

— THE BLIND —  
**BUTCHER**



A restaurant of experiences where, through the 5 senses and the 4 elements of nature, you will embark on a culinary journey with a captivating blend of flavors and a unique concept inspired by South America.



**THE BLIND BUTCHER** immerses us in the fascinating odyssey of a legendary chef initially known as “The Butcher”, a nickname he earned thanks to his exceptional skill in handling a variety of cuts of meat and creating dishes with unparalleled textures and aromas. South America in his relentless pursuit of unique flavors.

From the lush jungles of the Amazon to the ancient ruins of Machu Picchu in the Andes, his journey took him through the vast white horizons of the Salar de Uyuni, the breathtaking Iguazu Falls, the majestic fjords of Patagonia and the imposing Villarrica volcano. However, an unexpected accident in the mysterious Tierra del Fuego, archipelago (Land of Fire) plunged the chef into darkness, turning him blind.

Years later, immersed in melancholy, a shaman crossed his path and, upon hearing his anguishing story, and with ancestral wisdom, he prepared a mystical concoction to unleash a deep connection between the chef and the essential elements of the jungle. In the middle of the night, the chef felt the heat of the incandescent lava from the volcanoes flowing through his veins, while the aromas of the forest, the land and the sea merged, allowing him to touch the earth beneath his feet, hear the whispers of the rivers and perceive the scents of various ecosystems in the air. Under the starry sky, the chef awoke to a new day, and with tears in his eyes, he could once again see the sun, which greeted him between the hills of the islands and the vast ocean.

Thus, was born a unique and masterful concept that celebrates the wonder of nature in its purest form, taking us to experience the magic that only The Blind Butcher can offer. We invite you to a sensory and captivating journey, where an exciting gastronomic adventure with authentic ingredients from the Southern Cone will touch your souls and hearts. In this experience the elements and the senses intertwine, creating a deep connection between humanity and nature.

*Enjoy the journey*

# THE CHEF'S *Journey*



# WORDS FROM THE CHEF



“Our menu stands as a culinary story, where each dish is a page full of unforgettable experiences.”

## APPETIZERS

HOW TO ORDER?

Start the journey in the chapter of the appetizers: **Earth, Air & Chef Specialties.**

My recommendation is that you choose the options for sharing, ask for the best combinations or arouse your curiosity and choose two courses to start the journey.

## MAIN COURSES

HOW TO ORDER?

Each dish is a character in itself, with unique stories woven with quality ingredients and masterful culinary techniques: **Fire & Water.**

Allow us to provide you with interesting selections or choose a course based on what you wish to experience throughout the evening.

## DESSERTS

HOW TO ORDER?

A sweet epilogue, the perfect closure to the culinary journey. Its flavors will remain in your memory for a long time to come.

Sharing desserts will always be our favorite, but you can always choose from our options for a perfect closure.

## ALLERGEN LEYEND



CRUSTACEANS



GLUTEN



MILK



SHELLFISH



EGGS



FISH



GLUTEN  
FRIENDLY



SOY

# APPETIZERS

TO SHARE



FOR TASTING

## BEEF TARTARE



Loin Steak, Truffle Essence, Passion Fruit, Soy Sauce, Dijon Mustard, Cured Egg Yolk Sphere and Avocado-Apple Oil Aroma and Tapioca Crisp.

## PORK AREPA



Crumbled Glazed Suckling Pig with Mushrooms and Foie, Cooked at Low Temperature for more than 8 hours, with Onion Jam and Pineapple Chutney.

## AMAZONIA SALAD



Warm Tuber Salad with Sweet Potato Foam and Cassava Chips, Fresh Leaves, Pickle Granita and Seasonal Sprouts.

## PRIME RIBS EMPANADAS



Traditional Dough Stuffed with Smoked Prime Rib, Caramelized Onion, French Goat Cheese and Mango-Lime Chutney.



GETTING TO KNOW EACH OTHER

## CRISPY OYSTERS



With Ponzu Caviar, Hollandaise-Citrus Sauce and Sea Foam.

## CATCH OF THE DAY CEVICHE



Monkfish Ceviche, Leche de Tigre Marinade, Red Onion and Sweet Potato Textures.

## PRAWN CARPACCIO



Iodized Sauce, Lemon Air, Ikura and Picual Essence.

## RAW BAR

(2 PEOPLE)



Gillardeau Oyster, Lobster, Alaskan Crab and Jumbo Shrimp, with Signature Cocktail Sauce, Smoked Ponzu Air and Caviar Tasting.

# ESPECIALS

CHEF'S SPECIALTIES

## CRAB CAUSA ACEVICHADA



Potato, Yellow Pepper and Alaskan Crab with Homemade Mayonnaise.

## JUMBO SHRIMP ANTICUCHOS



Robata Style with Peruvian Red Pepper, Served with Corn Cream and Truffled Potato.

