



calcalí
COFFEE ROASTERS

MENÚ PM

M-Sa 12:00 p.m. - 10:00 p.m.
Kitchen closes at 9:00 p.m.

S 12:00 p.m. - 9:00 p.m.
Kitchen closes at 8:00 p.m.

[@calcalicoffee](#)

[@calcaliwine](#)



calcalí

We are born from the passion and vision of the Monte Alegre family, producers for 5 generations and specialty coffee roasters. This coffee is seeded in the heights and heart of our Corrdillera Central in communities with a long coffee tradition such as Juncalito, Las Lagunas, and Cerro Prieto. The characteristics of the region such as its microclimates and soils, as well as the varieties grown and the way of processing results in a local specialty product, with great quality and unique identity.

We invite you to relax and learn about its journey from the seed to your cup.

Sowing



Coffee comes from the seed of a fruit that is roasted, but when it is not processed, Monte Alegre turns it into a plant. We select the finest and best seeds, we develop them in a nursery, and then we transplant them. In the second year, we will harvest the first fruits, but it is not until the fifth year when the plant is at its optimum development.

Process



The same day of harvest, the processing begins either by one of three methods: washed, honey, or natural. Always applying good environmental practices.

Hulling



We let the coffee sit on its parchment for a few months, so its attributes are developed. Next process is hulling, separating the husk, it's recommended that the green coffee, which is the result, gets roasted in the shortest possible time.

Harvest



Women and men from our farms collect each cherry by hand, when they are at their optimum maturity, guaranteeing quality. This contributes to the development of communities in rural area and the improvement of the quality of life of the inhabitants.

Drying



We dry the seed or fruit naturally in the sun for an average of 12 days. This slow and uniform process reduces the moisture content of 50% to 12%.

Roasting



The degree and style of roasting has a high impact on the cup. Therefore, we roast according to the profile of each type of coffee (farm, process, method of extraction, etc.) to enhance its aromas and flavors.

Brew



We prepare and serve the coffee in the method of your preference, freshly roasted so that you can taste the best of our farms.



The ingredients used come from our @MonteAlegreRD farms located in the heights of the Cordillera Central. They are harvested using sustainable, environmental practices.

Special brewing methods

TRIP TO ORIGIN

Would you like to take a trip to the farm, where everything begins? We invite you to try these artisanal preparation methods that highlight the beauty and attributes of our coffee, each in a different way.

Preparation time 8 minutes

V60



The water and coffee are filtered by gravity into a 60° conical filter, the extraction flows by drip.

Highlights the sweetness and softness in a uniform extraction.
RD\$250.00

CHEMEX



Hourglass shaped container that uses a special paper filter, removes most of the oils and sediments.

Highlights the sweetness and smoothness in a clean cup.
(1-3 pax) RD\$250.00
(4-6 pax) RD\$375.00

FRENCH PRESS



The coffee is infused in a cylindrical container with mesh filter that gently descends four minutes after its exposure to water.

Pronounced body, subtle acidity and good balance.
RD\$150.00

SIPHON



Vacuum method, with high temperature when infusing with coffee and water.

Highlights the sweetness and good balance.
RD\$295.00

AEROPRESS



The coffee is infused with hot water and filtered from a microfilter paper that is incorporated at one of its ends.

Medium body and long aftertaste.
RD\$225.00

DELTER



Injection method via a jet-seal that keeps water and coffee separated by activating the Pressure.

More controlled extraction, highlights sweetness and medium body.
RD\$225.00

COFFEE

Espresso	RD\$70.00
Doppio	RD\$115.00
Colao´	RD\$75.00
Americano	RD\$80.00
Macchiato	RD\$85.00
Cortadito	RD\$85.00
Flat White	RD\$110.00
Cappuccino	RD\$115.00

• Doble espresso 8 oz RD\$160.00
• Grande 12 oz RD\$160.00

Latte RD\$115.00

• Latte Grande RD\$160.00

Carajillo ^A RD\$160.00

Chocolate RD\$160.00

ICED BLENDED

Espresso on the rocks	RD\$85.00
Cold Brew	RD\$100.00
Nitro Cold Brew	RD\$130.00
Calcalí	RD\$150.00
Iced Latte	RD\$160.00
Iced Chocolate	RD\$165.00
Cappuccino Frozen	RD\$160.00
Affogato	RD\$175.00
Cold Brew Tonic	RD\$250.00
Carajillo Frío	RD\$220.00

COCTELERÍA DE LA CASA ^A

Coffee Mojito	RD\$195.00
Jamaica Mojito	RD\$325.00
Dominicana Libre	RD\$225.00

Mimosa

Orange RD\$250.00
• Watermelon RD\$275.00
• Grape and pomegranate RD\$250.00

Margarita Calcalí	RD\$395.00
Margarita	RD\$335.00
Lillet Spritz	RD\$450.00
Lillet on the rocks	RD\$300.00
Jamaica Spritz	RD\$350.00

MENÚ AM

M-S 12:00 p.m. - 10:00 p.m.

S 12:00 p.m. - 9:00 p.m.

