

EDEN ROC

Beach Bar

SALADS

CAESAR SALAD \$18
 PARMESAN CHEESE, ANCHOVIES, CROUTONS
 ENSALADA CESAR, PARMESANO, ANCHOAS, CRUTONES

SHRIMPS | CAMARONES [+4]
 CHICKEN BREAST | PECHUGA DE POLLO [+2]
 FRIED SQUID | CALAMARES FRITOS [+4]

SALMON SOUL \$20
 SMOKED SALMON, GREEN APPLE, ENDIVE WATERCRESS, CASHEW NUT
 SALMON AHUMADO MANZANA VERDE, ENDIVIA, BERROS, CAJUIL

"SUPERFOODS" SALAD \$18
 MIX BEETS, EMMER, EDAMAME, BLUEBERRY, NUTS
 REMOLACHA, FARERO, EDAMAME, ARÁNDANO, NUECES 

TATAKI NICOISE SALAD \$20
 TUNA, BLACK OLIVES, GREEN BEANS, QUAIL EGGS, TOMATO
 ATÚN, ACEITUNAS, VAINITA, HUEVOS COLORDIN, TOMATE

RAW BAR

SPECIAL ROLL \$23
 TUNA, KING CRAB, UNAGI SAUCE
 ROLLO ESPECIAL DE ATUN, CANGREJO REAL

ACHEVICHADO ROLL \$20
 BREADED SHRIPS, TUNA, AVOCADO, ACEVICHADO SAUCE
 CAMARON EMPENIZADO, ATUN, AGUACATE, SALSA ACEVICHADA

CALIFORNIA ROLL \$20
 KING CRAB, SALMON, AVOCADO & TOBIKO
 CANGREJO REAL, SALMON, AGUACATE Y TOBIKO

VEGGIE ROLL \$18
 VEGETABLE TEMPURA, AVOCADO, QUINOA, TERIYAKI
 VEGETALES TEMPURA, AGUACATE, QUINOA, TERIYAKI 

TACOS & AREPAS

BUFFALO BROCCOLI TACOS (2 UND) \$15
 PEANUTS CREAM & SESAM 
 MANTEQUILLA DE MANÍ & SESAMO

CRISPY SHRIMPS TACOS (2 UND) \$18
 COCONUT MAYO, PICKLED CABBAGE, GUACAMOLE
 CAMARONES CROCANTES, MAYO DE COCO, REPOLLO ENCURTIDO Y GUACAMOLE

AREPA HAM & CHEESE (2 UND) \$12
 BAKED HAM, CHEDDAR CHEESE
 JAMÓN COCIDO Y QUESO CHEDDAR

AREPA REINA PEPIADA (2 UND) \$14
 CHICKEN AREPA AVOCADO CREAM
 AREPA DE POLLO, CREMA DE AGUACATE

BOWLS & BURRITO

CHIRACHI \$24
 SUSHI RICE, WAKAME SEAWEED, SNAPPER, TUNA, SALMON
 ARROZ DE SUSHI, ALGAS WAKAME, SASHIMI DE CHILLO, ATÚN, SALMÓN

TUNA POKE (AVAILABLE ON BURRITO STYLE) \$22
 TUNA, AVOCADO, SEAWEED SALAD, EDAMAME, PONZU SAUCE
 ATÚN, AGUACATE, ENSALADA DE ALGA EDAMAME SALSA PONZU

SALMON POKE (AVAILABLE ON BURRITO STILE) \$24
 SALMON, AVOCADO SEAWEEED SALAD, EDAMAME
 SALMON, AGUACATE, ENSALADA DE ALGA, EDAMAME

CEVICHE PERUANA \$24
 WHITE FISH, CHUPI CORN, LECHE DE TIGRE, SWEET POTATOES
 PESCADO BLANCO, MAIZ CHULPI, LECHE DE TIGRE, BATATA

NIGIRI & SASHIMI

SALMON | SALMON \$7 TUNA | ATUN \$8

HAMACHI | HAMACHI \$9 RED SNAPPER | CHILLO \$7

SNACK & BITES

EDEN ROC PLANTAIN CHIPS \$10
 CRISPY PLNTAIN AND GUACAMOLE 
 CHIPS DE PLÁTANO CON GUACAMOLE

BEEF EMPANADITAS (4 UND) \$12
 WITH YELLOW PEPPER SAUCE
 CON SALSA DE AJÍ AMARILLO

"FRITTO MISTO" DE MAR \$26
 SQUIDS, SHRIMPS AND VEGETABLES
 CALAMARES, CAMARONES Y VEGETALES

BUFFALO CHICKEN WINGS \$12
 BLUE CHEESE DIP AND CELERY
 ALITAS DE POLLO CON DIP DE QUESO AZUL Y APIO

VEGGIE NACHOS \$12
 CILANTRO'S PESTO, FETA CHEESE, ONION, AND JALAPENOS 
 PESTO DE CILANTRO, QUESO FETA, CEBOLLA Y JALAPENOS

