

EDEN ROC
CAP CANA



La Palapa
BY EDEN ROC



RELAIS &
CHATEAUX

COCKTAIL OF THE WEEK

EDEN BIRD

Brugal Extra Viejo, Campari, pineapple juice, lemon, rosemary
Brugal Extra Viejo, Campari, jugo de piña, limon, romero

USD 18

SPECIALS OF THE WEEK

Monday

ROASTED HALF CHICKEN ALLA DIAVOLA

Spicy sauce & mashed potatoes
Salsa picante y puré de papas

USD 35

Tuesday

SEA BASS MEUNIERE & GARDEN SPELT SALAD

Lubina a la meuniere & ensalada de espelta jardinera

USD 42

Wednesday

FENNEL SALAD & MARINATED RED SHRIMPS

Oranges, black olives, pine nuts & pickled onions
Naranjas, aceituna negra, piñones & cebolla encurtida

USD 24

Thursday

SHRIMPS CURRY

Coconut curry & rice
Curry de coco & arroz

USD 30

Friday

BLACK INK RISOTTO

Warm squids & green peas
Calamar tibio & guisantes

USD 38

Saturday

PUMPKIN STEAK

Cream cheese, honey & citrus sauce
Queso crema, miel y salsa citrica

USD 22

Sunday

TAGLIATELLE AL TARTUFO

Creamy parmesan sauce & black truffle
Salsa cremosa al parmesano y trufa negra

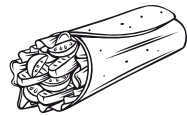
USD 55

Allergies: 1.Crustacean 2.Sesame 3.Nuts 4.Gluten 5.Egg 6.Fish 7.Shellfish 8.Mustard 9.Celery 10.Peanuts 11.Milk 12.Sulphite 13.Soya 14.Lupins
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegan Option (V) Wellness Option (W)
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BITES SELECTION

CRISPY RICE TUNA | USD 16
 Rice with tuna tartare, spicy mayonnaise, jalapeño *(2 und)
Arroz con tartar de atún, mayonesa picante y jalapeño
 4 5 6



TACOS

GYUDON TACOS | USD 18
 Ribeye, tentsuyu sauce,
 mashed potatoes and onions
*Ribeye, salsa tentsuyu,
 puré de patata y cebolla*
 4 11 13


BEETROOTS TACOS | USD 14  
 Beet and chipotle mayonnaise
*Mayonesa de remolacha y
 mayonesa de chipotle*
 4 5

TUNA TACOS | USD 16
 Tuna, guacamole, chipotle
 mayonnaise
*Atun, guacamole, mayonesa
 de chipotle*
 4 5 6

APPETIZERS & STARTERS

CAESAR SALAD | USD 22 
Ensalada Cesar 4 5 6 11
 * Shrimps | *Camarones* (add USD 6) ¹
 * Chicken breast | *Pechuga de pollo* (add USD 6) ¹
 * Fried calamari | *Calamares fritos* (add USD 4) 4 7

VITELLO TONNATO | USD 30
 Traditional tuna sauce, capers, celery
Tenera con salsa de atun tradicional, alcaparra y apio
 5 6 9 11

SHRIMPS AND AVOCADO SALAD | USD 26 
 Heart of palm with mustard and honey dressing
*Ensalada de palmito, aguacate, aderezo de miel
 con mostaza*
 1 8

BURRATA & CHERRY TOMATO | USD 24
Burrata & tomates cherry
 11

RED TUNA TARTARE | USD 26 
 Avocado, plantain chips & soy dressing
Aguacate, chips de plátano y aderezo de soya
 4 6 8 13

GAZPACHO EDEN ROC | USD 21 
Gazpacho de tomate y sandia
 4 9

BEEF CARPACCIO | USD 28
 Parmesan, arugula and Cipriani sauce
Parmesano, rúcula y salsa Cipriani
 5 11


