



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

To Share

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

*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

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 ith 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, seet chili, and ginger sauce.		
ROASTED BEET, ARUGULA, AND SUN-DRIED TOMATO SALAD.....	RD\$	600
ven-baked beets, fresh arugula, and delicate cheese mousse ith olive oil and balsamic vinegar dressing.		
GARDEN SALAD.....	RD\$	450
Fresh mix of local vegetables ith avocado chunks and pepper vinaigrette.		
ARUGULA SALAD.....	RD\$	450
Arugula, tomato, and parmesan cheese.		

*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

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.

*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

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.

*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

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.	

*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

Pizzas

FOCACCIA 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

omodoro 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

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

Taxes Included