



Delicious food. Spectacular view. To fit your lifestyle.

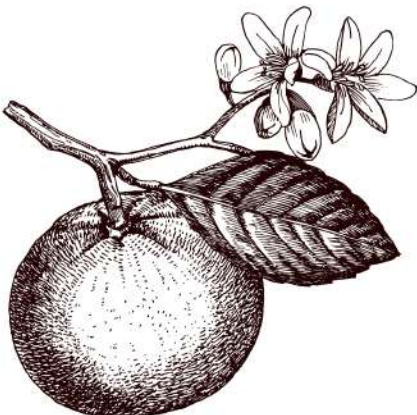
Ocean Village Deluxe

Salads

1. **GOAT CHEESE AND ARUGULA SALAD**.....RD\$ 590
Salad with fried goat cheese and arugula with mango and orange honey vinaigrette.
2. **CHURRASCO SALAD**.....RD\$ 690
Rustic salad with grilled churrasco with baby potatoes, grilled vegetables, avocado and gorgonzola cheese.
3. **QUINOA SALAD**.....RD\$ 490
Feta cheese, avocado and almonds with arugula and romaine lettuce with mango vinaigrette.
4. **WAKAME SALAD**.....RD\$ 490
Green leaves with shrimps, cucumber, avocado and mint flavored with sesame oil and seeds.

Starters

5. **SHRIMPS COCKTAIL**.....RD\$ 640
With octopus and squids in red semi spicy sauce with pineapple and mint.
6. **OCTOPUS CARPACCIO**.....RD\$ 490
Topped with arugula salad and smoked paprika oil, plantain chips and citrus passion fruit vinaigrette.
7. **BEEF CARPACCIO**.....RD\$ 490
With arugula and fresh mushrooms, with parmesan cheese and mayonnaise flavored with garlic and balsamic reduction.
8. **FRIED SQUIDS**.....RD\$ 540
With mixed lettuce and tartar sauce.
9. **TUNA TARTARE**.....RD\$ 590
Classic bluefin tuna tartare with fresh avocado.
10. **SHRIMPS WITH LEMON AND GARLIC**.....RD\$ 690
Grilled shrimps seasoned with garlic and butter.
Served with green plantain chips.
11. **SHRIMPS IN CURRY AND COCONUT**.....RD\$ 690
Sautéed shrimps in a curry and coconut milk sauce.
Served with plantain chips.



Taxes Included



Pastas & Risottos

- 12. LINGUINE ALFREDO WITH SHRIMPS AND SPINACH.....RD\$ 540**
Classic linguine Alfredo with a special Maria shrimps and spinach touch.
- 13. THAGLIATTELE MARINERA.....RD\$ 690**
Sautéed in pomodoro sauce with squids, clams, octopus and shrimps with fresh basil, served with rye bread and soft texture butter with herbs.
- 14. GREEK SPAGHETTI.....RD\$ 490**
Whole-wheat spaghetti in fresh basil pesto with feta cheese, black olives and fresh Italian arugula leaves.
- 15. FOUR CHEESE PENNE.....RD\$ 490**
Italian pasta penne rigatti in cheese sauce.
- 16. MEDITERRANEAN SHRIMPS RISOTTO.....RD\$ 540**
With sautéed zucchini, dried tomatoes, oregano, garlic, mushrooms and fresh parsley.
- 17. RISOTTO WITH MUSHROOMS, PROSCIUTTO AND CHURRASCO....RD\$ 790**
Risotto with fresh mushrooms and porcini topped with prosciutto and churrasco done of your taste.

Soups

- 18. VIETNAMESE BO HOO SOUP.....RD\$ 490**
Broth made with lemongrass and mixed vegetables, garlic, celery, shrimps or chicken, served with lemon, peppermint, ginger and spicy chili.
- 19. SALMON CREAM SOUP.....RD\$ 440**
Flavored with dill and onion served with rye bread.
- 20. PUMPKIN CREAM SOUP.....RD\$ 340**
With parmesan and herb butter.

Meat

Grilled beef cuts

- 21. RIBEYE 12 ONZ.....RD\$ 1790**
- 22. CHURRASCO 10 ONZ.....RD\$ 1190**
- 23. BEEF TENDERLOIN 10 ONZ.....RD\$ 990**

Each cut is served with a sauce and two side dishes, mushrooms or chimichurri sauce.

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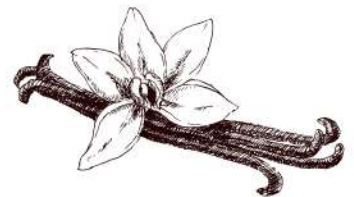
- 24. **CHILLO (PARGO) OF YOUR TASTE**.....RD\$ 990
Chillo to your preference (fried, grilled or roasted) with two side dishes.
- 25. **ANGUS HAMBURGER**.....RD\$ 590
Angus beef burger with danish cheese, pickle, lettuce, tomato, caramelized onion served with french fries.
- 26. **BEEF FAJITAS WITH WHEAT TORTILLAS**.....RD\$ 690
Beef fillet fajitas sautéed with vegetables.



Main dishes

- 27. **CHICKEN FILLET A LA NAPOLITANA**.....RD\$ 590
Grilled chicken fillet with Neapolitan sauce and grilled mozzarella cheese.
- 28. **DORADO FILLET**.....RD\$ 690
Served with sweet and sour vegetables in coconut sauce topped with crispy plantain chips.
- 29. **CANDIED OCTOPUS**.....RD\$ 640
Octopus tentacles candied in garlic, rosemary and oregano, in chimichurri sauce, served with mushy green peas and bacon.
- 30. **GRILLED LOBSTERS A LA PARMENTIER**.....RD\$ 990
Served with mushrooms and zucchini sautéed with fresh and dried tomatoes.
- 31. **THAI UDON SHRIMPS**.....RD\$ 540
Rice noodles sautéed with vegetables and baby corn in coconut and cashew sauce.
- 32. **TUNA TATAKI**.....RD\$ 990
Served with sesame seeds crisp, pineapple chutney and plantain chips.
- 33. **SALMON FILLET WITH HONEY SAUCE**.....RD\$ 890
Chilean salmon fillet glazed in honey sauce.

Dessert



- 34. **CHOCOLATE BROWNIE**.....RD\$ 290
With vanilla ice cream.
- 35. **ICED TIRAMISÚ**.....RD\$ 290
Classic coffee tiramisu.
- 36. **CHEESECAKE**.....RD\$ 290
Classic cheesecake topped with strawberry.
- 37. **PASSION FRUIT PANACOTA**.....RD\$ 290
Classic vanilla panacota with passion fruit and almonds praline.
- 38. **ICE CREAM SUNDAE**.....RD\$ 190

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