

# MENU

## SOUPS

---

Soup of the day	Chef's daily selection	\$6.00
Tomato gazpacho	Tomatoes with olive oil and cucumber	\$6.50
Seafood cream	Cream with fish and shrimp	\$10.00
Panamanian soup	Traditional chicken soup with white rice	\$8.00

## SALADS

---

Adegas salad	Mixed lettuce with caramelized pears and blue cheese dressing	\$8.00
Caprese salad	Tomatoes with buffalo cheese, pesto sauce and balsamic reduction	\$10.00
Sevillana salad	Romaine lettuce, tuna, tomatoes, onions, olives and egg in honey mustard sauce	\$12.50
Caesar salad	Romaine lettuce, Parmesan cheese and croutons in Caesar dressing	\$8.00
Chicken Caesar Salad	Romaine lettuce, croutons and chicken breast in Caesar dressing	\$10.00
Sauteed vegetables	Carrots, eggplant, zucchinis, onions and paprika in teriyaki sauce	\$10.00

## APPETIZERS

---

Spicy Potatoes	Baked potatoes with hot pepper sauce	\$6.00
Galician octopus	Octopus sautéed with potatoes, olive oil, garlic and paprika	\$14.00
Fish ceviche	Fish ceviche with pickled onions and plantain chip	\$8.00
Buffalo Wings	Chicken wings in BBQ sauce and Red Hot	\$7.00
Chicken fingers	Pieces of breaded chicken accompanied with French fries	\$7.00

## TO SHARE

Antipastos	Salami, prosciutto, Manchego cheese, blue cheese and olives	\$12.00
Clams and mussels	With garlic sauce	\$15.00
Pizza	Pepperoni, ham or margarita	\$10.00
Surf and Turf	Chicken, beef fillet, seafood, chorizos, accompanied with patacones	\$23.00

## MAIN COURSES

---

Grilled chicken breast	In beer and honey sauce, roasted onions accompanied with vegetables	\$14.00
Beef steak in wine reduction	National beef steak in red wine reduction, accompanied with rustic mashed potatoes and vegetables	\$20.00
Skirt steak	Imported skirt steak in chimichurri sauce accompanied with Finisterre potatoes	\$29.00
Hamburger	Beef burger Angus, caramelized onions and bacon accompanied with French fries	\$15.00
Club sandwich	Leg ham, turkey ham, fried egg, bacon, yellow cheese, lettuce and tomato accompanied with French fries	\$13.00
Baby Back Ribs	Baked pork ribs with passion fruit BBQ sauce accompanied with Finisterre potatoes	\$22.00
Salmon in creamy mushroom sauce	Grilled salmon in mushroom sauce accompanied with sautéed vegetables	\$19.00
Tuna Tataki	Seared tuna wrapped in sesame seeds over a peanut sauce accompanied with vegetables	\$18.00
Sea bass Chinese-Panamanian	Sea bass fillet in coconut sauce and shrimp on a bed of oriental rice and plantain slice	\$18.00
Vongole pasta	Lingüini with clams and mussels in oil	\$18.00
Penne pasta with chicken	Alfredo sauce or pomodoro	\$16.00

### TO SHARE

Paella Valenciana (for two)	Seafood paella, chicken, pork, clams and mussels	\$35.00
-----------------------------	--	---------

## DESSERTS

---

Caramel flan	\$6.00
Baileys cheesecake	\$7.00
Tiramisu	\$7.00
Panna cotta with coconut and pineapple	\$6.00
Tres leches cake	\$6.00
Ice cream cup (vainilla, chocolate or strawberry)	\$5.00

## DRINKS

---

Natural juices	\$3.00
Fruit smoothies	\$5.00
Bottled water	\$2.50
Sparkling water	\$3.50 / \$5.50
Soft drinks	\$2.50
National beers	\$3.00
Imported beers	\$3.50

Prices do not include 7% tax or service charges.