CHILLI NACHOS \$12
 CHEESE SAUCE, JALAPEÑOS WITH BEEF CHILI
 CREMA DE QUESO, JALAPEÑO, CHILI DE CARNE DE RES

CHEESE TEQUEÑOS (6 UND) \$12
 WITH AIOLI SAUCE
 CON SALSA AIOLI

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BURGERS & SANDWICHES

EDEN ROC HAMBURGER BLACK ANGUS BURGER, CRISPY BACON & GUACAMOLE BLACK ANGUS, TOCINETA CRUJIENTE Y GUACAMOLE	\$25
ROC CHEESEBURGER ANGUS BURGER CHEDDAR CHEESE, CRISPY BACON ANGUS CON QUESO CHEDDAR, TOCINETA CRUJIENTE	\$26
CRISPY VEGGIE BURGER BURGER VEGAN, BLACK PEPPER SAUCE, CARAMELIZED ONION HAMBURGER VEGANA, SALSA PIMIENTA, CEBOLLA CARAMELIZADA 	\$20
CLUB SANDWICH CHICKEN BREAST, BACON, EGGS, HAM PECHUGA DE POLLO, TOCINETA, HUEVO, JAMÓN	\$22
LOBSTER ROLL WITH AVOCADO BRIOCHE BREAD, TOMATO, CELERY, YOGURT SAUCE PAN BRIOCHE, TOMATE, APIO, SALSA YOGURT	\$32
VEGGIE TOAST EGGPLANT, ZUCHINI, GUACAMOLE, MOZZARELLA TOMATOES BERENJENA, ZUCHINI, GUACAMOLE, MORAZELLA, TOMATE 	\$16
CHICKEN WRAPS MILANESE CHICKEN, ARUGULA, TOAMATE, RANCH DRESSING POLLO, RUCULA, TOMATE Y ADEREZO RANCH	\$22
HOT DOG PORK SAUSAGE, CRAUTI, PICKLED VEGETABLES SALCHICHA DE CERDO, CRAUTI, VEGETABLES ESCABECHE	\$12

PIZZA

*NAPOLITAIN PIZZA DOUGHT ARE AVAILABLE FOR ALL OUR PIZZA, PLEASE NOTE AT YOUR ORDER

MARGHERITA TOMATO, "FIOR DI LATTE" MOZZARELLA, BASIL TOMATE, MOZZARELLA "FIOR DI LATTE", ALBAHACA 	\$18
ARRABBIATA TOMATO, GARLIC, PARSLEY, EXTRA VIRGIN OLIVE OIL TOMATE, AJO, PEREJIL, ACEITE DE OLIVA EXTRA VIRGEN 	\$16
QUATTRO FORMAGGI EMMENTAL, BLUE CHEESE, MOZZARELLA, GOAT CHEESE EMMENTAL, QUESO BLUE, MOZZARELLA, QUESO DE CABRA 	\$22
PARMA & CO. TOMATO, MOZZARELLA, ARUGULA, PARMA HAM, PARMESAN TOMATE, MOZZARELLA, RÚCULA, JAMÓN DE PARMA, PARMESANO	\$22
AVOCADO AVOCADO, BURRATA CHEESE, CONFIT TOMATOES AGUACATE, QUESO BURRATA, TOMATE CONFITADO 	\$22
CALZONE TOMATOES, MOZZARELLA, HAM TOMATE, QUESO MOZZARELLA, JAMON COCIDO	\$20
CALZONE VEGGIE TOMATOES, VEGETABLES "CAPONATA" TOMATE, "CAPONATA" DE VEGETALES 	\$18

DESSERTS

PASSION FRUIT PANNA COTTA COCONUT MILK, PASSION FRUIT GEL DE CHINOLA, LECHE DE COCO, GEL DE CHINOLA 	\$12
FRUITS OF THE SEASON FRESH SEASONAL FRUIT AND EXOTIC FRUIT FRUTA FRESCA DE TEMPORADA Y FRUTA EXÓTICA 	\$12
ICE CREAM HOME MADE SELECTION OF ICE CREAM & SORBETS SELECCION DE SORBETE Y HELADO DE LA CASA 	\$9

