

The Menu

at

BILLINI HOTEL

ENTRADAS

Tataki de Atún RD\$ 660

Con jalea de soya y espuma de wasabi, chutney de mango, cubitos Pina

Tartar de Atun RD\$ 680

Atun, Aguacate, salsa de Soya con Mostaza Dijon y Alcaparitas

Ceviche Piña Colada RD\$ 580

Elige el nivel de picante:

*No gracias *Un poquito *Ay si *Me muero!

Cóctel de camarones RD\$ 580

Camarones caribeños con dressing de "Mil islas"

Langostinas al Sal RD\$ 850

A la parilla con rucula

Berrenjana con Parmesano RD\$ 400

Berrenjena empanizado con parmesano

Burrata Empanizado RD\$ 520

Burrata empanizada con salsa pomodoro

Ladrillo de queso crema RD\$ 450

Queso crema frito con bruschetta

Carpaccio de res RD\$ 650

Con berrenjena, alcaparras, trozos de cebolla deshidratada, hongos

Tabla del Anfitrión RD\$ 680

Selección de embutidos y quesos

Pork belly BH RD\$ 550

Chicharrón de cerdo con tostones trufadas

PIZZAS PROVENCALES du Petit Cyrano

Margarita RD\$ 365

Pomodoro, mozzarella

Vegetarienne RD\$ 395

Pimiento asado, berenjena, pesto, tomates frescos, rucula

Steak Pizza RD\$ 850

Corte de Vacio, Cebolla, Tocineta ahumada, chimichurri

Cyrano RD\$ 525

Speck, Rucula, Pesto, Tomates

Precios más 10% propina & 18% ITBIS

BILLINI HOTEL

ENSALADAS

La Billini RD\$ 620

Lechugas mixtas, tomates cereza, rúcula, frutos secos,
Rebanadas de almendras, semilla girasol, auyama tostadas, dressing chinola

Vietnamise RD\$ 540

Soya Sprouts, zanahoria, pepino, mani, fideos arroz, menta, cilantro, puerro grueso, salsa vietnamise

“Cesár” RD\$ 540

Lechuga romana, crutones, queso Parmesano
y la clásica salsa César

“Caprese” RD\$ 580

Tomates Barceló, Burrata
Albahaca, reducción de vinagre balsámico

Queso Cabra y nueces RD\$ 680

Tomates cereza, queso cabra empanizada
Nueces, Lechuga Mixta, dressing de miel

Coliflor RD\$ 500

Coliflor horneado con salsa de chocolate blanco

Para agregar a las ensaladas:

Tiras de pollo a la plancha + RD\$ 240
Camarones salteados +RD\$ 380

SOPAS TRI COLORES

La Crema del chef RD\$ 390

Crema de auyama con crutones y tocineta crujiente

Gazpacho de Remolacha RD\$ 390

Remolacha y Crema agria

Petit Pois RD\$ 390

Crema de Petit Pois

Manioc RD\$ 390

Zumo de Yuca con cubito de cebollas criollas

BILLINI HOTEL

PASTAS

Chicken Primavera RD\$ 780

Penne, Tiras de Pechuga de Pollo, Zucchini, Broccoli, Zanahorias, Crema de Leche

Shrimps Angel Hair Pasta RD\$ 680

Fideos de Arroz, Camarones, Alio y Cilantro

Pad Thai RD\$ 680

Soya Sprouts, zanahoria, pepino, mani, fideos arroz, menta, huevo, cilantro, puerro

Para agregar a las pastas:

Tiras de pollo a la plancha + RD\$ 240

Camarones salteados +RD\$ 280

PASTAS CLASICOS

Spaghetti O Penne RD\$ 400

Opciones de salsas:

Boloñesa + RD\$ 280

Carbonara + RD\$ 220

Amatriciana + RD\$ 220

Cuatro Quesos + RD\$ 280

Agli olio y peperoncini + RD\$ 200

PLATOS PRINCIPALES

Bombay Curry Chicken RD\$ 820

Crema de Coco, Curry, piña, arroz blanco y aguacate

Opcion Vegetariano: Zucchini y Espinaca

Pollo con hierbas provencales RD\$ 820

Pollo horneado con hierbas y bastones de yuca

Salmon al Papillote RD\$ 1080

Con tomates chery, puerro, alcapanas, y papas gourmet

Filete de dorado Sauted RD\$ 920

Con salsa de vino blanco y mantequilla, Broccoli, Gratin de Papa

Vacio de res RD\$ 1,120

Con reducción de vino tinto, Gratin papa y hongos

Churrasco RD\$ 1,280

Con salsa chimichurri, papines salteadas en romero y vegetales al grill

T-Bone Steak RD\$ 1,780

Con papines salteadas en romero y vegetales al grill

Chuleta de Cerdo RD\$ 940

Con salsa de mostaza de Dijon y miel dominicana, con Gratin de papa

Costilla de Cordero RD\$ 1,080

Cordero, Esparragos, Salsa de Chocolate y Vino Tinto, papas gourmet

Precios más 10% propina & 18% ITBIS

BILLINI HOTEL

POSTRES

BH “Honey Cake” o Bizcocho de Miel RD\$ 480
Miel Quemado y Crema agria

Fried French Toast con Nutella RD\$ 380
French Toast empazinado rellena con nutela y bola de vanilla

Chocolate 4 Ever RD\$ 480
Mousse de Chocolate Blanco en cascara de Chocolate negro, Coulis de Fresa

Lemon pie “transparente” RD\$ 480
Pie de Limon translucido

Tartela de frutas RD\$ 380
Couli de fresa y pina

Helado de Chocolate o Vanilla (por bola) RD\$ 180
Sorbet de frutas locales (segun temporada) RD\$ 200

LOS PEQUENITOS

La Mini tablita de Silvanh RD\$ 480
El duo de hamburger -Americano-Suizo con papa frita

Tira de pollo empanizado RD\$ 480
Con papas fritas

Pasta penne alfredo RD\$ 480
Crema de leche, queso parmesano

English

Menu

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at **BILLINI HOTEL**

STARTERS

Tuna Tataki RD\$ 660

Tuna filet with soy sauce jelly and wasabi foam, mango chutney, Pineapple cubes

Tuna tartare RD\$ 680

Tuna, Avocado, Soy Sauce with Dijon Mustard and capers

Ceviche Piña Colada RD\$ 580

Choose the level of spiciness:

*No thanks *A little bit *Oh if *I'm dying!

