



Delicious food. Spectacular view. To fit your lifestyle.



Ocean Village Deluxe

Breakfast



1. AMERICAN BREAKFAST:

2 fried eggs, bacon, 3 sausages, 2 pancakes with syrup, seasonal jam and butter.
RD\$ 720

2. DOMINICAN BREAKFAST:

Mangú, 2 fried eggs, fried cheese, salami and bread.
RD\$ 780

3. EGGS COOKED ANY STYLE WITH 3 INGREDIENTS:

2 eggs cooked any style, bacon, ham, cheese, tomato, onion or corn.
RD\$ 320

4. CROQUET MADAME:

1 fried egg on a grilled sandwich with york ham and emmental cheese with white sauce.
RD\$ 550

5. CROQUET MONSIEUR:

Grilled sandwich with york ham and emmental cheese with white sauce.
RD\$ 520

6. COCOTTE EGGS:

2 baked eggs gratinated with ham, cheese and fine leek.
RD\$ 380

7. FRENCH TOAST:

2 slices of bread soaked in cocoa milk and topped with eggs, sweetened with honey.
RD\$ 310

8. HOMEMADE GRANOLA AND YOGURT PARFAIT

RD\$ 490

9. EGGS BENEDICT:

2 poached eggs, served on English bread with Hollandaise sauce.
RD\$ 380

10. STUFFED CROISSANT:

1 stuffed croissant with caramel or guava.
RD\$ 320

11. ASSORTED BREAD BASKET

RD\$ 250

12. COLD CUTS PLATTER:

Cured ham, pork loin, pastrami, manchego cheese, parmesan and emmental cheese. Assorted cut bread and buns.
RD\$ 950

13. PLATE OF SEASONAL FRUITS, SERVED WITH HONEY

RD\$ 380

14. BAGLE BREAD:

With avocado, spinach, smoked salmon with poached egg. Hollandese sauce.
RD\$ 580



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Taxes Included

Menu



Starters

- 1. PROSCIUTTO AND MANCHEGO CROQUETTES**.....RD\$ 615
Served with smoked olive alioli.
- 2. PATAGONIAN SQUID**.....RD\$ 790
Stuffed with wild mushrooms, pork, beef and pine nuts served with tomatina.
- 3. BEEF CARPACCIO**.....RD\$ 780
Served with wild arugula, grana padano cheese and balsamic reduction.
- 4. SALMON CARPACCIO**.....RD\$ 670
With cava vinaigrette served with citrus fruits, brunoise onions and capers.
- 5. TUNA TARTAR**.....RD\$ 790
Classic imported red tuna tartar served with plantain chips and fresh avocado.

To share

- 6. CHICKEN FINGERS**.....RD\$ 420
Served with French fries accompanied by ketchup and homemade mayonnaise.
- 7. CRISPY SQUID**.....RD\$ 780
Breaded in panko, served crispy with original tartar sauce.
- 8. OCTOPUS WITH LIMONCELLO**.....RD\$ 1050
Grilled with beans and peppers in a hot limoncello liqueur sauce.
- 9. HOMEMADE PATÉ**.....RD\$ 795
prepared organically with brandy and red fruit jam served with toasted bread.
- 10. BEEF OR CHICKEN QUESADILLAS**.....RD\$ 750
Two wheat tortillas stuffed with beef or chicken and mozzarella cheese, topped with romaine lettuce, pico de gallo, chipotle cream and jalapeños.
- 11. CHICKEN FLAUTAS**.....RD\$ 480
Three crispy corn tortillas stuffed with mozzarella cheese and chicken topped with romaine lettuce, mozzarella cheese and pico de gallo.
- 12. BEEF FAJITAS**.....RD\$ 950
Strips of beef fillet sautéed with vegetables and served with a hot wheat tortilla.

