

CEVICHE & TIRADITOS



FRITO DEL MAR (V)

Crispy seabass & calamari, red onion, tomato and aji sauce & sweet potato and micro coriander leaves
\$21

EXOTICO DE PULPO (W)

Cooked octopus's slices, avocado, red onion, roasted sweet corn & rocoto chili sauce, served with crispy yucca sticks
\$21

CAMARÓN RANCHERO

Poached shrimp marinated in chipotle sauce, dried cherry tomato, red onion served with roasted jalapeño & crispy corn tortilla
\$21

HUERTA CARIBEÑA (W) (S)

Grilled heart of palm, green plantain, green mango, tomato & coconut - coriander marinade, served with banana chips
\$21

NIKKEY TUNA (V) (S)

Yellow fin tuna slices, flying fish roe, fresh fennel, tangerine segments, red onion, lemon - soy marinade, served with crispy rice paper & wasabi aioli
\$21

CORVINA (W)

Sliced seabass, Peruvian corn, tomato relish, yellow aji chili sauce & fresh lemon juice
\$18

VIEIRAS (W)

Sliced scallop, red onion, mango, panameño chili, sherry vinegar & tomato marinade
\$18

REMOLACHA (S)

Roasted beet slices, cherry tomato, crispy chickpea, radish, avocado aioli & passion fruit reduction
\$17

SALMON (S)

Fresh salmon slices, dried capers, arugula, red onion, peanut, coconut & lemon sauce
\$18

OYSTER TASTING

Three fresh oysters served with assorted sauces à la minute
Citrus reduction & smoked salt
Shallot, parsley & Dijon mustard vinaigrette
Coriander & chipotle aioli
Ginger Nikkei sauce (V)
Tomato Creole sauce
\$16

STARTERS



ENSALADA OSTRA (V) (S)

Green leaves, baby spinach, colorful cherry tomato, toasted almond, orange segments, strawberry, Grana Padano with honey - herb vinaigrette
\$14

ENSALADA BAHIANA (V) (W) (S)

Romaine lettuce, tomato, cucumber, Kalamata olives, mint leaves, red onion, watermelon, poppy seed, red wine & sugar cane vinaigrette
\$14

SALMON CURADO (V) (S)

Slices of beet cured salmon, dill crème, fresh fennel salad, dried olives & toasted ciabatta bread
\$18

TARTARO DE FINCA (V)

Chopped beef tenderloin, Dijon mustard aioli, red onion, capers, pickles, fresh lime juice & toasted rye bread
\$19

TATAKI TUNA POKE (V) (S)

Seared yellow fin tuna, lemon - sweet soy sauce, avocado relish, edamame, radish, seaweed - carrot salad, cucumber, kale & ginger
\$18

CALAMARES RELLENOS (V) (S)

Shrimp stuffed calamari, black aioli, dried cherry tomato, micro basil, roasted bell pepper relish
\$18

PULPO AL SARTEN (W)

Roasted octopus, chipotle - romesco sauce, sweet potato, green olives, lemon, grilled heart of palm & coriander oil
\$18

SOPA DE MARISCOS

Sautéed clam, scallops & octopus, roasted sweet corn, leek, crispy prosciutto slices & scallion served with a creamy shellfish - coconut soup
\$20

ROLLITOS THAI (S)

Summer roll with romaine lettuce, carrot, cucumber, celery, mint, avocado & crispy wonton with sweet - sour vinaigrette
\$16

CREMA DE PEJIBAYE (S) (V) (W) (S)

Palm tree fruit soup served with butter-toasted pine nuts, truffle oil & coriander leaves
\$16

MAIN COURSES



CORVINITA ROSTIZADA (W)

Roasted young seabass with herb chimichurri, black olives soil, annatto crispy potatoes, lemon - turmeric aioli, sautéed zucchini & sprouts salad
\$30

TAGLIATELLE & MARISCOS AL HIERRO (V) (S)

Butter - seared seafood with crustaceans - tomato sauce, confit onions & grilled asparagus, fresh tagliatelle
\$30

