



*Destination  
Puerto Rico*



**DMC**  
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PUERTO RICO

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# Condado | Dining Options



# Restaurants

- Sage
- RAYA
- Mario Pagan
- Cocina Abierta
- Social
- Paulina Escanes- Gourmandize
- Luisa
- Restaurant Antonio
- Ropa Vieja
- Serafina
- STK
- 1919





## Sage Steak Loft

The ultrachic Sage, located in the first level of O:live Boutique Hotel, is already proving to be one of San Juan's finest new restaurants. Chef Mario Pagan brings to Sage creative flair and energy transforming classic steakhouse fare into playful, relevant dishes. Local flavors like papaya and mango add zest to cuts, foie is served in sliders with guava ketchup, and bread comes with a pork crackling crust.

**Restaurant Description:** Steakhouse





# RAYA

Raya brings the spirit of Asia to the heart of Puerto Rico taking you into a vibrant world of fresh fusion food created by locally famous chef, Mario Pagan. Avocado chili drops, spiced adobo kurobuta ribs, wasabi grilled cheese and beet matcha ice cream cookies are some of the recipes inspired by the flavors of Thailand, Vietnam, Korea & Japan. Experience the passion of the chef in a lively atmosphere and a dramatic setting furnished with marble patterned floors in the first floor of O:LV Fifty Five, the newest luxury boutique hotel in Condado.

**Restaurant Description:** Caribbean Asian





# Mario Pagán

Mario Pagan Restaurant offers Fine dining characterized for its ambiance and fusion of native ingredients by celebrity Chef Mario Pagan who has been invited to appear on the Food Network's Next Iron Chef America Series. Chef Pagan is frequently invited by the renowned James Beard Foundation in New York City to cater functions. He describes his cuisine as Modern Caribbean by using the region's freshest ingredients.

**Restaurant Description:** International and Caribbean





# Cocina Abierta

As the restaurant's name Cocina Abierta (Open Kitchen) implies, the chef opens his doors to share his dishes through the experiences of cultures and dishes around the world. His menu changes often and offers many smaller dishes so guests can enjoy multiple flavors.

**Restaurant Description:** International





# Social

Condado's newest eatery SOCIAL is where guests come to meet and connect over fresh, authentic food and drink. The space and menu is inspired by people's desire to connect - to be SOCIAL.

The menu features locally inspired, globally influenced dishes that put a modern twist on classic Puerto Rican cuisine. Bistro-style breakfasts, refreshing oceanside dinners, unique entrees, late-night small plates - you'll always find the right dish to compliment your mood.

Located in Condado Ocean Club, an oceanfront inspired enclave. SOCIAL offers indoor and outdoor settings. Enjoy escaping views of the Atlantic and the sounds of the waves as you dine in a vibrant ambiance with youthful sophistication.

**Restaurant Description:** International and Modern Puerto Rican





# Paulina Escanes- Gourmandize

Balanced & mindful plates made with a Mexican heart and a "glocal" approach. Serving lunch & dinner paired with specialty wines, champagne & signature cocktails. Freshly baked pastries and cakes ready to eat or made to order by renowned chef Paulina Escanes. Every plate achieves an elusive, healthy-comfort balance with locally sourced ingredients.

**Restaurant Description:** International



# Luisa

Inspired in their owners, who are of Spanish origins and have been based in Puerto Rico for the last 40 years, Luisa fusions Spain with the tropical beauty that characterizes the Island.

Quality, consistency and a well-gearred team are just some of the guarantees Pancho and Luis Cueto strike to fulfill to leave all and every guest satisfied.

**Restaurant Description:** Spanish, Mediterranean and Puerto Rican



# Restaurant Antonio

It's a favorite venue for locals to celebrate and gather with family. Right in downtown Condado, it offers first class service, elegant amenities, impeccable food & beverage presentation. House specialties and delicacies include a variety of top-quality meats, fish and seafood, paella, lobster in brandy sauce, sizzling garlic prawns, and "cochinillo" (suckling pig).

**Restaurant Description:** Spanish and International



## Ropa Vieja

Where the flavors of Cuba and Puerto Rico come together to create a unique experience on your palate. Recognized for the authentic taste of their Cuban food, Ropa Vieja Grill uses the highest quality ingredients in each of their dishes.



**Restaurant Description:** Latin



# Serafina

With a strong presence in New York City, Serafina has established its brand across the globe. Serafina Restaurant is located within La Concha Resort & Hotel in the Condado area of San Juan. Founded on the principle that food should be made by hand, with care, every time, they go the extra mile to source the very best ingredients from around the world for dishes prepared by some of Boston's most celebrated chefs.

