

VILLA ESPADA

CAP CANA · DOMINICAN REPUBLIC

YOUR CUSTOMIZABLE MENU GUIDE

Dining at Villa Espada



The great room — where your group gathers to eat, under a vaulted ceiling

Ask most families what they worry about before a Caribbean trip and it isn't the golf or the beach — it's the food. **Will the kids eat? Will my allergy be handled? Is it all unfamiliar, or can we get the things we love?** At Villa Espada the answer is simple: your private chef cooks for your group, and every menu is built around you.

Two ways to handle food, and you can mix them. Use the included private chef and pay only for groceries at cost plus a 15% service charge, with no restaurant markup (about \$50–\$75 per person, per day) — or choose an optional Palmera all-inclusive meal plan for a fixed price. The chef is included either way; the base nightly rate is always separate. Full pricing is on the last page.

Nothing here is a fixed menu. Every dish in this guide is a starting point. Tell your butler what your group likes — and what they don't — and the chef takes it from there. Authentic Dominican flavor when you want it, familiar favorites when you don't, and allergies, picky kids, vegetarian and gluten-free all handled.

A Taste of the Dominican Republic

Order the local specialty and eat the way the island eats



Dinner on the terrace as the sun sets over Fairway 5 and the Caribbean Sea

BREAKFAST

Mangú con Los Tres Golpes — the national breakfast: mashed green plantains with sautéed red onions, fried Dominican salami, fried queso frito and eggs, with avocado.

Tropical fruit plate — mango, papaya, pineapple and passion fruit (chinola), just-cut.

Morir Soñando — the Dominican orange-and-milk cooler, plus fresh-squeezed island juices.

LUNCH

La Bandera Dominicana — the national dish: white rice, stewed red beans, and slow-braised chicken or beef, with avocado, tostones and a garden salad.

Sancocho (a specialty order) — the celebrated hearty stew of several meats and root vegetables, served with rice and avocado.

Locrio de pollo — Dominican one-pot rice and chicken, deeply seasoned.

DINNER

Fresh catch, Samaná-style — red snapper or grouper in a light coconut sauce; or grilled Caribbean lobster (a specialty order).

Mofongo — garlicky mashed fried plantain with chicharrón or shrimp.

Sides: moro de guandules (rice with pigeon peas), tostones and sweet maduros, yuca, ensalada verde.

SWEET & TO DRINK

Habichuelas con Dulce (the beloved sweet cream-of-beans dessert), tres leches, flan — and Presidente beer, Brugal & Barceló rum, and fresh tropical juices.

Planning a Dominican feast? Specialty dishes like sancocho, lobster and a whole roast pig for a group night are a specialty order — just tell your butler a day or two ahead so the chef can source the freshest ingredients at the market.

Everyday Favorites

The familiar comforts, done well — for the days you just want what you know

BREAKFAST

Eggs your way — scrambled, fried, poached, plus omelets and egg-white options to order.

Pancakes, waffles & French toast — with syrup, fresh berries and whipped cream.

Bacon, sausage & breakfast potatoes.

Avocado toast & breakfast sandwiches.

LUNCH

Burgers & cheeseburgers, hot dogs and sliders.

Grilled chicken, club & deli sandwiches, wraps and paninis.

Caesar, Cobb, Greek & garden salads.

Soups — chicken noodle, tomato and more.

DINNER

Grilled steak / churrasco, filet and ribeye.

Catch of the day, salmon & shrimp — grilled, blackened or garlic.

Roast or grilled chicken.

Surf & turf and lobster (a specialty order).

SNACKS & SHARING PLATES

Guacamole & chips, hummus, chicken wings, fries, charcuterie and fresh fruit platters — ready by the pool.

Oatmeal & Greek yogurt with granola — plus cereal for the kids.

Bagels, toast, muffins & pastries.

Fresh fruit, smoothies and fresh-pressed juices.

Barista coffee, espresso and tea.

Tacos, quesadillas & nachos.

Pasta and mac & cheese.

Rice & grain bowls with grilled chicken, steak or shrimp.

Poolside snacks — guacamole and chips, wings, fries, fresh fruit.

Pasta night — spaghetti & meatballs, penne alla vodka, Alfredo, lasagna.

Pizza night — build-your-own for the group.

BBQ & taco nights — ribs, pulled pork, fajitas and all the sides.

Sides — mashed or roasted potatoes, rice, grilled vegetables, fresh bread.

SOMETHING SWEET

Brownies, cookies, ice cream, key lime pie, cheesecake and fresh fruit with cream.

The Kids' Table

Because most kids are picky — and that's completely normal

The chef always keeps simple, kid-approved options on hand:

Chicken tenders & nuggets, mini burgers and hot dogs.

Mac & cheese and plain buttered pasta.

Cheese quesadillas & grilled cheese.

Pancakes, pizza and fresh fruit.

Rice, plain chicken, plain vegetables on request.

Whatever your child actually eats — just tell us.

If your child eats only three things, tell us the three things. We would rather stock exactly what they'll eat than guess. Snacks and favorite drinks can be waiting when you arrive.

Allergies, Special Diets & How We Customize

Send us the details before you arrive and the kitchen is ready on day one

Allergies & intolerances

Send your group's allergies and intolerances to your butler **before arrival**. The chef cooks around nut, shellfish, dairy, egg, soy and other allergies and manages cross-contact in the kitchen. The more detail you give, the better we plan — there is no such thing as too much information here.

