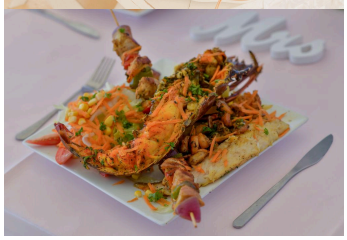
Menu

La Barcaza
event boat • punta cana

Always freshly made on board and served hot right on the spot.

VIP premium



Appetizers: A variety of *canapés* made with tuna, cheese, ham, salami, turkey, and vegetables, accompanied by assorted sauces and a tropical *fruit* cocktail.

Main Course: ~1 libra of Grilled lobster, 3-4 Caribbean shrimps, 1 piece of dorado fish filet in lemon sauce, and 2 chicken skewers.

Side Dishes: French fries, mixed green salad, and fried plantains (“tostones”).

Dessert: Pineapple flambé.

Fisherman Grill

Main Course: ~1 libra of Grilled lobster, 3-4 Caribbean shrimps, 1 piece of dorado fish filet in lemon sauce, and 2 chicken skewers.

Side Dishes: French fries, mixed green salad, and fried plantains (“tostones”).

Dessert: Pineapple flambé.

Meat Grill

Main Course: 2 chicken skewers, 2 beef skewers, and a variety of seasonal grilled vegetables in between the meat.

Side Dishes: French fries, mixed green salad, and fried plantains (“tostones”).

Dessert: Pineapple flambé.

Vegetarian Grill

Main Course: A variety of seasonal grilled vegetables.

Side Dishes: French fries, mixed green salad, and fried plantains (“tostones”).

Dessert: Pineapple flambé.

Tropical Snacks

Bisque: Creamy lobster and shrimp bisque, served with breadsticks.

Appetizers: A variety of *canapés* made with tuna, cheese, ham, salami, turkey, and vegetables, accompanied by assorted sauces and a tropical *fruit* cocktail.

Dominican Snacks

Appetizers: A variety of *canapés* made with tuna, cheese, ham, salami, turkey, and vegetables, accompanied by assorted sauces and a tropical *fruit* cocktail.

Additional Information:

- Menus can be customized.
- All menus include the National Open Bar for 3 hours.
- Please inform us of any food allergies or intolerances.
- All menus can be served in a buffet style, too.