



HOT APPETIZERS

OCTOPUS CROQUETTE RD\$645

Mix of crispy potatoes with octopus and alioli

SKIRT STEAK CROSTINI RD\$640

Tamarind and teriyaki glaze, goat cheese mousse, truffle and arugula

GOAT MOFONGUITOS RD\$625

With mozzarella gratin

SHRIMP MOFONGUITOS RD\$725

Moca tradition with pico de gallo



BAJA TACOS RD\$695

Shrimp in beer tempura, pico de gallo sauce, garlic and chipotle mayo

MARINATED FLANK STEAK TACOS RD\$640

Beef taquitos with guacamole and pico de gallo

FRIED RAVIOLI MADE FROM CATIVIA RD\$575

Stuffed with goat

COLD AND RAW APPETIZERS

BEEF CARPACCIO RD\$875

With arugula, cherry tomatoes and slices of parmesan Reggiano cheese

SALMON CARPACCIO RD\$875

With fried capers, garlic aioli and citrus butter

CEVICHE TOWER RD\$925

Seafood mix with secret sauce

SMOKED SALMON ROLL RD\$690

Filled with cream cheese, leek, tapenade and real lemon jam

THE BUTCHER SHOP BOARD RD\$1,550

Charcuterie and ripe cheese accompanied by homemade marmalade and artisanal bread

AVOCADO HUMMUS RD\$495

Chickpea puree with tahini, avocado, pumpkin seeds, olive oil and pita



Spicy



Vegetarian



Vegan

*Taxes not included



SALADS



**TRUFFLE BURRATA
CAPRESA** RD\$945

*House pesto, cherry tomatoes, arugula and
Tuscan bread*

CAESAR SALAD RD\$585

*Green lettuce, caesar house dressing
and parmesan croutons*

RED BERRIES FOREST RD\$685

*Mix of green leaves, red berries
dressing and pearls of goat
cheese with caramelized nuts*

ASIAN SALAD RD\$585

*Vegetable sticks with peanut
dressing*

SOUPS AND CREAMS



TORTILLA SOUP RD\$395

The recipe of the Mexican grandmother



SWEET CORN CREAM RD\$395

Beware since it is addictive

STEW RD\$425

*Comforting broth with chickpea
and smoked meats*

#MIEXPERIENCIACAMPDAVID

**ask for availability*

**SABANA DE LA MAR
GRILLED OCTOPUS**

RD\$1,550



*With celery root puree
and herbal oil*

**BAHÍA DE SAMANA
PRAWNS**

RD\$1,375

With fried rice chowfan

**SANTIAGO DE LOS CABALLEROS
PORK TOMAHAWK**

RD\$1,495

*Bbq sauce with fried onions and
corn puree*

CONSTANZA

**SPINACH AND ARTICHOKE
CANNELLONI**

RD\$725

*Stuffed pasta bathed in pomodoro
sauce and au gratin with
mozzarella and parmesan*

SANTO DOMINGO

**BBQ RIBS WITH BROKEN
CORN DOUGH**

RD\$1,495

*Shredded rib meat in our house
bbq sauce with ground corn with cheese*



Spicy



Vegetarian



Vegan

*Taxes not included



RICES

GOAT RISOTTO RD\$875

Goat stew with bean risotto and fried plantain with goat cheese

SEAFOOD RISOTTO RD\$995

Shrimp stock base and seafood

LAMB WITH COCONUT RICE RD\$1,155

Yellow rice with dried fruits and soft lamb ossobuco

MUSHROOM AND BURRATA RISOTTO RD\$1,155

Bathed in our house pesto



CHARCOALED EGGPLANT RD\$665

Filled with rice and pomodoro vegetables

FISH AND SEAFOOD

CAMARONES DE SANCHEZ RD\$1,295

With fettuccini, tomato sauce and garlic

GRILLED SALMON RD\$1,255

Puree, mix of vegetables and lemon sauce



PESCADO A LA TALLA RD\$1,255

Boneless fish varnished in the oven with guajillo and radish salad

PASTAS

CHICKEN RIGATONI STROGANOF RD\$685

Mushrooms in a balsamic reduction cream with a touch of truffle and chicken

FORMAGGIO RD\$655

Pasta, made in Italian cheese, cream and vodka

LASAGNA RD\$685

Pomodoro sauce, bechamel and ground beef with italian herbs and mozzarella gratin

RIPE PLANTAIN GNOCCHI RD\$645

With cream, bacon and parmesan cheese

ESPAGUETONES RD\$655

Sautéed cherry tomatoes with tomato sauce and fresh basil

SPRING TRUFFLE RD\$675

Artisanal pasta with ground truffle in olive oil and grilled vegetables



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Vegan

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FROM OUR CHARCOAL OVEN

RIB EYE 16 OZ	RD\$2,395
ARRACHERA 10 OZ	RD\$1,395
BEEF STEAK 10 OZ	RD\$1,440
PORK RIB EYE 10 OZ	RD\$845

Steak orders include side dish.

SAUCES

FOUR CHEESE SAUCE	RD\$150
PEPPER SAUCE	RD\$150
MUSHROOM SAUCE	RD\$150
MUSTARD SAUCE	RD\$150



SIDE DISHES

YUCCA PUREE	RD\$255
MASHED POTATOES	RD\$255
GRILLED VEGETABLES	RD\$255
MASHED CELERY ROOT PUREE	RD\$255
CELERY ROOT FRITTERS	RD\$255
CASSAVA FRITTERS	RD\$255

Hector Mendez
Chef Ejecutivo



TO SHARE

TOMAHAWK 45 OZ	RD\$6,485
PICAHNA STEAK 32 OZ	RD\$3,650
PRAWNS WITH GARLIC	RD\$2,590

Butter, lemon and parsley

CAMP DAVID SIGNATURE DISHES

BBQ LAMB AL PASTOR	RD\$2,155
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Shredded lamb in garlic cream and corn tortilla

DRY AGED BEEF	RD\$2,595
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Angus beef aged at home, accompanied with cauliflower puree and butter

CAMP DAVID BURGER	RD\$955
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Ground angus beef with foie gras, caramelized onion with bacon, fig marmalade as oporto, blue cheese and arugula

**Consuming raw or undercooked meat, poultry, seafood, shellfish, crustaceans or eggs can increase the risk of foodborne illness.*



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Spicy



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Vegan

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