

## CEVICHE & TIRADITOS



### FRITO DEL MAR (V)

Crispy seabass & calamari, red onion, tomato and aji sauce & sweet potato and micro coriander leaves  
\$22

### EXOTICO DE PULPO (W)

Cooked octopus's slices, avocado, red onion, roasted sweet corn & rocoto chili sauce, served with crispy yucca sticks  
\$22

### CAMARÓN RANCHERO

Poached shrimp marinated in chipotle sauce, dried cherry tomato, red onion served with roasted jalapeño & crispy corn tortilla  
\$22

### HUERTA CARIBEÑA (W) (S)

Grilled heart of palm, green plantain, green mango, tomato & coconut - coriander marinade, served with banana chips  
\$22

### 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  
\$22

### CORVINA (W)

Sliced seabass, Peruvian corn, tomato relish, yellow aji chili sauce & fresh lemon juice  
\$19

### VIEIRAS (W)

Sliced scallop, red onion, mango, panameño chili, sherry vinegar & tomato marinade  
\$20

### 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  
\$19

### 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  
\$18

## STARTERS



### ENSALADA OSTRA (V) (S)

Green leaves, baby spinach, colorful cherry tomato, toasted almond, orange segments, strawberry, Grana Padano with honey - herb vinaigrette  
\$15

### ENSALADA BAHIANA (V) (W) (S)

Romaine lettuce, tomato, cucumber, Kalamata olives, mint leaves, red onion, watermelon, poppy seed, red wine & sugar cane vinaigrette  
\$15

### 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  
\$20

### CALAMARES RELLENOS (V) (S)

Shrimp stuffed calamari, black aioli, dried cherry tomato, micro basil, roasted bell pepper relish  
\$19

### PULPO AL SARTEN (W)

Roasted octopus, chipotle - romesco sauce, sweet potato, green olives, lemon, grilled heart of palm & coriander oil  
\$20

### 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  
\$17

### 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  
\$32

### TAGLIATELLE & MARISCOS AL HIERRO (V) (S)

Butter - seared seafood with crustaceans - tomato sauce, confit onions & grilled asparagus, fresh tagliatelle  
\$32

### DORADO & MEJILLONES (V) (S)

Mahi mahi & mussels with spinach pearl barley, parmesan cheese, roasted baby carrot, basil & sweet bell pepper relish  
\$29

### PARGO ROCKERO (S) (W)

Grilled snapper filet, butternut squash purée, green local squash, beet, fennel, panameño chili - pebre salsa  
\$29

### LANGOSTA A LA PARRILLA

Grilled spiny lobster tail, yellow aji chili - potato purée, avocado aioli, garlic & lemon roasted broccoli, lemongrass beurre blanc sauce  
\$58

### LANGOSTINOS AL CURRY (S) (W)

Roasted langoustine with coconut - green curry, grilled cauliflower, farro, basil & toasted cashew nut  
\$36

### 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  
\$32

### ENTRAÑA CRIOLLA (W)

Grilled skirt steak, roasted tomato puree, confit jalapeño, sautéed baby vegetables, prosciutto, cabernet jus  
\$33

### CORDERO PARRILLADO (S) (W)

Grilled lamb rack, roasted sweet potato, sautéed baby green beans, fennel chimichurri salsa & tamarind - jus  
\$48

### 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  
\$15

### ENSALADA CLASICA (S)

Romaine lettuce, oregano marinated tomato, cucumber, basil leaves, red onion, tofu, pumpkin seed & tamarind vinaigrette  
\$15

### 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  
\$17

### ROLLO PRIMAVERA

Rice paper roll with sour - sweet marinated kale, cucumber, orange segments, red onion, tofu, avocado & mango dressing  
\$17

### 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  
\$23

### CURRY DE VERDURAS (S)

Local vegetables served with a coconut - yellow curry sauce, yucca, sweet potato, peas, peanut, parsley & a side of steamed rice  
\$21

### WOK SALTADO

Vegan stir fry with assorted vegetables, vegan cheese & pineapple sour - sweet sauce  
\$21

### 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  
\$20

## 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

(V) gluten (S) lactose (S) seeds (W) wellness (S) 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.