \$590,00

Selección de quesos, embutidos y acompañamientos (pan)

Nachos bowl 🧀🍷🍷 \$450,00

Nachos con queso, pico de gallo, crema y proteína a elegir (mixto, pollo o res)

Ceviche de la Casa 🐟🍷 \$480,00

Rodajas de pescado fresco en zumo de limón, cebolla roja, cilantro, jengibre y chips de plátano

Ensalada César 🥬🧀🐟🍷 \$570,00

Lechuga romana, crutones, aderezo César, queso parmesano y proteína a elegir (pollo o camarones)

Ensalada Caprese 🍅🧀🍷⚠️ \$550,00

Tomate fresco, mozzarella, pesto de albahaca, toque de alcaparras, y vinagre balsámico

Mozzarella en salsa marinara 🧀🍷🍷 \$350,00

Mozzarella caliente en salsa marinara tradicional

Catibias de res 🍷🧀🍷 \$390,00

Empanadita de Yuka rellenas de carne de res, servidas con salsa de ajo

Quesadillas de res o pollo mechado 🍷🧀🍷 \$465,00

PRIMEROS

Penne en salsa de hongos crocante 🍷🧀🍷 \$560,00

Salsa de hongos frescos, bacon, cebolla y toque parmesano

Espaguetis a la puttanesca 🍷🐟 \$545,00

Salsa de tomate, aceituna negra, alcaparras y anchoas. Nota: Toque picante

Crema de Calabaza 🧀🍷 \$390,00

Crema suave con toque crostini baguette (opcional) y salsa pesto.

Sopa de Vegetales 🍷⚠️ \$425,00

Caldo suave de vegetales frescos, ligero y reconfortante

Sopa de Pollo 🍷⚠️ \$425,00

Caldo tradicional con pechuga y vegetales

LEYENDA DE SÍMBOLOS

SIN GLUTEN 🌾

CONTIENE CARNE 🐮

MAR (PESCADO Y MARISCO) 🐟

CONTIENE GLUTEN 🌾

CONTIENE LÁCTEOS 🧀

CONTIENE HUEVO 🍳

OTROS (MOSTAZA, ⚠️ FRUTOS SECOS Y SULFITOS)

Precios expresados en RDS

No se incluyen impuestos (28%)*

Servicio no incluido

Wrap de vegetales 🥗🥑🥙 \$310,00

Tortilla rellena de vegetales frescos salteados y aderezo suave

Club Sandwich 🥪🥙🥗🥑🥙 \$490,00

Pan tostado relleno de pollo, jamón, queso mozzarella, lechuga, tomate, beicon y mayonesa

Holy Burger 🥪🥙🥗🥑🥙 \$505,00

Carne Angus, mozzarella, cebolla caramelizada, bacon, salsa de porcini y papas fritas

Pechurina 🥗🥑 \$380,00

Acompañamiento a escoger: Vegetales al grill, arroz jazmin, papas fritas o puré de papas

Filete de salmón 🥙🐟🥗 \$1,100.00

Con salsa de eneldo. Acompañamiento a escoger: Vegetales al grill, arroz jazmin, papas fritas o puré de papas

Pechuga de pollo 🥙🐔 \$505,00

Acompañamiento a escoger: Vegetales al grill, arroz jazmin, papas fritas o puré de papas

Filete de res 🥙🥩🥗 \$1,025.00

Con salsa de vino tinto y pimienta. Nota: ligeramente picante. Acompañamiento a escoger: Vegetales al grill, arroz jazmin, papas fritas o puré de papas.

POSTRES

Flan 🥙🥑🥗 \$300,00

Brownie a la moda 🥪🥙🥑🥙 \$300,00

Plato de frutas con toque de miel 🍌 \$425,00

Bolas de Helado 🍦🥙 \$220,00

Fresa, chocolate y vainilla





DESAYUNO A LA CARTA

DESAYUNO DOMINICANO 🌾🧀🥛🥚 **\$634.00**

Mangú con cebolla roja, huevos a la plancha, salami al horno y queso frito

DESAYUNO AMERICANO 🌾🧀🥛🥚 **\$634.00**

Pancakes o waffles con miel de maple, huevos revueltos (con vegetales o bacon), salchichas a la plancha y hash browns cocidas al horno

DESAYUNO SALUDABLE 🌾🥚 **\$634.00**

Revoltillo de claras de huevo, salteado de vegetales (tomate, espinaca y champiñones) y tostada de pan integral

Wine



ESPUMOSOS · SPARKLING

COPA
GLASS

BOTELLA
BOTTLE

Marqués de Cáceres Brut

España · Cava aromático y vibrante
| Spain · Aromatic and vibrant Cava

-

\$3,166.00

Maschio Prosecco

Italia · Afrutado con burbuja fina
| Italy · Fruity with fine bubbles.

