

COCKTAIL OF THE DAY

HEMINGWAY DAIQUIRI

White rum, fresh lemon juice, fresh tangerine juice, maraschino liqueur
Ron blanco, jugo de limon fresco, jugo de toronja fresca, licor de maraschino

USD 15

SPECIAL OF THE DAY

TROPICAL SALAD WITH PRAWNS

Mixed nuts, grilled pineapple, and lemon yogurt dressing
Nueces mixtas, piña a la parrilla y aderezo de yogurt al limón

USD 18

CORDERO A LA MILANESE

With mashed potatoes, arugula and cherry tomato confit
Con pure de papas, rúcula y tomate cherry confitado




USD 42

BOMBA VAINILLA ICE CREAM AND CHOCOLATE



Warm Craften, vanilla icecream & chocolate sauce
Craften tibio, helado de vainilla y salsa de chocolate

USD 10





APPETIZERS & STARTERS

CAESAR SALAD  Ensalada Cesar * Shrimps <i>Camarones</i> (add USD 6) * Chicken breast <i>Pechuga de pollo</i> (add USD 4) * Fried calamari <i>Calamares fritos</i> (add USD 4)	USD 18
SHRIMPS AND AVOCADO SALAD, heart of palm with mustard and honey dressing  <i>Ensalada de camarones, aguacate, aderezo de miel con mostaza</i>	USD 24
RED TUNA TARTARE, avocado, plantain chips & soy dressing  <i>Tartar de atún, aguacate, chips de plátano y aderezo de soya</i>	USD 24
BURRATA & CHERRY TOMATO <i>Burrata & tomates cherry</i>	USD 22
BEEF CARPACCIO parmesan, arugula and Cipriani sauce <i>Carpacho de res, parmesano, rúcula y salsa Cipriani</i>	USD 28
VITELLO TONNATO traditional tuna sauce, capers, celery <i>Tenera con salsa de atun tradicional, alcaparra y apio</i>	USD 30
GAZAPACHO EDEN ROC <i>Gazpacho de tomate y sandia</i>	USD 18


TO SHARE FAMILY STYLE

FRITTURA MISTA of seafood and vegetables <i>Fritura de mariscos y vegetales fritos</i>	USD 24
WARM PRAWNS olive oil, basil and lemon  <i>Gambas calientes en aceite de olive, albahaca y limón</i>	USD 24
PLANTAIN CHIPS with guacamole  <i>Chips de plátano con guacamole</i>	USD 9
PRAWN FAJITAS with guacamole, pico de gallo and lettuce <i>Dominican Flavors</i> <i>Fajitas de gambas con guacamole, pico de gallo y lechuga</i>	USD 32
SHRIMPS COCKTAIL with pink sauce and lettuce <i>Cocktail de camarones con salsa rosada y lechuga</i>	USD 21

PASTA & RICE

SEAFOOD RISOTTO <i>Risotto de mariscos</i>	USD 36
ARTISAN TAGLIATELLE with beef Ragout <i>Tagliatelle artesanal con ragú de res</i>	USD 26
SPAGHETTI VONGOLE , clams, garlic and white wine <i>Spaghetti vongole, almejas ajo y vino blanco</i>	USD 31
SPAGHETTI POMODORO & BASILICO   <i>Spaghetti con tomate fresco y albahaca</i>	USD 23
RAVIOLI CAPRESE with cheese and San Marzano tomatoes sauce   <i>Ravioli Caprese con queso, salsa de tomates San Marzano</i>	USD 28
MAINE LOBSTER SPAGHETTI <i>Spaghetti de bogavante</i>	USD 68
PENNE BOSCAIOLA , mushrooms, bacon, cream <i>Penne boscaiola, hongos, panceta, crema</i>	USD 25
SEAFOOD SOUP tomates and bread crouton <i>Sopa de mariscos, tomates y cruton de pan</i>	USD 28

PAELLA

SEAFOOD <i>mariscos</i> (Min. For 2 pp)	USD 39 P/P
MEAT <i>de carne</i> (Min. For 2 pp)	USD 35 P/P
VEGETARIAN <i>vegetales</i> (Min. For 2 pp)  	USD 28 P/P



RAW BAR

TUNA "CRUDO", olive oil, lemon, capers, toasted bread <i>Crudo de atún, aceite de oliva, limón, alcaparras, pan tostado</i>	USD 26
SPECIAL ROLL red tuna, king crab and unagui sauce <i>Rollo especial de atún rojo, centollo y salsa unagui</i>	USD 22
CALIFORNIA ROLL, king crab, salmon, avocado and tobiko <i>Rollo california con cangrejo, salmón, aguacate y tobiko</i>	USD 20
TUNA ROLL avocado, togarashi and yuzu mayonnaise <i>Rollo de atún, aguacate, togarash y mayonesa de yuzu</i>	USD 18
ACEVICHADO ROLL breaded shrimp, tuna avocado, salsa acevichada <i>Arroz crujiente, tartar de atún y salsa picante</i>	USD 20
VEGGIE ROLL fried vegetables, avocado and unagui sauce <i>Rollo vegetariano con vegetales fritos, aguacate y salsa unagi</i>	USD 18
CLASSIC PERUVIAN CEVICHE with fish of the day <i>Ceviche clásico peruano con pescado del día</i>	USD 22
HAMACHI JALAPEÑO <i>Hamachi jalapeño</i>	USD 22

