



Delicious food. Spectacular view. To fit your lifestyle.

Ocean Village Deluxe



Breakfast

8 am - 12 pm

1. AMERICAN BREAKFAST:

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

RD\$ 720

2. DOMINICAN BREAKFAST:

Mangú, 2 fried eggs, fried cheese and salami.

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. FRENCH TOAST:

2 slices of bread soaked in cocoa-flavored milk and coated in egg, sweetened with honey.

RD\$ 310

5. PLATE OF SEASONAL FRUITS, SERVED WITH HONEY:

RD\$ 380

6. CHICKEN FINGERS:

Served with French fries, ketchup and mayonnaise.

RD\$ 450

7. CLUB SANDWICH:

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

RD\$ 720

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Taxes Included



Starters

- 8. PROSCIUTTO AND MANCHEGO CROQUETTES**.....RD\$ 615
Served with sun-dried olive aioli sauce.
- 9. BEEF CARPACCIO**.....RD\$ 850
Served with arugula, Grana Padano cheese, olive oil and lime.
- 10. SALMON CARPACCIO**.....RD\$ 850
With house made vinaigrette, onions and capers.
- 11. TUNA TARTAR**.....RD\$ 850
Classic tuna tartar served with plantain chips and fresh avocado.
- 12. HUMMUS AND PITA CHIPS**.....RD\$ 520
Authentic Arabic recipe, made with tahini and chickpeas, served with warm pita bread chips.
- 13. TEMPURA MIX**.....RD\$ 950
Shrimp, squid, tilapia fillet, carrot, and zucchini.

To share

- 6. CHICKEN FINGERS**.....RD\$ 450
Served with French fries, ketchup and mayonnaise.
- 14. FISH FINGERS**.....RD\$ 400
Served with French fries, ketchup and mayonnaise.
- 15. CRISPY SQUID**.....RD\$ 780
Breaded and served with original tartar sauce.
- 16. 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 jalapeño.
- 17. CHICKEN FLAUTAS**.....RD\$ 550
Three crispy corn tortillas filled with mozzarella cheese and chicken, topped with curly lettuce, mozzarella cheese, pico de gallo and guacamole.
- 7. CLUB SANDWICH**.....RD\$ 720
Classic with grilled chicken, Danish cheese, bacon, fried egg, smoked ham, lettuce, tomato, and French fries.
- 18. GRILLED SURF AND TURF FESTIVAL**.....RD\$ 2500
Fried calamari, garlic shrimp, beef and chicken skewers, fish fingers, German sausages, pico de gallo, and lime. Served with French fries and fried plantains.

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Salads



19. BURRATA SALAD.	RD\$ 1400
On a bed of arugula, cherry tomatoes, rustic basil pesto, prosciutto, and truffle scent.	
20. CAESAR SALAD.	RD\$ 690
Romaine lettuce, herb-seasoned croutons, anchovy dressing and parmesan cheese.	
21. WITH CHICKEN.	RD\$ 750
22. WITH SHRIMP.	RD\$ 920
23. ARUGULA AND GOAT CHEESE.	RD\$ 900
Arugula, mango, and fried goat cheese with orange vinaigrette, raisins, and honey.	
24. TACO SALAD WITH CHICKEN.	RD\$ 680
Crispy wheat tortilla bowl, romaine lettuce, avocado, pico de gallo, cucumber and grilled chicken breast marinated in fine herbs. Topped with chipotle cream dressing.	
25. CHURRASCO SALAD	RD\$ 1485
Grilled rustic churrasco steak cooked to your preference with green beans, caramelized onions, baby potatoes, cherry tomatoes, blue cheese, rustic pesto and avocado.	
26. SEAFOOD SALPICÓN.	RD\$ 750
Cuts of shrimp, squid and octopus, with red bell pepper, thick leek, red onion, and coriander, marinated in special vinaigrette.	
27. CRISPY EGGPLANT SALAD.	RD\$ 600
Crispy fried eggplant, fresh tomatoes, arugula, coriander, sesame seeds, sweet chili sauce, and ginger.	
28. ROASTED BEETROOT, ARUGULA, AND SUN-DRIED TOMATO SALAD.	RD\$ 600
Oven-roasted beetroot, fresh arugula, and delicate cheese mousse with an olive oil and balsamic vinegar vinaigrette.	
29. GARDEN SALAD.	RD\$ 450
Fresh mix of local vegetables with avocado chunks and peppers vinaigrette.	
30. ARUGULA SALAD.	RD\$ 450
Arugula, tomato, and parmesan cheese.	

