

Dinner

DAILY
6:00 PM – 9:30 PM

From the kitchen of Copamarina Beach Resort and Spa

COCKTAILS

Ask about our Signature Cocktails.
Full bar available.

Copa Sunset \$10
Vodka, lime juice, watermelon, passion fruit

Piña Colada \$10
Rum, pineapple juice, coconut milk

Long Island Iced Tea \$10
Vodka, Gin, Rum, Tequila, Triple Sec,
orange juice, coke

Margarita \$10
Tequila, Triple Sec, sour mix, lime juice, salt

STARTERS

Sopa del Día \$5
Homemade soup of the day

Pastelillos de Maíz con Bacalao \$12
Corn turnover filled with salted cod

Ravioli de Calabacín \$12
Zucchini ravioli filled with spinach and goat
cheese

Portobello de Langosta \$15
Portobello mushroom filled with local Caribbean
lobster, served in a truffle cream

Sashimi de Capitán Fresco \$13
Hog fish sashimi served with avocado, grapefruit,
mango, cucumber and togarashi

MAINS

Mofongo de Viandas \$26
Homemade smashed plantain filled with fresh
Grouper in a lemon and garlic sauce

Pasta del Día \$24
Pasta of the day with freshly sliced prosciutto
prepared in two ways, mushrooms and cherry
tomatoes in a light butter and cream sauce

Churrasco con Arroz Mampostea'o \$25
Grilled skirt steak topped with our homemade
chimichurri, served with chef's special
"Mampostea'o" rice

Filet Mignon \$39
Beef tenderloin in red wine sauce, served with
black truffle risotto

Chuletas de Cordero \$34
Pan seared lamb chops seasoned with Z'atar,
served with Yukon potatoes

Pesca del Dia MP
Fresh catch of the day

Langosta Caribeña MP
Fresh Caribbean Lobster

BEERS

Ask about our Craft Beer selection

Magna \$4.5

Medalla Bottle \$4

Michelob Ultra \$5

Corona Extra \$5

Modelo \$6

Heineken \$5

Heineken Draft \$6

Boqueron Crash Boat IPA \$7

Boqueron Blonde \$7

WINES

Sycamore Lane, Chardonnay or Merlot \$7

SALADS

Ensalada Caprese \$14
Fresh mozzarella, arugula and vine ripe tomatoes

Ensalada de Espinaca \$14
Fresh spinach, blue cheese, bacon, walnuts and
dried cranberries in a honey-mustard dressing

Ensalada de Quinoa \$18
Quinoa, lentils, broccoli, carrots, chives and
currants in a pomegranate-curry dressing

Ensalada Mesclun \$12
Baby greens, cherry tomatoes, grapefruit,
avocado and shredded coconut in a citrus
vinaigrette

Add to any of the above:

Chicken \$6 | Beef \$10 | Shrimp \$12

SANDWICHES

Luca's Burger \$18
Homemade beef patty with smoked applewood
bacon, Asiago cheese, caramelized onions and
a farm raised fried egg, topped with homemade
sweet pepper-mayo sauce, served with fries

Grilled Chicken Sandwich \$17
Grilled chicken breast on a Hoagie roll with
applewood bacon, tomato, spinach,
caramelized mushrooms and cheddar cheese,
with a homemade sweet pepper-mayo sauce,
served with truffle fries

SIDES

Arroz Mampostea'o \$8
Chef's special rice and beans

Mofongo
Smashed Plantain

Batata Dulce
Sweet Potato

Risotto
Homemade Risotto

Papas Fritas
French Fries

Papas de Trufa \$9
Truffle Fries

Farm to Table By Executive Chef Fernando Nieves