

COCKTAIL OF THE DAY

SOCIAL FRIDAY

Mezcal Amores, Aperol, jugo de Piña y naranja, soda de Toronja
Amores Mezcal, Aperol, Pineapple and orange juice, Grapefruit soda

USD 15

SPECIAL OF THE DAY

SEAFOOD TABOULET

Cous cous, seafood & vegetables
Cous cous, mariscos y vegetales

USD 28

TROPICAL SALAD WITH PRAWNS

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





USD 18

LEMON CAKE



Lemon, white chocolate, coconut ice cream
Limón, chocolate blanco, helado de coco

USD 12





APPETIZERS & STARTERS

CAESAR SALAD 	USD 18
<i>Ensalada Cesar</i>	
<small>* 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)</small>	
SHRIMPS AND AVOCADO SALAD, heart of palm with mustard and honey dressing 	USD 26
<i>Ensalada de camarones, aguacate, aderezo de miel con mostaza</i>	
RED TUNA TARTARE, avocado, plantain chips & soy dressing 	USD 26
<i>Tartar de atún, aguacate, chips de plátano y aderezo de soya</i>	
BURRATA & CHERRY TOMATO	USD 24
<i>Burrata & tomates cherry</i>	
BEEF CARPACCIO parmesan, arugula and Cipriani sauce	USD 28
<i>Carpacho de res, parmesano, rúcula y salsa Cipriani</i>	
VITELLO TONNATO traditional tuna sauce, capers, celery	USD 30
<i>Ternera con salsa de atun tradicional, alacaparra y apio</i>	
GAZPACHO EDEN ROC 	USD 21
<i>Gazpacho de tomate y sandia</i>	

TO SHARE FAMILY STYLE



FRITTURA MISTA of seafood and vegetables	USD 26
<i>Fritura de mariscos y vegetales fritos</i>	
WARM PRAWNS olive oil, basil and lemon 	USD 26
<i>Gambas calientes en aceite de olive, albahaca y limón</i>	
PLANTAIN CHIPS with guacamole 	USD 10
<i>Chips de plátano con guacamole</i>	
PRAWN FAJITAS with guacamole, pico de gallo and lettuce <i>Dominican Flavors</i>	USD 33
<i>Fajitas de gambas con guacamole, pico de gallo y lechuga</i>	
SHRIMPS COCKTAIL with pink sauce and lettuce	USD 22
<i>Cocktail de camarones con salsa rosada y lechuga</i>	

PASTA & RICE

SEAFOOD RISOTTO	USD 38
<i>Risotto de mariscos</i>	
ARTISAN TAGLIATELLE with beef Ragout	USD 28
<i>Tagliatelle artesanal con ragú de res</i>	
SPAGHETTI VONGOLE , clams, garlic and white wine 	USD 33
<i>Spaghetti vongole, almejas ajo y vino blanco</i>	
SPAGHETTI POMODORO & BASILICO  	USD 25
<i>Spaghetti con tomate fresco y albahaca</i>	
RAVIOLI CAPRESE with cheese and San Marzano tomatoes sauce 	USD 28
<i>Ravioli Caprese con queso, salsa de tomates San Marzano</i>	
SPINY LOBSTER SPAGHETTI	USD 58
<i>Spaghetti de langosta</i>	
PENNE BOSCAIOLA , mushrooms, guanciale, cream	USD 28
<i>Penne boscaiola, hongos, guanciale, crema</i>	
SEAFOOD SOUP tomatoes and bread crouton	USD 32
<i>Sopa de mariscos, tomates y cruton de pan</i>	

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

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

RAW BAR



TUNA "CRUDO", olive oil, lemon, capers, toasted bread <i>Crudo de atún, aceite de oliva, limón, alcaparras, pan tostado</i>	USD 28
SPECIAL ROLL red tuna, king crab and unagi sauce <i>Rollo especial de atún rojo, centollo y salsa unagui</i>	USD 23
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 22
ACEVICHADO ROLL breaded shrimp, tuna avocado, acevichada sauce <i>Arroz crujiente, tartar de atún y salsa acevichada</i>	USD 20
VEGGIE ROLL fried vegetables, avocado and unagi 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 24
HAMACHI JALAPEÑO <i>Hamachi jalapeño</i>	USD 22



