

The Menu

at

BILLINI HOTEL

ENTRADAS

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 emulsion de "Mil islas"

Aros de Berenjena con Parmesano RD\$ 400

Berenjena empanizado con parmesano

Burrata Empanizada RD\$ 520

Burrata empanizada con salsa pomodoro

Brucheton de burrata RD\$ 650

Mantequilla trufada, tomates y ajo deshidratados, con focaccia

Carpaccio de res RD\$ 650

Con berenjena, alcaparras, trozos de cebolla deshidratada, hongos

Carpaccio de pulpo al sous vid RD\$ 725

Pulpo ahumado con notas cítricos, rucula, pistachos tostados

Carpaccio de remolacha RD\$ 400

Nueces tostada mix, dressing de naranja y crumble salado

Tabla del Anfitrión RD\$ 680

Selección de embutidos y quesos

Pork belly BH RD\$ 550

Chicharrón de cerdo con tostones trufadas

Costilla de Cordero RD\$ 1080

Cordero, Espárragos, Salsa de Chocolate y Vino Tinto

PIZZAS PROVENCALES du Petit Cyrano

Margarita RD\$ 450

Pomodoro, mozzarella

Vegetarienne RD\$ 450

Pimiento asado, berenjena, pesto, tomates frescos, rucula

Steak Pizza RD\$ 900

Corte de Vacio, Cebolla, Tocineta ahumada, chimichurri

Cyrano RD\$ 850

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

Tropical RD\$450

Lechuga, fresas, kiwi, manzana, mango
camarones salteados , vinagreta de manzana en reducción

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

Sopa del Dia RD\$ 300

Cazuela de mariscos al estilo BH RD\$ 1,100

Pulpo, almejas, dorado y caldo de pescado

BILLINI HOTEL

PASTAS & RISOTTOS

Risotto di parmesano y vieras RD\$ 900

Risotto blanco con vieras salteadas, hongos picantes, parmesano

Chicken Primavera RD\$ 780

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

Shrimps Angel Hair Pasta RD\$ 680

Fideos de Arroz, Camarones, aglio olio y Cilantro

PASTAS CLASICOS

Spaghetti , Linguini O Penne RD\$ 400

Para agregar a las pastas:

Tiras de pollo a la plancha + RD\$ 240

Camarones salteados +RD\$ 380

Opciones de salsas:

Boloñesa o Cuatro Quesos + RD\$ 280

Carbonara o Amatriciana + RD\$ 220

Agli olio y peperoncini + RD\$ 200

PLATOS PRINCIPALES

Bombay Cury Chicken RD\$ 820

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

Opcion Vegetariano: Zucchini y Espinaca

Pollo Agridulce RD\$ 820

Tiras de Pollo con salsa agriculce , piña y arroz blanco

Tajine de pollo RD\$ 950

Pollo guisado, cubos de auyama, zanahorias, cebolla confitados, pasas, cuscús

Salmon al Papillote RD\$ 1080

Con tomates chery, puerro, alcaparas, y papas gourmet

Filete de Salmon Teriyaki RD\$ 1080

Con salsa de Teriyaki, Broccoli, Arroz Blanco

Dorado al tomillo RD\$ 900

Puré de yautia y auyama, salvia, chips de plátanos, emulsiónada de tomillo y oliva.

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

Parrillada mar y tierra (para compartir) RD\$2,800

Vacío, TBone, viera, pulpo y salmon acompañados con gratin de papas y ensalada mixta

BILLINI HOTEL

POSTRES

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

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

Cheesecake de Chinola RD\$ 380
Queso Crema de Chinola

Pavlova RD\$ 350
Tradicional con relleno de Pie de limones y crocante de frutos rojos

Flan napolitano RD\$ 325

Blondie de red velvet y salsa de pistacho RD\$ 375

Helado de Chocolate o Vanilla (por bola) RD\$ 180

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

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STARTERS

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"

Parmesan Fried Eggplant RD\$ 400

Fried breaded eggplant parmesan

Breaded Burrata RD\$ 520

Breaded burrata on pomodoro sauce

Burrata brucheton RD\$ 650

Truffle butter, sun-dried tomatoes and garlic, with focaccia

Beef carpaccio RD\$ 650

With eggplant, capers, dehydrated onion, mushrooms

Sous vide Octopus carpaccio RD\$ 725

Smoked octopus with citrus notes, arugula, toasted pistachios

Beetroot carpaccio RD\$ 400

Toasted walnuts mix, orange dressing and salted crumble

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)

Lamb chops RD\$ 1,080

Lamb chops, Asparagus, Chocolate Sauce and Red Wine

PIZZAS du Petit Cyrano

Margarita RD\$450

pomodoro, mozzarella

Vegetarian RD\$450

Roasted pepper, eggplant, pesto, fresh tomatoes, arugula

Steak Pizza RD\$900

Vacuum cut, onion, smoked bacon, chimichurri

Cyrano RD\$850

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,
vietnamise 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

Tropical RD\$450

lettuce, strawberries, kiwi, apple, mango
sautéed shrimp, apple vinaigrette in reduction

To add to your salad:

Grilled chicken strips + RD\$240

Sautéed shrimp +RD\$380

SOUPS

Chef's Cream RD\$390

Pumpkin cream with croutons and crispy bacon

Soup of the Day RD\$300

BH style seafood casserole RD\$ 1,100

Octopus, clams, dorado and fish broth

BILLINI HOTEL

PASTA & RISOTTO

Risotto di parmesan and scallops RD\$ 900

White risotto with sautéed scallops, spicy mushrooms, parmesan

Chicken Primavera RD\$780

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

Shrimps Angel Hair Paste RD\$680

Rice Noodles, Shrimp, Allio and Cilantro

CLASSIC PASTA

Spaghetti O Linguine O Penne RD\$400

Sauce options:

Bolognese O Four Cheeses + RD\$280

Carbonara O Amatriciana + RD\$220

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 Sweet & Sour RD\$820

Chicken strips with sweet & sour sauce, pineapple and white rice

Chicken Tajine RD\$ 950

Stewed chicken, pumpkin cubes, carrots, onion confit, raisins, couscous

Salmon with Papillote RD\$ 1080

With cherry tomatoes, leeks, capers, and gourmet potatoes

Teriyaki Salmon Fillet RD\$ 1080

With Teriyaki Sauce, Broccoli, White Rice

Thyme Snapper RD\$ 900

Yautia and pumpkin puree, sage, banana chips, thyme and olive emulsion.

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

Barbecue surf and turf to share RD\$2,800

Solomillo, Tbone, scallop, octopus and salmon accompanied by potato gratin and mixed salad

BILLINI HOTEL

DESSERTS

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

Burnt pure Honey and Sour Cream cake

Chocolate 4 Ever RD\$480

White Chocolate Mousse in dark Chocolate shell, Strawberry Coulis

Passion Fruit Cheese cake RD\$380

Cheesecake with Passion Fruit Coulie

Pavlova RD\$ 350

Traditional with lemon pie filling and crispy red fruits

Neapolitan flan RD\$ 325

Red velvet and pistachio sauce RD\$ 375

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

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