



C H A O



P E S C A O

TAPAS BAR

A CULINARY  
JOURNEY  
THROUGH  
LATIN AMERICA  
& THE CARIBBEAN

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## MEXICO, CENTRAL AMERICA & CARIBBEAN

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### PATTY \$15

Traditional Caribbean meat pie served with homemade spicy sauce  
Jamaica

### POLLO A LA CACEROLA \$17

Herbs chicken stew with roasted vegetables sauce & baby potatoes, served with smoked mozzarella cheese & corn tortillas  
Dominican Republic

### MOFONGO DE CAMARON \$22

Mashed green plantain seasoned with garlic, coriander and served with pan seared shrimp  
Puerto Rico

### POLLO CARIBEÑO \$18

Coconut chicken stew served with rice & beans & green papaya salad  
Costa Rica

### VIGORON \$18

Pork rind served with garlic yucca, mixed cabbage salad with Pico de Gallo salsa & pickled vegetables  
Nicaragua



### VEGETARIAN / VEGAN

### ENSALADA BON GOÛTT \$12

Heart of palm salad with green leaves, coconut flakes, red onion, pollen, fennel & sour sweet – Panameño chili vinaigrette  
Haiti

### TOSTONES \$11

Fried green plantain seasoned with chipotle powder & coriander, served with mashed black beans & fresh tomato salsa  
Mexico

### YUCA FRITA \$11

Fried yucca, scallion, roasted garlic cream, paprika  
Costa Rica

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 gluten  lactose  seeds  wellness

 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.

All prices in US-Dollar (USD) exclusive of 13% VAT & 10% service charge

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## MEXICO & CENTRAL AMERICAN PACIFIC

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### ESCABECHE DE ATUN \$19

Confit tuna with pickled broccoli, carrot, green beans & tomato marinade

Costa Rica

### CAMARONES AL AJILLO \$25

Garlic sautéed shrimp with rum, served with white rice, vegetables jus & panameño chili salsa

Panama

### TUETANOS \$21

Spiced gratin bone marrow served with papaya salsa & fried green plantain

Mexico

### TOSTADA DE CERDO \$17

Braised pork with guajillo chili sauce, capers, tomato, olives & watercress salad served on toasted corn tortilla

Mexico

### CHAO – FRIJO \$18

Traditional Tico bowl with white rice, red beans, Pico de Gallo, guacamole & pork rind, served with crispy corn tortillas

Costa Rica



### VEGETARIAN / VEGAN

#### TOFU AGRIDULCE \$14 (W)

Fried tofu served with sweet & sour sauce on cabbage salad with red onion, green papaya & bell pepper

Panama

#### ENSALADA PICANTE \$12 (W)

Mixed green leaves, radish, green beans, roasted sweet corn, red onion, baby beet & Panameño vinaigrette

Panama

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## SOUTH AMERICAN ATLANTIC

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ENSALADA DE POLLO \$15 (V) (L) (W)

Chicken salad with mixed cabbage, arugula, carrot, cherry tomato & parmesan cheese with citrus dressing

Uruguay

PARGO SUDADO \$22

Poached red snapper in a bisque, mashed chickpeas & sweet corn – sprouts salad

Venezuela

PATACON CON CARNE \$19

Shredded beef served on crispy patacón, refried beans & mashed avocado

Colombia

PICADA \$18 (V) (L)

Antipasto board with creamy feta cheese, marinated Kalamata olives, prosciutto & sprouts with homemade rustic bread

Argentina

ARRACHERA \$27 (L)

Pan seared skirt steak served with smoked tomato sauce, mashed potato & roasted mini onions

Argentina

FEIJOADA \$16

Mixed rice with red & black beans, ground beef, local chorizo, spring onion served with crispy corn tortilla

Brazil



### VEGETARIAN / VEGAN

FAINA \$18 (L)

Chickpeas flat bread, rustic tomato sauce, zucchini, caramelized onion, mushroom & arugula

Argentina

ARROZ CREMOSO \$17 (W)

Tomato seasoned rice with fresh vegetables, parsley & sprouts

Uruguay

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## SOUTH AMERICAN PACIFIC

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### AREPA DE POLLO \$18

Crunchy corn tortilla with shredded chicken, red onion, smoked vegetable sauce, fresh jalapeños  
Colombia

### SECO DE RES \$27

Low-temperature cooked rib eye steak served with mushroom ragout & pickled vegetables  
Ecuador

### CHAUFA \$20 (V)

Fried rice with chicken, sesame oil, soy sauce, chopped egg, ginger, spring onion & crispy wonton  
Perú

### PULPO AL PIL – PIL \$19 (V)

Sautéed octopus tentacles with olive oil & garlic, roasted bell pepper, crushed chili, fresh parsley, Kalamata & white wine, served with crispy pita  
Chile

### CERDITO DE COCHABAMBA \$18

Sour – sweet braised pork belly with a tamarind reduction, baked sweet potato, lemon – corn relish  
Bolivia

Colombia

Ecuador

Perú

Bolivia

Chile

### VEGETARIAN / VEGAN

### CHONTADURO \$12 (W)

Pejibaye salad with tomato, cucumber, red onion, fresh basil & roasted bell pepper vinaigrette  
Colombia

### MAJADO DE GARBANZOS \$15 (V) (W)

Rustic chickpeas puree with coconut milk, sautéed vegetables chutney, paprika, olive oil & toasted flatbread  
Colombia

### QUINOA AL CURRY \$17 (W)

Andean quinoa with dried tomato, broccoli, sweet potato, coconut flakes & green curry dressing  
Peru

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## DESSERT


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FLAN DE COCO \$8   
Coconut flan with citrus meringue

CHOCO TORTA \$8    
Chocolate sponge with dulce de leche crème  
& chocolate flakes

BANANITAS \$8   
Roasted banana with vanilla ice cream &  
almond crumble

TRUFAS DE CAFE \$8   
Chocolate meringue with coffee sorbet &  
cacao powder

TEJE DE FRUTAS \$8  
Vanilla sponge cake with wild berries  
sauce & trio sorbet, melon, watermelon &  
pineapple

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## CHAO PESCAO KIDS MENU


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FILETITO \$9    
Pan seared sea bass or chicken breast,  
mashed potato & sautéed broccoli

PIZZA \$9    
Homemade pizza dough, tomato sauce, ham  
& cheese


MACARRONES \$9    
Chicken mac & cheese

FAJITAS DE CARNE \$9   
Pan seared tenderloin strips with white rice  
& guacamole

CAMARONCILLO \$9   
Grilled pinky shrimp, romaine lettuces,  
cherry tomato, cucumber & honey mustard  
dressing

CRUNCHY BANANA \$5    
Crispy banana with vanilla ice cream,  
chocolate sauce & whipped cream


FRUIT COCTAIL \$5  
Seasonal fruit, orange syrup and vanilla  
marinade, poppy seed & mint leaves

HELADO \$4   
Choose your favorite ice cream  
Vanilla, chocolate or raspberry

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