

TINTOS & BLANCOS

Vegetarian dish

Tapas

Spanish Serrano ham 5.395 (6.636)
served on toasted ciabatta with tomato and olive oil

Salmon tartar 5.200 (6.396)
with olives, capers, onions, bell pepper, lemon and extra virgin olive oil

Croquettes duo 4.915 (6.045)
with Spanish Serrano ham and fish, served with spicy tomato sauce and aioli

Spicy potatoes, typical Spanish tapa 3.850 (4.735,50)
golden potato wedges, served with alioli sauce and spicy tomato sauce

Squid rings "Roman Style" 4.840 (5.953,20)
breaded, fried and served with spicy tomato sauce and alioli

Zucchini caprese 3.890 (4.784,70)
sliced grilled zucchini, candied cherry tomatoes, balsamic vinegar reduction and basil

Beef Carpaccio 6.080 (7.478,40)
with candied green apple, rucola, feta cheese, ciabatta croutons and extra virgin olive oil

Spanish tortilla 3.800 (4.674)
the classic recipe of Spanish omelet with potatoes, eggs and onions

Sea bass Carpaccio 4.840 (5.953,20)
with bell pepper mousse and passion fruit oil

Casseroles

Spicy shrimps casserole 6.855 (8.431,65)
sautéed shrimps in olive oil with tomatoes, onion, garlic, sweet peppers and infusion of Panamanian peppe-Spicy!

Sautéed mushrooms casserole 4.860 (5.977,80)
mushrooms, crimini, portobello and oyster sautéed with garlic, parsley and flambéed with brandy Napoleón Mon Bijou, served with homemade bread

Seafood casserole 6.470 (7.958,10)
shrimps, squid, octopus, mussels, clams and fish, sautéed with white wine, tomato coulis, mushrooms and seafood consommé, served with homemade bread

Risotto & Artesian Pasta

Risotto "Sea and Mountain" 9.665 (11.887,95)
with mixed mushrooms, cherry tomatoes, shrimps, mussels, clams, octopus and Parmesan cheese

Risotto "ai asparag e funghii" 7.090 (8.720,70)
with green asparagus, mushrooms, sundried tomatoes and truffle oil

Risotto with salmon and avocado 8.870 (10.910,10)
with avocado, dill, candied cherry tomatoes with tarragon honey

Mediterranean 17.640 (21.697,20)
Spanish Serrano ham, Spanish chorizo, cooked ham, mushrooms, grilled sweet potatoes, grilled eggplant, sweet bell pepper, kalamata olives, Petit Blanc cheese with basil, Gruyere cheese, grapes and caramelized nuts

7 Cheeses, national and artesian Le Chaudron 13.420 (16.506,60)
Tomme Guayabo, Supremo Gruyere, Petit Blanc with basil, Caprice with garlic, Supremo coat, Saanen and Brie, grapes, Kalamata olives, caramelized walnuts, toasted ciabatta and homemade jelly

The Old World 21.340 (26.248,20)
Spanish Serrano ham Reserve 12-month, Spanish chorizo, cooked ham, cured pork loin, cured Manchego cheese, kalamata olives, grapes, caramelized nuts and toasted ciabatta with tomato

Tintos & Blancos 21.940 (26.986,20)
Salmon steak "à la boulangère", spicy shrimps, Serrano ham and fish croquettes, cattle prod with garlic butter, chicken breast with orange sauce, cheese agnolotti with vodka, pomodoro and crispy Serrano ham

Salads

"Chef's" 6.340 (7.798,20)
mixed lettuce, Petit Blanc cheese with basil, walnuts, Dashi onions, zucchini, pickled eggplant, grilled tomatoes and roasted watermelon with orange vinaigrette

"Provençal" 6.740 (8.290,20)
chicken breast with oregano, mixed lettuce, rucola, nuts, raspberries, bell pepper, cherry tomatoes, cucumber, mushrooms, Feta cheese and herbs dressing

Soup

Asparagus cream 4.450 (5.473,50)
With crispy Serrano ham, Feta cheese and ciabatta croutons

Tomato soup Tuscan style 4.450 (5.473,50)
typical soup of Tuscany (Italy), with tomatoes, basil, garlic, oregano and onions, served with ciabatta croutons

Duo of artesian pasta 7.900 (9.717)
Agnolotti with cheese, vodka, pomodoro sauce, cherry tomatoes and crispy Serrano ham, shrimps pansotti, palm fruit Bechamel with coyote cilantro