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BEVERAGE | BEBIDAS

WINE LIST

CHAMPAGNE

		BOT	GLASS
105	LAURENT PERRIER BRUT	160.00	
1077 003	JACQUART MOSAIQUE BRUT, REIMS	145.00	22.00
110	MOET & CHANDON BRUT IMPERIAL	175.00	
108	LAURENT PERRIER BRUT CUVEE ROSE	295.00	
140	MOET & CHANDON ICE IMPERIAL	195.00	
103	BILLECART SALMON BRUT RESERVE	205.00	
106	LAURENT PERRIER BRUT MAGNUM	350.00	
165	MOET & CHANDON ICE IMPERIAL MAGNUM	390.00	
148 002	SANTA MARGHERITA	80.00	16.00

ROSE WINE

		BOT	GLASS
135 006	WHISPERING ANGEL	95.00	16.00
221 018	"THE PALE" ROSÉ BY SACHA LICHINE	70.00	14.00
150	MINUTY PRESTIGE	85.00	

RED WINE

		BOT	GLASS
770 059	BONANZA, CABERNET SAUVIGNON	75.00	16.00
162 036	CONVENTO DE LAS CLARAS TEMPRANILLO	70.00	20.00

WHITE WINE

		BOT	GLASS
403 017	CHABLIS, LOUIS LATOUR	85.00	18.00
156 1076	CONVENTO DE LAS CLARAS VERDEJO	70.00	14.00
428 024	LIVIO FELLUGA PINOT GRIGIO	90.00	16.00

WATER | AGUAS

PERRIER	8.50
PANNA SAN PELLEGRINO	9.00
AGUA FIJI	6.00
AGUA EDEN ROC	2.00

COFFEE | CAFÉ

ESPRESSO, AMERICANO	4.00
CAPPUCCINO, TÉ, INFUSIONES	5.00

SOFT DRINKS

TONIC WATER, TOMATO, MANZANA, ICED TEA, CLAMATO	6.00
FANTA NARANJA, COCA COLA, COCA COLA ZERO, SPRITE	6.00
FEVER TREE GINGER ALE, FEVER TREE GINGER BEER	7.00
REDBULL	8.00

BEERS | CERVEZAS

PRESIDENTE (DOMINICANA)	8.00	SAPPORO (JAPON)	10.00
PRESIDENTE LIGHT (DOMINICANA)	8.00	NON ALCOHOLIC**	8.00
CORONA EXTRA (MEXICO)	9.00	MENABREA (ITALIA)	10.00
MODELO (MEXICO)	9.00	BALADIN ISAAC (ITALIA)	11.00
STELLA ARTOIS (BÉLGICA)	9.00	BALADIN IPA (ITALIA)	11.00

NATURAL JUICES | JUGOS NATURALES

PASSION FRUIT, LEMON, ORANGE, PINEAPPLE	6.00
CHINOLA, LIMÓN, NARANJA, PIÑA	

ICECREAM BAR

JUICES

SÚPER C	\$7
ORANGE, GRAPEFRUIT, PINEAPPLE, GINGER & MINT NARANJA, TORONJA, PIÑA, JENGIBRE Y MENTA	
ENERGIZER	\$7
GREEN APPLE, PINEAPPLE, CUCUMBER, SPINACH, GINGER, MINT & BEETROOT MANZANA VERDE, PIÑA, PEPINO, ESPINACA, GENGIBRE, MENTA Y REMOLACHA	
GREEN POWER	\$7
PINEAPPLE, SPINACH, LEMON, CUCUMBER, APPLE PIÑA, ESPINACA, LIMÓN, PEPINO Y MANZANA	



SMOOTHIES

PINK PROMISE	\$10
STRAWBERRY, RAPSBERRY, PINEAPPLE, COCONUT CREAM & BASIL FRESA, FRAMBUESA, PIÑA, MANGO, CREMA DE COCO Y ALBAHACA	
VEGAN CHOCO	\$10
COCOA, BANANA, DATES & MILK CACAO, PLÁTANO, DATILES Y LECHE	
TROPICAL SUNSET	\$10
PINEAPPLE, BANANA, MANGO COCONUT & VANILLA PIÑA, PLÁTANO, MANGO, COCO Y VAINILLA	