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Salads

- 13. BURRATA SALAD**.....RD\$ 890
On a bed of iceberg lettuce and organic arugula with cherry tomatoes, rustic basil pesto, prosciutto and truffle perfume with slices of homemade focaccia.
- 14. CAESAR SALAD**.....RD\$ 690
Romaine lettuce, bread croutons with fine herbs, anchovy dressing and Parmesan cheese.
with chicken.....RD\$ 750
with shrimp.....RD\$ 920
- 15. ARUGULA AND GOAT CHEESE**.....RD\$ 810
Wild arugula, mango and fried goat cheese with honey orange vinaigrette.
- 16. TACO SALAD WITH CHICKEN**.....RD\$ 680
Crispy wheat tortilla bowl, romaine lettuce, pico de gallo, cucumber and grilled chicken breast marinated in fine herbs. Seasoned with chipotle cream topping.
- 17. CHURRASCO SALAD**.....RD\$ 1350
Rustic grilled churrasco with green beans, candied onions, baby potatoes, cherry tomato, blue cheese, rustic basil pesto and avocado.
- 18. ASIAN SALAD**.....RD\$ 880
Mix of organic lettuce, bean sprouts, edamame, wakame, cashew and pumpkin seeds, sesame oil dressing and SOV pilsner beer.
with shrimp or red tuna.....RD\$ 980
- 19. WAKAME SALAD**.....RD\$ 710
Green leaves with shrimps, cucumber, avocado and mint. Flavored with sesame and seeds oil.
- 20. BIG POKE BOWL**.....RD\$ 1270
Fresh salmon, avocado, edamame, cucumber, Japanese rice and sesame seeds, tomato, wide leek and wakame. Served with soy sauce.

Soups

- 21. PUMPKIN CREAM SOUP**.....RD\$ 450
- 22. VIETNAMESE BO HOO**.....RD\$ 650
Broth made with lemongrass and mixed vegetables, garlic, celery, shrimps or chicken. Accompanied by lemon, peppermint, ginger and hot chili.



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Main dishes

- 23. BASQUE CHILLO.....RD\$ 1400**
sautéed with garlic, parsley and white wine, served with vongole and hard-boiled egg.
- 24. CHILLO TO YOUR TASTE.....RD\$ 1600**
Prepared to your preference (fried, grilled or baked) served with fried plantains and green salad.
- 25. GRILLED SEA AND LAND FESTIVAL.....RD\$ 2500**
Fried squid, garlic shrimps, beef and chicken fillet skewers, fish fingers, German sausages, pico de gallo, lemon and two sides.
- 26. GARLIC SHRIMPS.....RD\$ 1100**
Sautéed with lemon, white wine and parsley, served with artisanal plantain chips.
- 27. SALMON COUSCOUS.....RD\$ 1665**
Grilled and served over Israeli couscous with nuts and old-style honey mustard sauce.
- 28. SHRIMPS AL PERNOD.....RD\$ 1400**
Sautéed with lemon, white wine, Pernod and parsley, served with artisanal plantain chips.
- 29. PRAWNS A LA PARMENTIER AU GRATIN.....RD\$ 1800**
On a bed of sautéed vegetables with fresh and dried tomatoes.
- 30. DORADO FILLET.....RD\$ 990**
Accompanied by sautéed vegetables in sweet and sour sauce, topped with green plantain chips and Mery sauce.
- 31. TUNA TATAKI.....RD\$ 1300**
Red tuna slices round seared with crispy sesame seeds, pineapple chutney and plantain chips.

Chef's Grill



- 32. BEEF TENDERLOIN 10 OZ.....RD\$ 1450**
- 33. CHURRASCO 10 OZ.....RD\$ 1950**
- 34. RIBEYE 14 OZ.....RD\$ 2200**
- 35. CHICKEN BREAST 10 OZ GRILLED OR NEAPOLITAN.....RD\$ 810**
Imported cuts of meat, prepared on the grill, served with - Argentine chimichurri or mushroom sauce - accompanied by two side dishes of your choice:
French fries, Mashed potatoes, Grilled vegetables, Green salad, Fried plantains, White rice.