Rigatoni "Bourguignon" 6.890 (8.474,70)
with short ribs confit, mushrooms, caramelized onions and basil

Penne "alla Sorrentina" 6.890 (8.474,70)
with cherry tomatoes, basil, homemade tomato sauce and Petit Blanc cheese with basil

Fish & Seafood

Salmon steak "à la boulangère" 9.460 (11.635,80)

honey, dill and Caprice cheese with garlic crust, potatoes, mushrooms, basil and red onions

Jumbo shrimps "all burro e aglio" 11.220 (13.800,60)

Sealed in garlic butter, white wine and lemon zest, creamy polenta with sage, cherry tomatoes confit and Parmesan cheese

Tuna steak with coconut and thyme crust 9.970 (12.263,10)

Tamarind sauce and Panama chili, risotto with ayote (local vegetable) caramelized with cane honey and basil

Corvina "Pesto calabrese" 11.220 (13.800,60)

Pesto made of sundried tomatoes with almonds, mussels and clams on top of plantain gnocchi, cherry tomatoes, green beans and bell pepper

Salmon with sweet potato and walnuts purée 9.970 (12.263,10)

baked salmon fillet on top of sweet potato and walnuts purée, cherry tomatoes and sautéed green asparagus with garlic and parsley

Poultry

Chicken breast "Segovia" 9.130 (11.229,90)

wrapped in serrano ham, Port Tawny Osborne reduction, served on risotto with mushrooms, basil and Parmesan cheese

Chicken Cordon Bleu 8.920 (10.971,60)

chicken breast stuffed with Gouda cheese and ham, slightly breaded, served with mushrooms sauce, golden fried potatoes and sautéed vegetables

Meats

Ossobuco "Gremolata" 11.220 (13.800,60)

Marinated and cooked on its own jus at low temperature, lemon sauce with parsley, creamy polenta with Parmesan cheese and roasted mushrooms

Lamb tajin "Magreb" 10.560 (12.998,80)

braised on its jus with mixed nuts, taboulé and feta cheese

Cuttle prod - Black Angus Choice, USDA 13.430 (16.518,90)

sealed in the pan with garlic butter, served in its juice, with broccoli, potatoes, carrots, chayote, cherry tomatoes, mushrooms and parsley

Skirt Steak - Choice, USDA 15.630 (19.224,90)

traditional Argentinian grilled cut

Baby Beef 12.140 (14.932,20)

beef tenderloin grilled

Mixed roasted meat platter "T&B" 12.980 (15.965,40)

lomo de res, costilla de cerdo con salsa BBQ, pechuga de pollo y chorizo parrillero

Filet mignon 11.920 (14.661,60)

beef tenderloin wrapped with bacon with Port Tawny Osborne reduction

Pork ribs with guava and cacao BBQ 8.770 (10.787,10)

marinated in brine and cooked in the oven, with guava and cocoa beans

Short ribs 10.890 (13.394,70)

braised at low temperature with red wine, spices, carrots, onions and celery

Includes 2 garnishes:

- Risotto with mushrooms

- Creamy polenta with Parmesan cheese

- Homemade fried potatoes

- Sweet potatoes purée

- Grilled vegetables

- Sautéed vegetables

- Green salad

- Cambray potatoes with garlic, parsley, rosemary and butter

Choose a sauce: chimichurri, green pepper, mushrooms and guava BBQ

Per additional garnish : 1.900 (2.337)

Desserts

Chocolate coulant 3.880 (4.772,40)

spongy warm cake filled with melted chocolate, compote of red berries and vanilla ice cream

Belgian brownie 3.880 (4.772,40)

with chocolate mousse, vanilla ice cream and red fruits coulis

Crema catalana 3.880 (4.772,40)

the traditional, lightly au gratin with brown sugar

Crêpe Suzette 3.880 (4.772,40)

flambéed with Cointreau, served with vanilla ice cream

Raspberries and white chocolate

panna cotta 3.880 (4.772,40) (WITHOUT SUGAR)

Cheese platter, national and artesian Le Chaudron €5.840 (7.183,20)

Choose your favorite 3 cheeses:

Tomme Guayabo, Supremo Gruyere, Petit Blanc with basil, Caprice with garlic, Supremo coat, Saanen and Brie

We are proud to integrate quality Costa Rican products supporting the National Plan for Sustainable and Healthy Costa Rican Gastronomy (PNGCSS).

Prices () include 13% sales tax and 10% service.