ICE CREAM

FLAVORS

Vanilla Thaiti
Chocolate Santo Domingo
Pistachio
Strawberry
Lime
Coconut
MaNgo



Chocolate
Caramel
Oreos
Whipped Cream
Marshmallow
Sprinkles
Crumble



CONES - SCOOPS

SMALL	\$3
MEDIUM	\$6
LARGE	\$9

SUNDAES

CARAMEL	\$8
VANILLA ICE CREAM, DULCE DE LECHE HELADO DE VAINILLA, DULCE DE LECHE	
CHOCOLATE	\$8
VANILLA ICE CREAM, CHOCOLATE SAUCE HELADO DE VAINILLA, SALSA DE CHOCOLATE	
STRAWBERRY	\$8
VANILLA ICE CREAM, STRAWBERRY SYRUP HELADO DE VAINILLA, SYROP DE FRESA	

COCONUTS

COCONUT WATER	\$6
COCO LOCO	\$12
COCONUT WATER WITH VODKA OR GIN & LEMON TWIST AGUA DE COCO CON VODKA O GINEBRA Y TOQUE DE LIMÓN	



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SIGNATURE COCKTAILS

THE PIRATE

FRESH VANILLA INFUSED HAVANA 3 RUM STIRRED WITH FRESH PASSION FRUIT, GINGER, MINT, TOPPED WITH SODA WATER
RON HAVANA 3 INFUSIONADO CON VANILLA NATURAL MEZCLADO CON CHINOLA, JENGIBRE Y MENTA, COMPLETADO CON AGUA CON GAS

16.00

EXOTICA

KETEL ONE VODKA AND COCONUT CREAM, BLENDED WITH FRESH MANGO, PASSION FRUIT AND LYCHEES, SERVED FROZEN
VODKA KETEL ONE Y CREMA DE COCO, LICUADOS CON MANGO, CHINOLA Y LITCHES, SERVIDO FROZEN

16.00

STRAWBERRY SHORTCAKE

FRESH VANILLA INFUSED KETEL ONE VODKA, SHAKEN WITH FRESH STRAWBERRIES, LIME JUICE, TOPPED WITH LEMONADE
VODKA KETEL ONE INFUSIONADO CON VANILLA NATURAL, AGITADO CON FRESAS, JUGO DE LIMA, COMPLETADO CON LIMONADA

16.00

MANGO MULE

KETEL ONE VODKA SHAKEN WITH FRESH MANGO, LIME JUICE AND AGAVE NÉCTAR, TOPPED WITH GINGER BEER
VODKA KETEL ONE AGITADO CON MANGO, JUGO DE LIMA Y NÉCTAR DE AGAVE, COMPLETADO CON CERVEZA DE JENGIBRE

16.00

UVAN CHOLA

FRESH VANILLA INFUSED KETEL ONE VODKA SHAKEN WITH FRESH PASSION FRUIT, TOPPED WITH BRUT PROSECCO
VODKA KETEL ONE INFUSIONADA CON VANILLA NATURAL, AGITADO CON CHINOLA, COMPLETADO CON PROSECCO BRUT

22.00

OCEAN FRIZZ

AMARETTO DISARONNO SHAKEN WITH BLUE CURACAO AND LIME JUICE, TOPPED WITH BRUT PROSECCO
AMARETTO DISARONNO AGITADO CON CURACAO AZUL Y JUGO DE LIMA, COMPLETADO CON PROSECCO BRUT

16.00

EDEN COLADA

HAVANA 3 RUM AND MIDORI BLENDED WITH COCONUT CREAM AND PINEAPPLE JUICE, SERVED FROZEN
RON HAVANA 3 Y MIDORI LICUADOS CON CREMA DE COCO Y JUGO DE PIÑA SERVIDO FROZEN

16.00

ZERO PROOF COCKTAILS

SPRITZ DE FRUTOS ROJOS

FRESAS, FRAMBUESAS, TE VERDE ARANDANO
STRAWBERRIES, RASPBERRIES, GREEN TEA & CRANBERRY

11.00

SPRITZ DE CHINOLA

MARACUYÁ, LIMÓN, TE VERDE CON AGUA TONICA
PASSION FRUIT, LEMON, GREEN TEA WITH TONIC WATER

11.00

SPRITZ DE TORONJA

TORONJA JENGIBRE LIMON Y MENTA
GRAPEFRUIT GINGER LEMON AND MINT

11.00

SPRITZ DE PIÑA

PIÑA, MIEL, LIMON Y ALBAHACA
PINEAPPLE, HONEY, LEMON AND BASIL

11.00

CLASSIC COCKTAILS

COCTELES CLÁSICOS

16.00

CLASSIC CHAMPAGNE COCKTAILS

COCTELES CLASICOS CON CHAMPAGNE

22.00

MOCKTAILS

COCTELES SIN ALCOHO

11.00

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VODKA

ABSOLUT	14.00
ABSOLUT CITRON / MANDARIN / VANILLA	14.00
BELVEDERE	18.00
CIROC	16.00
GREY GOOSE	18.00
BELUGA NOBLE	20.00
GREY GOOSE VX	25.00
KETEL ONE	15.00
STOLITCHNAYA	14.00
STOLITCHNAYA ELIT	23.00
TITO'S	16.00
JAPAENEASE VODKA KISSUI	19.00