**Restaurant Description:** Italian





# STK

STK is a unique concept that artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic, fine dining experience with the superior quality of a traditional steakhouse. STK distinguishes itself by emphasizing the social experience and taking a vibe-driven approach to fine dining. The high-energy atmosphere and the sleek environment is designed to encourage guests to interact and mingle. Ultimately, STK aims to define the modern dining experience complete with incredible food, world-class service and the perfect ambiance.

**Restaurant Description:** Steakhouse





# 1919

Located at the five star property, the Condado Vanderbilt, 1919 Restaurant is passionately committed to offering the freshest organic and local ingredients, consciously sourcing materials, focusing on local, artisan, and handmade. 1919 is a vibrant, artistic, and very well orchestrated type of cuisine. In preparing the ingredients used for each dish, the intention is to bring the flavors forward without distraction, aiming to obtain clarity in taste and presentation so that the diner may fully realize the essence of the ingredients used. 1919 are firm believers of the locavore movement and have a farm and/or ocean to table focus. The menu will have a strong emphasis on fish, shellfish and locally produced vegetables.

**Restaurant Description:** International





# Old San Juan

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Dinning Options





# Restaurants

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- Fogo de Chao
- Suma
- Trois Cent Onze
- La Mallorquina
- Carli's Fine Bistro
- La Lanterna
- Princesa Cocina Cultura



# Fogo de Chao

Fogo de Chao is the leading Brazilian steakhouse specializing in fire-roasting high-quality meats since 1979 utilizing the centuries-old Southern Brazilian cooking technique of churrasco.

From our second story terrace, enjoy a cultural dining experience of discovery with stunning, unprecedented views of Condado Lagoon. Experience first-hand our elevated centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame.

**Restaurant Description:** Steakhouse





# SUMA

SUMA Mesa + Barra strives to offer the highest level in excellence, driven by their limitless curiosity and imagination.

Renowned Chef María Mercedes Grubb- delivers the perfect setting for Puerto Rican flavors to engage in vibrant dialogue with Mediterranean cuisine, resulting in a unique synergy of times and places. This joyful conversation provides for an experience that is even more than the sum of its parts.

**Restaurant Description:** Mediterranean, Puerto Rican



## Trois Cent Onze

An elegant yet tropical place, Trois Cent Onze is French for its physical address, mixing Arabic and Andalusian styles. This French restaurant consists mainly of dishes from Southern France including, onion soup gratin with gruyere cheese, roast lamb with aromatic thyme, escargots and duck foie gras with brioche bread, among others. Trois Cent Onze boasts an extensive wine selection to please just about every palate.

**Restaurant Description:** French, International, European



# La Mallorquina

La Mallorquina is the oldest restaurant in Puerto Rico, since 1848. The menu is a combination of Spanish and Puerto Rican food with a variety of small and large dishes all meant to be shared. La Mallorquina is all about tasting and sharing, creating a unique culinary experience for all guests to enjoy!

**Restaurant Description:** Spanish, Puerto Rican



## Carli's Fine Bistro

Elegantly nestled at the plaza level of the historic art deco Banco Popular building, Carli's warm and artistic vibe will charm you while you savor exotic assortments of gourmet tapas and exquisite international entrees, or sip on your favorite martini from their classic bar in the main room or under the stars with a view of the San Juan Bay from their open terrace.

**Restaurant Description:** International, Tapas



## La Lanterna

Steeped in Italian tradition, nostalgia, and beauty; this bastion of fine dining is the crowning accomplishment of chef Franco Seccarelli's culinary career. Located in the heart of Old San Juan, La Lanterna marks the grand return to the exact spot where he opened his very first restaurant in 1989.

La Lanterna is a living love letter, the culmination of a life-long cycle, and the beginning of a new delicious chapter. Within its exquisite Old San Juan Spanish colonial architecture, guests may be seated in the indoor dining room or amid the refreshing tropical foliage of the open-air patio.

**Restaurant Description:** Italian



## Princesa Cocina Cultura

The first Gastrobar of Old San Juan specializes in RUMS of Puerto Rico. Offering Puerto Rican cuisine of the 19th Century with Caribbean & International Fusions. Surrounded with history, embraced with nature where creativity and gastronomy plot with our surroundings and flavors so you can fly through time, our history and feel the pride of our people.

**Restaurant description:** Puerto Rican Cuisine







# Distrito T-Mobile

Dinning Options

# Restaurants

- La Central
- Taberna Barullo
- Sazon Cocina Criolla





# La Central

Located in the new Distrito T-Mobile complex, La Central by Chef Mario Pagán pays homage to a fundamental emblem of Puerto Rico's history: "la caña de azúcar", through the creative use of sugarcane & rum in its dishes.