-

\$1,950.00

BLANCOS · WHITE

Santa Margherita

Italia · Pinot Grigio seco y elegante
| Italy · Dry and elegant Pinot Grigio

-

\$2,421.00

Beringer

EE.UU. · Pinot Grigio refrescante y cítrico
| USA · Refreshing and citrusy Pinot Grigio

\$400

\$1,600.00

Protos Verdejo

España · Rueda intenso y tropical
| Spain · Intense and tropical Rueda

-

\$3,500.00

TINTOS · RED

Arzuaga Crianza

España · Ribera del Duero estructurado y elegante
| Spain · Structured and elegant Ribera del Duero

-

\$4,300.00

Protos Crianza

España · Ribera del Duero clásico y equilibrado
| Spain · Classic and balanced Ribera del Duero

-

\$3,500.00

LAN Crianza

España · Rioja con notas de fruta roja y roble
| Spain · Rioja with red fruit and oak notes

\$600

\$2,300.00

Glorioso Crianza

España · Rioja suave y aterciopelado
| Spain · Smooth and velvety Rioja

-

\$2,600.00

Protos Roble

España · Joven, alegre y frutal
| Spain · Young, bright and fruity

-

\$3,500.00

Six Eight Nine (689)

EE.UU. · Mezcla de Napa Valley suave y rica
| USA · Smooth and rich Napa Valley blend

-

\$2,500.00

19 Crimes

Australia · Red Blend audaz y con carácter
| Australia · Bold and full-bodied Red Blend

\$500

\$2,500.00

Beringer Merlot

EE.UU. · Notas de ciruela y final redondo
| USA · Plum notes and a round finish

-

\$2,533.00

LOBBY & POOL BAR

Precios expresados en RD\$. No se incluyen impuestos (28%).
Servicio no incluido.

CAFÉS

Espresso / Americano / Cortadito	\$100.00
Cappuccino / Café con leche / Dominicano	\$150.00
Machiato	\$125.00
Café Frappé	\$250.00
Café Frappé con Chocolate	\$250.00

CERVEZAS

Presidente Regular / Presidente Light	\$200.00
Corona Extra / Corona Cero (sin alcohol)	\$235.00
Modelo Negra / Modelo Rubia	\$235.00
Stella Artois	\$235.00
Smirnoff Ice (Original o Manzana)	\$260.00

BEBIDAS

Agua Mineral	\$100.00
Agua Tónica Canada Dry	\$125.00
Soda Enriquillo / Soda Canada Dry	\$125.00
Coca-Cola / Coca-Cola Light	\$125.00
Sprite / 7UP	\$125.00
Jugos Naturales	\$200.00
Té (Variedad)	\$100.00
Chocolate Caliente	\$150.00

CÓCTELES

Cosmopolitan / Cuba Libre / Daiquiri	\$275.00
Gyn & Tonic	\$275.00
Piña Colada (Sin Alcohol)	\$275.00
Piña Colada (Con Alcohol)	\$450.00
Margarita / Caipiriña	\$315.00
Pasión Colada	\$450.00
Whisky Sour	\$335.00
Negroni	\$490.00
Mojito (Con Alcohol)	\$400.00
Mojito (Sin Alcohol)	\$315.00

WHISKY	PRECIO TRAGO	PRECIO BOTELLA
Buchanan's 12	\$300.00	\$3,900.00
Chivas Regal 12	\$300.00	\$3,200.00
Old Parr 12	\$300.00	\$2,800.00
Dewar's 12	\$300.00	\$3,100.00
Dewar's 8	\$200.00	\$1,250.00
Black Label 12	\$315.00	\$3,350.00
Ballantine's	\$200.00	\$1,575.00
Jack Daniel's	\$450.00	\$5,383.00
William Lawson's	\$315.00	\$1,575.00

RON	PRECIO TRAGO	PRECIO BOTELLA
Brugal Leyenda	\$200.00	\$1,750.00
Brugal Añejo	\$200.00	\$1,000.00
Brugal XV	\$200.00	\$1,000.00
Bermúdez 151	\$200.00	\$2,000.00
Barceló Gran Añejo	\$200.00	\$950.00
Barceló Imperial	-	3,500.00

TEQUILA	PRECIO TRAGO	PRECIO BOTELLA
Patrón Añejo	\$600.00	\$6,900.00
Don Julio Blanco	\$600.00	\$6,250.00
José Cuervo Especial	\$200.00	\$2,000.00
Margaritaville Gold	\$500.00	\$2,300.00

