

ORGANIC
DOMINICAN
COFFEE

Americano **3.25** (Oat Milk 0.30)
Flat White **3.8**
Cappuccino **3.8**
Latte **3.8** / Iced **4**
Espresso **3.3**
Espresso Macchiato **3.70**
Hot Chocolate **4.5** + cream 0.30 / Iced **4.7**
Iced Americano **3.5**
Iced Mocha **4.5**
Tea (Herbal) **3**
Tea - English Breakfast **3.2**
Matcha Latte **4.2** / Iced **4.5**
Green/Matcha Tea blend **4**

DRINKS

Fresh Juice (choice of fruit) - **6**
Apple & Mango/Tropical/Pineapple/Grape
(never from concentrate) Juice - **4.5**
Coke - **2.5**
Mineral Water - **2**
Tonic Water - **1.5**
San Pellegrino (can) - **2**
San Pellegrino (sparkling water) - **3**

RED WINE

Regular / Large / Bottle
Bordeaux Chateau 2020 **5 / 8 / 30**
Casa Marrone Organic (House wine) **5 / 8 / 30**
Cantina Zaccagnini **5 / 8 / 30**
Chateau d'Escurac 16 **6 / 8 / 32**
Hautes Graves Margaux **7 / 13 / 47**
Barons De Rothschild 2019 **7 / 14 / 50**
Barbera Titouan Organic **7 / 9 / 50**
Cairanne - Famille Perrin 2021 **7 / 11 / 45**
Chateau Grand Corbin Manuel **8 / 14 / 50**
The Dead Arm **10 / 15 / 80**
Barbera d'Asti Extra Special 2012 **12 / 19 / 80**

DOMINICAN RUM

*Discover the smooth elegance of Dominican rums, renowned
for their rich, complex flavours.
Perfectly aged and masterfully crafted, each sip offers a
sophisticated balance of sweetness and spice*

R o n DOMINICANO

- BRUGAL MAESTRO RESERVA RUM
SINGLE: 15 DOUBLE: 26.99 BOTTLE: 350
- BRUGAL COLECCIÓN VISIONARIA - EDICIÓN 01 RUM
SINGLE: 14.5 DOUBLE: 21.5 BOTTLE: 290
- BRUGAL 1888 DOUBLE AGED RUM
SINGLE: 8.5 DOUBLE: 12.5 BOTTLE: 150
- RON BARCELÓ IMPERIAL ONYX RUM
SINGLE 8.5 DOUBLE 13 BOTTLE 120
- RON BARCELÓ IMPERIAL PREMIUM BLEND RUM
SINGLE 10.5 DOUBLE 14.5 BOTTLE 125
- RON BARCELO ORGANIC RUM
SINGLE 8 DOUBLE 11.5 BOTTLE 110
- BARCELÓ IMPERIAL PORTO CASK - RARE BLENDS RUM
SINGLE: 9.5 DOUBLE: 12.5 BOTTLE: 125



SIGNATURE
COCKTAILS

LA MEGA MAMi 15
PATRON TEQUILA
BRUGAL EXTRA VIEJO
PINEAPPLE/GRAPE JUICE
DEMERARA SUGAR

EL ALFA R.D 13
BRUGAL BLANCO
ORANGE/CHERRY BRANDY LIQUEUR
PASSION FRUIT/VANILLA GIN LIQUEUR
PINEAPPLE/GRAPE/TROPICAL JUICE

BOCHIñCHERO 10
BRUGAL BLANCO
ORANGE BRANDY LIQUEUR
TROPICAL JUICE

Ei FINAi 11
PASSION FRUIT/VANILLA GIN LIQUEUR
BRUGAL EXTRA VIEJO
LEMON

CIBAENO 10
BRUGAL EXTRA VIEJO
CHERRY BRANDY LIQUEUR
PINEAPPLE JUICE

WHITE WINE

Barón de Ley Blanco Semidulce - **26.99**
Chateau Marjosse 2021 - **34.99**
Organic Castello di Tassarolo 'Il
Castello' 2022 - **39.99**

SPARKLING
WINE

Mionetto Valdobbiadene Prosecco - **36**
Moet & Chandon Moet Imperial - **80**
Moet Ice Imperial - **95**
Champagne Lanson 1760 - **15**
Rimbaud Brut - **95**
Veuve clicquot - **70**

BEER

DOMINICAN BEER
Cerveza Presidente - **6.5**
MEXICAN BEER
Cerveza Modelo - **5**
Cerveza Corona - **4.5**
SPANISH BEER
Cerveza Cruzcampo - **4.5**

DOMINICAN CIGARS

La Flor Dominicana ADN 44.99
La Flor Dominicana Coronado 39.99
Principe Cigars 29.99

