



Delicious food. Spectacular view. To fit your lifestyle.

Ocean Village Deluxe

Breakfast

8 am -12 pm

AMERICAN BREAKFAST

2 fried eggs, bacon, sausages, 2 pancakes with syrup, seasonal jam, and butter.

RD\$ 720

DOMINICAN BREAKFAST:

Mangú (mashed plantains), 2 fried eggs, fried cheese, salami.

RD\$ 780

EGGS YOUR WAY WITH 3 INGREDIENTS:

2 eggs prepared to your liking with a choice of bacon, ham, cheese, tomato, onion, or corn.

RD\$ 320

FRENCH TOAST:

2 slices of bread dipped in cocoa milk and egg-coated, topped with strawberry jam and sweetened with honey

RD\$ 310

SEASONAL FRUIT PLATTER: Served with honey.

RD\$ 380

CHICKEN FINGERS:

Served with French fries, accompanied by ketchup and mayonnaise.

RD\$ 450

CLUB SANDWICH:

Classic with grilled chicken, Danish cheese, bacon, fried egg, cooked ham, lettuce, tomato, and French fries.

RD\$ 720

*Note: All our products are of high national and imported quality and Km 0. Please notify your server of any allergies or intolerances.

Taxes Included



Appetizers

PROSCIUTTO AND MANCHEGO CROQUETTES.....	RD\$ 615
Served with dehydrated olive aioli sauce.	
BEEF CARPACCIO.....	RD\$ 850
Served with arugula, Grana Padano cheese, olive oil, and lemon.	
SALMON CARPACCIO.....	RD\$ 850
With house vinaigrette, onions, capers, and Rigol champagne.	
TUNA TARTARE.....	RD\$ 850
Classic tuna tartare served with plantain chips and fresh avocado.	
HUMMUS AND PITA CHIPS.....	RD\$ 520
Authentic Arabic recipe, made with tahini and chickpeas, served with warm pita chips.	
MIXED TEMPURA.....	RD\$ 950
Shrimp, calamari, tilapia fillet, carrot, and zucchini.	

