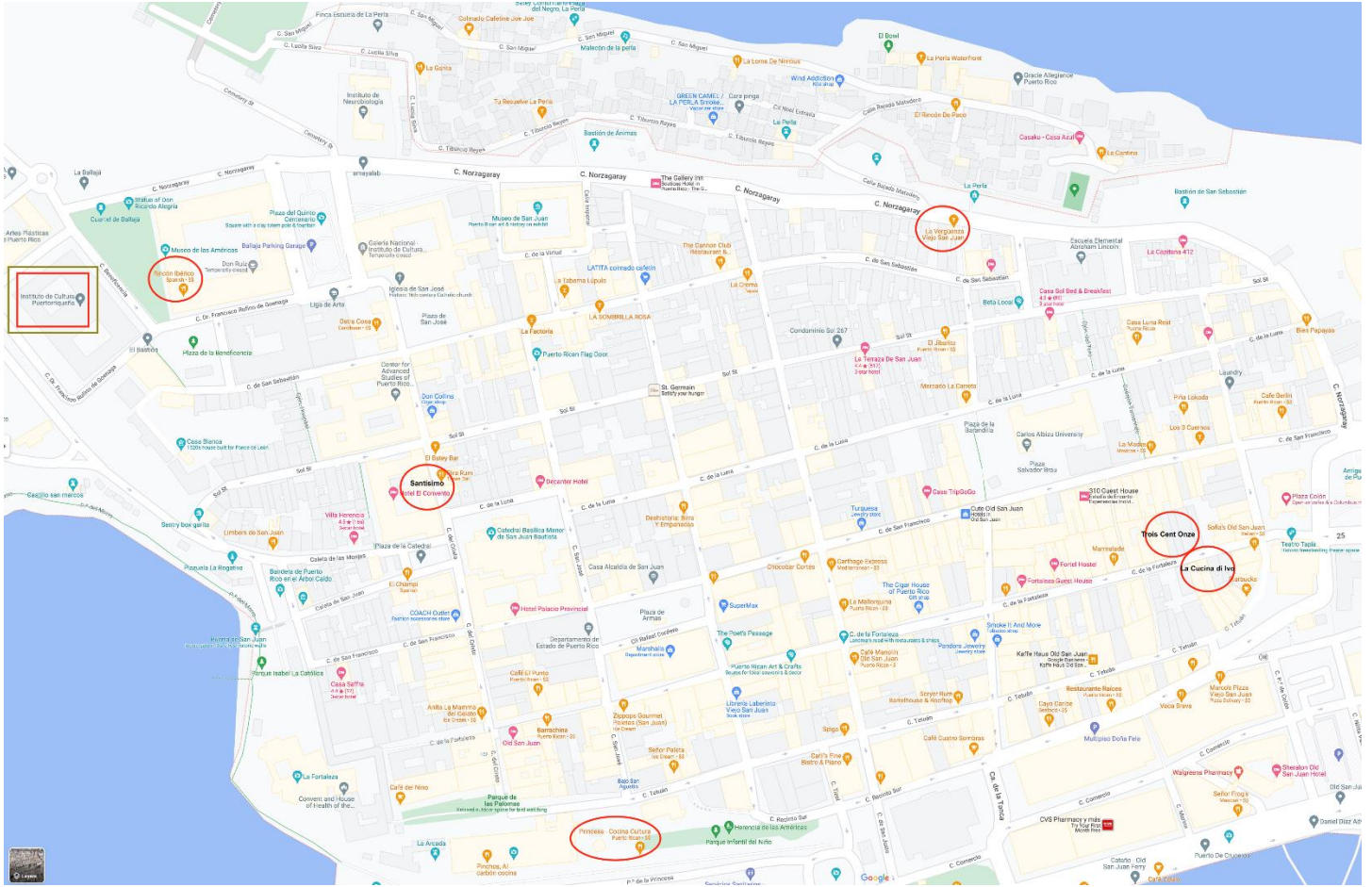


Vegetarian and vegan options can be accommodated by request, at all restaurants.



Princesa Cocina Cultura – No additional reservations available.

classic Puerto Rican dishes with a modern flair
maximum 24 people in a private dining room
\$75 per person includes taxes, 20% gratuity and:

Welcome drink (*select one*)

White grapefruit sangria, El Bembé (Don Q Passion Fruit rum, Aperol, Sprinter Zero, Passion Fruit pulp, Cava

Appetizers

Assorted trays (corn sticks, guava turnovers, mini alcapurrias, mini chicken turnovers, yautía fritters, and fresh fish "escabeche")

Soup or Salad (*select one*)

Plantain soup
Creamy root vegetable soup
Plantain and pigeon beans soup
Fresh cheese, watercress and heirloom tomatoes salad
"Nuestra Cultura" salad (spinach, cherry tomatoes, onions, fresh cheese, vinaigrette)
Beans salad

Main course served with sauté fresh vegetables (*select one*)

Chicken breast stuffed with yuca mash, guava and rum glaze
Fresh fish fillet with local sweet peppers sauce
Local smoked pork meat
Pork loin with herbs mojo

Side (*select one*)

"Princesa" rice (onions, tri-color peppers, ham, bacon, sweet plantains)
Onion rice
Mamposteo rice
Rice with pigeon beans
Root vegetable mash

Dessert (*select one*)

Flan (cheese, vainilla or coconut)
Fresh cheese and candied papaya
Tres Leches

Unlimited drinks include sodas, water and virgin piña colada.

