



PROTEIN

Local Tenderloin	\$29
Red Snapper Fillet	\$25
Chicken Breast	\$22
Shrimp Skewer	\$27
Skirt Steak	\$41
Rump Culotte	\$30
Rib-Eye	\$46
Pork Ribs	\$30
Tuna Steak	\$23

SAUCES

Argentinian Chimichurri
Passion Fruit BBQ Sauce
Beurre Blanc Pumpkin
Creamy Peach Palm Fruit Sauce
Maltese Sauce
Coffee Sauce
Citrus Sauce

SIDE DISHES

Mashed Potato and Gorgonzola

Creamy Gorgonzola and rosemary butter purée

Mixed Vegetables

Broccoli, zucchini, carrots, and cauliflower, sautéed in olive oil with garlic and herbs.

Peasant Potatoes

Country style golden potatoes, finished with fresh herbs.

Green Beans with Garlic

Green beans sautéed in garlic butter and finished with toasted almonds.

Creamy Sweet Potato

Cumin and turmeric potato purée.

Rice Duo

Wild and jasmine rice, with coconut milk and finished with cumin.

Mashed Cassava

Cassava puree finished with tarragon, butter, and paprika.

13% SALES TAX AND 10% SERVICE TAX INCLUDED



COLD APPETIZERS

Caesar Salad

\$23

Romaine lettuce, Parmesan cheese, herb croutons, and chicken served with Caesar dressing.

Caprese Salad

\$20

Fresh tomatoes and Bocconcini cheese with basil pesto.

Bruschetta

\$10

Tomato, onion, garlic, basil, olive oil, Parmesan cheese, over fresh bread slices.

Fish Ceviche

\$18

Sashimi marinated in citrus juice, with purple onions and coriander accompanied with tuber chips.

Octopus Tartar

\$30

Octopus, avocado, red onion, castilla cilantro, tangerine lemons, accompanied with Tico root chips.

Mushroom Ceviche

\$14

Sliced mushrooms, red onion, castilla cilantro, avocado, lemon, accompanied with Tico root chips.

Tomato Gazpacho

\$12

Fresh seedless tomatoes, with cucumber, onion, balsamic, and pear tomatoes, accompanied by herb croutons.

HOT APPETIZERS

Crispy Calamari

\$21

Fried calamari, served with a duo of basil aioli and cocktail sauces.

Spicy Shrimp Bites

\$26

Crispy corn baskets stuffed with avocados, sauteed shrimps with paprika and sautéed onions.

Pumpkin Cream

\$5

Baked pumpkin squash, with coconut oil, coconut milk, coriander seeds and honey.

13% SALES TAX AND 10% SERVICE TAX INCLUDED



PASTAS

Shrimp Fettuccini

\$28

Sautéed shrimp, red onion, garlic, basil, and fresh pomodoro sauce.

Chicken Spaghetti

\$18

Chicken morsels sauteed in white wine, garlic, red onions, fine herbs with bechamel sauce.

Spinach Ravioli

\$16

Ravioli filled with spinach and cheese, sautéed with mushrooms, cherry tomatoes and covered with a green chili sauce.

WRAPS / HAMBURGER

Chicken Wrap

\$18

Flour tortilla, Chicken, Mozzarella cheese, red onion, lettuce, served with french fries.

Fish Wrap

\$20

Flour tortilla, crispy fish, red onion, lettuce, avocado, served with french fries.

Vegetarian Wrap

\$15

Flour tortilla, heart of palm, zucchini, Mozzarella cheese, lettuce, bell pepper, served with french fries.

Hamburguer

\$18

Beef Patty, house bread, tomato, lettuce, Provolone cheese, pickles, pickled onion, served with french fries.

13% SALES TAX AND 10% SERVICE TAX INCLUDED



AUTHOR'S CUSINE MENU

FIRST COURSE

Carpaccio

\$33

Rib eye, gravy vinaigrette, truffle oil, caramelized cherry tomato, Grana Padano and arugula.

Spinach Salad

\$8

Turkey ham with walnut vinaigrette, tarragon, honey, watermelon and fresh spinach.

Mussels

\$10

With garlic, lemon butter, red wine, seafood stock and fresh basil.

MAIN COURSES

Short Rib

\$32

Ribs with homemade puree of tender pumpkin squash, fresh mushrooms and curry.

Shrimp Risotto

\$20

Jumbo shrimp with creamed seafood stock, achiote criollo and Parmesan cheese.

Fresh Local Trout

\$25

Reduction of mussels, coconut, thyme, Panamanian chili and fresh vegetables.