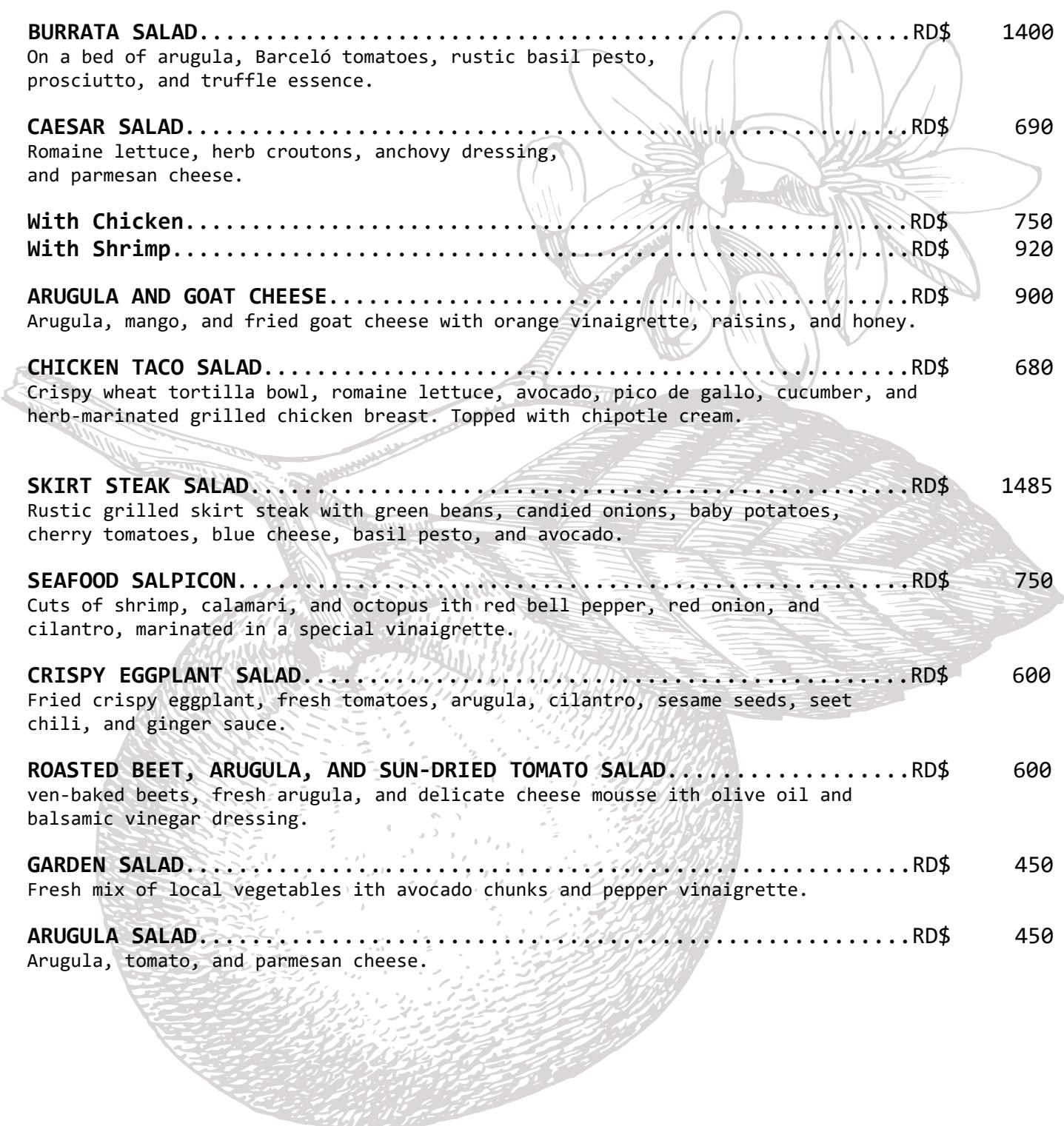
To Share

CHICKEN FINGERS.....	RD\$ 450
Served with French fries, accompanied by ketchup and mayonnaise.	
FISH FINGERS.....	RD\$ 400
Servidos con papas fritas acompañados de ketchup y mayonesa.	
CRISPY CALAMARI.....	RD\$ 780
Breaded and served with original tartar sauce.	
BEEF OR CHICKEN QUESADILLAS.....	RD\$ 750
Two wheat tortillas filled with beef or chicken and mozzarella cheese, topped with curly lettuce, pico de gallo, chipotle cream, and jalapeños.	
CHICKEN FLAUTAS.....	RD\$ 550
Three crispy corn tortillas filled with mozzarella cheese and chicken, topped with curly lettuce, mozzarella, pico de gallo, and guacamole.	
CLUB SANDWICH.....	RD\$ 720
Classic with grilled chicken, Danish cheese, bacon, fried egg, smoked ham, lettuce, tomato, and French fries	
SURF AND TURF GRILLED FESTIVAL.....	RD\$ 2500
Fried calamari, grilled shrimp, beef and chicken skewers, fish fingers, German sausages, and lemon. Served with French fries and "tostones".	

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Salads



BURRATA SALAD.....	RD\$	1400
On a bed of arugula, Barceló tomatoes, rustic basil pesto, prosciutto, and truffle essence.		
CAESAR SALAD.....	RD\$	690
Romaine lettuce, herb croutons, anchovy dressing, and parmesan cheese.		
With Chicken.....	RD\$	750
With Shrimp.....	RD\$	920
ARUGULA AND GOAT CHEESE.....	RD\$	900
Arugula, mango, and fried goat cheese with orange vinaigrette, raisins, and honey.		
CHICKEN TACO SALAD.....	RD\$	680
Crispy wheat tortilla bowl, romaine lettuce, avocado, pico de gallo, cucumber, and herb-marinated grilled chicken breast. Topped with chipotle cream.		
SKIRT STEAK SALAD.....	RD\$	1485
Rustic grilled skirt steak with green beans, candied onions, baby potatoes, cherry tomatoes, blue cheese, basil pesto, and avocado.		
SEAFOOD SALPICON.....	RD\$	750
Cuts of shrimp, calamari, and octopus with red bell pepper, red onion, and cilantro, marinated in a special vinaigrette.		
CRISPY EGGPLANT SALAD.....	RD\$	600
Fried crispy eggplant, fresh tomatoes, arugula, cilantro, sesame seeds, sweet chili, and ginger sauce.		
ROASTED BEET, ARUGULA, AND SUN-DRIED TOMATO SALAD.....	RD\$	600
oven-baked beets, fresh arugula, and delicate cheese mousse with olive oil and balsamic vinegar dressing.		
GARDEN SALAD.....	RD\$	450
Fresh mix of local vegetables with avocado chunks and pepper vinaigrette.		
ARUGULA SALAD.....	RD\$	450
Arugula, tomato, and parmesan cheese.		

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Soups

VIETNAMESE BO HOO..... RD\$ 650

Lemongrass and mixed vegetable broth with garlic, celery, and your choice of shrimp or chicken. Accompanied by lemon, ginger, and hot chili.

TOM YUM..... RD\$ 750

Octopus, calamari, shrimp, grouper fillet, coconut milk, ginger, garlic, cilantro, and tomato. Recommended with rice.

PUMPKIN CREAM..... RD\$ 450

Oven-roasted pumpkin cream with croutons and parmesan cheese.

Main Courses

LIMONCELLO OCTOPUS..... RD\$ 1600

Grilled with beans and peppers in a hot limoncello liqueur sauce.

RED SNAPPER YOUR WAY (CHILLO)..... RD\$ 1600

Prepared to your preference (fried, grilled, or baked) served with plantain chips and green salad.

SALMON COUSCOUS..... RD\$ 1700

Grilled and served over couscous with raisins and old-style honey mustard sauce.

