



APPETIZERS

SHRIMP AND AVOCADO _____ \$15

Shrimp, avocado, cucumber, red onion, tomato, crunchy vegetable curls, and kale, with mustard and honey dressing

TENDERLOIN CARPACCIO _____ \$15

Tenderloin carpaccio, topped with cracked black pepper, balsamic vinegar, herbs, garlic, mushrooms, and baby lettuces in a mustard and lemon dressing

SPICY CHICKEN SALAD _____ \$9

BBQ-roasted chicken, kale, cabbage, dried chili, beetroot, cucumber, mango, carrot, and thyme oil with balsamic vinegar

TUNA TARTAR _____ \$16

Yellowfin tuna with white and black sesame seeds, red onion and avocado, swac sauce, chives, spicy mayonnaise and fried tortillas

THAI STYLE TENDERLOIN SALAD _____ \$13.5

Lomito, aromatizado con maní, crujientes vegetales, ajonjolí, acompañados de mini vainicas adobados en aceite sésamo con mantequilla de maní y camote crujiente con especias

CEVICHE _____ \$15.5

Lemon and orange fish with chili petals, with shrimp, fried squid, mussels, onion, sweet chili, yellow chili, and cilantro





MAIN COURSES

BBQ PORK RIBS _____ \$27

The rib is a 350-gram bone-in rib, grilled with BBQ sauce

SURF AND TURF _____ \$45

200 grams of sirloin with jumbo shrimp in garlic, wine, and rosemary sauce, buttered potatoes, baby carrots, green bean, mushrooms

FILET MIGNON & PORTOBELLO _____ \$27

200 grams of grilled sirloin, portobello mushrooms, rosemary-glazed potatoes, and a creamy wine, red berry

GRILLED FLAT STEAK _____ \$28

200 grams of churrasco-style sirloin steak, garlic chimichurri with fresh herbs, gratin mashed potatoes, and sauteed mini vegetables

STUFFED CHICKEN BREAST _____ \$18

Chicken breast stuffed with spinach and feta cheese, caramelized in butter and white wine, served with quinoa and vegetables in a cranberry sauce

SEA BASS WITH BUTTER AND POLENT _____ \$30

Sea bass fillet in wine and butter, quinoa, broccoli, mini zucchini, green tomatillo, and mini green beans with olive, caper, and fresh tomato sauce

SKILLED SNAPPER _____ \$27

Steak seared with olive oil and garlic, green plantain patacón, butter-sautéed vegetables, and Caribbean coconut sauce with tomato and Panamanian chili





TO SHARE

BARBECUE _____ \$85

Picanha, chicken breast, chorizo, BBQ pork ribs, churrasco, jumbo shrimp, roasted potatoes, mushroom and cherry tomato casserole with mixed salad

Sauces: Tartar, chimichurri, mushroom sauce, mayonnaise and spicy house chipotle, honey mustard

DESSERTS

MOUSSE OF BAILEYS _____ \$12

Baileys mousse, filled with chocolate and hazelnut cream

LEMON BAVARIAN _____ \$12

Lemon dessert, filled with creamy red fruits

COLD APPLE CHEESECAKE _____ \$12

Cold cheesecake filled with apple compote, on an almond base

CHOCOLATE FANTASY _____ \$12

Chocolate mousse on a chocolate cake, filled with passion fruit, with coconut ice cream

