



NEW

menu





FRESH APPETIZERS & CEVICHE

GREEN VEGETABLE CEVICHE



Cucumber, Chayote, Green Mango, Avocado, Lime Juice & Fresh Herbs, Ginger Oil, Crispy Rice
¢6,300 i.i.

TROPICAL FISH CEVICHE



Seasonal Catch, Lime, Culantro Coyote, Red Onion, Local Chiles, Aji, Ginger, Crispy Rice
¢6,300 i.i.

MIXED CEVICHE



Squid, Shrimp & Fish Ceviche, Fresh Tomato Juice, Crispy Rice
¢6,800 i.i.

ROASTED OCTOPUS



Grilled Octopus, Cherry Tomatoes, Spicy Ponzu Sauce, Avocado Mousse
¢8,500 i.i.

TUNA TIRADITO WITH PASSION FRUIT



Yellowfin Tuna, Passion Fruit Tiger's Milk, Sweet Chili, Microgreens & Artisan Sea Salt
¢5,700 i.i.

FRESH TUNA TATAKI

Soy-Based Sauce, Garlic & Ginger
¢5,700 i.i.

SEAFOOD SOUP



Fish Fumet, Coconut Milk, Carrot, Baby Corn, Edamame, Octopus, Shrimp, Fish Fillet, Mussel, Coyote Cilantro, Fresh Herbs
¢7,200 i.i.



Libre de Gluten



Vegetariano



Vegano

Impuestos de venta y servicio incluidos



FRESH SALADS

GARDEN SALAD



Mix of Green Lettuces, Tomatoes, Kalamata Olives, Cucumber, Avocado, Citrus Vinaigrette
¢7,100 i.i.

WATERMELON SALAD



Sautéed Shrimp with Garlic and Herbs, Watermelon, Goat Cheese, Arugula and Mint, Tangerine-Lemon Dressing
¢7,100 i.i.



LOCAL TACOS

Handmade Organic Corn Tortillas,
Fresh Salsas, and Local Vegetables

FRESH FISH TACOS

Catch of the Day in Light Yucca Tempura Tacos, Red Cabbage, Herb Tartar Sauce
¢5,600 i.i.

GARDEN VEGGIE TACOS



Roasted Mushrooms & Seasonal Vegetables, Creamy Bean Purée, House-Made Chipotle Sauce
¢5,600 i.i.

BEEF TACOS



Beef Tenderloin, Yogurt Herb Dressing, Pico de Gallo, Guacamole, Tender Greens
¢6,400 i.i.



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GUACAMOLE

With Root Vegetable Chips and Goat Cheese
¢4,500 i.i.

BREADED SQUID OR SHRIMP

Spicy Tamarind and Panamanian Chili Mayonnaise
¢6,200 i.i.

BEEF NACHOS

Crispy Tortillas, Beef Flank, Beans, Mozzarella Cheese,
Culantro Chimichurri, Jalapeños, Fresh Sweet Chili,
Sour Cream
¢8,700 i.i.

**BURGUERS &
SANDWICHES**

Artisanal Sourdough Bread or Gluten-Free Yuca Bread

LA PLAYA BURGUER

100% Angus Beef, Cheddar Cheese, Caramelized
Onions, Bacon, Mushroom Mayonnaise, Wedge Fries
¢10,200 i.i.

VEGGIE SANDWICH

Charcoal-Grilled Seasonal Vegetables, Creole
Chickpea Hummus, Local Herb Pesto
¢6,700 i.i.

FISH FILLET BURGUER

Fish Fillet Burger, Breaded Daily Catch Fillet, Lime
Mayonnaise, Fresh Greens, Homemade Pickles
¢10,000 i.i.

GOLFITO BURGUER

100% Wagyu Beef, Aged Cheese, Arugula, Heirloom
Tomato, Caramelized Onions, Cilantro and Garlic
Sauce, Truffle Fries
¢12,000 i.i.

ENTRÉES

CITRUS SALAD

Citrus Salad, Lettuce, Nuts, Oranges Segments, Dried Cranberries, Avocado, Orange & Lemon Vinaigrette

Chicken **¢7,200 i.i.**

Shrimps **¢9,500 i.i.**

Tuna **¢11,500 i.i.**

GOLFITO TUNA POKE BOWL

Tuna Poke Bowl, Rice, Cucumber, Pickled Cabbage, Avocado

¢9,800 i.i.

GRILLED CHICKEN SKEWERS

Yakitori Sauce, Edamame, Broccoli

¢10,500 i.i.

GARDEN & SEA BOWL

Grilled Fish Fillet, Quinoa Base, Grilled Vegetables, Seared Fish, and Lemon-Ginger Dressing

¢11,000 i.i.

SOUTHERN CARIBBEAN-STYLE SHRIMP

Fresh Shrimp Sautéed with Coconut, Panamanian Chili, and Herbs, Rice & Beans, and Creole salad

¢14,600 i.i.

SHRIMP RICE

Shrimp Rice, Fresh Tomato, Creole Salad

¢9,100 i.i.

CREAMY SEAFOOD RICE

Creamy Seafood Rice, Fresh Tomato, Culantro Coyote, Octopus, Fish Fumet, Shrimps, Squid, Sweet Chili, Onion, Celery

¢11,400 i.i.

