

COLD APPETIZERS

Ahi Tuna Tartar RD\$595

Grade A tuna cut and dressed with sweet chili and sesame oil. Served over a bed of avocado puree with a lemon-wasabi sorbet and a thinly sliced chip of local plantain

Three Ceviches RD\$680

Appetite sized servings of three ceviches: lobster, Chilean sea bass, and shrimp

Black Angus Carpaccio RD\$795

A carpaccio of Black Angus filet mignon served with arugula, lime, and shaved parmesan cheese

Vietnamese Rolls RD\$495

Shrimp, cucumber, avocado, baby arugula, celery, and carrots rolled in a classic rice paper wrap and served with a mild sweet-chili sauce

Salmon tiradito RD\$645

Thinly sliced salmon marinated with and Asian citric sauce, with orange segments, chive, mint and fried salmon skin.

HOT APPETIZERS

Sea Food Plate à la Colonial RD\$1,900

Three seafood delicacies served side by side. Poached octopus dressed with a spicy parsley sauce, shrimp in a black pepper and brandy sauce, and perfectly grilled fresh langoustine (Rock Lobster)

Codfish Croquette RD\$ 595

Norwegian codfish croquette served on a bed of avocado cream, roasted sweet peppers puree and saffron alioli on top with sweet paprika.

Pumpkin Cream Soup RD\$ 395

A spiced pumpkin cream soup accented with nutmeg. Add: lobster RD\$695 shrimp RD\$395 or grilled octopus RD\$295

Portobello Mushroom RD\$495

Served with a poached egg, Parmesan cheese fondue, and accents of white truffle

Grilled Foie Gras RD\$2,480

Served with oven baked pear, rum, mango sauce, and a warm casabe croquette.

SALADS

Caesar Salad RD\$500

An Asian fusion of romaine lettuce, cashews, and croutons. Served with crisps of Parmesan cheese
Add: Chicken RD\$195 Lobster RD\$695 Shrimp RD\$395

Truffle Goat Cheese Salad RD\$595

Arugula and lettuce mix with caramelized pecans, cherry tomatoes, orange segments and fried goat cheese balls. Seasoned with balsamic reduction, pesto sauce, passion fruit and truffle oil.

Garden Salad RD\$425

Baby arugula and strawberries. Served with Parmesan cheese and a balsamic reduction.
Add: Chicken RD\$195 Lobster RD\$695 Shrimp RD\$395

PASTAS AND RISOTTO

Seafood Paella RD\$2,795

Saffron spanish rice with shrimps, clams, mussels and prawns. Served with alioli. Service for two.

Mushroom Risotto RD\$645

Served with extra virgin olive oil, garlic, parsley, butter, and Parmesan cheese
Add shrimp: RD\$395

Black Socarrat Rice RD\$2,595

Saffron black spanish rice with baby cuttlefish and fried octopus. Served with alioli and scallions. Service for two.

Strip Loin Socarrat RD\$2,395

Saffron spanish rice with angus strip loin au jus. Served with alioli and scallions. Service for two.

Sea Food Linguini RD\$1,400

Langoustine, shrimp, octopus, conch, and clams sautéed with garlic, parsley, basil and a sauce of cherry tomatoes.

Lobster risotto RD\$2,495

Parmesan risotto with lobster, cold press cilantro and parsley oil and grilled prawn.

Pasta De La Casa RD\$595

Pasta of your choice served with:
Alfredo, All' Arrabiata, 4 Cheese, Pesto or Pomodoro Sauce.
Crab meat All'Arrabiata sauce RD\$795

Lobster Tortellini RD\$2,250

In a pesto sauce with goat cheese and balsamic reduction.

Spinach and Ricotta Ravioli RD\$575

Served in a butter and sage sauce and finished with a dusting of toasted walnut bits.

LUCIA

GOURMET RESTAURANT

MAIN COURSE

Seared Lobster RD\$3,525

*Pan seared fresh lobster served in an exceptional sauce of rum and mango.
Accompanied by carrots and broccoli*

Sesame Crusted Tuna RD\$1,530

*Sesame encrusted tuna steak drizzled with a balsamic reduction
and served alongside a roasted pepper sauce. Accompanied by a salad of mixed greens,
Quinoa, avocado, and orange wedges*

Grilled Salmon RD\$1,185

*Grilled fillet of salmon in a teriyaki sauce.
Accompanied by sautéed fresh vegetables*

Chilean Sea Bass RD\$3,900

*Fillet of pan seared Chilean Sea Bass with a sauce of white wine,
passion fruit, and a whisper of mint. Accompanied by a
mingling of mushrooms and green peas*

Two Way Octopus RD\$2,295

*Grilled octopus and fried octopus served with potatoes museline and roasted sweet peppers
puree.*

Branzino RD\$2,450

*Pan seared branzino with a sauce of clams, California chardonnay, and a hint of thyme.
Accompanied by squash puree and roasted cauliflower.*

Chicken Marsala RD\$835

*Pan seared breast of chicken with mushrooms and a traditional Marsala wine sauce.
Served with string beans and a blended puree of squash and potato*

Rack of Lamb RD\$2,000

*Pan seared lamb chops with tamarind sauce.
Accompanied by rosemary roasted potatoes*

Filet Mignon RD\$3,900

*Grilled prime beef with a perfectly paired port sauce reduction.
Accompanied by a mushroom and saffron risotto*

Sirloin Steak (14 oz) RD\$1,930

*Grilled and served in a reduction of natural juices and green pepper sauce.
Accompanied by rosemary roasted potatoes*

Braised Goat RD\$1,455

*A slow cooked Caribbean delicacy offered in two styles.
Caribbean Style (Served in a sauce of deep red wine and dark Dominican chocolate), or
Creole Style (Served in a traditional Dominican creole sauce of tomatoes,
peppers, and cilantro). Accompanied by white rice*

SIDES

White Rice RD\$145

Mashed Potatoes RD\$125

Rosemary Roasted Potatoes RD\$125

Squash Purée RD\$125

Sautéed Vegetables RD\$145

Grilled Cauliflower RD\$145

Grilled Broccoli RD\$145

Basket of Casabe RD\$125

Mushrooms risotto RD\$325

Pasta de la casa RD\$295

The prices on the Menu are in Dominican pesos