SASHIMI & NIGIRI

Salmon <i>Salmon</i>	6	Yellowtail <i>Hamachi</i>	8
Tuna <i>Atún</i>	8	Eel <i>Anguila</i>	8
Shrimp <i>Camarón</i>	8	Red Snapper <i>Chillo</i>	6

BITES SELECTION

CRISPY RICE TUNA* Rice with tuna tartare, spicy mayonnaise, jalapeño *(2 und.) <i>Arroz con tartar de atún, mayonesa picante y jalapeño</i>	USD 15
TACOS *(2 und)	
TUNA TACOS <i>Tuna, guacamole, chipotle mayonnaise</i>	USD 14
BEETROOTS TACOS <i>Beet and chipotle mayonnaise</i>  	USD 12
GYUDON TACOS <i>Ribeye, tensuyo sauce, potato cream and onions</i>	USD 16

FROM THE SEA

FILLET

Grilled | acqua pazza | fried
Parrilla | acqua pazza | frito

Salmon <i>Salmon</i> 	USD 35
Sea Bream <i>Dorada</i> 	USD 28
Seabass <i>Lubina</i>	USD 38
Red Snapper <i>Chillo</i>	USD 38

WHOLE

Salt crusted | grilled | cartoccio | acqua pazza | fried
A la sal | Parrilla | cartocho | acqua pazza | frito

Red Snapper <i>Chillo</i>	USD 44 /lb
Seabass <i>Lubina</i>	USD 50 /lb
Sea Bream <i>Dorada</i> 	USD 40 /lb

GRILLED SEAFOOD, prawns, octopus, cuttlerfish and fish fillet (Min 2 pp)

Mariscos a la parrilla, camarones, pulpo, sepia y filete de pescado (Min. 2 pp)

USD 44 /pp.

GRILLED MAINE LOBSTER

Bogavante a la parrilla

USD 65 /lb

FROM THE GRILL

ENTRECOTE EDEN ROC 10 oz with special sauce <i>Entrecot Eden Roc, salsa especial 10oz</i>	USD 42	BEEF CHURRASCO 10 oz with Chimichurri sauce <i>Churrasco de res USDA 10oz salsa Chimichurri</i>	USD 40
USDA T- BONE 46 oz with Peppercorn sauce <i>T- Bone de res USDA salsa de pimienta 46oz</i>	USD 150	USDA Tomahawk 50 oz with Mushrooms sauce <i>Tomahawk de res USDA 50oz Salsa Bernese</i>	USD 160

**All grill meat and fish are served with choice of sauce and one side dishes*

**Todos los cortes de carne y pescado se sirven con elección de salsa y guarniciones*

SIDES

Broccoli French fries Mushrooms White rice Roasted potatoes Grill Vegetables <i>Brócoli Papas fritas Hongo Arroz blanco Papas salteadas Verdura a la parrilla</i>	USD 8
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MAINS

FISH OF THE DAY with coconut sauce <i>Filete de pescado del dia con crema de coco</i> <i>Dominican Flavors</i>	USD 38	DOMINICAN RICE WITH BEAN & stewed meat <i>Arroz con habichuelas y carne guisada</i> <i>Dominican Flavors</i>	USD 25
CHICKEN MILANESE arugula & candied tomatoes <i>Milanesa de pollo, rúcula y tomate confitado</i>	USD 28	BABY CHICKEN, served with potatoes <i>Pollo Bebe, con papas salteadas</i>	USD 30

HAMBURGERS & SANDWICH



EDEN ROC BURGER tomato salad, crispy bacon, guacamole <i>Hamburguesa Angus con tomate, lechuga, tocineta crujiente Y guacamole</i>	USD 22
EDEN ROC CHEESEBURGER cheddar cheese, crispy bacon <i>Hamburguesa Angus con queso cheddar, tocineta crujiente</i>	USD 24
CLUB SANDWICH grilled chicken, bacon, tomatoes, "Praga baked ham" <i>Club Sandwich de pollo a la parrilla, tocineta, tomate y jamón "Praga"</i>	USD 22

**Hamburgers and sandwiches are served with french fries or salad*

**Las hamburguesas se sirven con papas fritas o ensalada*

DESSERT SELECTION | SELECCIÓN DE POSTRES

TRES LECHEs, local sponge cake with three different milks <i>Dominican Flavors</i> <i>Tres leches, bizcocho con tres tipos diferentes de leches</i>	USD 12
CHOCOLATE VOLCANO, with vanilla ice cream *allow 10-15 minutes for baking <i>Volcán de chocolate con helado de vainilla * 10-15 minutos de espera para cocinar</i>	USD 14
TIRAMISU, traditional recipe <i>Tiramisú, receta tradicional</i>	USD 12
PINEAPPLE CARPACCIO, coconut sorbet   <i>Carpacho de piña, sorbete de coco</i>	USD 12
ICE CREAM & SORBET SELECTION  <i>Selección de helados y sorbet</i>	USD 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  Vegan Option.  Wellnes Option

Information about the presence of substances or products that can cause allergies or intolerances is available if requested to the staff. Prices are subject to 18% taxes and 10% service charge to your final bill.