TO SHARE FAMILY STYLE



SHRIMPS COCKTAIL | USD 22
 With pink sauce and lettuce
Con salsa rosada y lechuga
 1 5 11

FRITTURA MISTA | USD 26
 Seafood and vegetables
Fritura de mariscos y vegetales fritos
 1 4 6 7

PLANTAIN CHIPS | USD 10 
 With guacamole
Con guacamole

PRAWN or CHICKEN FAJITAS | USD 33 *Dominican flavors*
 With guacamole, pico de gallo and lettuce
Con guacamole, pico de gallo y lechuga
 1 4

WARM PRAWNS | USD 26 
 Olive oil, basil and lemon
En aceite de oliva, albahaca y limón
 1

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RAW BAR

TUNA "CRUDO" | USD 28

Olive oil, lemon, capers, toasted bread
Crudo de atún, aceite de oliva, limón, alcaparras, pan tostado

4 6

ACEVICHADO ROLL | USD 20

Breaded shrimp, tuna, avocado, acevichada sauce
Camarón empanizado, atún, aguacate, salsa acevichada

1 4 5 6 9

CLASSIC PERUVIAN CEVICHE | USD 24

With fish of the day

Ceviche clásico peruano con pescado del día

6 9

CALIFORNIA ROLL | USD 20

King crab, salmon, avocado and tobiko

Rollo california con cangrejo, salmón, aguacate y tobiko

1 5 6

SPECIAL ROLL | USD 23

Red tuna, king crab and unagi sauce

Rollo especial de atún rojo, centollo y salsa unagi

1 2 4 5 6 13

VEGGIE ROLL | USD 18

Fried vegetables, avocado and unagi sauce

Rollo vegetariano con vegetales fritos, aguacate y salsa unagi

2 4 13

TUNA ROLL | USD 22

Avocado, togarashi and yuzu mayonaise

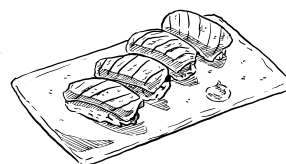
Rollo de atún, aguacate, togarashi y mayonesa de yuzu

2 5 6

HAMACHI JALAPEÑO | USD 24

Hamachi jalapeño

4 6 13



SASHIMI & NIGIRI

*(1 und)

Salmon | *Salmón*.....USD 7

6

Tuna | *Atún*.....USD 8

6

Shrimp | *Camarón*.....USD 8

1

Yellowtail | *Hamachi*.....USD 9

6

Eel | *Anguila*.....USD 8

6

Red Snapper | *Chillo*.....USD 7

6

PAELLA

MEAT

De carne (Min. For 2 pp)
 USD 35 pp

9

VEGETARIAN



Vegetales (Min. For 2 pp)
 USD 28 pp

9

SEAFOOD

Mariscos (Min. For 2 pp)
 USD 39 pp

1 6 7 9

PASTA & RICE

SPAGHETTI VONGOLE | USD 33

Clams, garlic and white wine

Almejas ajo y vino blanco

4 7 9

ARTISAN TAGLIATELLE | USD 28

With beef Ragout

Tagliatelle artesanal con ragú de res

4 9 11

LOBSTER SPAGHETTI | USD 62

Spaghetti de langosta

1 4 9

RAVIOLI CAPRESE | USD 28

With cheese and San Marzano tomatoes sauce

Con queso, salsa de tomate San Marzano

4 5 11

SPAGHETTI POMODORO & BASILICO | USD 25

Spaghetti con tomate fresco y albahaca

4 9 11

SEAFOOD SOUP | USD 32

Tomatoes and bread crouton

Tomates y crutón de pan

1 6 7 9

SEAFOOD RISOTTO | USD 38

Risotto de mariscos

1 6 7 9 11

PACCHERI DI MARE | USD 40 pp *(Min. For 2 pp)