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Soups

- 31. VIETNAMESE BO HOO**.....RD\$ 650
Broth made with lemongrass and mixed vegetables, garlic, celery, shrimp or chicken.
Served with lime, spearmint, ginger and spicy chili.
- 32. TOM YUM**.....RD\$ 750
Octopus, calamari, shrimp, grouper fillet, coconut milk, ginger, garlic,
coriander and tomato.
*We recommend having this soup with rice.
- 33. PUMPKIN CREAM**.....RD\$ 450
Baked pumpkin cream with heavy cream and pumpkin seeds.

Main dishes

- 34. LIMONCELLO OCTOPUS**.....RD\$ 1600
Grilled octopus with beans and peppers in hot limoncello liqueur sauce.
- 35. RED SNAPPER FISH TO TASTE**.....RD\$ 1600
Prepared to your preference (fried, grilled or baked) served with plantain
chips and green cabbage salad.
- 36. GRILLED SALMON WITH COUSCOUS**.....RD\$ 1700
Grilled salmon served over couscous with raisins and a honey and whole
grain mustard sauce.
- 37. GARLIC SHRIMPS**.....RD\$ 1100
Sautéed with lime, rum, garlic, and parsley, served with homemade plantain chips.
- 38. SHRIMP WITH CURRY SAUCE**.....RD\$ 1100
Shrimp cooked with white wine, served with coconut milk curry sauce and a
portion of rice.
- 39. PRAWNS**.....RD\$ 1800
Prepared to your preference (grilled or baked) served with vegetables.
- 40. TUNA TATAKI**.....RD\$ 1500
Seared cuts of red tuna with a sesame seed crust, pineapple chutney, and
plantain chips.

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Main dishes

- 41. SEAFOOD CASEROLE**.....RD\$ 1500
Shrimp, squid, octopus, salmon, prepared with brandy and coconut milk.
- 42. SHRIMP ASOPAO**.....RD\$ 1400
Prepared with champagne, grilled shrimp, green peas, lime, and fresh Italian basil.
- 43. CONFIT PORK RIBS**.....RD\$ 945
Cooked in El Dueño beer with herbs, pepperoncini, and homemade BBQ sauce.
- 44. BEEF FAJITAS**.....RD\$ 1100
Strips of beef steak sautéed with vegetables and served with warm wheat tortillas, pico de gallo, and guacamole.
- 45. MAHI-MAHI FILLET**.....RD\$ 990
Grilled Mahi-Mahi fillet accompanied by sautéed vegetables in sweet and sour sauce, topped with plantain chips.

Chef's Grill

- 46. BEEF TENDERLOIN 10 OZ**.....RD\$ 1350
Served with white mushroom sauce.
- 47. CHURRASCO 10 OZ**.....RD\$ 2200
Served with chimichurri sauce.
- 48. RIBEYE 12 OZ**.....RD\$ 2200
Served with chimichurri sauce.
- 49. CHICKEN BREAST 10 OZ GRILLED OR NEAPOLITAN-STYLE**.....RD\$ 810
Served with vegetables and chimichurri sauce.
- 50. HAMBURGER**.....RD\$ 800
Made with artisanal bread baked in our kitchen, beef, Danish cheese, pickles, lettuce, tomato, and caramelized onions. Served with French fries.
- 51. NEW ZEALAND LAMB RIBS**.....RD\$ 2600
New Zealand lamb ribs marinated with herbs and vegetables, served with tropical fruit chutney.

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Chef's Grill

SIDE DISHES:

52.FRENCH FRIES.....	RD\$255
53.SAUTÉED POTATOES.....	RD\$255
54.BAKED POTATOES.....	RD\$255
55.MASHED POTATOES.....	RD\$255
56.GRILLED VEGETABLES.....	RD\$255
57.GREEN CABBAGE SALAD.....	RD\$255
58.FRIED PLANTAINS.....	RD\$255
59.WHITE RICE.....	RD\$150

ASK ABOUT OUR ADDITIONAL SIDE DISHES!