SASHIMI & NIGIRI

*(1 und)

Salmon <i>Salmon</i>	USD 7	Yellowtail <i>Hamachi</i>	USD 9
Tuna <i>Atún</i>	USD 8	Eel <i>Anguila</i>	USD 8
Shrimp <i>Camarón</i>	USD 8	Red Snapper <i>Chillo</i>	USD 7

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 16
TACOS *(2 und)	
TUNA TACOS <i>Tuna, guacamole, chipotle mayonnaise</i>	USD 16
BEETROOTS TACOS <i>Beet and chipotle mayonnaise</i>  	USD 14
GYUDON TACOS <i>Ribeye, tentsuyu sauce, potato cream and onions</i>	USD 18

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FROM THE SEA

FILLET

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

Salmon <i>Salmon</i> 	USD 36
Sea Bream <i>Dorada</i> 	USD 30
Seabass <i>Lubina</i>	USD 42
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 52 /lb
Sea Bream <i>Dorada</i> 	USD 42 /lb

GRILLED SEAFOOD, prawns, octopus, cuttlefish and fish filet (Min. 2 pp) USD 50 /pp.
Mariscos a la parrilla, camarones, pulpo, sepia y filete de pescado (Min. 2 pp)

GRILLED SPINY LOBSTER USD 58 /lb
Langosta a la parrilla

FROM THE GRILL

ENTRECOTE EDEN ROC 10 oz with special sauce USD 44 <i>Entrecot Eden Roc, salsa especial 10oz</i>	BEEF CHURRASCO 10 oz with Chimichurri sauce USD 42 <i>Churrasco de res USDA 10oz, salsa Chimichurri</i>
USDA T- BONE 46 oz with Peppercorn sauce USD 160 <i>T- Bone de res USDA 46oz, salsa de pimienta</i>	USDA Tomahawk 50 oz with Mushrooms sauce USD 180 <i>Tomahawk de res USDA 50oz Salsa de Hongos</i>

**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 | Grilled Vegetables USD 8
Brócoli | Papas fritas | Hongos | Arroz blanco | Papas salteadas | Vegetales a la parrilla

MAINS

FISH OF THE DAY with coconut sauce USD 38 <i>Filete de pescado del día con crema de coco</i> <i>Dominican Flavors</i>	DOMINICAN RICE WITH BEAN & stewed meat USD 26 <i>Arroz con habichuelas y carne guisada</i> <i>Dominican Flavors</i>
CHICKEN MILANESE arugula & candied tomatoes USD 32 <i>Milanesa de pollo, rúcula y tomate confitado</i>	BABY CHICKEN, served with potatoes USD 36 <i>Pollo Bebe, con papas salteadas</i>

HAMBURGERS & SANDWICH

EDEN BURGER tomato, salad, crispy bacon, guacamole, mayonaise USD 25 <i>Hamburguesa Angus con tomate, lechuga, tocineta crujiente, guacamole y mayonesa</i>
ROC CHEESEBURGER cheddar cheese, crispy bacon, tartar sauce, tomato and pickles USD 26 <i>Hamburguesa Angus con queso cheddar, tocineta crujiente, salsa tartar, tomate y pepinillo</i>
CLUB SANDWICH grilled chicken, bacon, tomatoes, ham, egg USD 24 <i>Club Sandwich de pollo a la parrilla, tocineta, tomate, jamón, huevo'</i>

**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 *Dominican Flavors*
Tres leches, bizcocho con tres tipos diferentes de leches

USD 14

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CHOCOLATE VOLCANO, with vanilla ice cream *allow 10-15 minutes for baking
*Volcán de chocolate con helado de vainilla * 10-15 minutos de espera para cocinar*

USD 15

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TIRAMISU, traditional recipe
Tiramisú, receta tradicional

USD 14

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PINEAPPLE CARPACCIO, coconut sorbet, vanilla crumble  
Carpacho de piña, sorbete de coco, crumble de vainilla

USD 12

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ICE CREAM & SORBET SELECTION 
Selección de helados y sorbet

USD 9