13% SALES TAX AND 10% SERVICE TAX INCLUDED



PROTEINAS

Lomito Nacional	\$29
Filete de pargo rojo	\$25
Pollo deshuesado	\$22
Brocheta de camarón	\$27
Entraña	\$41
Culotte cuadril	\$30
Rib eye	\$46
Costillas cerdo	\$30
Filete de atún	\$24

SALSAS

Chimichurri Argentino
BBQ maracuyá
Beurre blanc ayote
Cremoso pejibaye
Salsa maltesa
Salsa de café
Salsa cítrica

ACOMPAÑAMIENTOS

Puré de papa y Gorgonzola

Cremoso puré de papa con mantequilla de Gorgonzola al romero

Vegetales mixtos

Brócoli, zuquini, zanahoria, coliflor, salteados en aceite de oliva, ajo y hierbas.

Papas campesinas

Papas doradas tipo campesino, finalizadas con hierbas y paprika.

Vainicas al ajillo

Vainicas salteadas en mantequilla de ajo finalizadas con almendras tostadas.

Cremoso de camote

Camote con crema infusionada de comino y cúrcuma.

Dúo de arroz

Arroz salvaje, arroz jazmín, leche de coco, terminado con comino.

Majado de yuca

Yuca cocida y majada terminada con estragón, mantequilla y chile pimentón.



ENTRADAS FRIAS

Ensalada César	\$23
Lechuga romana, Parmesano, crotones de pan con hierbas, pollo acompañado de aderezo de César.	
Ensalada caprese 	\$20
Tomates frescos, queso Bocconcini fresco y pesto de albahaca.	
Brusqueta 	\$10
Tomate, cebolla, ajo, albahaca, aceite de oliva, Parmesano, montado sobre pan de la casa.	
Ceviche de pescado	\$18
Pescado corte sashimi marinado a la minuta en cítricos, cebollas moradas y culantro, acompañado de chips de tubérculos.	
Tartar de pulpo	\$30
Pulpo, aguacate, cebolla morada, culantro castilla, limón mandarina, acompañado de raíces ticas.	
Ceviche de hongos 	\$14
Hongos troceados, cebolla morada, culantro castilla, aguacate, limón, acompañado de raíces ticas.	
Gazpacho de tomate 	\$12
Tomate fresco sin semillas, trozos de pan, pepino, cebolla, balsámico, tomate pera, acompañado de crotones de pan a las hierbas.	

ENTRADAS CALIENTES

Calamares crujientes	\$21
Calamares fritos, servidos con dúo de salsas aioli de albahaca y salsa coctel.	
Bocas de camarones picantes	\$26
Canastas crujientes de maíz rellenas de aguacate, camarones salteados en chile pimentón y cebollas salteadas	
Crema de ayote 	\$5
Ayote horneado, aceite de coco, leche de coco, semillas de culantro y miel de abeja.	



PASTAS

Fetuccini con camarón

\$28

Camarón salteado, cebolla morada, ajo, albahaca y salsa pomodoro fresca.

Espagueti con pollo

\$18

Pollo en trozos salteado en vino blanco, ajo, cebolla morada y hierbas finas con salsa Bechamel.

Ravioles rellenos de espinaca

\$16

Ravioles rellenos de espinaca y queso, salteado con hongos, tomate cherry cubiertos de salsa de chile verde.

WRAPS / HAMBURGUESA

Wrap de pollo

\$18

Tortilla de harina, pollo en trozos, queso Mozzarella, cebolla morada y lechuga, acompañada con papas fritas

Wrap de pescado

\$20

Tortilla de harina, pescado crocante, cebolla morada, lechuga y aguacate, acompañado con papas fritas .

Wrap vegetariano

\$15

Tortilla de harina, palmito, zuquini, queso Mozzarella, lechuga y chile morron, acompañado con papas fritas.

Hamburguesa

\$18

Torta de carne, pan de la casa, tomate, lechuga, queso Provolone, pepinillos y cebolla en escabeche, acompañada con papas fritas.



MENU DE AUTOR

ENTRADAS

Carpaccio

\$33

Rib eye, vinagreta de jugo de carne, aceite de trufas, tomate cherry caramelizado, Grana padana, arúgala.

Ensalada de espinaca

\$8

Jamón de pavo, vinagreta de nueces, estragón, miel, sandía, espinaca.

Mejillones

\$10

Con ajo, mantequilla de limón, vino, fumet de mariscos, albahaca fresca.

PLATO FUERTE

Short rib a las brasas

\$32

Puré rústico de ayote tierno, champiñones frescos y curry

Risotto de camarón

\$20

Camarón jumbo, fondo de mariscos, crema de leche, achiote criollo y queso Parmesano.

Trucha de los Santos

\$25

Reducción de mejillones, coco, tomillo, chile panameño y vegetales.