

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



gluten



lactose



seeds



wellness



vegetarian



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.