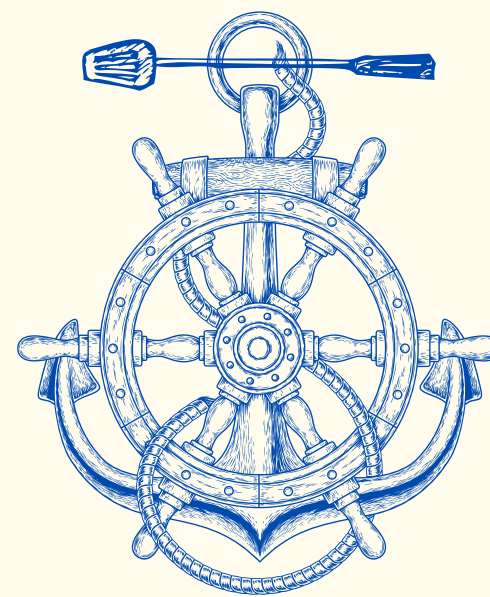


ESPECIALES DE LA CASA HOUSE SPECIALS



Por favor, avísale al mesero
si tienes intolerancia a
ciertos ingredientes o alergias.

Please inform your server
if you have any food intolerances
or allergies.



PESCADO FRITO
Pesca del día, arroz de coco,
patacones, ensalada.

FRIED FISH
Catch of the day, coconut rice,
fried plantains, and salad.

Precio según tamaño



PASTA MARINERA
Pasta fettuccine cocinada en su punto,
salsa de la casa, camarones y
parmesano.

SEAFOOD PASTA
Perfectly cooked fettuccine pasta,
caribbean sauce, shrimps and
parmesan cheese.

\$18.99



HOT DOG MARINERO
Pan brioche, kanikama (cangrejo), alioli
de ajo y perejil, queso mozzarella.

SEAFOOD HOT DOG
Brioche bun, kanikama (crab), garlic and
parsley aioli, and mozzarella cheese.

\$10.99



HAMBURGUESA DE PESCADO
Pan brioche, pescado fresco a la plancha,
chutney de tomate cherry, aguacate,
salsa de la casa, lechuga y queso feta.

FISH BURGER
Brioche bun, fresh grilled fish, cherry
tomato chutney, avocado, house sauce,
lettuce, and feta cheese.

\$13.99



ARROZ DE CAMARONES
Arroz tradicional caribeño con camarones
y mucho flow de bocas.

SHRIMP RICE
Traditional Caribbean rice with shrimp
and lots of Bocas' flavor.

\$16.99



EMPANADAS DE PESCADO
Deliciosas empanadas rellenas de
pescado y mucho flow caribeño.

FISH EMPANADAS
Delicious fish-filled empanadas with
lots of Caribbean flavor.

\$8.99



CEVICHE PERUANO
Clásico ceviche Peruano, súper fresco
y hecho en el momento.

PERUVIAN CEVICHE
Classic Peruvian ceviche, super fresh
and made to order.

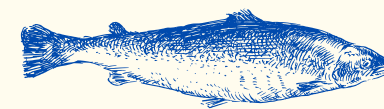
\$14.99



HAMBURGUESA DE CARNE
Pan brioche, carne de res, queso
cheddar, tocino, cebolla caramelizada.

BEEF BURGER
Brioche bun, beef patty, cheddar cheese,
bacon, and caramelized onion.

\$13.99



ESPECIALES DE LA CASA

HOUSE SPECIALS



CARTUCHO DE MARISCOS

Camarones, mejillones, almejas, pulpo, pescado y mazorcas, cocinado en bisque de mariscos.

SEAFOOD BOIL BAG

Shrimp, clams, mussels, octopus, fish and corn on the cob Cooked in seafood broth.

\$22.99



ALMEJAS AL AJILLO

Frescas almejas salteadas con ajo, perejil, vino blanco y mantequilla. Acompañado de pan tostado.

GARLIC CLAMS

Fresh clams sautéed with garlic, parsley, white wine, and butter. Served with toasted bread.

\$14.50



CALAMARI FRITO

Aros de calamar apanados fritos, acompañados de limón.

FRIED CALAMARI

Breaded and fried calamari rings, served with lemon.

\$12.99



PAELLA DE MARISCOS

La clásica paella española con mariscos.

SEAFOOD PAELLA

Classic Spanish paella with seafood.

\$20.99



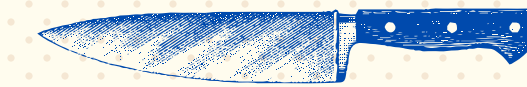
MAC AND CHEESE CON CAMARONES

Macaroni, salsa de queso cheddar, camarones gratinados con queso parmesano.

SHRIMP MAC AND CHEESE

Macaroni in a cheddar cheese sauce, shrimps topped with gratin parmesan cheese.

\$15.99



ACOMPAÑAMIENTOS

SIDES



Tortilla española \$9.99

Spanish omelette



Mejillones salsa caribe \$14.50

Mussels in caribbean sauce



Espárragos al grill, Queso de cabra y miel \$9.99

Grilled asparagus with Goat cheese and honey



Tempura de vegetales \$7.99

Vegetable tempura



Hummus casero \$8.99

Homemade Hummus



Papas bravas \$6.99

Spicy potatoes

BEBIDAS SIN ALCOHOL
NON-ALCOHOLIC BEVERAGES



VALLE DE ANTÓN
Limón + Hierbabuena
Lime + Mint

\$5.99



CANAL DE PANAMÁ
Fresa + Banana
Strawberry + Banana

\$5.99



BOQUETE
Piña + Hierbabuena
Pineapple + Mint

\$5.99



PEDASÍ
Fresa + Maracuyá
Strawberry + Passion Fruit

\$5.99



BOCAS DEL TORO
Banana + Maracuyá
Banana + Passion Fruit

\$5.99



CHAME BANKS
Limón + Fresa
Lime + Strawberry

\$5.99

AGUA MINERAL.....\$2.50

MINERAL WATER

PERRIER.....\$3.99

COCA COLA Clásica / Light / Zero.....\$2.50

Classic, Light, Zero

FRESCA.....\$2.25

KIRST Fresa / Uva / Naranja.....\$2.50

Strawberry, Grape, Orange

RED BULL Clásico / Tropical.....\$4.50

Classic / Tropical

CERVEZA
BEER

PANAMÁ / BALBOA.....\$2.50

CORONA.....\$3.99

MODELO.....\$3.99

STELLA ARTOIS.....\$3.99

LAGUNITAS.....\$5.50

BLUE MOON.....\$3.99

VINOS
WINES

TINTO / RED
LA LINDA MALBEC.....\$5.99.....\$45
CASILLERO DEL DIABLO MERLOT.....\$5.99.....\$45
19 CRIMES THE PUNISHMENT.....\$65

BLANCO / WHITE
LA LINDA CHARDONAY.....\$5.99.....\$45
LA LINDA SAUGVINON BLANC.....\$5.99.....\$45
19 CRIMES HARD CHARDONAY.....\$65

ROSÉ
BERINGER ROSE.....\$6.99.....\$50

ESPUMANTE / SPARKLING
MIONETTO.....\$35



APEROL COCONUT
MARGARITA

\$8.99



MANGO
MARGARITA

\$9.99

CÓCTELES
COCKTAILS



CORONA SUNRISE
Tequila, jugo de naranja
y granadina.

CORONA SUNRISE
Tequila, orange juice,
and grenadine.

\$5.50



PINEAPPLE COCONUT
MARGARITA

\$8.99



BLUEBERRY COCONUT
MARGARITA

\$9.99



**BLUEBERRY PINEAPPLE
TEQUILA SOUR**

\$9.99



**BLUEBERRY
MOSCOW MULE**

\$9.25



**STRAWBERRY
GIN TONIC**

\$8.99



**STRAWBERRY
LIMONCELLO
SPRITZ**

\$8.99



TINTO DE VERANO

**SUMMER WINE
SPRITZER**

\$6.99



PAIN KILLER

Jugo de piña, jugo de naranja, crema de coco, ron oscuro y ralladura de cacao.

PAIN KILLER

Pineapple juice, orange juice, coconut cream, dark rum, and cocoa shavings.

\$8.99



MEZCALITA
Mezcal con maracuyá.

MEZCALITA
Mezcal with passion fruit.

\$9.25



SMOKE ROSEMARY NEGRONI
Negroni ahumado con romero.

SMOKE ROSEMARY NEGRONI
Smoked Negroni with rosemary.

\$9.99



BANANA BRÛLÉE
Ron oscuro, fernet, licor de banana, coronado con banana brûlée.

BANANA BRÛLÉE
Dark rum, fernet, banana liqueur, topped with banana brûlée.

\$9.25



PORN STAR MARTINI
Maracuyá, sirope de vainilla, jugo de piña, vodka de vainilla.

PORN STAR MARTINI
Passion fruit, vanilla syrup, pineapple juice, vanilla vodka.

\$9.50