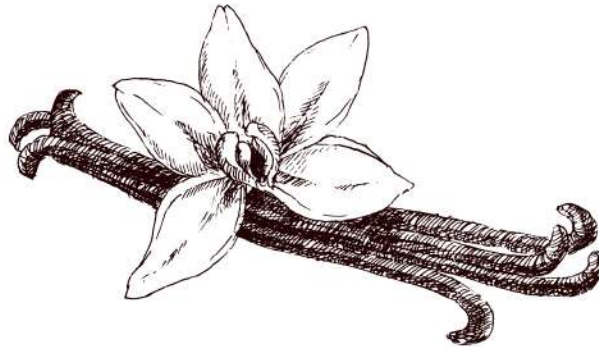
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Sandwiches and hamburguers

- 36. CLASSIC CLUB SANDWICH**.....RD\$ 720
With grilled chicken, Danish cheese, bacon, fried egg, smoked ham, lettuce, tomato and French fries.
- 37. ANGUS HAMBURGER**.....RD\$ 770
With Danish cheese, pickles, lettuce, tomato and caramelized onion. Accompanied by French fries.



Pasta and Risottos

- 38. SHRIMP AND BASIL RISOTTO**.....RD\$ 1100
Sautéed with garlic, avocado, fresh tomato sauce and Parmesan cheese.
- 39. CHURRASCO RISOTTO**.....RD\$ 1420
With fresh mushrooms, porcini mushrooms, parmesan cheese and thyme, prepared at your preference.
- 40. LINGUINE ALFREDO WITH SPINACH AND SHRIMP**.....RD\$ 920
Classic linguine Alfredo with Maria's special shrimp and fresh spinach touch.
- 41. FOUR CHESSE PENNE**.....RD\$ 710
Italian pasta penne rigatti in cheese sauce.
- 42. SPAGUETTI FRUTTI DI MARE**.....RD\$ 990
Sautéed with shrimp, octopus, squid and garlic clams with fresh tomato.

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Pizzas

- 43.FOCACCIA BRUSCHETTA.....RD\$ 350**
Pizza bread with tomatoes marinated in oregano and balsamic reduction.
- 44.PEPERONI PIZZA.....RD\$ 580**
Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.
- 45.HAM AND CHEESE PIZZA.....RD\$ 500**
Pomodoro sauce, imported mozzarella cheese and smoked ham.
- 46.MAMMA MIA PIZZA.....RD\$ 650**
Pomodoro sauce, imported mozzarella cheese, black olives, bell peppers, mushrooms, pepperoni and smoked ham.
- 47.ITALIAN MARGARITA.....RD\$ 480**
Pomodoro sauce, imported mozzarella cheese and fresh basil.
- 48.VEGGI PIZZA.....RD\$ 580**
Pomodoro sauce, imported mozzarella cheese, eggplant, zucchini, red bell pepper and mushrooms.
- 49.HAWAIIAN PIZZA.....RD\$ 550**
Pomodoro sauce, imported mozzarella cheese, pineapple glazed with cinnamon and smoked ham.
- 50.PIZZA 4 CHEESES.....RD\$ 620**
Imported mozzarella cheese, blue cheese, parmesan and danish cheese.

Desserts



- 51.PISTACHIO ECLAIR.....RD\$ 510**
Delicious pastries typical of French pastries made with choux pastry and filled with pistachio cream.
- 52.PAVLOVA CAKE.....RD\$ 510**
Dessert made with meringue. It is a crispy cake, very creamy outside and light inside with berries.
- 53.GÂTEAU FONDANT AU CHOCOLAT.....RD\$ 510**
Coulant, fondant or volcano. It is presented as a small chocolate cake with hot melted chocolate inside.
- 54.CHOCOLATE BROWNIE.....RD\$ 420**
With vanilla ice cream.
- 55.CHEESE CAKE.....RD\$ 420**
Classic recipe with strawberry topping.
- 56.PASSION FRUIT PANNA COTTA.....RD\$ 420**
Flavored with vanilla and served with almond praline and passion fruit coulis.

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Asian Market

- PORK GYOSAS**.....RD\$ 550
Crispy dumplings, served with homemade hoisin sauce.
- SPICY TUNA TARTAR**.....RD\$ 775
Served with avocado, pico de gallo and yucca chips.
- NIPPON CEVICHE**.....RD\$ 680
Prepared in Japanese huancaína with red onion, cilantro and lemon.