ENTRÉES

COCONUT TUNA

Tuna Marinated in Artisan Soy Sauce, Coconut Rice, Relish Mango, Cucumber
¢8,500 i.i.

CATCH OF THE DAY

Fish Fillet, Asian Vegetables, Mango Pico, Butter and Chili Sauce
¢14,500 i.i.

CATCH OF THE DAY

Salad and Fried Green Plantains with Pico de Gallo
Whole Fish (Price According to Weight)

TRADITIONAL CHIFRIJO

Traditional Panzada Pork, Rice, Red Beans, Pico de Gallo, Avocado, Yuca Chips
¢8,100 i.i.

CARIBBEAN CHIFRIJO

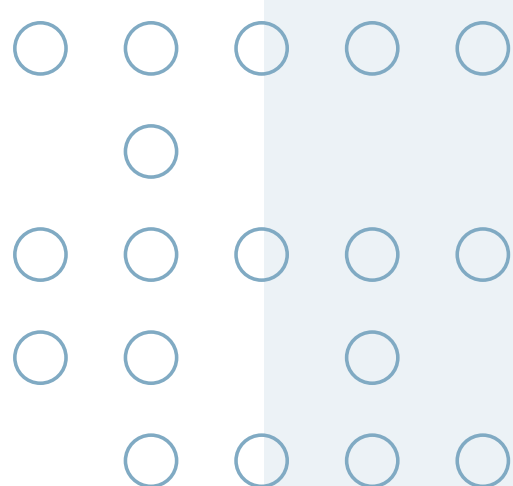
Crispy Pork Belly, Coconut Caribbean Rice & Beans, Pico de Gallo, Avocado, Cassava Chips
¢8,100 i.i.

GLAZED BABY BACK RIBS

350g Baby Ribs Slow-Cooked in Coffee BBQ Reduction, Asian Vegetables, Served with Rustic Cassava Purée
¢14,300 i.i.

SKIRT STEAK or TENDERLOIN (Choose)

With Cilantro Chimichurri and Sweet Plantain Purée
Entraña ¢14,000 i.i.
Lomito ¢17,500 i.i.



TOMAHAWK 800g
¢58,000 i.i.

Choice of two sides: Truffle Fries, Lemon Kale, Potato Aligot Mushed Potatoe, Farro Salad, Potato Wedges, Roasted Baby Carrots



Eggplant, Tomato, Red Onion, Celery, Olives, Capers,
Pine Nuts, and Red Wine Vinegar
¢6,000 i.i.

Shrimp sautéed with garlic, butter, white wine,
lemon, parmesan, and chili flakes
¢7,500 i.i.



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PIZZAS

MARGARITA

Tomato Sauce, Fresh Tomate,
Mozzarella, Fresh Basil
¢6,600 i.i.

HAM & CHEESE

Tomato Sauce, Mozzarella, Ham
¢7,100 i.i. +Add mushrooms for ¢2,300 i.i.

HAWAIANA

Tomato Sauce, Mozzarella, Glazed
Pineapple, Ham, Coconut
¢8,600 i.i.

PROSCIUTTO

Tomato Sauce, Mozzarella, Padano,
Prosciutto, Arugula, Balsamic Glazed
¢12,700 i.i.

PEPPERONI

Tomato Sauce, Mozzarella, Pepperoni,
Banana Peppers, Olives
¢8,600 i.i.

SUPREMA

Tomato Sauce, Mozzarella, Ground Beef,
Ham, Onion, Bell Pepper, Olives
¢10,000 i.i.

FOUR CHEESE

Tomato Sauce, Mozzarella, Parmesan,
Gorgonzola, Ricotta, Orégano
¢12,700 i.i.

MAKE YOUR OWN PIZZA ¢12,500 i.i.

SAUCES

(Choose 1 option)

Pomodoro

BBQ

CHESES

(Choose 1 option)

Mozzarella

Parmesan

Gorgonzola

Ricotta

MEATS

(Choose 1 option)

Ham

Prosciutto

Pepperoni

Chicken

Ground Beef

Tenderloin

VEGETABLES

(Choose 4 options)

Basil

Capers

Arugula

Black Olives

Egg Plant

White Onion

Red Onion

Sweet Pepper

Banana Pepper

White Mushroom

Cherry Tomato

Fresh Tomato

Hearts of Palm

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DESSERTS

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TRES LECHES 	☐	☐	☐	☐	☐
Vanilla cake, three milk mix, rum, swiss meringue, pistachio	☐	☐		☐	
¢4,400 i.i.		☐	☐	☐	☐
MARINATED STRAWBERRY BOWL 					
Marinated Strawberries, Condensed Milk Ice Cream, White Chocolate Crumble					
¢4,400 i.i.					
CASSAVA AND CHEESE FRITTER  					
Cane Sugar Ice Cream, Cane Sugar Sauce, Vanilla Crumble					
¢4,400 i.i.					
CARAMEL CRÉMEUX 					
Caramel Ganache, Buttered Popcorn, Honey Croutons, Vanilla Crumble, Vanilla and Caramel Ice Cream					
¢4,400 i.i.					
CHOCOLATE LAVA CAKE 					
Seasonal Ice Cream, Strawberry Coulis, Fresh Strawberry					
¢4,400 i.i.					



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