

DINNER AT THE PANAMA RESTAURANT

STARTERS

BASKET OF LEVAIN BATARD BREAD (6 slices) served with butter and smoked Maldon sea salt 3

MARIA'S PUEBLO CHICKEN SOUP queso fresco, corn, fresh avocado, tortilla strips, lime crema and cilantro 13.5 GF

CRISPY *CALAMARI FRITTI with guajillo aioli 19

AHI *TUNA CEVICHE with avocado, red onion, cucumber, cilantro, serrano-lime juice and corn tortilla chips 23.5 GF

LSCAR CAESAR SALAD chopped little gems, croutons and shaved parmesan with caesar dressing 16

Larger portion size served with
grilled chicken 27 | prawns 36.5 | *salmon 36.5

LA TRICOLOR wild arugula with red and gold beets, pickled onions, warm walnut encrusted goat cheese and citrus vinaigrette 17 GF

BAJA SALAD with little gems, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, pico de gallo, homemade tortilla chips 17 GF

Larger portion size served with
grilled chicken 27 | grilled *salmon, *scallops, and prawns 36

*

SHARES

WHOLE ARTICHOKE pan seared, with grilled lemon aioli 16.5 GF

SIX LOCAL *OYSTERS over sea salt, champagne mignonette lemon wedges 19.5

MARIN FRENCH CHEESE SELECTION with apples, fresh berries and candied walnuts with toasted Levain Bretard bread 22.5

MINI DIVER *SCALLOP TOSTADAS with smashed avocado, red radishes and pico de gallo 18.95 GF

ENTRÉES

PRAWNS ÉTOUFFÉE creole sauce, jasmine rice 36.5

EL NUEVA YORK 10oz black angus *steak, hand-cut panama fries and chimi churri sauce 39.5

MUSSELS MARINEROS shallots, garlic, white wine butter, parsley and grilled crostini 28.5

KING *SALMON skin on, garlic mashed red potatoes, caramelized onions, green beans, herb beurre blanc sauce 36.5

PANAMA BURGER organic grass fed *beef, rustic bun, sautéed onions, lettuce, tomato, guajillo aioli, jack cheese, served with hand-cut panama fries 26

ADD avocado 2 | bacon 2

POLLO A LA PARRILLA free-range chicken breast, chimi churri sauce, smash potatoes, and seasonal vegetables 29.5

GRILLED *PORK CHOP risotto cake, seasonal vegetables and apple salsa 32.5

*

SIDES

SAUTÉED GREEN BEANS 10

MIXED GREENS 9

HAND-CUT TRUFFLE FRIES with shaved parmesan cheese and parsley 12

JASMINE RICE 8



*THESE MENU ITEMS CAN BE COOKED TO ORDER OR SERVED RAW.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PLEASE, NO SEPARATE CHECKS | DESSERT FEE \$3.50 PER PERSON, FOR ALL BROUGHT IN DESSERTS | 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE