




LUNCH

(Menu available from 11:30am to 3:30pm)

APPETIZERS

SEA BASS CEVICHE _____ **\$15**

Tiny slices of sea bass marinated in lemon juice garnished with red peppers and onions served with patacones.

 **GREEN GAZPACHO** _____ **\$12**

Cold soup made with vegetable broth, coconut milk, avocado, spinach and basil.

TROPICAL SALAD _____ **\$14**

Mixed lettuces, hearts of palm, green papaya, fish cakes and lemon dressing.

 **QUINOA AND GREEN PAPAYA SALAD** _____ **\$12**

Mixed quinoa, arugula, spinach, cherry tomatoes, lemon, green papaya, yogurt dressing and homemade pita chips with turmeric.

SHRIMP BRUSCHETTA _____ **\$15**

Homemade focaccia with marinated cherry tomatoes, grilled shrimps and basil pesto.



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MAIN COURSES

FISH TACOS _____ \$14

Homemade corn tortilla, avocado, lemon, lettuce, Caribbean pickle, coriander and house chili pepper.

RICE AND BEANS _____ \$18

Traditional Caribbean style dish with coconut, chili, served with chicken in Caribbean sauce, patacones and salad.

🍴 SUPER SALAD _____ \$15

Mixed of lettuce, cherry tomato, radish, avocado purple cabbage and crispy egg, your choice of chicken, tuna, seafood or vegetarian with a vinegar and mustard dressing.

PORK RIBS _____ \$18

Roasted with hoisin sauce and honey, grilled cauliflower, mashed ripe plantain and curry.

RONDON _____ \$15

Traditional Caribbean dish based on coconut milk, red snapper, tubers, green banana and Panamanian chili.

HUNGER STEAK _____ \$23

Grilled and served with fried crispy casava, green banana, Pico de Gallo and peach palm tartare sauce.



ALMUERZO

(Menú disponible de 11:30am a 3:30pm)

APERITIVOS

CEVICHE DE CORVINA _____ \$15

Finas revanadas de corvina aderezadas con limon, chile dulce y cebolla acompañado de patacones.

🍴 GAZPACHO VERDE _____ \$12

Sopa fría a base de caldo vegetal, leche de coco, aguacate, espinaca y albahaca.

ENSALADA TROPICAL _____ \$14

Lechugas mixtas, palmito, papaya verde, croquetas de pescado y aderezo de limón.

🍴 ENSALADA DE QUINOA Y PAPAYA VERDE _____ \$12

Quinoa mixta, rúcula, espinaca, tomate cherry, limón, papaya verde, aderezo de yogurt y chip de pan pita de la casa con cúrcuma.

SHRIMP BRUSCHETTA _____ \$15

Pan foccacia de la casa, ensalada de tomates cherry, camarones a la parrilla, con pesto de albahaca.



ALMUERZO

(Menú disponible de 11:30am a 3:30pm)

PLATOS PRINCIPALES

TACOS DE PESCADO _____ \$14

Tortilla casera de maíz, aguacate y limón, lechuga, escabeche caribeño, culantro y chilera de la casa.

RICE AND BEANS _____ \$18

Tradicional estilo del caribe con coco y chile panameño, acompañado de pollo en salsa caribeña, patacones y ensalada.

SUPER SALAD _____ \$15

Mixto de lechugas, tomate cherry, rábano, repollo morado aguacate y huevo crujiente, a su elección de pollo, atún, mariscos o vegetariana con aderezo de vinagre y moztasa.

COSTILLAS DE CERDO _____ \$18

Rostizadas con salsa hoisin y miel, coliflor a la parrilla, pure de plátano maduro y curry.

RONDÓN _____ \$15

Plato tradicional caribeño a base de leche de coco, pargo rojo, tubérculos, banano verde y chile panameño.

FILET DE ENTRAÑA _____ \$23

A la parrilla, con yuca frita, banano verde, pico de gallo y tartar de pejibaye.