ALTERNATIVE MILKS

	4 a 8 oz	12 oz
Macadamia [☼]	RD\$40.00	RD\$60.00
<small>Fresh and natural from the farm</small>		
Almond	RD\$30.00	RD\$45.00
Skim	RD\$15.00	RD\$20.00
Lactose free	RD\$15.00	RD\$20.00

ADD-ONS

Shot	RD\$60.00	Honey	RD\$25.00
espresso		Peanut	RD\$30.00
Macadamia	RD\$30.00	Butter	
Chocolate	RD\$35.00	Whipped	RD\$20.00
Nutella	RD\$50.00	Cream	
Vanilla	RD\$35.00	Macadamia	RD\$75.00
Caramel	RD\$35.00	Ice-Cream	

FRAPPÉ

Chocolate	RD\$200.00
Caramelo	RD\$200.00
Snickers	RD\$220.00
Cookies and Cream	RD\$225.00
Macadamia Breeze	RD\$230.00

OUR PLATES ARE MADE WITH THE BEST AND FRESHEST INGREDIENTS, MOSTLY PRODUCED IN OUR MONTE ALEGRE FARM.

[☼] Produced in Monte Alegre Farm

^A With Alcohol

If you suffer any type of allergies, please inform us.

*Only available per seasons

TAXES NOT INCLUDED

Tea and Infusions

Coffee pulp or cascara	RD\$85.00
Matcha [☼]	RD\$120.00
Matcha Latte	RD\$170.00
Matcha Macadamia	RD\$250.00
Gin Matcha	RD\$325.00
Dirty Iced ^A	RD\$280.00
Matcha Latte	
Golden Latte	RD\$160.00
Chai Latte	RD\$200.00
Iced Matcha Latte	RD\$185.00
Iced Golden Latte	RD\$170.00
Iced Chai Latte	RD\$200.00
Maple Latte Iced + \$10	RD\$200.00

• Coffee • Golden RD\$50.00 • Matcha RD\$75.00

Loose leaf tea RD\$105.00

• Herbal Chai • Chamomile
• Black Chai • Lady Earl
• Peach Green • Cherry Rose sencha
• Raspberry • Jamaica rooibos

JUICES AND REFRESHERS

Jamaica Flower [☼]	RD\$135.00
^A Optional	
Lulada [☼]	RD\$160.00
Orange Juice	RD\$135.00
Grape and pomegranate Juice	RD\$150.00
Strawberry Smoothie	RD\$195.00
Morir soñando	RD\$145.00
<small>Grande RD\$220.00</small>	
Passion fruit [☼]	RD\$165.00
Frozen lemonade	RD\$200.00
Lemon strawberry smoothie	RD\$215.00

BREW IT AT HOME

Monte Alegre	RD\$250.00
El Cerro	RD\$300.00
Coffee pulp	RD\$50.00
Natural process	RD\$300.00

BAKERY & POSTRES

- **Canelé** RD\$50.00
Mini traditional French cake with crispy crust. and soft center.
- **Nutella babka with hibiscus syrup** RD\$215.00
Braided brioche dough filled with nutella and white chocolate, hibiscus syrup from the farm and zest from sweet orange.
- **Carrot cake** RD\$120.00
- **Banana cake** RD\$110.00
- **Oven-Baked coconut** RD\$275.00
With macadamia ice cream, coconut flakes and lemon zest.
- **Basque Cheesecake** RD\$275.00
“Burnt” cheesecake on the outside, but soft and silky inside and macerated strawberries.
- **Lava Cake** RD\$325.00
Dulce de leche volcano, homemade granola, candied strawberries, and ice cream.
*15 minutes of preparation
- **Matcha Brownie** RD\$125.00
Gluten-free made of macadamia and almond flour.
- **Quiche Lorraine** RD\$115.00
Salty tart stuffed with egg, bacon, mozzarella and Parmesan cheese.

- **Waffles**
Classic Belgian dough, light and crunchy on the outside, soft in the inside.
Options:
•Plain •Sugar •Cinammon •Sugar and cinammo

Miel	RD\$30.00	Tocineta	RD\$50.00
Nutella	RD\$70.00	Huevo pochado o revuelto	RD\$50.00
Mantequilla de maní	RD\$40.00	Salsa Holandesa	RD\$50.00
Helado de Macadamia	RD\$65.00	Rúcula	RD\$35.00
Jamón	RD\$150.00	Sirope de maple	RD\$75.00
Serrano		Whipped cream	RD\$50.00

- **Avocado Toast** RD\$220.00
Homemade foccacia, guacamole with roasted chili peppers, arugula, cherry tomatoes and a touch of white onion.
Add ons:
• Bacon RD\$50.00
• Scrambled or Poached RD\$50.00
- **Baked egg*** RD\$400.00
Homemade baked egg in a casserole over “spicy pepperoni sauce”.
*Only available in PM menu on weekends.