Tomato sauce & grilled sea bream

Salsa de tomate y dorada a la parrilla

4 6

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La Palapa

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FROM THE SEA

FILLET

Grilled | Acqua pazza | Fried
Parrilla | Acqua pazza | Frito
6 6 7 9 4

Salmon | Salmón.....USD 36 
Sea Bream | Dorada.....USD 30 
Seabass | Lubina.....USD 42
Red Snapper | Chillo.....USD 38

WHOLE

Salt crusted | Grilled | Cartoccio | Fried
A la sal | Parrilla | Cartocho | Frito
5 6 9 4

Red Snapper | Chillo.....USD 44/lb
Seabass | Lubina.....USD 52/lb
Sea bream | Dorada.....USD 42/lb 

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

1 6 7

GRILLED MAINE LOBSTER | USD 62 /lb
Bogavante a la parrilla

1



FROM THE GRILL

STEAK FRITES 10 oz | USD 44
Entrecote with 3 sauces
'Steak frites' Eden Roc, 3 salsas
3 5 6 8 11

USDA T- BONE 46 oz | USD 160
With peppercorn sauce
Con salsa de pimienta
9 11

*All grilled meats 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

USDA BEEF CHURRASCO 10 oz | USD 42
With chimichurri sauce
Con salsa chimichurri

USDA Tomahawk 50 oz | USD 180
With mushrooms sauce
Con salsa de hongos
9 11



SIDES

Broccoli | French fries | Mushrooms | White rice | Roasted potatoes | Grilled Vegetables | Tostones USD 8
Brócoli | Papas fritas | Hongos | Arroz blanco | Papas salteadas | Vegetales a la parrilla | Tostones
11

MAINS

FISH OF THE DAY | USD 38 *Dominican flavors*
With coconut sauce
Filete de pescado del día con crema de coco
2 3 9

DOMINICAN RICE WITH BEANS | USD 26 *Dominican flavors*
& stewed beef
Arroz con habichuelas y res guisada
9

CHICKEN MILANESE | USD 32
Arugula & candied tomatoes
Milanesa de pollo, rúcula y tomate confitado
4

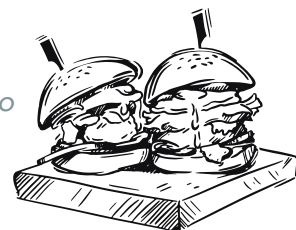
BABY CHICKEN | USD 36
Served with potatoes
Pollo bebe, con papas salteadas
9 11



HAMBURGERS & SANDWICHES

EDEN BURGER | USD 25
Tomato, salad, crispy bacon, guacamole, mayonnaise
Hamburguesa Angus con tomate, lechuga, tocineta crujiente, guacamole y mayonesa
2 4 5

ROC CHEESEBURGER | USD 26
Cheddar cheese, crispy bacon, tartar sauce, tomato and pickles
Hamburguesa Angus con queso cheddar, tocineta crujiente, salsa tartar, tomate y pepinillo
2 4 5 11

CLUB SANDWICH | USD 24
Grilled chicken, bacon, tomatoes, ham, egg
Club Sandwich de pollo a la parrilla, tocineta, tomate, jamón, huevo
4 5



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DESSERTS

TRES LECHEs *Dominican flavors*

Local sponge cake with three different milks
Tres leches, bizcocho con tres tipos diferentes de leches

USD 14 ^{4 5 11}



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 ^{4 5 11}



TIRAMISU

Traditional recipe
Tiramisú, receta tradicional

USD 14 ^{4 5 11}



PINEAPPLE CARPACCIO

Coconut sorbet, vanilla crumble
Carpacho de piña, sorbete de coco, crumble de vainilla

USD 12 ⁴



LIVE "SGROPPINO"

Lemon live sorbet & Prosecco
Sorbete de limón y prosecco en vivo


USD 90
(6-8 guests)



ICE CREAM & SORBET SELECTION

Selección de helados y sorbete

USD 9 ¹¹

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