Makis



- TRICOLOR QUINOA ROLL**.....RD\$ 780
Filled with salmon marinated in yuzu ponzu with toasted quinoa.
- TEKA MAKI ROLL**.....RD\$ 680
With tuna tartar spiced in Japanese spices and furikake.
- TIGER'S MILK ROLL**.....RD\$ 800
King crab in spicy tobico mayo and shrimp tempura.
- SALMON RICELESS**.....RD\$ 990
Stuffed with King crab, shrimp, avocado and eel sauce.
- ZEBRA ROLL**.....RD\$ 610
Bicolor rice stuffed with tempura shrimp and spicy tuna tartar.

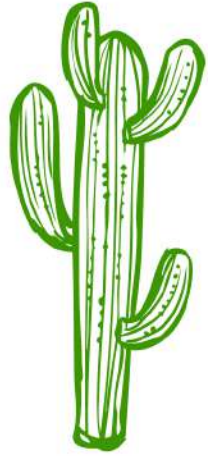
Desserts



- WIND FRITTERS WITH NUTELLA AND YOGURT SAUCE**.....RD\$ 450

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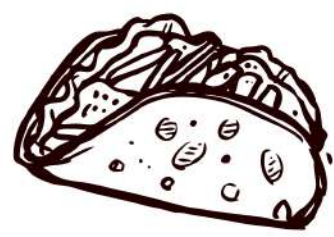
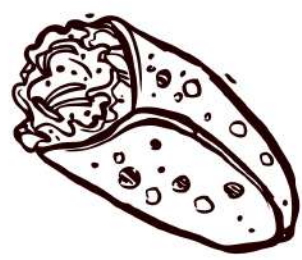
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Mexican Tex - Mex



- NACHOS TEX MEX.....RD\$ 980**
Served with chicken tinga, pico de gallo, guacamole, sour cream, grated mozzarella and cheddar cheese.
- GREEN BURRITO.....RD\$ 910**
Stuffed with chili with meat, green rice, pepper Jack cheese, served with chipotle sauce.
- BEEF TACOS.....RD\$ 720**
Stuffed with beef tinga, beans, mozzarella cheese, lettuce and Mexican sauce.
- MEXICAN TORTILLAS SOUP.....RD\$ 700**
Made from natural corn and tomatoes, served with shredded chicken,avocado, cilantro and tortilla chips.
- CHICHARRON AND GUACAMOLE.....RD\$ 680**
Crispy, marinated in chili de arbol and served with yucca chips.
- BREAD BASKET.....RD\$ 280**
Seed bread and chicharrón bread.



Desserts

- RED VELVET VOLCANO FILLED WITH MARSHMALLOW.....RD\$ 520**
- MEXICAN CHOCOLATE BONBONS FILLED WITH FRUITS.....RD\$ 550**

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Natural Juices

Passion fruit.....	RD\$ 150
Strawberry.....	RD\$ 180
Lemonade.....	RD\$ 150
Lemonade with mint and ginger honey (Frozen)	RD\$ 220
Carrot juice.....	RD\$ 150
Pineapple juice.....	RD\$ 150

Smoothies & Milkshakes

Green smoothie.....	RD\$ 240
Yogurt + avocado + coconut + ginger + banana + spinach	
Red smoothie.....	RD\$ 240
Yogurt + strawberry + banana + oatmeal + basil	
Mamey Smoothie.....	RD\$ 240
Yogurt + carrot + papaya + coconut + lemon	
Oreo mikshake.....	RD\$ 390
Chocolate ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream	
Cookies & Cream milkshake.....	RD\$ 390
Vanilla ice cream + Oreo cookies + whole milk + chocolate syrup + whipped cream	

Coffee & Tea

Iced tea.....	RD\$ 150
Espresso.....	RD\$ 100
Double Espresso.....	RD\$ 190
Capucchino.....	RD\$ 180
Mocaccino.....	RD\$ 180
Frapuccino.....	RD\$ 390
Espresso with spiced honey and rum.....	RD\$ 190
María coffee.....	RD\$ 190
Aged rum + condensed milk + espresso coffee + milk foam	
Irish coffee.....	RD\$ 500