~~La Vergüenza, Puerto Rican Chinchorro~~ -- No additional reservations available.

~~a cozy and fun rooftop restaurant and sports bar in the heart of Old San Juan
serving homemade drinks and local cuisine
maximum 24 people with rooftop seating and ocean view
\$51 per person includes taxes, 20% gratuity and:~~

Welcome Drink

Sangria

Appetizers

~~Assorted trays (mini empanadillas, fried fresh cheese, corn sticks, chicharrones de pollo, fried pork meat, yuca frita, chicharrones de pescado, chicken wings)~~

Main course (select one)

~~Stuffed Skirt Steak Mofongo~~

~~Chicken breast on creole sauce with Mamposteao rice~~

~~Mahi Mahi on garlic sauce with Root Vegetables mash~~

Dessert

~~Cheese flan~~

Santísimo

*contemporary cuisine from an open-plan kitchen
focusing on quality ingredients grilled over charcoal fire*
a maximum of 30 people for terrace seating
\$91 per person includes taxes, 20% gratuity and:

Welcome drink

Sangría (white or red)

First course

Mini empanadas

Goat cheese salad

Ceviche

Second course (*select one*)

Roasted chicken with garlic potatoes in gravy

Pan fried Snapper filet with pumpkin and carrot mash

Braised Lamb shank with white bean risotto

Polenta (vegetables, bok choy, baby carrots and zucchini)

Third course (*select one*)

Flan of the day

Crème brûlée

One soda included per person

Rincón Ibérico

Spanish tapas

maximum 10 people with outdoor seating
in the interior courtyard of the Cuartel de Ballajá
\$80 per person includes taxes, 20% gratuity and:

Welcome drink *(select one)*

Glass of wine (red or white)

Glass of Cava

Mojito

Sangría

Tapas *(select one)*

Croquettes (Cod Fish, Manchego cheese, Serrano ham or Spinach *(v)*)

Montaditos (Iberic ham, Manchego cheese and Fig jam)

Shrimps in creamy garlic or lemon sauce

Chorizo in wine sauce

Pesto stuffed Portobello *(v)*

Soup or Salad *(select one)*

Fabada Asturiana (bean stew)

Shrimp bisque

Watercress, Red Potatoes and Artichoke soup *(v)*

Rincón Ibérico salad - organic baby greens, berries, walnuts, cherry tomatoes and passion fruit
balsamic vinaigrette *(v)* (goat cheese optional)

Main course *(select one)*

Paella (Seafood, Meat or Vegetarian *(v)*) with breadfruit fritters

Lamb chops with minty chimichurri

NY Steak with Bourbon & Fig glaze, drizzled with Goat Cheese sauce

Salmon or Mahi Mahi fillet with Manchego cheese sauce (choice of mashed root vegetables or
cassava mofongo)

Eggplant and Tofu fillets in Mojo Isleño (choice of mashed root vegetables or cassava
mofongo)

Trois Cent Onze

an intimate eatery featuring elevated French cuisine in a dimly lit atmosphere

maximum of 15 people

\$93 per person includes taxes, 20% gratuity and:

Appetizer (*select one*)

Soup of the day

Escargot, parsley garlic butter sauce and toast

Mesclun Salad, with cherry tomatoes, goat cheese, homemade croutons and house dill vinaigrette

Main course (*select one*)

Risotto Forestiere (Shiitake and Portobello mushrooms, aged Parmesan cheese and roasted walnuts)

Beef Bourguignon (wild mushrooms, pearl onions, rainbow carrots, bacon, garlic with red wine broth, a side of fennel)

Salmon steak (citrus, Beurre Blanc and grilled asparagus with pickled fennel)

Dessert (*select one*)

Warm thin crust apple tart, with apricot glaze, almond paste and vanilla ice cream

Sorbet of the day

Dark chocolate mousse perfumed with Barrilito rum

La Cucina di Ivo

family-run, traditional, flavorful and aromatic Italian cuisine

maximum 10 people

\$107 per person includes taxes, 20% gratuity and:

Appetizers

Caprese di buffala

and

Fried Raviolis with cheese stuffing, over a bed of truffle pink sauce

First course (*select one*)

Penne Amatriciana (red sauce, pancetta, onions and red pepper)

Farfalle Ivo (white sauce with peas, mushrooms and prosciutto)

Second course (*select one*)

Chicken in wine sauce

Garlic shrimps