Shrimp cocktail RD\$ 580

Caribbean shrimp with dressing from "Mil islas"

Salt Prawns RD\$ 850.00

Grilled with ruculla

Parmesan Fried Eggplant RD\$ 400

Fried breaded eggplant parmesan

Breaded Burrata RD\$ 520

Breaded burrata on pomodoro sauce

Brick cream cheese RD\$ 450

Fried cream cheese with bruschetta

Beef carpaccio RD\$ 650

With eggplant, capers, dehydrated onion, mushrooms

Host Cheese & Cold Cuts Table RD\$ 680

Selection Cold cuts and cheeses

Pork belly BH RD\$ 550

Pork belly served with truffled "tostones" (mashed plantains)

PIZZAS du Petit Cyrano

Margarita RD\$365

pomodoro, mozzarella

Vegetarian RD\$395

Roasted pepper, eggplant, pesto, fresh tomatoes, arugula

Steak Pizza RD\$850

Vacuum cut, onion, smoked bacon, chimichurri

Cyrano RD\$525

Speck, Arugula, Pesto, Tomatoes

BILLINI HOTEL

SALADS

The Billini RD\$620

Mixed lettuce, cherry tomatoes, arugula, nuts,
Sliced almonds, sunflower seeds, toasted pumpkin, chinola dressing

Vietnamese RD\$540

Soya sprouts, carrot, cucumber, peanuts, rice noodles, mint, coriander, thick leek, vietnamese
sauce

“Cesar” RD\$540

Romaine lettuce, croutons, Parmesan cheese
and the classic Caesar sauce

“Caprese” RD\$580

Barceló Tomatoes, Burrata
Basil, balsamic vinegar reduction

Goat cheese and walnuts RD\$680

Cherry tomatoes, breaded goat cheese
Walnuts, Mixed Lettuce, honey dressing

Cauliflower RD\$ 500

Cauliflower with white chocolate sauce

To add to your salad:

Grilled chicken strips + RD\$240

Sautéed shrimp +RD\$380

TRI COLORED SOUPS

Chef's Cream RD\$390

Pumpkin cream with croutons and crispy bacon

Beet Gazpacho RD\$390

Beetroot and Sour Cream

Little Pois RD\$390

Petit pois cream

Manioc RD\$390

Yuca juice with onions cubes

BILLINI HOTEL

PASTA

Chicken Primavera RD\$780

Penne, Chicken Breast Strips, Zucchini, Broccoli, Carrots, Cream

Shrimps Angel Hair Paste RD\$680

Rice Noodles, Shrimp, Allio and Cilantro

Pad Thai RD\$680

Soya sprouts, carrot, cucumber, peanuts, rice noodles, mint leaf's, egg, cilantro, leek,

CLASSIC PASTA

Spaghetti O Penne RD\$400

Sauce options:

Bolognese + RD\$280

Carbonara + RD\$220

Amatriciana + RD\$220

Four Cheeses + RD\$280

Agli olio and pepperoncini + RD\$200

To add to your pasta:

Grilled chicken strips + RD\$240

Sautéed shrimp +RD\$280

MAIN COURSES

Bombay Curry Chicken RD\$820

Coconut Cream, Curry, pineapple, white rice and avocado
Vegetarian Option: Zucchini and Spinach

Chicken with Provencal herbs RD\$820

Baked chicken with herbs and cassava sticks

Salmon a la "Papillote" RD\$1080

With cherry tomatoes, leeks, capers, and gourmet potatoes

Sautéed seabass fillet RD\$920

With white wine and butter sauce, Broccoli, Chilli sweet pepper Potato Gratin

Solomillo RD\$ 1,120

With red wine reduction, potato gratin and mushrooms

Churrasco RD\$1,280

With chimichurri sauce, sautéed potatoes and grilled vegetables

T-Bone Steak RD\$1,780

With potatoes sautéed and grilled vegetables

Pork Chop RD\$940

With honey & Dijon mustard sauce , with potato gratin

Lamb chops RD\$1,080

Lamb chops , Asparagus, Chocolate Sauce and Red Wine, gourmet potatoes

Sales Tax 18% & Service Charge 10% not included

BILLINI HOTEL

DESSERTS

BH "Honey Cake" or Honey Cake RD\$480

Burnt pure Honey and Sour Cream cake

Fried French Toast with Nutella RD\$380

Breaded French Toast stuffed with nutella and vanilla ball

Chocolate 4 Ever RD\$480

White Chocolate Mousse in dark Chocolate shell, Strawberry Coulis

Lemon pie "transparent" RD\$480

Translucent Lemon Pie

Fruit tart RD\$380

Strawberry Pineapple Couli

Chocolate or Vanilla Ice Cream (per scoop) RD\$180

Local fruit sorbet (depending on the season) RD\$200

FOR THE LITTLE ONES

Silvanh's Mini Board RD\$480

The duo of hamburgers, American & Swiss, cheese with fries

Breaded chicken fingers RD\$480

With fries

Penne alfredo pasta RD\$480

Milk cream, Parmesan cheese