Water & Soft drinks

Water Dasani.....	RD\$ 90
San Pellegrino 500 ml.....	RD\$ 490
San Pellegrino 250 ml.....	RD\$ 390
Acqua Panna Natural Mineral Water 750 ml.....	RD\$ 650
Acqua Panna Natural Mineral Water 505 ml.....	RD\$ 450
Coca Cola.....	RD\$ 140
Sprite/Tonic/Soda.....	RD\$ 140
Red Bull.....	RD\$ 250

Beer

Pilsner SOV.....	RD\$ 140
Presidente.....	RD\$ 300
Presidente Light.....	RD\$ 300
Corona.....	RD\$ 390
Modelo Especial.....	RD\$ 390

**Taxes included*



Bottles

Rum Barcelo Añejo.....	RD\$ 1800
Rum Brugal Blanco.....	RD\$ 1850
Rum Brugal XV.....	RD\$ 2400
Rum Barcelo Imperial.....	RD\$ 3400
Vodka Absolut.....	RD\$ 3000
Vodka Grey Goose.....	RD\$ 6000
Vodka Stolichnaya.....	RD\$ 2900
Whisky Chivas Regal 12 years.....	RD\$ 6500
Whisky Johnnie Walker Black label.....	RD\$ 7000
Whisky Dewar's 12 years.....	RD\$ 6500
Tequila Patron Añejo	RD\$ 10000

Wines

Red

Protos Crianza (Spain).....	RD\$ 5000
Protos Roble (Spain).....	RD\$ 3000
El Coto Crianza (Spain).....	RD\$ 2250
19 Crimes Red Wine (Australia).....	RD\$ 3300
Norton Malbec Reserva (Argentina).....	RD\$ 3000
Norton Cabernet Sauvignon (Argentina)..	RD\$ 1800
Robert Mondavi Private Selection Cabernet Sauvignon (USA).....	RD\$ 3200
Beringer California Red Crush (USA).....	RD\$ 1750
Woodbridge Merlot (USA).....	RD\$ 2100
Woodbridge Cabernet Sauvignon (USA)....	RD\$ 2100
Cote du Rhone (Francia).....	RD\$ 2750
Valpolicella Santori (Italia).....	RD\$ 1800

White

Protos Verdeja Rueda (Spain).....	RD\$ 2500
Leira Albariño (Spain).....	RD\$ 2450
El Coto Blanco Rioja (Spain).....	RD\$ 1800
Yellow Tail Chardonnay (Australia).....	RD\$ 2100
Matua Sauvignon Blanc (New Zealand)....	RD\$ 3400
Bogle Chardonnay (USA).....	RD\$ 3100
Bogle Pinot Noir (USA).....	RD\$ 3100
Woodbrigde Chardonnay (USA).....	RD\$ 2100
Woodbridge Sauvignon Blanc (USA).....	RD\$ 2100
Santa Margherita Pinot Grigio (Italy).....	RD\$ 3400
Santa Rita 120 Sauvignon Blanc (Chile)....	RD\$ 1500
Santa Rita 120 Chardonnay (Chile).....	RD\$ 1500
Casillero del Diablo Sauvignon Blanc (Chile).....	RD\$ 2050

Rose

Beringer White Zinfandel (USA).....	RD\$ 1700
19 Crimes Cali Rose (Australia).....	RD\$ 3350
Perrin & Fils La Vieille Ferme Rosé (France)	RD\$ 2200

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Wines

Sparkling wines

Rigol Cava Brut (Spain)	RD\$ 1900
Maschio Prosecco (Italy)	RD\$ 2200
Moet & Chandon Imperial Brut (France)	RD\$ 9800

Wines & Sparkling wines by the glass

Woodbridge Cabernet Sauvignon (USA)	RD\$ 590
Woodbridge Merlot (USA)	RD\$ 590
Woodbridge Chardonnay (USA)	RD\$ 590
Woodbridge Sauvignon Blanc (USA)	RD\$ 590
Rigol Cava Brut (Spain)	RD\$ 490
Prosechino (Italy) 200 ml	RD\$ 720
Maschio Rose (Italy) 200 ml	RD\$ 720