## BEEF NIGIRI



Fine Slices of Wagyu Beef Steak Flamed with Chimichurri and Rosemary Smoke with Oyster Sauce.

## CHAUFA & SMOKED PORK BELLY



Wok-Fried Rice with Smoked Pork Belly and Fried Plantain.

## GUNKAN SAKU TUNA



Saku Tuna, Nori, Acevichada Sauce, Tōgarashi, Ikura and Fine Leek.

## GURATAN MAKI



Crispy Shrimp Roll with Avocado, Covered with Cream Cheese and Eel Sauce.

RAW INGREDIENTS ARE CAREFULLY HANDLED; HOWEVER, THEIR INGESTION REMAINS AT THE DINER'S DISCRETION. FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, GLUTEN, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR WAITER.

# MAIN COURSES



## FROM THE SEA

### JOSPER SEA BASS

Charcoal Roasted in Banana Leaf with Mixed Vegetables and Beurre Blanc, Served with Hearts of Palm Salad, Arugula and Cherry Tomatoes.

### LOBSTER RICE & CACHAÇA

Grilled Lobster Flambéed with Cachaça, with Creamy Rice and Citrus Essence, Aromatic Herbs and Cilantro Aioli.

### GRILLED OCTOPUS

With Citrus Aroma, Finished in a Charcoal Oven, Served with Creamy Truffled Pumpkin, Light Beet Hummus and Osmotized Fruits.

### TURBOT

Creamy Mango and Smoked Fennel, Chard Stew, Passion Fruit Essence and Meunière Sauce.



## MEAT & STEAKS

### CREOLE BARBEQUE

(2 PEOPLE)

Bone-in Tenderloin Prime, Wagyu Picanha, Spicy Argentine Chorizo, Trio of Sauces, Cassava Puree au Gratin, Roasted Potato and Grilled Vegetables.

### TOMAHAWK IN MALBEC SAUCE

(2 PEOPLE)

CAB® Tomahawk Steak, Herb Butter, Malbec Reduction, Smoked Mashed Potatoes, Faux Mushroom Duxelle and Smoked Thyme.

### WAGYU BEEF TAGLIATA

Wagyu Beef Ribs 12 oz, Creamy Thyme, Apple-Mint Purée, Fresh Leaves, Coffee and Chocolate 70% Sauce, with Homemade Butter.

### THE BLIND BUTCHER BURGUR

Smoked Rib Eye Slices, Angus Burger 6 oz, Melted Gouda Cheese, Caramelized Onion, Brioche Bread, Truffled Mushroom Cream, Crispy Onion and Spiral Potato.

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# DESSERTS

THE SWEETEST PART

## GUARANI



Explosive Coffee Crumble, Passion Fruit Foam, Sablé Cookie, Intense Chocolate Ice Cream, Sea Salt and Cotton Candy.

## COTTAGE ICE CREAM & AMAZONIAN HONEY



Homemade Cottage Cheese Ice Cream, Organic Honey, Parmesan Flakes, Salt Flowers and Arbequina Aroma.

## BLACK ROCK



Chocolate 70%, Noix, Coconut and Jungle Fruits.

## ARTISANAL ICE CREAM

Inspired by traditional Italian ice cream, we make our base to combine as you wish. We offer a range of flavors and toppings for you to create the perfect ending to your adventure.

# COCKTAILS

FROM THE SHAMAN

## ROOTS

Ginger Extract, Bitter Orange Juice, Cucumber Cordial Activated Charcoal, Green Amará Mezcal Gourmet Ice Cube.

## RED DRAGON

Cold-Pressed Pineapple, Yellow Lemon Juice Passion Fruit Honey, Blue Spirulina, Pisco Coconut Ice Bowl.

## THE BLESSING

Infused with Beet, Grapefruit, Lemon, Turmeric with Nitrogen-Infused Coconut.

## AQUA VID

Valencia Orange Gin, Blend of Bitter and Sweet Orange, Homemade Passion Fruit Liqueur, Herb-infused Oil, Cocktail Clarification, Lemon Sorbet.



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# CHEF

## Rubén Vazquez



Born in the city of Madrid (*Vallecas*), with more than 20 years of experience in luxury hotels, Rubén is a highly focused, disciplined and obsessive chef with attention to detail and high-level gastronomy, forged in his first years of learning from his great mentor and teacher, his mother, and later in some of the most prestigious kitchens in Europe and from the hand of Chefs of the stature of Paco Roncero (*Casino de Madrid – El Bullí Catering*), Nacho Manzano (*London*), Paulo Airaud (*Italy*), or Martin Berasategui (*Lasarte (San Sebastián) & Lasarte (Barcelona)* before), and with whom he disembarks in the Caribbean to lead *Passion By Martin Berasategui*, where he stands out as the main protagonist and climbs to position *Gastronomic Director* in luxury hotels (*Jamaica*).

Right now, as part of the Hyatt Cap Cana family, we are fortunate to enjoy all his creativity and passion for cooking.