

LAS OLAS

APPETIZERS

- 🍏 🍷 **SAMANÁ TUNA TARTARE**
House tortilla chips, slow-braised
Smoked with organic cocoa,
yellowfin tuna criollo avocado,
and ginger-coconut dressing,
served on cassava crisps
- 🍏 **CEVICHE BOWL**
Your choice of poached shrimp, fish,
or mixed seafood tossed in fresh
lime juice, cucumber, red onion,
tomato, and fresh cilantro,
served with plantain chips
- 🍏 **SHRIMP COCKTAIL**
Chilled poached shrimp, house
cocktail sauce, diced avocado,
shaved red onion, fresh cilantro,
and serrano pepper shavings
- 🍷 **BUFFALO WINGS**
Fried chicken wings tossed in our
house buffalo sauce, celery crudité, and
blue cheese dip
- 🍷 🍷 **ROCA SHRIMP**
Tempura shrimp, chipotle mayo,
and black sesame seeds on a fresh
salad base

SALADS

- 🍏 🍷 **WATERMELON
GREEK SALAD**
Feta, watermelon, Kalamata olives,
shaved red onion, fresh mint,
cucumber, and root vegetable chips

- 🍏 🍷 **ROASTED BEET
& CITRUS SALAD**
Roasted beets, mixed greens, orange
segments, goat cheese, pistachios,
and citrus vinaigrette
Add blackened chicken breast

MAIN COURSE

- 🍷 **POKE BOWL**
Your choice of tuna or salmon, with
rice, avocado, soybeans, alfalfa
sprouts, radish, sesame, and soy
sauce, served with wonton crisps
- 🍷 🍷 **BAJA TACOS**
Your choice of shrimp or fish fillet in
beer batter, pickled cabbage salad,
and chipotle mayo

**MEDITERRANEAN
CHICKEN BREAST**
Grilled chicken breast marinated
in yogurt, over chickpea hummus,
mixed greens, cucumber, olives
and a lemon-oregano vinaigrette

- 🍷 **GRILLED CHICKEN
FOCACCIA**
Chicken breast, creamy burrata,
tomato, arugula, and lemon-garlic aioli
on focaccia bread, served with fries

RIBEYE TACOS
Grilled ribeye, onion, cilantro, and
guacamole, served in corn tortillas

MAIN COURSE

🍷 ARRACHERA QUESADILLA

Grilled flank steak, cheese, guacamole, and pico de gallo in a flour tortilla

🍷 LAS OLAS CHICKEN BURRITO

Grilled chicken with cheese, beans, guacamole, pico de gallo, and chipotle mayonnaise, wrapped in a flour tortilla, served with French fries

FISH FILLET A LA PLANCHA

Cooked on the flat top with lemon and caper sauce, served with roasted potatoes

🍷 PRETZEL CHEESEBURGER

Pretzel bun, beef patty, cheddar cheese, avocado, spinach, and caramelized onions with a red wine and balsamic reduction and our house sauce served with fries

🍷 PROSCIUTTO & BURRATA PIZZA

San Marzano tomato sauce base, mozzarella, cherry tomatoes, arugula, and burrata cheese

🍷 MARGHERITA PIZZA

San Marzano tomato sauce base, basil leaves, and mozzarella cheese

🍷 STRACCIATELLA & MORTADELLA PIZZA

Pistachio pesto base, shaved mortadella, stracciatella, and chopped pistachios

🍷 NO RULES PIZZA

Build your own pizza.

Choose your toppings:

ham | salami | pepperoni | bacon | chicken | shrimp | pineapple | onions | bell peppers | mushrooms | olives | jalapeños | tomatoes

DESSERTS

🍷 PINEAPPLE AND RASPBERRY TART

Cinnamon frangipane, pineapple basil and rum compote, vanilla bavarian cream, raspberry gel, topped with swiss meringue

🍷 DULCE DE LECHE AND PECAN BASQUE CHEESECAKE

Toffee sauce and chocolate tuile

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 Healthy dishes which help in maintaining balanced diet

🌾 Gluten free dishes

🥛 Contains dairy and/or eggs

🌶️ Spicy dishes

🌱 Food Plant-Based option

🔨 Crafted through artisan ways

🍷 Includes local ingredients

🐟 Sustainable fishery

WHOLE FOOD PLANT-BASED MENU

🍏 🌿 CEVICHE BOWL

mushrooms tossed in lime juice, cucumber, red onion, tomato, and fresh cilantro

🍏 🌿 🌾 WATERMELON GREEK SALAD

Plant Based Feta, Watermelon, Kalamata olives, shaved red onion, fresh mint, cucumber crudites and root vegetable chips

🍏 🌿 STEAK LETTUCE TACOS

Soy-based protein, onion, cilantro, and guacamole, served in lettuce wraps

🌿 STEAK QUESADILLA

Soy-based protein, plant-based cheese, guacamole, and pico de gallo, served in a flour tortilla

🌿 PLANT-BASED BURGER

Grilled plant-based patty, plant-based cheddar cheese, avocado, spinach, and caramelized onions with a red wine and balsamic reduction, served with fries

🌿 PIZZA

San Marzano tomato sauce base, plant-based cheese

Add your choice of toppings:
pineapple, onion | bell peppers | mushrooms | olives | jalapeños | soy-based mince

DESSERT

🌿 CARROT CAKE

Spiced carrot cake and plant-based yogurt cream

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🌾 Gluten free dishes

🌿 Food Plant-Based option

🌿 Includes local ingredients



EXCELLENCE

CARMEN PUNTA CANA, D.R.