Cocktails

Caipirinha	RD\$ 320
Cachaca + + brown sugar + lemon	
Cuba libre	RD\$ 290
Rum añejo + lemon + coca cola	
Classic Mojito	RD\$ 350
White rum + brown sugar + lemon + mint + soda	
Coconut Mojito	RD\$ 350
White rum + coconut + lemon + mint + soda	
Strawberry Mojito	RD\$ 380
White rum + strawberry + brown sugar + lemon + mint + soda	
Passion fruit Mojito	RD\$ 370
White rum + passion fruit + brown sugar + lemon + mint + soda	
Classic Margarita	RD\$ 500
Tequila + triple sec + lemon	
Deluxe Margarita	RD\$ 650
Tequila José Cuervo + Cointreau + lemon	
Strawberry Margarita	RD\$ 550
Tequila + triple sec + strawberry + lemon	
Sex on the beach	RD\$ 350
Vodka + peach liqueur + cranberry juice + orange juice + grenadine	
Piña Colada	RD\$ 350
White rum + coco + pineapple	
Blue Long Island	RD\$ 380
White rum + gin + tequila + vodka + Blue Curacao + lemon + Sprite + sugar	
White or red Sangria	RD\$ 400
White or red wine + gin + rum + lemon + sugar + Sprite	
Gin tonic	RD\$ 490
Ginger + lemon cuts + tonic water	
Aperol Spritz	RD\$ 550
Aperol + cava + soda + orange	
Apple Martini	RD\$ 450
Vodka Absolut + white Vermouth+ lemon + green apple	
Mimosa	RD\$ 400
Cava + orange juice + cherry	

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Special Cocktails

Rum and Amaretto Colada	RD\$ 390
Rum añejo + Amaretto + pineapple + coco	
Passion Fruit Colada	RD\$ 390
White rum + passion fruit + coco	
Rosemary Margarita	RD\$ 500
Tequila + triple sec + lemon + rosemary syrup	
Coco Thai	RD\$ 380
White rum + coconut + ginger honey + lemongrass + Angostura Bitters	
Strawberry and passion fruit Mojito with honey spices	RD\$ 390
White rum + strawberry + passion fruit + mint + lemon + spiced honey	
Moringa Mojito	RD\$ 380
White rum + lemon + mint + moringa + ginger honey	
Cinnamon Mint Julep	RD\$ 550
Whisky Jack Daniel's + cinnamon syrup + mint	
Maria Sunset (Zombie)	RD\$ 380
White rum + rum añejo + brandy + Amaretto + passion fruit juice + pineapple juice + lemon + spiced honey	
Shiva	RD\$ 380
Vodka + pineapple juice + lemon + basil + ginger + hot chili + vanilla	
Espresso Martini	RD\$ 450
Vodka + Kahlua + espresso coffee + Baileys + sugar	
White Passion Fruit Sangria	RD\$ 480
White wine + passion fruit + white rum + gin + lemon + sugar	
Baby mule	RD\$ 380
Vodka + cucumber + menta + ginger honey + soda	

Shots

Amaretto Disaronno	RD\$ 500
Amaro Nonino	RD\$ 650
Baileys	RD\$ 350
Barcelo Imperial	RD\$ 340
Campari	RD\$ 350
Drambuie	RD\$ 500
Cognac Hennessy	RD\$ 960
Cognac Remy Martin VSOP	RD\$ 1200
Fernet Branca	RD\$ 420
Cointreau	RD\$ 550
Frangelico	RD\$ 420
Ginebra Tanqueray	RD\$ 500
Grand Marnier	RD\$ 880
Limoncello Cellini	RD\$ 400
Kahlua	RD\$ 400
Sambuca Molinari	RD\$ 500
Tequila José Cuervo blanca o dorada	RD\$ 420
Tequila Patron añejo	RD\$ 990
Vodka Absolut	RD\$ 350
Vodka Grey Goose	RD\$ 590
Vodka Stolichnaya	RD\$ 300
Whisky Jack Daniel's	RD\$ 500
Whisky Johnnie Walker Red Label	RD\$ 350
Whisky Johnnie Walker Black Label	RD\$ 690
Whisky Deward's 12 years	RD\$ 650
Whiskey Chivas Regal 12 years	RD\$ 650
Grappa Cellini	RD\$ 420

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