WE HAVE MORE THAN 20 DIFFERENT CIGARS,
PLEASE ASK A MEMBER OF STAFF

- RELICARIO RON DOMINICANO PEATED FINISH RUM
SINGLE: 7.5 DOUBLE: 12.5 BOTTLE: 165
- SECRET DISTILLERY #5 7 YEAR OLD (THAT BOUTIQUE-Y RUM COMPANY)
SINGLE 8.5 DOUBLE 13 BOTTLE 170
- KIRK & SWEENEY GRAN RESERVA SUPERIOR RUM
SINGLE 9 DOUBLE 13.99 BOTTLE 180
- RELICARIO RON
SINGLE 7 DOUBLE 10.5 BOTTLE 160
- DOMINICAN REPUBLIC 12 YEAR OLD 2011 (CASK CR007)
THE GOLDEN CASK RUM (HOUSE OF MACDUFF)
SINGLE 9.5 DOUBLE 15 BOTTLE 190

M E N U



www.tiktok.com/eldioniswestminster
www.instagram.com/eldioniswestminster
Reservations 02080507247

www.eldioniswestminster.com

ALLERGIES - PLEASE LET US KNOW PRIOR TO ORDERING

120-122 Horseferry Road London SW1P 2EF 02080507247

MAINS All our mains come with a choice of 1 chapati, pilau rice or basmati rice

- Extra Lean Lamb Mince Meatballs** - El Dionis Style meatballs/kofta, simmered in a rich, buttery and spicy sauce **18**
- Extra Lean Lamb Mince Curry** - Cooked in a fragrant & spicy sauce with a blend of aromatic spices **16**
- Organic Spinach & Chicken Breast Curry** - Creamy, spiced dish with tender chicken tikka & wilted baby spinach **15**
- Chicken Tikka Curry** - Tender pieces of chicken breast cooked in a rich masala sauce **14.5**
- Kidney Bean Curry (V)** - Cooked in a rich and flavourful tomato-based sauce **12**
- Chickpea Curry (V)** - Tender chickpeas simmered in a fragrant blend of spices & tomatoes **12**
- Tuna Fish Curry** - Tuna simmered in a rich & aromatic sauce with classic spices **13**
- Black-Eyed Bean Curry (V)** - Tender black-eyed beans in a tasty sauce with tomatoes & aromatic spices **12.5**
- Organic Aubergine Curry (V)** - A rich, savoury dish with tender aubergine in a rich tomato & spice sauce **13**
- Okra Curry (V)** - Tender okra simmered in a rich, flavourful blend of spices **12**
- Green Lentil Curry (V)** - Lentils simmered until tender and then infused with a rich blend of spices **12**

ALL OUR MEAT IS HMC HALAL

COMIDA DOMINICANA

DOMINICAN STYLE DISHES

El Dionis SANTIAGO Style Yaroa

This Yaroa is a decadent twist on the traditional Yaroa, featuring savoury extra lean lamb mince enriched with a flavourful sauce made from a mix of beans over crispy fries, this dish is crowned with a generous layer of melted cheese, offering a hearty and indulgent experience - **18**

El Dionis SANTIAGO Style Yaroa (V)

Featuring a flavourful sauce made from a mix of beans over fries, topped with cheese - **15**

El Dionis Nachos

In-house nachos - authentic tortilla chips topped with traditional guacamole, pico de gallo style salsa, re-fried beans, jalapeños, cheese and black beans, delivering a burst of flavour in every bite - **13**

Dominican Morir Sonando

A creamy, refreshing drink combining freshly squeezed Organic oranges, cold & condensed milk. It offers a smooth texture with a balance of tangy citrus and sweet creaminess, enjoyed over ice as a popular tropical treat known as "to die dreaming" in Spanish - Jug - **15.5 (Serves 4) Glass - 6**

EXTRAS

- Greek style yoghurt** - 2.5 **Authentic Greek Yoghurt 10% Fat** - 3.2
- Chapati** - 2 (butter +0.20)
- Pilau Rice** - 6
- Basmati Rice** - 4

Pakoras (V/VG) - Chickpea flour batter-coated assorted vegetables, fried until golden & crunchy In sunflower oil - **8**

Chopped salad - A vibrant mix of organic vegetables - **3.5**

In-house mint chutney - A fresh condiment offering a fresh & spicy kick to dishes - **3.5**

DESSERTS

- Belgian Waffle + In-house Organic Blueberry compote/Organic Mexican Agave/Hazelnut Spread/ Pistachio Spread** - **10**
- Authentic Greek Yoghurt 10% Fat + Chia Seeds + Organic Blueberry Compote** - **7.5**
- Stracciatella Fior Di Latte Gelato/or Mint Chocolate + 1 Hazelnut & Cocoa Wafer roll** - **7**
- Chocolate Fudge Lava Cake** - **5**
- Tiramisu** - **4.5**

BAR MENU

Pistachio Nuts - 5

Monkey Nuts- 3.5

Nachos + Salsa - 7

Chilli Coated Nuts - 4