



**Nicolas de Ovando landed on this island of Santo Domingo in 1502, laying out streets, plazas and blocks.**

**This led to the creation of this majestic property with Andalusian late Gothic architecture.**

**The conquest of these lands brought an exchange of products that fused scents and flavors, which we know today.**

**That is why our menu, crafted by Chef Manuel Arias, creates stories and experiences through this heritage. Discover those authentic flavors and share special moments with us.**



# MENU

## APPETIZER

<b>TRADITIONAL CROQUETTES</b> Stuffed with stewed goat, chicken and Serrano ham	<b>RD\$ 320</b>
<b>DOMINICAN CATIVIAS</b> Stuffed with eggplant, leaf cheese, chicken and cilantro sauce	<b>RD\$ 325</b>
<b>HOMEMADE SAUSAGES</b> Pork and vegetable sausages, served with BBQ sauce and tostones	<b>RD\$ 585</b>
<b>SAMPLER DE CEVICHES CARIBEÑOS</b> Three portions of our traditional ceviches: fish, shrimp, and octopus, served with chips	<b>RD\$ 550</b>
<b>RED TUNA TARTAR</b>  Fresh tuna, avocado and citrus dressing	<b>RD\$ 475</b>
<b>CHEESE AND COLD CUTS PLATTER   2 persons</b> Serrano ham, genoa salami, cured loin, goat cheese, blue cheese, manchego, and crispy yuca crackers	<b>RD\$ 895</b>
<b>DOMINICAN APPETIZERS “1502”   4 persons</b> Fried Chicken bites, grilled beef, assorted cativias, croquette, fish fingers and tostones	<b>RD\$ 1,750</b>
<b>TACOS TRILOGY</b> Shrimp, fish and pork chicharron, pico de gallo, guacamole, pickled cabagge and tortilla flour	<b>RD\$ 690</b>
<b>TYPICAL MOFONGO</b> Fried plantains, sancocho broth and longaniza dust	
Chicken or pork	<b>RD\$ 625</b>
Shrimp	<b>RD\$ 750</b>

## SOUPS AND SALADS

<b>AVOCADO AND SHRIMP SALAD</b> Mixed lettuce, tomato, onion, peppers and orange dressing	<b>RD\$ 695</b>
<b>PUMPKIN CREAM SOUP</b>  Goat cheese and crutons	<b>RD\$ 350</b>
<b>TROPICAL PASSION SALAD</b>  Fresh lettuce, tropical fruits, avocado and passion fruit dressing	<b>RD\$ 400</b>
<b>CESAR SALAD</b> Crispy lettuce leaves, home made cesar dressing, parmesan cheese and bacon bits	
Chicken	<b>RD\$ 430</b>
Churrasco	<b>RD\$ 500</b>
Shrimp	<b>RD\$ 530</b>

PRICES IN DOMINICAN PESOS | TAXES NOT INCLUDED (28%)



## RICES

<b>PORCINI MUSHROOM RISOTTO</b> 	<b>RD\$ 780</b>
Parmesan cheese crust and parsley	
<b>CREAMY RICE WITH SHRIMPS AND PIGEON PEAS</b>	<b>RD\$ 835</b>
Vegetables and ripe plantains	
<b>“ASOPAO” CREOLE SEA FOOD RICE POTTAGE</b> 	<b>RD\$ 575</b>
Vegetables, rice and fish fumet	
<b>SEAFOOD PAELLA   2 PERSONS   40-45 TIME</b> 	<b>RD\$ 1,190</b>
Traditional recipe with rice, saffron, and vegetables	
Shrimp, mussels, calamari and fish	
Beef, chicken, pork and pork rinds	

## PASTA

<b>PASTA OF YOUR CHOICE</b>	<b>RD\$ 500</b>
Bolognesa or Pesto	
Alfredo, Pomodoro, Aglio & Oli and Burro	<b>RD\$ 450</b>

**\*ask for our pasta selection, included GF**

<b>TROPICAL LINGUINNI</b>	<b>RD\$ 850</b>
Shrimps, tomato casse, coriander and mushroom	
<b>SPINACH &amp; RICOTTA CHEESE RAVIOLI</b>	<b>RD\$ 550</b>
Covered in bechamel sauce, cashew and parmesan cheese	
<b>CANELON “1502”</b> 	<b>RD\$ 470</b>
Fresh pasta, filled with roasted vegetables, pomodoro sauce and cheese gratin	

## BURGERS AND SANDWICHES

<b>HODELPA BURGER 8oz</b>	<b>RD\$ 800</b>
Angus beef Burger, mushroom sauce, caramelized onions and Emmental cheese	
<b>CHEESEBERGUER ANGUS 8oz</b>	<b>RD\$ 800</b>
Angus beef Burger, lettuce, tomato and cheddar cheese	
<b>CLUB SANDWICH</b>	<b>RD\$ 400</b>
Ham, chicken salad, bacon and homemade mayonnaise	
<b>PHILLY CHESSE HODELPA</b>	<b>RD\$ 495</b>
Beef fillet, green peppers, onions, cheese and garlic mayonnaise	

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# FISH AND SEAFOOD

<b>THAI SHRIMP</b> Spicy Shrimps bisque and coconut rice	<b>RD\$ 650</b>
<b>PROVENZAL GRILLED SALMON</b>  Creamy mashed Sweet potato and garlic and lemon sauce	<b>RD\$ 895</b>
<b>BAKED COD FISH</b>  Rustic potato and mediterranean tomato sauce	<b>RD\$ 850</b>
<b>GROUPE FILLET BATATA</b>  Marinated in coconut oil, tubers pure and spiced aurora sauce	<b>RD\$ 1,200</b>
<b>CATCH OF THE DAY</b> Fried or baked, coconut sauce and rice	<b>RD\$ 1,375</b>

# MEAT AND POULTRY

<b>DOMINICAN FLAG</b> Stewed chicken, rice, beans and avocado	<b>RD\$ 490</b>
<b>CHICKEN BREAST “1502”</b>  Mushroom sauce and yuca mofongo	<b>RD\$ 695</b>
<b>HODELPA CHICKEN BREAST</b> Stuffed with goat cheese, spanish chorizo, dates and creamy mashed potato	<b>RD\$ 695</b>
<b>DOMINICAN SANCOCHO</b> White rice and avocado	<b>RD\$ 490</b>
<b>SPICY GOAT MEAT STEW</b>  Marinated in Dominican añejo rum and plantains patacon	<b>RD\$ 850</b>
<b>GRILLED ANGUS BEEF FILLET 10 OZ</b>  Red wine sauce, rustic mash potato with roasted garlic	<b>RD\$ 1,850</b>
<b>CHURRASCO (SKIRT STEAK) 10 OZ</b>  Fried yuca, crispy onions and chimichurri sauce	<b>RD\$ 1,575</b>
<b>RIBEYE 12 OZ</b>  Mamajuana demi glace and roasted corn	<b>RD\$ 2,225</b>

# GARNISH

- Baked stuffed potatoes
- White rice
- Fried plantains
- Grilled vegetables
- Grilled corn
- Waffle fries
- Cassava sticks
- Avocado
- Fried ripe plantains
- Potato wedges

**RD\$ 300**

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## DESSERTS

### DOMINICAN TRINITARIA

Sweet coconut, passion fruit marmalade and curdled milk fudge

### QUEEN'S DELIGHT



Assorted Häagen-Dazs and homemade toppings

### HODELPA COCONUT FLAN



Traditional dessert with coconut chips

### MASCARPONE CHEESECAKE

Vanilla crisp with seasonal fruit

### CHOCOLATE FORLUDES (SUGAR-FREE)

Dominican dark chocolate fondant, flourless and sugar-free

### GUAVA BLONDIES

White chocolate brownie with guava jam

**RD\$ 425**

## Passion for Details!

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