



TO START

- ✓ **1 Dominican coffee or infusion**
- 1 Italian Coffee any style** +RD\$50
- ✓ **1 Seasonal fruit juice**
- ✓ **1 Mini Croissant / Chocolate bread** Ud. additional +RD\$25

FIRST

- ✓ **Variety of caribbean fruits**
(Depending on season)
- ✓ **Home made granola yoghurt**
(Classic yoghurt complemented with granola and fruits)
- ✓ **Pancakes**
(With banana and covered with dark chocolate)
- Saman Oatmeal bowl** +RD\$100
(Oatmeal with mixed seeds, nuts, and banana)
- Avocado Toast** +RD\$150
(Rustic bread toast with avocado and fried egg)
- Salmon Toast** +RD\$150
(Rustic bread toast with cream cheese and salmon)

SECOND

- ✓ **Omelette any style**
(Ingredients: ham, mozzarella cheese or mix of vegetables)
- ✓ **Eggs any style**
(Ingredients: ham, mozzarella cheese or mix of vegetables)
- ✓ **Classic dominican breakfast**
(Mangu with fried cheese, salami, red onion and fried egg)
- Our "French Toast"** +RD\$100
(Bread dipped in egg and milk with melted mozzarella cheese and bacon)
- Mixed Sandwich** +RD\$100
(Ham and Mozzarella Cheese)
- Chef's Club Sandwich** +RD\$150
(Lettuce, Tomato, Ham, Mozzarella Cheese, Bacon and Egg)

- ✓ Included in the hotel rate.
Prices in dominican pesos. ITBIS not included 18%. Service not included 10%.
In case of allergies and/or intolerances, please consult our staff.

albizia

RESTAURANT

By Guillem Rofes

*We have Caribbean and Mediterranean influences
that allow us to cook high quality, healthy and tasty food.*

TO SHARE

\$

- Calms a la Marinera 650
- Yucca cheese croquettes with curry sauce 400
- Dominican shrimp snack with avocado and mango 450
- Dominican "Picapollo" in criolla sauce 550

TO CONTINUE

- Eggplant carpaccio with grated goat cheese, rucula honey and pine nuts 475
- Green salad with basilic cream cheese, asparagus, confit cherry tomato and shrimps with mango vinaigrette 550
- Spinach salad, goat cheese, walnuts, bacon and caramelized onion with Pedro Ximenez balsamic 550
- Pumpkin raviolis covered with Catalanian cod cream, fresh spinach and truffle oil 600
- Shrimp tagliatelle with seafood sauce and grated parmesan. 750

ROCK THE SEA

- Grouper fish ceviche with rice noodles, pickled purple onion, mango and coconut water 975
- Tuna tartar with Teriyaki lime sauce, textured avocado and onion crisps 750
- Grouper fish with Martini Bianco foam, asparagus and grapefruit 950
- Red snapper with mint infused caramelized pineapple, coconut and lime foam 950
- Confit cod with vegetables sofrito, raisins and pine nuts, soft Alioli, fresh spinach 1000

HUG THE EARTH

- Low temperature cooked boneless pork ribs lacquered with barbecue and honey sauce with creamy mashed potatoes and crispy yucca 880
- Beef fillet with Oporto reduction, creamy truffled potatoes, plantain crisps and glazed vegetables 950
- Beef Churrasco with Chimichurri sauce, two batata texture and eggplant crispy with cane honey 1400
- Low temperature cooked boneless chicken drumstick with Dijon mustard sauce and aromatic herbs, creamy batata and yuca crisps 680
- Roasted rack of lamb with rosemary and honey, vegetables and eggplant cannelloni of cream cheese and pine nuts 1250

TO END UP

- Muerte por chocolate! 350
- La Golosa, white chocolate foam with brownie and caramelized banana 450
- Caipirinha Sorbet 350
- Cheesecake with almond biscuit and red fruits 400

Saman

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Calliandra

ROOF TOP BAR

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COFFEES

	\$
Espresso	80
Coffee with milk	100
Large black coffee	80
Cappuccino	120
Small coffee with liqueur	150
Glass of milk	80
Cacao powder with milk	120
Frapuccino	180
Chocolate milkshake	100
Latte Machiato	120
Irish Coffee	200

INFUSIONS

Infusions	80
Fresh mint tea	100

FRESH JUICES

Pinapple, passion fruit, papaya or mango juice	100
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SMOOTHIES

Coco, mango and raspberries	180
passion fruit, banana and milk	180
Kiwi, orange and banana	180

SOFT DRINKS

Soft drinks	100
Water Acqua Panna 0.5L	175
Water Acqua Panna 0.75 L	225
Perrier 0.3 L	185
Perrier 0.75L	300
San Pellegrino 0.25 L	200
San Pellegrino 0.75 L	360
Tonica Fever Tree	175
Schweppes	150

BEERS

	\$
Presidente	200
Presidente Light	200
Alcohol free beer	180
Bohemia	180
Corona	250
Modelo	250