GINEBRA

BEEFEATER	14.00
BOMBAY SAPPHIRE	16.00
BLOOM GIN	19.00
BULLDOG	20.00
CITADELLE	18.00
FIFTY POUNDS	20.00
HENDRICKS	22.00
THE BOTANIST	20.00
TANQUERAY	16.00
TANQUERAY TEN	18.00
THE CORINTHIAN	20.00
THE LONDON N1	21.00
MARTIN MILLERS	19.00
MONKEY 47	23.00
GIN MARE	22.00

TEQUILA | MEZCAL

PATRON SILVER BLANCO	21.00
PATRON REPOSADO	23.00
DON JULIO AÑEJO	26.00
DON JULIO BLANCO	21.00
DON JULIO REPOSADO	23.00
DON JULIO 70	27.00
MAESTRO TEQUILERO	22.00
TEREMANA REPOSADO	24.00
CASAMIGOS REPOSADO	30.00
HERRADURA SILVER	18.00
HERRADURA REPOSADO	21.00
HERRADURA AÑEJO	27.00
MEZCAL 400 CONEJOS	24.00
MEZCAL VERDE MOMENTO JOVEN	20.00
MEZCAL MONTELOBOS JOVEN	24.00
MEZCAL MONTELOBOS TOBALA	36.00
MEZCAL AMORES JOVEN	24.00

PREMIUM

CLASE AZUL PLATA	36.00
CLASE AZUL REPOSADO	56.00
CLASE AZUL GOLD	90.00
CLASE AZUL GUERRERO (MEZCAL)	135.00
CLASE AZUL DURANDO (MEZCAL)	85.00
RESERVA DE LA FAMILIA	46.00
DON JULIO 1942	42.00
CASA DRAGONES JOVEN	70.00
CASA DRAGONES BLANCO	30.00

BOURBON

BULLEIT BOURBON	16.00
BUFFALO TRACE	16.00
JIM BEAM	15.00
MAKERS MARK	18.00
WILD TURKEY	14.00
WOODFORD RESERVE	19.00

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BLENDING WHISKY

BALVENIE 12	25.00
BUCHANAN'S 12	18.00
BUCHANAN'S 18	26.00
CHIVAS REGAL 12	18.00
CHIVAS REGAL 18	27.00
CHIVAS ROYAL SALUTE 21	30.00
GENTLEMAN JACK	17.00
JACK DANIEL'S	15.00
JAMESON (IRISH)	14.00
JOHNNIE WALKER BLACK LABEL	17.00
JOHNNIE WALKER GOLD LABEL	22.00
JOHNNIE WALKER GREEN LABEL	22.00
JOHNNIE WALKER PLATINUM LABEL	24.00
JOHNNIE WALKER BLUE LABEL	55.00
OLD PARR 12	16.00

JAPANESE WISKHEY

IWAI JAPANESE WHISKY	22.00
MATSUI WHISKY PURE	30.00
MATSUI WHISKY 12 AÑOS	40.00

SINGLE MALT WHISKY

GLENFIDDICH 12	20.00
GLENLIVET 12	20.00
GLENLIVET 18	31.00
GLENLIVET FOUNDERS RESERVE	22.00
GLENMORANGIE ORIGINAL	24.00
GLENMORANGIE 18	39.00
HIGHLAND PARK 12	22.00
MACALLAN 12	18.00
MACALLAN 18	65.00
MACALLAN RARE CASK	70.00
TALISKER 10	17.00

RON | RHUM

BACARDI BLANCO	14.00
BARCELÓ IMPERIAL	16.00
BARCELÓ IMPERIAL ONYX	18.00
BOTRAN 12	16.00
BRUGAL 1888	18.00
BRUGAL LEYENDA	17.00
BRUGAL DOBLE RESERVA	14.00
CUBANEY CENTENARIO	30.00
EMINENTE	28.00
HAVANA 7	18.00
MATUSALEM GRAN RESERVA 23	22.00
MATUSALEM GRAN RESERVA 15	17.00
MATUSALEM INSOLITO	20.00
VELEIRO EDEN ROC SPECIAL EDITION	20.00
SANTA TERESA 1976	24.00
UNHIQ XO	26.00
ZACAPA 23	23.00
ZACAPA XO	40.00

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