GARLIC SHRIMP..... RD\$ 1100

Sautéed with lemon, rum, garlic, and parsley, served with artisanal plantain chips.

SHRIMP IN CURRY SAUCE..... RD\$ 1100

Shrimp cooked in white wine, served with coconut milk curry sauce and a side of rice.

PRAWNS YOUR WAY (LANGOSTINOS)..... RD\$ 1800

Prepared to your preference (grilled or baked) served with vegetables.

TATAKI DE ATÚN..... RD\$ 1500

Seared red tuna cuts with a sesame seed crust, pineapple chutney, and plantain chips.

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Main Courses

SEAFOOD CASSEROLE RD\$ 1500
Shrimp, calamari, octopus, and salmon, prepared with brandy and coconut milk.

SHRIMP ASOPAO RD\$ 1400
Prepared with champagne, grilled shrimp, green peas, lemon, and cilantro.

CONFIT PORK RIBS RD\$ 945
Cooked in "El Dueño" beer and herbs with pepperoncini and homemade BBQ sauce.

BEEF OR CHICKEN FAJITAS RD\$ 1100
Beef or chicken fillet strips sautéed with vegetables and served with warm wheat tortillas, pico de gallo, and guacamole.

MAHI-MAHI FILLET (DORADO) RD\$ 990
Grilled Mahi-Mahi served with sautéed vegetables in sweet and sour sauce, topped with plantain chips.

Chef's Grill

BEEF TENDERLOIN 10 OZ RD\$ 1350
Served with white mushroom sauce.

SKIRT STEAK (CHURRASCO) 10 OZ RD\$ 2200
Served with chimichurri sauce.

RIBEYE 12 OZ RD\$ 2200
Served with chimichurri sauce.

GRILLED OR NEAPOLITAN CHICKEN BREAST RD\$ 810
Served with vegetables and chimichurri sauce.

BURGER: RD\$ 800
Artisanal bread, beef, Danish cheese, pickles, lettuce, tomato, and caramelized onions. Served with French fries.

LAMB CHOPS RD\$ 2600
New Zealand lamb chops marinated with herbs and vegetables, mashed potatoes, served with tropical fruit chutney.

TOMAHAWK RD\$ 6900
Served with a house-style arugula salad.

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Chef's Grill

SIDES:

FRENCH FRIES.....	RD\$255
SAUTÉED POTATOES.....	RD\$255
BAKED POTATOES.....	RD\$255
MASHED POTATOES.....	RD\$255
GRILLED VEGETABLES.....	RD\$255
GREEN SALAD.....	RD\$255
TOSTONES.....	RD\$255
WHITE RICE.....	RD\$150

ASK ABOUT OUR ADDITIONAL SIDES!

Pastas and Risottos

SPAGHETTI CARBONARA.....	RD\$ 750
With bacon, white wine, heavy cream, egg, and Grana Padano cheese.	
SPAGHETTI VONGOLE.....	RD\$ 1100
Fresh clams prepared with garlic, white wine butter, and parsley.	
SPAGHETTI FRA DIAVOLO.....	RD\$ 1400
Shrimp and prawns in spicy tomato and basil sauce.	
SEAFOOD RISOTTO (FRUTTI DI MARE).....	RD\$ 1300
With white wine, shrimp, mussels, octopus, calamari, and clams.	
SKIRT STEAK RISOTTO (CHURRASCO).....	RD\$ 1420
With porcini mushrooms, skirt steak cooked to your liking, crispy bacon topping, and parmesan cheese.	
SPINACH AND SHRIMP LINGUINI ALFREDO.....	RD\$ 920
Classic Alfredo linguini with Maria's special touch, shrimp, and fresh spinach.	
4-CHEESE PENNE.....	RD\$ 710
Penne rigatti pasta in a four-cheese sauce.	
SEAFOOD SPAGHETTI (FRUTTI DI MARE).....	RD\$ 1300
Sautéed with shrimp, octopus, calamari, and garlic clams with fresh tomato and salmon.	
SHIITAKE LINGUINI.....	RD\$ 710
In shiitake mushroom sauce.	

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Pizzas

FOCACCIAS BRUSCHETTA

Pizza bread with tomatoes marinated in oregano, garlic, and olive oil.

RD\$ 350

PEPPERONI PIZZA

Pomodoro sauce, imported mozzarella, and Italian pepperoni.

RD\$ 760

HAM AND CHEESE PIZZA

Pomodoro sauce, imported mozzarella, and ham.

RD\$ 650

MAMMA MIA PIZZA

Pomodoro sauce, imported mozzarella, black olives, bell peppers, mushrooms, pepperoni, and smoked ham.

RD\$ 850

MARGHERITA PIZZA

Pomodoro sauce, imported mozzarella, and fresh basil.

RD\$ 650

HAWAIIAN PIZZA

Pomodoro sauce, imported mozzarella, cinnamon-glazed pineapple, and smoked ham.

RD\$ 720

4-CHEESE PIZZA

Imported mozzarella, blue cheese, parmesan, and Danish cheese.

RD\$ 820

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