



DINNER

Menu

Tortuga Lodge



Prices include 13% VAT and 10% service tax.

DRINKS

Menu

Non alcoholic

FRESH FRUIT SMOOTHIES _____	₱ 5.500
SPARKLING WATER 505ML _____	₱ 5.500
STILL WATER 750ML _____	₱ 3.300
SODAS _____	₱ 2.750
MOCKTAILS _____	₱ 4.400
MILKSHAKES* _____	₱ 5.500

**Plant-based option.*

Beer

NATIONAL BEER _____	₱ 3.000
CRAFT BEER _____	₱ 3.850

DINNER



Menu

APPETIZERS


BASIL SALAD  _____ ₡ 8.000

Fresh basil leaves with sourdough focaccia croutons, pesto, and bocconcini mozzarella.

**Plant-based option.*

ORIENTAL SALAD   _____ ₡ 8.000

Fresh arugula leaves with chickpeas with curry, broccoli, zucchini, bell pepper, sun-dried tomatoes and sesame-soy dressing.

TOMATO AND COCONUT SOUP  _____ ₡ 8.000

Made with natural coconut milk, Panamanian pepper, and thyme. Served with green plantain tartare and Caribbean aioli.

SHRIMP BISQUE  _____ ₡ 9.000



With natural coconut milk and served with crispy cassava croquettes.

TUNA TOAST  _____ ₡ 8.000

Homemade crispy corn tortilla with guacamole, *Pico de Gallo*, tuna, green papaya salad, and coconut-ginger dressing.

OCTOPUS _____ ₡ 9.000

Grilled and served with roasted tomato sauce, rosemary potatoes, pickled onion, and pejibaye.


CARIBBEAN RAVIOLI   _____ ₡ 9.000

Homemade pasta filled with slowly cooked beef rib meat in coconut sauce.


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MAIN COURSES

CARIBBEAN SEA  _____ ₡ 14.000

Traditional seafood soup prepared with shrimp bisque, coconut, an assortment of seafood with local vegetables and Panamanian pepper.

FISH OF THE DAY  _____ ₡ 16.000

Grilled and served with a coconut-herb crust, cassava with lime, and Caribbean tomato sauce.

TUNA POKE   _____ ₡ 12.000

Grilled filet, sushi rice, baby green beans, mango, green plantain with Panamanian pepper, sesame seeds, avocado, and togarashi dressing.

**Plant-based option.*

CURRY  _____ ₡ 12.000

Made with chickpeas and yellow curry served with jasmine rice and a variety of vegetables.

FROM SOIL AND SEA _____ ₡ 17.000


Soupy risotto-style rice with squid ink, bisque, shrimp, and chorizo stew.

FLAVORS OF THE SEA _____ ₡ 18.000


Homemade pasta with Caribbean tomato sauce, an assortment of seafood, and fresh cilantro.

PORK BELLY  _____ ₡ 14.000

Glazed in soy sauce and a guava pulp reduction. Served with white beans and cassava with lime.


RIB EYE STEAK  _____ ₡ 17.000

Grilled and served with carrot textures, asparagus, and red wine sauce with tarragon.



BEEF TENDERLOIN  _____ ₡ 17.000

Grilled and served with confit potatoes, asparagus, and béarnaise sauce with cacao nibs.



BURGERS AND SANDWICHES

FISH BURGER  _____ ₱ 10.000

Homemade brioche bread, crispy seabass filet, shrimp pink sauce, cabbage, and pickled cucumber. Served with fried potatoes.

VEGETARIAN BURGER   _____ ₱ 10.000

Homemade bread with 'Beyond Meat' (plant-based vegan patty), spicy tomato sauce, lettuce, and tomato.

SANDWICH   _____ ₱ 8.000

Homemade whole wheat bread, zucchini, eggplant, tomato, lettuce, and avocado with pesto. Served with homemade chips.



TUNA WRAP  _____ ₱ 7.000

Flour tortilla filled with soy-marinated tuna, spinach, avocado, and green papaya. Served with homemade chips and Caribbean aioli.




PITA CLUB SANDWICH  _____ ₱ 7.000

Homemade pita bread filled with chicken breast, Dijon mustard, tomato, and lettuce. Served with fries and Caribbean aioli.


SOURDOUGH PIZZA

MARGHERITA   _____ ₱ 7.500


Homemade tomato sauce, fresh basil, and mozzarella.

PEPPERONI    _____ ₱ 8.000




Salami, spicy pepperoni, bacon, homemade tomato sauce, and mozzarella.

VEGGIE   _____ ₱ 8.000


Mixed vegetables, homemade tomato sauce, and mozzarella.

VEGAN  _____ ₱ 8.500

Homemade tomato sauce and fresh herbs.

SPICY CHICKEN    _____ ₱ 8.500

Grilled chicken, crispy bacon, hot pepper, homemade tomato sauce and mozzarella.

SUPREME   _____ ₱ 8.500

A classic blend of ground beef, ham, pepperoni, onion, red peppers, mushrooms, homemade tomato sauce, and mozzarella.



GLUTEN



DAIRY



NUTS




PLANT-BASED






SPICY



CHILDREN'S Menu

BOLOGNESE PASTA   _____ ₱ 8.500

Fettuccine, homemade tomato sauce, and ground beef. Served with grated parmesan cheese.

GREEN PASTA     _____ ₱ 8.500

Fettuccine in spinach pesto sauce. Served with grated parmesan cheese.

POMODORO PASTA   _____ ₱ 8.500

Fettuccine, homemade tomato sauce. Served with grated parmesan cheese.

BUTTER AND CHEESE PASTA   _____ ₱ 8.500



Fettuccine with butter and grated parmesan cheese.

CHICKEN FINGERS  _____ ₱ 7.500

Crunchy panko breaded chicken breast strips. Served with fried potatoes.

FISH FINGERS  _____ ₱ 7.500

Crunchy panko breaded fish fillet strips. Served with fried potatoes.

CHEESEBURGER   _____ ₱ 6.500

Premium beef patty on a homemade brioche bun with melted cheese. Served with fried potatoes.



BÖENA
Lodges

ALLURING. AUTHENTIC. EXCLUSIVE