Pastas and Risottos

60.SPAGHETTI CARBONARA.....	RD\$ 750
With bacon, white wine, cream, egg, and Grana Padano cheese.	
61.SPAGHETTI VONGOLE	RD\$ 1100
Fresh clams prepared with garlic in white wine butter sauce and parsley.	
62.SPAGHETTI FRADIAVOLA.....	RD\$ 1400
Shrimp and prawns in spicy tomato sauce with basil.	
63.FRUTTI DI MARE RISOTTO.....	RD\$ 1300
Prepared with white wine, shrimp, squid, and clams.	
64.CHURRASCO STEAK RISOTTO.....	RD\$ 1420
With porcini mushrooms, churrasco steak cooked to your preference, parmesan cheese, and rosemary.	
65.LINGUINE ALFREDO WITH SPINACH AND SHRIMP.....	RD\$ 920
Classic linguine Alfredo with Maria's special touch of shrimp and fresh spinach.	
66.FOUR CHEESE PENNE.....	RD\$ 710
Italian penne rigatti pasta in four cheese sauce.	
67.SPAGHETTI FRUTTI DI MARE.....	RD\$ 1300
Sautéed with shrimp, octopus, squid, and clams in garlic with fresh tomato and salmon.	
68.LINGUINE WITH SHIITAKE.....	RD\$ 710
In shiitake mushroom sauce.	

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Pizzas

69.FOCACCIA BRUSCHETTA

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

RD\$ 350

70.PEPPERONI PIZZA

Pomodoro sauce, imported mozzarella cheese and Italian pepperoni.

RD\$ 760

71.HAM AND CHEESE PIZZA

Pomodoro sauce, imported mozzarella cheese and ham.

RD\$ 650

72.MAMMA MIA PIZZA

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

RD\$ 850

73.ITALIAN MARGHERITA

Pomodoro sauce, imported mozzarella cheese and fresh basil.

RD\$ 650

74.HAWAIIAN PIZZA

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

RD\$ 720

75.FOUR CHEESE PIZZA

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

RD\$ 820

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DESSERT MENU



CHOCOLATE CAKE
Moist chocolate sponge with notes of coffee topped with silky chocolate cream. | RD\$660



INDIVIDUAL DESSERT "CHOCOLATE TRIO"
A harmonious combination of three airy mousses: Dark chocolate, milk chocolate and white chocolate. | RD\$640



SAN SEBASTIAN CHEESECAKE
Cheesecake with a creamy and silky texture, combined with a delicious caramelized crust.
• Baked cheesecake | RD\$660



HONEY CAKE
Delicious honey cake with a light sour cream. | RD\$620



TROPICAL DESSERT
Light cream cheese texture with citrus notes, complemented by a juicy and shiny mango and passion fruit confit.
• No Bake cheesecake. | RD\$600



NAPOLEON CAKE (MILLE-FEUILLE)
Thousands of petals in every crunchy layer, infused with the gentlest cream puff filling. | RD\$660

Natural Juices

90. Passion fruit.....	RD\$ 150
91. Strawberry.....	RD\$ 180
92. Lemonade.....	RD\$ 150
93. Lemonade with mint and ginger honey (Frozen)	RD\$ 220
94. Carrot juice.....	RD\$ 150
95. Pineapple juice.....	RD\$ 150

Smoothies & Milkshakes

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

Coffee & Tea

101. Iced tea.....	RD\$ 150
102. Espresso.....	RD\$ 100
103. Double Espresso.....	RD\$ 190
104. Capuccino.....	RD\$ 180
105. Mocaccino.....	RD\$ 180
106. Frapuccino.....	RD\$ 390
107. Espresso with spiced honey and rum.....	RD\$ 190
108. María coffee.....	RD\$ 190
Aged rum + condensed milk + espresso coffee + milk foam	
109. Irish coffee.....	RD\$ 500

Water & Soft drinks

110. Water Dasani.....	RD\$ 90
111. San Pellegrino 500 ml.....	RD\$ 490
112. San Pellegrino 250 ml.....	RD\$ 390
113. Acqua Panna Natural Mineral Water 750 ml	RD\$ 650
114. Acqua Panna Natural Mineral Water 505 ml	RD\$ 450
115. Coca Cola.....	RD\$ 140
116. Sprite/Tonic/Soda.....	RD\$ 140
117. Red Bull.....	RD\$ 250

Beer

EL DUEÑO CRAFT BEER

GLASS..... RD\$ 250

118. Pilsner

119. IPA

CAN..... RD\$ 250

228. Pilsner

229. Pilsner Light

230. Negra

231. IPA

232. Roja

*Taxes Included



Bottles

123.Rum Barcelo Añejo.....	RD\$ 1800
124.Rum Brugal Blanco.....	RD\$ 1850
125.Rum Brugal XV.....	RD\$ 2400
126.Rum Barcelo Imperial.....	RD\$ 3400
127.Vodka Absolut.....	RD\$ 3000
128.Vodka Grey Goose.....	RD\$ 6000
129.Vodka Stolichnaya.....	RD\$ 2900
130.Whisky Chivas Regal 12 years.....	RD\$ 6500
131.Whisky Johnnie Walker Black label.....	RD\$ 7000
132.Whisky Dewar's 12 years.....	RD\$ 6500
133.Tequila Patron Añejo	RD\$ 10000