DESTILADOS	PRECIO TRAGO	PRECIO BOTELLA
Tanqueray (Ginebra)	\$400.00	\$4,749.00
Grey Goose (Vodka)	\$200.00	\$2,450.00
Absolut (Vodka)	\$200.00	\$3,100.00
Bombay Sapphire (Ginebra)	\$350.00	\$3,000.00
Stolichnaya (Vodka)	\$200.00	\$1,800.00
Beveland Iganoff (Vodka)	\$200.00	\$1,100.00
Beveland Perigan (Gin)	\$280.00	\$1,600.00

LICORES APERITIVOS	PRECIO TRAGO	PRECIO BOTELLA
Martini Rosso	\$525.00	\$1,500.00
Martini Blanco	\$525.00	\$1,500.00
Aperol	\$300.00	-

LICORES DIGESTIVOS	PRECIO TRAGO	PRECIO BOTELLA
Frangelico	\$300.00	\$2,500.00
Kahlúa	\$300.00	\$2,500.00
Baileys	\$300.00	\$3,800.00
Cointreau	\$300.00	-
Limoncello Cellini	\$300.00	-
Lagrange Triple Sec	\$300.00	-
Fernet Branca / Menta	\$280.00	-

APPETIZERS

Cheese and Charcuterie Board  \$590,00

Selection of cheeses, cold cuts, and accompaniments (bread)

Nachos bowl  \$450,00

Tortilla chips with melted cheese, pico de gallo, sour cream, and your choice of protein (mixed, chicken, or beef)

House Ceviche  \$480,00

Fresh fish slices marinated in lime juice, red onion, cilantro, ginger, and plantain chips.

Caesar Salad  \$570,00

Romaine lettuce, croutons, Caesar dressing, parmesan cheese, and your choice of protein (chicken or shrimp)

Caprese Salad  \$550,00

Fresh tomato, mozzarella, basil pesto, a touch of capers, and balsamic glaze

Mozzarella with Marinara Sauce  \$350,00

Mozzarella caliente en salsa marinara tradicional

Beef "Catibias"  \$390,00

Traditional cassava (yuca) empanadas filled with beef, served with garlic sauce

Shredded beef or chicken quesadillas  \$465,00

MAIN COURSES

Penne in Crispy Mushroom Sauce  \$560,00

Fresh mushroom sauce, bacon, onion, and a touch of parmesan

Spaghetti alla Puttanesca  \$545,00

Tomato sauce, black olives, capers, and anchovies. Note: Slightly spicy

Pumpkin Cream Soup  \$390,00

Smooth cream soup served with a baguette crostini (optional) and pesto sauce

Vegetable Soup  \$425,00

Light and comforting clear broth with fresh seasonal vegetables

Chicken Soup  \$425,00

Traditional broth with chicken breast and vegetables

LEYENDA DE SÍMBOLOS

GLUTEN-FREE 

CONTAINS MEAT 

SEAFOOD (FISH & SHELLFISH) 

CONTAINS GLUTEN 

CONTIENE DAIRY 

CONTAINS EGG 

OTHERS (MUSTARD,  NUTS AND SULFITES)

Prices are expressed in RDS.

Taxes and service charges are not included (28% total)* Service charge not included

Vegetable Wrap 🌿 🍳 🥑 🍷 \$310,00

Flour tortilla filled with fresh sautéed vegetables and a mild dressing

Club Sandwich 🌿 🍳 🥑 🍷 🍷 \$490,00

Toasted bread filled with chicken, ham, mozzarella cheese, lettuce, tomato, bacon, and mayo.

Holy Burger 🌿 🍳 🥑 🍷 \$505,00

Angus beef, mozzarella, caramelized onions, bacon, porcini sauce, and French fries

Pechurina (Crispy Chicken Strips) 🍷 🌿 \$380,00

Choice of side: Grilled vegetables, jasmine rice, French fries, or mashed potatoes

Salmon Fillet 🍷 🐟 🍷 \$1,100.00

Served with dill sauce. Choice of side: Grilled vegetables, jasmine rice, French fries, or mashed potatoes

Chicken Breast 🍷 🍷 \$505,00

Choice of side: Grilled vegetables, jasmine rice, French fries, or mashed potatoes

Beef Fillet 🍷 🍷 🍷 \$1,025.00

Served with a red wine and peppercorn sauce. Note: Slightly spicy. Choice of side: Grilled vegetables, jasmine rice, French fries, or mashed potatoes

