

Restaurant



Appetizers

Provençal Mushrooms   \$15

Mushrooms, white wine, garlic.

Aztec Soup  \$13

Corn tortilla chips, chicken, avocado, mozzarella cheese.

Jumbo Shrimp Avocado  \$30

Cucumber, avocado, lemon, grilled jumbo shrimp.

Heart of Palm Ceviche   \$14

Olive oil, lemon, heart of palm, cilantro, onion, sweet chili.

Shrimp Biscuit \$17

Focaccia bread, shrimp stock.

Sirloin Carpaccio  \$20

Beef tenderloin, arugula, dijon mustard vinaigrette, capers, gouda cheese, olive oil.

Salmon carpaccio \$20

Passion fruit, olive oil, lemon, red onion, focaccia bread.

Garden Salad   \$14

Lettuce, cherry tomatoes, cucumber, beetroot, onion, olives, balsamic reduction.

Main Courses

Mafuriseca Sea Bass \$31

Fried cassava, aioli, coyote cilantro.

Rain Forest Sea Bass  \$33

Heart of palm sauce, mashed potatoes, vegetables.

Salmon in Morron Sauce  \$32

Bell pepper sauce, mashed potatoes, vegetables.

Green Pepper Tenderloin  \$38

Baby potatoes, grilled vegetables.

Rib Eye  \$40

Baby potatoes, grilled vegetables.

Surf and Turf  \$38

Grilled jumbo shrimp, baby potatoes, grilled vegetables, and mushroom sauce.

Churrasco  \$36

Baby potatoes, chimichurri, grilled vegetables.

BBQ Pork Ribs \$36

Mashed potatoes, grilled vegetables.

Grilled Octopus  \$30

Garlic, lemon, olive oil, baby potatoes, sauteed vegetables.

Chicken in Gorgonzola Sauce \$22

Mashed potatoes, sauteed vegetables, gorgonzola cheese sauce.

Grilled Chicken Salad \$20

Lettuce, cherry tomatoes, cucumber, house dressing, olives.

Lemon Chicken \$22

Creamy lemon sauce, mashed potatoes, sauteed vegetables, almonds.

Caribbean Chicken \$23

Rice and beans with coconut milk, Panamanian chili, patacones, mixed salad.

Spaghetti Carbonara \$16

Creamy white sauce, bacon, white wine, onion.

Fettuccini Clams and Shrimp \$23

Creamy white sauce, clams, shrimp, white wine.

Spring Gnocchi  \$18

Tomato sauce, mixed vegetables, parmesan cheese.

Seafood Risotto \$33

Salmon, jumbo shrimp, mussels, parmesan cheese.