Wines

Red

134.Protos Crianza (Spain).....	RD\$ 5000
135.Protos Roble (Spain).....	RD\$ 3000
136.El Coto Crianza (Spain).....	RD\$ 2250
137.19 Crimes Red Wine (Australia).....	RD\$ 3300
138.Norton Malbec Reserva (Argentina).....	RD\$ 3000
139.Norton Cabernet Sauvignon (Argentina)..	RD\$ 1800
140.Robert Mondavi Private Selection Cabernet Sauvignon (USA).....	RD\$ 3200
141.Beringer California Red Crush (USA).....	RD\$ 1750
142.Woodbridge Merlot (USA).....	RD\$ 2100
143.Woodbridge Cabernet Sauvignon (USA)....	RD\$ 2100
144.Cote du Rhone (Francia).....	RD\$ 2750
145.Valpolicella Santori (Italia).....	RD\$ 1800
152.Bogle Pinot Noir (USA).....	RD\$ 3100

White

146.Protos Verdeja Rueda (Spain).....	RD\$ 2500
147.Leira Albariño (Spain).....	RD\$ 2450
148.El Coto Blanco Rioja (Spain).....	RD\$ 1800
149.Yellow Tail Chardonnay (Australia).....	RD\$ 2100
150.Matua Sauvignon Blanc (New Zealand)....	RD\$ 3400
151.Bogle Chardonnay (USA).....	RD\$ 3100
153.Woodbrigde Chardonnay (USA).....	RD\$ 2100
154.Woodbridge Sauvignon Blanc (USA).....	RD\$ 2100
155.Santa Margherita Pinot Grigio (Italy).....	RD\$ 3400
156.Santa Rita 120 Sauvignon Blanc (Chile)....	RD\$ 1500
157.Santa Rita 120 Chardonnay (Chile).....	RD\$ 1500
158.Casillero del Diablo Sauvignon Blanc (Chile).....	RD\$ 2050

Rose

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

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Wines

Sparkling wines

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

Wines & Sparkling wines by the glass

165.Woodbridge Cabernet Sauvignon (USA)..	RD\$ 590
166.Woodbridge Merlot (USA).....	RD\$ 590
167.Woodbridge Chardonnay (USA)	RD\$ 590
168.Woodbridge Sauvignon Blanc (USA).....	RD\$ 590
169.Rigol Cava Brut (Spain).....	RD\$ 490
170.Prosecchino (Italy) 200 ml.....	RD\$ 720
171.Maschio Rose (Italy) 200 ml.....	RD\$ 720

Cocktails

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

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Special Cocktails

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

Shots

201.Amaretto Disaronno.....	RD\$ 500
202.Amaro Nonino	RD\$ 650
203.Baileys.....	RD\$ 350
204.Barcelo Imperial.....	RD\$ 340
205.Campari.....	RD\$ 350
206.Drambuie.....	RD\$ 500
207.Cognac Hennessy.....	RD\$ 960
208.Cognac Remy Martin VSOP.....	RD\$ 1200
209.Fernet Branca.....	RD\$ 420
210.Cointreau.....	RD\$ 550
211.Frangelico.....	RD\$ 420
212.Ginebra Tanqueray.....	RD\$ 500
213.Grand Marnier.....	RD\$ 880
214.Limoncello Cellini.....	RD\$ 400
215.Kahlua.....	RD\$ 400
216.Sambuca Molinari.....	RD\$ 500
217.Tequila José Cuervo blanca o dorada.....	RD\$ 420
218.Tequila Patron añejo.....	RD\$ 990
219.Vodka Absolut.....	RD\$ 350
220.Vodka Grey Goose.....	RD\$ 590
221.Vodka Stolichnaya.....	RD\$ 300
222.Whisky Jack Daniel's	RD\$ 500
223.Whisky Johnnie Walker Red Label.....	RD\$ 350
224.Whisky Johnnie Walker Black Label.....	RD\$ 690
225.Whisky Deward's 12 years.....	RD\$ 650
226.Whiskey Chivas Regal 12 years.....	RD\$ 650
227.Grappa Cellini.....	RD\$ 420

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