


Restaurant


El Jilguero

Dinner Menu

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, marinara sauce.

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.

Tuna Tartare **\$20**
Fresh tuna, soy sauce, olive oil, avocado, sesame, ginger.

Garden Salad    **\$14**
Lettuce, onion, carrot, cherry tomato, cucumber, beetroot, balsamic reduction.


Main Courses


Mafuriseca Sea Bass **\$34**
Cassava croquette, aioli, coyote cilantro.


Rain Forest Sea Bass  **\$36**
Heart of palm sauce, mashed potatoes, vegetables.

Mahi mahi meunière with capers **\$35**
Grilled Mahi mahi, meunière sauce with capers, grilled mixed vegetables, mashed potatoes


Green Pepper Tenderloin  **\$38**
Baby potatoes, grilled vegetables.


Rib Eye  **\$40**
Baby potatoes, grilled vegetables.


Surf and Turf  **\$45**
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.

Seafood platter in Sambuca sauce  **\$35**
Mixed seafood stir-fried with sambuca, garlic, white wine, and mashed potatoes

Chicken in Gorgonzola  **\$24**
Mashed potatoes, sauteed vegetables, gorgonzola cheese sauce.

Grilled Chicken Salad  **\$20**
Lettuce, cherry tomatoes, cucumber, house dressing, olives.

Lemon Chicken  **\$24**
Creamy lemon sauce, mashed potatoes, sauteed vegetables, almonds.

Caribbean Chicken **\$24**
Rice and beans with coconut milk, Panamanian chili, patacones, mixed salad.

Spaghetti Carbonara **\$20**
Creamy white sauce, bacon, white wine, onion.

Fettuccini Clams and Shrimp **\$28**
Creamy white sauce, clams, shrimp, white wine.

Spring Gnocchi  **\$18**
Pomodoro sauce, mixed vegetables, parmesan cheese.

Seafood Risotto **\$36**
Clams, shrimps, mussels, parmesan cheese.

ALL PRICES INCLUDE 13% TAX AND 10% SERVICE CHARGE



VEGAN



GLUTEN FREE



VEGETARIAN