EXTRAS

Tomato jam	RD\$70.00	Strawberry jam	RD\$50.00
Guacamole Roasted tomatoes hummus	RD\$70.00 RD\$165.00	Pastrami Smoked salmon	RD\$80.00 RD\$205.00

KIDS

- **Hamburguer** RD\$415.00
Beef smash, cheddar y ketchup.
- **Crispy Rice and chicken** RD\$380.00
Stir fried chicken with maple syrup and parmesan on top white rice..
- **Mac and Cheese and chicken** RD\$475.00
Switzerland cheddar and mozzarella with chicken

TO SHARE

- **Foccacia** RD\$125.00
Traditional Italian bread cold fermented for 24 hours. Cutted in squares with grated Parmesan and thyme on top.
- **Serrano croquettes** RD\$365.00
Spicy mayo, tomato jam and leek.
- **Chorizo montadito** RD\$240.00
Guava jam on home-made focaccia.
- **Smoked salmon montadito** RD\$325.00
Ricotta, honey from the farm, panko crisp and coffee on homemade focaccia.
- **Gyoza** RD\$310.00
Asian dumpling dough, filled with parmesan, mozzarella, and goat cheese topped with tomato jam.
- **Cheese and Charcuterie board** RD\$1,100.00
Parmesan and Manchego cheese, cold cuts, olives, prosciutto and tomato jam. (Para 2 pax.)
Superior board RD\$1,300.00
- **Camembert gratin** RD\$415.00
Caramelized cheese with tomato jam crumbled nuts and pear.
- **Artisan Burrata** RD\$675.00
Prosciutto, tomato jam, basil pesto and arugula.
- **Salmon Tartare** RD\$395.00
Salmon, spicy mayo and tobiko on artisan cassava with sesame.
- **Feta and Zataar dip** RD\$300.00
Made with feta and cream cheese, tomato, mint leaves, olive and pepper accompanied by slices of wheat and oatmeal.
- **Bresaola Carpaccio** RD\$325.00
Cured beef steak, superior olive oil, fig balsamic, sun-dried tomatoes, arugula and Parmesan cheese.

MEATS

- **Sterling Silver Rib Eye 14 oz *** RD\$2,150.00
SIDES:
-Truffled gnocchi + RD\$100.00
-Pesto and cilantro gnocchi with macadamia
-Porcini mushroom gnocchi + RD\$100.00
-Gourmet salad
- **Lamb ribs*** RD\$2,275.00
SIDES:
-Truffled gnocchi +RD\$100.00
-Pesto and cilantro gnocchi with macadamia
-Porcini mushroom gnocchi +RD\$100.00
-Gourmet salad
-Sauteed potatoes

If you suffer any type of allergies, please inform us.

*Only available per seasons

TAXES NOT INCLUDED

SANDWICHES, BURGERS & WRAPS

- **Pastrami & Mozzarella** RD\$275.00
Homemade foccacia, pickles and honey mustard.
- **The Classic** RD\$365.00
Homemade Brioche bread, Boar’s Head turkey ham, swiss cheese and lettuce, combined with leek cream cheese.
- **Brioche with chicken and cilantro pesto** RD\$325.00
Artisan brioche bread, grilled chicken with honey, mozzarella, bacon, arugula pesto mayonnaise and cilantro from the farm plus fresh lettuce.
- **Smash Burger** RD\$500.00
Top Round patties, caramelized onions, bacon, swiss cheese, pickle mayo, and tomato on brioche bun.
- **It’s a wrap** RD\$300.00
Chicken breast, sweet lettuce, tomato, pickled onion, cheese blend, chickpea hummus and roasted tomatoes.

PASTAS & RISOTTOS

- **Cilantro gnocchi, salmon and macadamia** RD\$695.00
Dill butter marinated salmon, artisan pasta dough, cilantro pesto with arugula, and crispy macadamia.
- **Sweet potato gnocchi** RD\$335.00
Artisanal dough based on purple sweet potato from Monte Alegre farm, compound butter, garlic and olive.
- **Pomodoro sweet potato gnocchi** RD\$395.00
Artisanal dough based on purple sweet potato from the farm, pomodoro sauce, chistorra and parmesan.
- **Pumpkin and shrimp risotto** RD\$625.00
Shrimp in lulo chutney from the farm, parmesan, roasted pumpkin and crispy sage.
- **Ossobuco Tagliatelle** RD\$465.00
Ossobuco and tomato ragout on fresh-artisanal tagliatelle with arrabiata sauce.

SALADS

- **Turkey ham, pecorino and balsamic salad** RD\$410.00
Lettuce, Boar’s Head Turkey Ham, cherry tomato, parmesan cheese, balsamic and honey dressing, pear pecorino, roasted walnuts, and a touch of pickled onion.
- **Healthy Salad Bowl** RD\$300.00
Sweet lettuce, guacamole with roasted peppers, chickpea and guava hummus, ricotta cheese with crispy panko, roasted corn, and macadamia dressing with rotisserie tomatoes.
Additional:
-Grilled salmon RD\$475.00
-Smoked salmon RD\$205.00
-Grilled chicken RD\$175.00
- **Tropical salad** RD\$535.00
Mixed lettuce and arugula, roasted pumpkin, pickled onions, feta cheese, pomegranate, shrimp and passion fruit dressing.