DESSERTS

Caramel Flan 🍷 🍷 🍷 \$300,00

Brownie à la Mode 🌿 🍷 🍷 🍷 \$300,00

Fruit Platter 🍷 \$425,00

Ice Cream Scoops 🍷 🍷 \$220,00

Choice of strawberry, chocolate, or vanilla





A LA CARTE BREAKFAST

DOMINICAN BREAKFAST \$634.00

Mangú (mashed green plantains) topped with pickled red onions, sunny-side-up eggs, oven-baked salami, and fried cheese

AMERICAN BREAKFAST \$634.00

Choice of pancakes or waffles with maple syrup, scrambled eggs (with vegetables or bacon), grilled sausages, and oven-baked hash browns

HEALTHY BREAKFAST \$634.00

Egg white scramble with sautéed vegetables (tomato, spinach, and mushrooms) and whole-wheat toast

LOBBY & POOL BAR

Prices are expressed in RD\$. Taxes not included (18% ITBIS + 10% Service Charge).

COFFEE SELECTION

Espresso / Americano / Cortadito	\$100.00
Cappuccino / Latte / Dominican Coffee	\$150.00
Machiato	\$125.00
Coffee Frappé	\$250.00
Chocolate Coffee Frappé	\$250.00

BEERS

Presidente Regular / Presidente Light	\$200.00
Corona Extra / Corona Cero (sin alcohol)	\$235.00
Modelo Negra (Dark Lager) / Modelo Rubia (Pilsner)	\$235.00
Stella Artois	\$235.00
Smirnoff Ice (Original o Manzana)	\$260.00

BEVERAGES

Mineral Water	\$100.00
Tonic Water Canada Dry	\$125.00
Club Soda (Enriquillo or Canada Dry)	\$125.00
Coca-Cola / Coca-Cola Light	\$125.00
Sprite / 7UP	\$125.00
Fresh Juices	\$200.00
Te Selection	\$100.00
Hot Chocolate	\$150.00

COCKTAILS

Cosmopolitan / Cuba Libre / Daiquiri	\$275.00
Gyn & Tonic	\$275.00
Virgin Piña Colada	\$275.00
Piña Colada	\$450.00
Margarita / Caipirinha	\$315.00
Pasión Colada	\$450.00
Whisky Sour	\$335.00
Negroni	\$490.00
Classic Mojito	\$400.00
Virgin Mojito	\$315.00

WHISKY	PRICE PER SHOT	PRICE PER BOTTLE
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Buchanan's 12	\$300.00	\$3,900.00
Chivas Regal 12	\$300.00	\$3,200.00
Old Parr 12	\$300.00	\$2,800.00
Dewar's 12	\$300.00	\$3,100.00
Dewar's 8	\$200.00	\$1,250.00
Black Label 12	\$315.00	\$3,350.00
Ballantine's	\$200.00	\$1,575.00
Jack Daniel's	\$450.00	\$5,383.00
William Lawson's	\$315.00	\$1,575.00

RUMS	PRICE PER SHOT	PRICE PER BOTTLE
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Brugal Leyenda	\$200.00	\$1,750.00
Brugal Añejo	\$200.00	\$1,000.00
Brugal XV	\$200.00	\$1,000.00
Bermúdez 151	\$200.00	\$2,000.00
Barceló Gran Añejo	\$200.00	\$950.00
Barceló Imperial	-	3,500.00

TEQUILA	PRICE PER SHOT	PRICE PER BOTTLE
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Patrón Añejo	\$600.00	\$6,900.00
Don Julio Blanco	\$600.00	\$6,250.00
José Cuervo Especial	\$200.00	\$2,000.00
Margaritaville Gold	\$500.00	\$2,300.00

SPIRITS	PRICE PER SHOT	PRICE PER BOTTLE
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Tanqueray (Ginebra)	\$400.00	\$4,749.00
Grey Goose (Vodka)	\$200.00	\$2,450.00
Absolut (Vodka)	\$200.00	\$3,100.00
Bombay Sapphire (Ginebra)	\$350.00	\$3,000.00
Stolichnaya (Vodka)	\$200.00	\$1,800.00
Beveland Iganoff (Vodka)	\$200.00	\$1,100.00
Beveland Perigan (Gin)	\$280.00	\$1,600.00

APERITIFS	PRICE PER SHOT	PRICE PER BOTTLE
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Martini Rosso	\$525.00	\$1,500.00
Martini Blanco	\$525.00	\$1,500.00
Aperol	\$300.00	-

DIGESTIFS	PRICE PER SHOT	PRICE PER BOTTLE
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Frangelico	\$300.00	\$2,500.00
Kahlúa	\$300.00	\$2,500.00
Baileys	\$300.00	\$3,800.00
Cointreau	\$300.00	-
Limoncello Cellini	\$300.00	-
Lagrange Triple Sec	\$300.00	-
Fernet Branca / Menta	\$280.00	-