Straw-woven accents & industrial metal finishes accentuate the main dining room, lit by round chandeliers that evoke a brief reminiscence of the past- quickly brought back to life by the energy of the open charcoal kitchen. Sky-high ceilings frame the prominent copper rum still in the heart of the bar, setting the tone for the restaurant's rum-forward cocktail menu.

Chef Mario Pagán's appetite for new techniques while staying true to Puerto Rico's heritage proves that an upscale cuisine combined with fire are a timeless match worthy of your palate.

**Restaurant description:** Upscale Puerto Rican Cuisine



## Barullo Taberna Española

Barullo is a gastronomic multi-space to discover the diverse Spanish cuisine. Within its various culinary areas, you will find La Barra , where you can enjoy your favorite Spritzers, Gin Tonic or a glass Albariño while you wait for your Tapas from the live-cooking station.

At the Arrocería indulge on exquisite rice dishes, paella, fideuá and more, which go along great with your favorite selection from the fresh Salad Bar. The Jamonería offers freshness and quality in every cut with a wide variety of Spanish hams and cheeses

You can't celebrate Spain's roots without an homage to wine! Wine aficionados will be amazed by the immense self-serve Vino al Grifo wall where you can pour yourself a glass and sample wines around the world.

Shapes and textures of blue and terracotta hues inspired by the Iberian Peninsula, dazzle to create a warm and cozy atmosphere. Barullo is perfect to catch up with friends, and experience the tradition of sharing with good food and fine wine.

**Restaurant Description:** Spanish





# Sazón Cocina Criolla

Sazón Cocina Criolla celebrates the flavors of the Island, providing a unique culinary experience.

Inspired by the beauty of Puerto Rico and its tropical environment, Sazón Cocina Criolla will highlight the island's authentic cuisine with a variety of flavors, local herbs, and fresh seafood.

**Restaurant description:** Authentic Puerto Rican Cuisine

# Santurce & Miramar

Dinning Options



# Restaurants

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- Santaella
- Asere
- Comedor
- Rare 125
- Ariel Restaurant





# Santaella

Steps from Santurce's Farmer's Market, 'La Placita', Chef Santaella transforms what used to be his catering workshop and a former hardware store into an architectural acclaimed space committed to offer a menu full of flavor using many local ingredients sourced fresh daily from 'La Placita'. The view of a tropical interior garden serves as the focal point of the main dining area and an abstract artistic wallpaper does the same at the bar area inspired by tropical plants. Santaella celebrates the roots of the island's comida criolla, and incorporates techniques, flavors and fusions from around the world into its food. Santaella will elevate and redefine your Puerto Rican dining experience.



**Restaurant description:** Creative International Puerto Rican Cuisine





# Asere

Asere is located since 2014 at the heart of iconic and cultural “Placita del Mercado” in Santurce, Puerto Rico. This is the most famous Farmers Market in the island and from where our chefs and bartenders search for daily goods for their menu.

The two-story building receives you in a Cuban/ Puerto Rican ambiance with a restaurant that honors Caribbean Cuisine at the first floor and a beautiful speakeasy bar at the second floor, with an exclusive terrace overlooking the “placita” and the action in the streets.

“Asere” is a Cuban slang for “my friend”, so we welcome you with this friendly greeting to taste the best of our heritage. Order from traditional Cuban dishes such as Ropa Vieja (shredded flank steak) to fresh local lobster. Amuse yourself tasting frog legs or go classic with their delicious codfish or red snapper with “boniato” (sweet potato).

**Restaurant Description:** Caribbean, Specialized in Cuban and Puerto Rican food





# Comedor

Comedor is the new hip neighborhood spot in Miramar from local restaurateur Hugo Perez. Built on local, seasonal ingredients and warm hospitality, Comedor is where casual meets chic, and where customers become regulars. Fresh, bright and unexpected flavors is what Comedor is all about; from the food and cocktail menus to the interiors. Influenced by the strong commitment to local farmers, flavors and cuisine.

**Restaurant Description:** International and Puerto Rican Cuisine



## Rare 125

Ranked as one of the "hottest" restaurants in San Juan, Rare 125 is a trendy local eatery that offers an expense variety of carefully selected meat cuts for the meat lovers. From their famous Beef Tenderloin Au Poivre, to a one of a kind wild caught salmon filet.

**Restaurant Description:** Steakhouse, Seafood, Grill



# Ariel Restaurant

Restaurante Ariel is the masterpiece of Chef Ariel Rodriguez. After years of upholding the highest standards as the Chef & owner of the legendary Augusto's Cuisine, he has created a renovated space for his culinary artistry. Join us and enjoy Chef Ariel's gastronomic creations that will delight your senses!

**Restaurant Description:** International