Vegetarian

A dedicated vegetarian meal plan is available, plus everyday options: veggie pasta and grain bowls, big salads, bean and rice dishes, grilled vegetables, eggs, quesadillas and fresh fruit.

Gluten-free

Straightforward here — much of Dominican cooking is naturally gluten-free (rice, beans, plantains, yuca, grilled meats and fish, cassava-flour empanadas). Gluten-free bread and pasta are stocked on request.

How we build your week

- 1. Before arrival** — your butler collects the group's preferences, allergies, kids' likes and any special requests or celebration meals.
- 2. The chef plans** — menus and a grocery list are built around your group; specialty ingredients are sourced ahead.
- 3. During your stay** — meals flex to your plans: early golf breakfasts, children's dinners, a late night after a boat day.
- 4. Change your mind anytime** — just ask. Nothing is locked in.

The Palmera Meal & Beverage Plans

What each optional plan includes, if you want a fixed, all-inclusive food budget

MEAL PLANS — HOW THE TIERS BUILD

Breakfast is an American-style spread every day. Lunch and dinner are chef-prepared for the whole group, and the menu widens with each tier. Everyone in the villa takes the same plan (except vegetarians); plans are chosen for the whole stay.

Basic — breakfast; lunch is a salad, a main and two sides; dinner is a salad or starter, two mains, a side and dessert.

Dominican and familiar international comfort cooking: pastas, grilled meats and fish, a BBQ night, classic desserts.

Silver — Basic plus a full starters course and a wider seafood and fish range (ceviche, fried calamari, paella, seafood pasta, mahi-mahi), and the premium choose-one items below.

Gold — the widest menu: extended salads, starters, pastas and seafood, more lobster preparations, Chateaubriand and filet mignon, upscale sides (potatoes au gratin, prosciutto-wrapped asparagus) and desserts such as creme brulee and cheesecake.

Vegetarian — a dedicated plan: salad, starter, main and side from the day's menu — grain bowls, grilled-vegetable dishes, pastas, curries and Dominican rice-and-bean plates.

Premium choose-one items (Silver & Gold) — grilled lobster, salmon, churrasco or beef filet: one per three nights (e.g. twice on a six-night stay). Lobster is subject to availability and not served in breeding season, March 1 – June 30.

BEVERAGE PLANS — WHAT'S POURED

Non-alcoholic (\$18) — water, sodas, club soda, juices, milk, coffee, tea.

National open bar (\$42) — non-alcoholic plus Presidente & Heineken beer, Barceló Gran Añejo & Platinum rum, Eristoff vodka, Bermúdez gin, Dewar's White Label, mixers & tonic.

International open bar (\$72) — National plus Corona, Jimador tequila, Bombay Sapphire, Tanqueray, Black Label, Jack Daniel's, Malibu, Barceló Imperial 12-yr, Baileys, Grey Goose, Tito's.

Premium open bar (\$109) — International, the house-wine package, plus Patrón, Hendrick's, Rémy Martin VSOP, Hennessy Pure White, Zacapa rum, Belvedere.

House wine add-on (\$49) — Robert Mondavi Private Selection Chardonnay & Cabernet, a rosé, and Freixenet sparkling; combinable with any plan.

Good to know. All adults (18+) take the same beverage plan; children 17 & under are on the non-alcoholic plan. Drinks are served by the glass and bottles stay in the villa, though up to two may go along on a full-day boat excursion. Wines, champagnes and ultra-premium liquors can be added separately. Outside visitors are charged the same plan for the time they are at the villa. Because the villa includes a chef, meal plans carry no extra chef fee.

What It Costs

Optional meal plan	Meals	Full day	Half day
Breakfast	Breakfast only	\$24	—
Basic	Breakfast, lunch & dinner	\$48	\$38
Silver	Breakfast, lunch & dinner	\$72	\$58
Gold	Breakfast, lunch & dinner	\$105	\$84
Vegetarian	Salad, starter, main & side	\$54	\$44

Per person, per day; baseline for groups of six or more (4–5 add \$9/person/day, 2–3 add \$15). Children 3–12 pay \$10/day less on Basic or 50% off other plans; under 2 eat free. Beverage plans, per person/day: non-alcoholic \$18, national open bar \$42, international \$72, premium \$109, house-wine add-on \$49. Or skip the plan entirely: the chef cooks and groceries are billed at cost plus a 15% service charge, with no restaurant markup (~\$50–\$75/person/day). Because the villa includes a chef, meal plans carry no extra chef fee.

Tell us how your group likes to eat. rob@espadavilla.com · WhatsApp +1 (734) 755-6357 ·

espadavilla.com/services

Send your dates, group size, allergies and the kids' must-haves, and we'll map out the food side of your stay.

Villa Espada is a staffed private estate on Fairway 5 of Punta Espada, managed on island by Palmera Villas. It is not automatically all-inclusive; the base nightly villa rate is separate from food and beverage. The private chef's service is included in every stay; food and groceries are billed at cost plus a 15% service charge, with no restaurant markup. Sample menus are illustrative and fully customizable; specialty items are subject to seasonal availability and market sourcing. Optional meal & beverage plan pricing is provided by Palmera Villas, current as of August 30, 2026, in USD, and subject to change. © 2026 Villa Espada · espadavilla.com