DORADO & MEJILLONES (V) (S)

Mahi mahi & mussels with spinach pearl barley, parmesan cheese, roasted baby carrot, basil & sweet bell pepper relish
\$28

PARGO ROCKERO (S) (W)

Grilled snapper filet, butternut squash purée, green local squash, beet, fennel, panameño chili - pebre salsa
\$28

LANGOSTA A LA PARRILLA

Grilled spiny lobster tail, yellow aji chili - potato purée, avocado aioli, garlic & lemon roasted broccoli, lemongrass beurre blanc sauce
\$55

LANGOSTINOS AL CURRY (S) (W)

Roasted langoustine with coconut - green curry, grilled cauliflower, farro, basil & toasted cashew nut
\$32

ATUN SELLADO (V) (S) (S)

Pan Seared yellow fin tuna steak with toasted peanut & parsley crusted, sweet corn humita, carrot and water cress salad with honey - soy reduction
\$30

ENTRAÑA CRIOLLA (W)

Grilled skirt steak, roasted tomato puree, confit jalapeño, sautéed baby vegetables, prosciutto, cabernet jus
\$32

CORDERO PARRILLADO (S) (W)

Grilled lamb rack, roasted sweet potato, sautéed baby green beans, fennel chimichurri salsa & tamarind - jus
\$45

PATO DE CORRAL (S)

Seared duck magret, smoked cheese gratin corn meal, citrus & tomato salad, sautéed mushroom, rosemary - orange reduction
\$35

ARROZ DE CALABAZA (S) (V) (S)

Arborio rice with roasted pumpkin sauce, grated goat cheese, peas & toasted pumpkin seed
\$20

VEGAN



S T A R T E R S

ENSALADA DEL BOSQUE

Mixed greens, colorful cherry tomato, roasted beet, grilled pineapple, radish, honey & lemon vinaigrette
\$14

ENSALADA CLASICA (S)

Romaine lettuce, oregano marinated tomato, cucumber, basil leaves, red onion, tofu, pumpkin seed & tamarind vinaigrette
\$14

PEJIBAYE SOUP

Grilled cauliflower, parsley, edible flower, olive oil
\$16

ENSALADA DE AGUACATE

Grilled avocado with strawberry, mixed greens, grilled heart of palm, carrot & balsamic reduction
\$16

ROLLO PRIMAVERA

Rice paper roll with sour - sweet marinated kale, cucumber, orange segments, red onion, tofu, avocado & mango dressing
\$16

M A I N C O U R S E S

RISOTTO DE HONGOS & AYOTE

Mushroom & pumpkin rice with fresh rosemary, soy milk, onion & mini sprouts
\$20

CURRY DE VERDURAS (S)

Local vegetables served with a coconut - yellow curry sauce, yucca, sweet potato, peas, peanut, parsley & a side of steamed rice
\$19

WOK SALTADO

Vegan stir fry with assorted vegetables, vegan cheese & pineapple sour - sweet sauce
\$20

TOFU CON CAJUN

Blackened tofu served with dried fruit rice & micro green salad, cucumber, watermelon & tamarind sauce
\$19

PASTA UDON EN SALSA (S)

Sautéed udon pasta with vegetables dark, ginger, sesame oil, zucchini, green beans & colorful bell peppers
\$19

SWEETS



\$10

FRUTAS EN CONSERVA (V) (S) (S)

Poached pineapple, guava, mango & strawberry with spiced syrup, cashew nut crumble, white chocolate & tangerine sorbet

DE LA FINCA (V) (S)

Chocolate sponge, vanilla parfait, cacao tuille & vanilla sauce, cocoa nibs - vanilla ice cream & chocolate sauce

TORTA CREPAS DE LIMON (V) (S)

Meringue brulée, lemon & crepe mille feuille, caramel ice cream, meringue sticks

TAQUITOS (V) (S)

54% Chocolate tuille, raspberry curd, wild berries, amaranth crumble