

## NATURA RESTAURANT

We invite you to enjoy a unique sensorial experience of fresh aromas, bright colors, distinct textures and flavors intertwined with the tropical sounds of nature that surrounds us.

We stimulate all of our senses in the art of eating, generating awareness through gastronomy, supporting seasonal production and prioritizing the use of local and organic products.

We appreciate the opportunity to share with you our exciting trajectory in the culinary arts. Cooking in this paradise and organically growing our own herbs, fruits and vegetables just meters away from the sea we are able to generate unique flavors in the creation of sustainable recipes every day. We are passionate about our creative cuisine, transmitting love through food.

We hope you enjoy this experience as much as we do.

Welcome to Natura



## STARTERS

<b>Seafood Bruschetta</b> A mix of seasonal seafood with caramelized spicy chili pepper on homemade garlic breads	RD \$720
<b>Tuna Tartare</b> Tuna chunks marinated in ginger, sesame and soy sauce, served with arugula from our garden	RD \$580
<b>Mushroom Tartare (VG/GF)</b> Mushrooms drizzled in truffle oil with spinach, toasted almonds and raisins, smoked eggplant cream and sweet potato chips	RD \$450
<b>Indian Meatballs (GF)</b> Beef meatballs spiced with Hindi flavors and toasted Cajun nuts, served with a mint, lemon and yogurt sauce and plantain chips	RD \$560
<b>Fresh Parm (V/GF)</b> Baked eggplant gratin with homemade tomato sauce, mozzarella and parmesan cheese on a bed of arugula from our garden	RD \$450
<b>Green Cebiche (GF)</b> Mahi-Mahi marinated in 'leche de tigre', lemon zest, mint, chives, green peppers, pumpkin seeds, green apple and plantain chips	RD \$580
<b>Tuna Tataki (GF)</b> Seared tuna with a side of avocado* on a layer of spicy wakame	RD \$680
<b>Cold Cucumber Soup (VG/GF)</b> Coconut milk, almonds and a hint of ginger	RD \$450

## SALADS

<b>Rainbow Salad (VG/GF)</b> Raw vegetables, fresh garden greens and seeds with a lime, honey, garlic and coriander dressing	RD \$490
<b>Wakame Salad (VG/GF)</b> Nori cone with wakame and quinoa in a sesame, lemon, and coriander dressing served with crispy linseed. Shrimp optional:	RD \$550 RD \$780

\* seasonal

V: vegan

VG: vegetarian

GF: gluten free

*18% tax and 10% legal service included*

## MORE SALADS

**Crispy Chicken Salad (GF) Garden** mixed greens, olives, crispy apple, celery and walnuts, topped with coconut breaded chicken and a ginger mint dressing RD \$570

**Mediterranean Salad (V/GF)** Grilled vegetables on a bed of fresh garden greens with rosemary and feta cheese in a honey, lemon, and Dijon mustard dressing RD \$550

## PASTAS & RISOTTOS

**Pinky (VG/GF)** Beetroot and basil risotto with creamy Gorgonzola RD \$690

**Mahi–Mahi Risotto (GF)** Mint risotto topped with a Mahi–Mahi fillet in a ginger and orange reduction RD \$740

**Linguine Bisque** Linguine served in a seafood bisque with cherry tomatoes and fresh basil topped with shrimp RD \$790

**Straccetti Nancy** Homemade pasta served with a classic Ossobuco stew in tomato sauce, topped with gremolata (garlic, lemon zest and parsley) RD \$650

**Gold Gnocchi** Homemade potato gnocchi tossed in a creamy saffron and white wine sauce with Italian sausage RD \$650

## LAND & SEA

**Natura Tuna (GF)** Tuna filet in our signature pistachio sauce with pink pepper oil, served with broccoli and browned garlic purée RD \$920

**Floral Mahi–Mahi** Mahi–Mahi filet, sweet passion fruit and bell pepper sauce, served with a zesty spinach and onion muffin and a side of garden greens RD \$740

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## LAND & SEA

<b>Symphony (GF)</b> An assortment of grilled fish and seafood served over fresh garden greens	RD \$1,100
<b>Malbec (GF)</b> Grilled Angus filet in Malbec wine and shallot sauce, served with potato gratin and wild arugula leaves	RD \$1,400
<b>Grilled Steak (GF)</b> Grilled skirt steak with two sauces: one with smoked Andean chili pepper (merkén) and black pepper, the other with green bell pepper, lemon, garlic and coriander. Fried yucca chunks tossed in garlic and parsley	RD \$800
<b>Glazed Pork (GF)</b> Pork loin and its crispy speck with ginger, honey, garlic and rosemary, side of sweet potato purée and a green apple, cinnamon and gin quenelle	RD \$750
<b>Chicken Florentine (GF)</b> Chicken breast stuffed with spinach and Gorgonzola, a side of lentil and coconut purée	RD \$700

## VEGAN SPECIALTIES

<b>Raw Zoodles (VG/GF)</b> Raw zucchini noodles with our garden herb pesto, orange zest, cranberries and caramelized almonds	RD \$650
<b>Caribbean Curry (VG/GF)</b> Soft spicy yellow curry with coconut milk, sautéed vegetables, yucca and a splash of rum, topped with fresh coriander and a side of Jasmine rice with roasted cashews	RD \$740

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## DESSERTS

<b>Chocolate Volcano (VG)</b> Dark Dominican chocolate fondant with a molten lava center served with homemade vanilla and saffron ice cream	RD \$550
<b>Raw Tart (VG/GF)</b> 100% chocolate, cacao butter, avocado* and banana filling with an almond, raisin, orange and coconut oil base	RD \$520
<b>Crème Brûlée (V/GF)</b> our version made with pumpkin and coconut	RD \$450
<b>Lemon Pie (VG)</b> comes to you isolated in its three parts: lemon parfait quenelle, almond crumble and meringue	RD \$450
<b>Ice Creams &amp; Sorbets</b> Homemade, ask for today's flavor!	RD \$280

ENJOY!

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