WINES & SANGRIA

Glass of wine	275
Glass of sangría	325

CAVA & CHAMPAGNE

Glass of cava	350
Glass of rosé cava	375
Perrier Jouet Brut	6500

FORTIFIED WINES

Dry sherry	200
Sweet sherry	200
Mixer supplement	100

APERITIFS

Martini bianco	250
Martini rosso	250
Aperol	250
Campari	250
Pastis	250
Mixer supplement	100

DIGESTIFS

White orujo	190
Herbal orujo	190
Mamajuana (macerated rum)	190
Limoncello	220
Grappa	220

DIGESTIFS

	\$
Fernet Branca	230
Jägermeister	300
Amaretto	230
Mixer supplement	100

LIQUEURS

Alcohol free fruit liqueur	180
Peppermint	200
Kahlúa coffee	200
Tía María	200
Curacao Blue	200
Baileys	200
Grand Marnier	350
Cointreau	280
Cacao cream	200
Liqueur shot	100
Mixer supplement	100

BRANDY & COGNAC

Torres 5	230
Torres 10	270
Carlos I	380
Rémy Martin	350
Rémy Martin XO Excellence	700
Mixer supplement	100

GIN

Tanqueray	300
Gordons	300
Beefeater	300
Bull Dog	350
Brockmans	450
Tanqueray n° Ten	500
Martin Miller	500
Mixer supplement	100

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RUM

Dominican Republic

Brugal extra dry (white)	250
Brugal añejo	250
Brugal extra viejo	300
Brugal 1888	560
Barceló añejo	250
Barceló gran añejo	330
Barceló imperial	580
Punta Cana muy viejo	250
Matusalem 7	280
Matusalem 23	450
Ophimus XO	950
<u>Venezuela</u>	
Diplomático	440
<u>Cuba</u>	
Bacardi	250
Bacardi Gold	250
<u>Guatemala</u>	
Zacapa Centenario 23	500

VODKA

Smirnoff	230
Finlandia Fresa	230
Eristoff	250
Absolut	250
Ciroc	400
Grey Goose	550
Belvedere	550
Mixer supplement	100

WHISKY, TENNESSEE & BOURBON

J&B	250
Ballantine	250
Cardhu TM	360

WHISKY, TENNESSEE & BOURBON

Jack Daniel's Tennessee	360
Macallan Triple	450
Jhonny Walker red label	250
Jhonny Walker black label	300
Jhonny Walker gold label	520
Mixer supplement	100

TEQUILA

Jose Cuervo	270
Don Julio	380
Don Julio blanco	450
Don Julio reposado	475
Mixer supplement	100

TIKIS

Mai Tai

Dark rum, orange juice, triple sec, almond syrup and lime

Bahama Mama

Dark rum, pineapple juice, coconut syrup a touch of curry

Jamaican Scorpio

Dark rum, brandy, orange juice, lemon juice, almond syrup and angostura

Zombie

Dark rum, white rum, brandy apricot, orange juice, pineapple juice, lemon juice and passion fruit

SIGNATURE

El Samán

Dark rum, white rum, passion fruit liqueur, mango, lime and blue curacao

SIGNATURE

Coconut on Fire

White rum, coconut rum, pineapple juice, lime, coconut milk and red chili syrup

Spanish Bloody

Dry sherry, tomato juice, perrins sauce, sweet chili sauce, lime, salt and pepper

TRADITIONAL

Mojito

Piña colada

Flavored Daiquiri

Margarita

Gin Tonic

Negroni

Moscow Mule

Caipirinha

ALCOHOL FREE

El Samán Sin

Orange juice, lime juice, strawberry syrup, passion fruit

Strawberry Virgin Mojito

Lime, mint, white sugar and strawberry

Virgin Piña Colada

Coconut water, coconut syrup, pineapple juice and condensed milk



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RED WINE

\$

RIOJA

- | | |
|------------------------|------|
| · Cune Crianza | 1750 |
| · Ramón Bilbao Crianza | 2150 |
| · Lan Reserva | 3750 |
| · Muga Reserva | 3750 |

RIBERA DEL DUERO

- | | |
|-----------------------|------|
| · Emilio Moro | 2150 |
| · Arzuaga La Planta | 2650 |
| · Pago de Carraovejas | 6500 |

JUMILLA

- | | |
|---------------------|------|
| · Juan Gil 4 meses | 2000 |
| · Juan Gil 18 meses | 2500 |

WHITE WINE

RIOJA

- | | |
|------------------|------|
| · El Coto Blanco | 1650 |
|------------------|------|

RUEDA

- | | |
|---------------------|------|
| · Marqués de Riscal | 1850 |
| · Protos Verdejo | 2200 |

RIAS BAIXAS

- | | |
|------------------------------|------|
| · Martin Codax Albariño | 1950 |
| · Abadia San Campio Albariño | 2450 |

ROSÉ WINE

RIOJA

- | | |
|---------------------|------|
| · Marqués de Riscal | 2150 |
|---------------------|------|

RIBERA DEL DUERO

- | | |
|------------------|------|
| · Aire de Protos | 2700 |
|------------------|------|

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Samán