



ARENAS  
RESTAURANT  
FUSION FOOD



PAPAGAYO GOLDEN PALMS

BEACHFRONT RESORT & SPA



## STARTERS

### CEVICHE TICO

Fresh catch of the day, sliced and marinated with an exotic leche de tigre made from Panamanian chili and jalapeño, served with crispy green plantain.

### VEGETARIAN CEVICHE

Tomato and hearts of palm ceviche, bathed in an almond leche de tigre and fresh aroma of cilantro.

### CLASSIC PERUVIAN CEVICHE

Chunks of sea bass marinated in authentic Peruvian leche de tigre, garnished with sweet potato.

### TIRADITO NIKKEY

Thin slices of tuna tataki, enhanced with our acevichada sauce, a touch of oriental chimichurri and a crispy cassava.

### SALMON TARTAR

Salmon accompanied by the creamy avocado, the freshness of citric dill mayonnaise and the lightness of crispy rice.

### REGIONAL SALAD

Fresh mix of lettuces, cherry tomatoes, cucumber, candied almonds for a touch of sweetness, crispy bacon, fresh orange and starfruit for a tropical touch, along with your choice of chicken or shrimp.

### CAESAR SALAD

Traditional classic Caesar salad, with crispy romaine lettuce, Grana Padano cheese, crispy croutons and a traditional dressing that will awaken your taste buds.

### BURRATA CHEESE WITH PROSCIUTTO

The creaminess of the burrata, prosciutto, fresh arugula, extra virgin olive oil, glazed balsamic vinegar and toasts that complete this gastronomic experience.

### SEAFOOD PARIHUELA

Exquisite seafood stew, enriched with peppers, the softness of tubers, an experience to delight all your senses.

## OUR PASTAS

### SHRIMP AND GARLIC FETTUCCINE

Fettuccine pasta with juicy shrimp, an emulsion of extra virgin olive oil, garlic, spicy Peruvian peppers and a touch of white wine.

### AYOTE TORTELLINI

Enjoy the combination of tortellini stuffed with roasted butter squash, Ricotta and Grana Padano cheese, in a citrus butter sauce.

### SPINACH RAVIOLI

Stuffed with fresh spinach and creamy Ricotta, au gratin in a rich creamy white sauce with cherry tomatoes.

## MAIN DISHES

### SIRLOIN AU JUS

Brangus sirloin steak bathed in oriental sauce, served with rice with sweet corn and ripe plantains.

### SHRIMP CHAUFA

Smoked fried rice with fresh vegetables, topped with a soft egg omelet and shrimp sautéed in teriyaki sauce.

### OSSOBUCO IN MEAT SAUCE

Ossobuco slowly cooked for 12 hours in a rich meat sauce, served with a creamy squash risotto and a fresh mix of leaves.

### STRIP ROAST

Strip roast slow-cooked for 12 hours in red wine sauce, served with creamy quinoa and a mix of fresh green leaves.

**CREAMY SEAFOOD RICE** Creamy seafood rice, served with aioli and fresh pico de gallo, an explosion of sea flavors in every bite.

### GRILLED OCTOPUS

With a pesto mash potato, capers chimichurri and grilled corn, offers a unique combination of smoky and fresh flavors that will delight your palate.

### GRILLED SWORDFISH SKEWER

Grilled swordfish skewer, with a Huancaína sauce, served with fried cassava, a trip to the Pacific coast.

### SNOOK FILLET WITH SHRIMP SAUCE

In an shrimp sauce, served with bean tacu-tacu and a touch of extra virgin olive oil.

## SPECIAL CUTS

**RIBEYE** - 10.5 oz of juicy and tender ribeye, perfectly cooked.

**T-BONE** - 28 to 32 oz of delicacy cut that combines steak and sirloin, offering the best of both worlds.

**TOMAHAWK** - 42 oz of TomaHawk, a spectacular gastronomic experience to share.

**LOMITO** - 10.5 oz of beef tenderloin, juicy and full of flavor.

**ENTRAÑA** - 10.5 oz of entraña, a tasty and juicy cut that will delight your palate.

**IRON STEAK** - A robust 28 oz cut, cooked to perfection for meat lovers.

## SIDES

**FRIES** - Crispy, golden brown fries, the classic side dish for your choice of meat.

**GREEN SALAD** - A fresh and delicious green salad, with the highest quality ingredients.

**SAUTÉED POTATOES** - Tender, golden brown potatoes, sautéed with aromatic herbs.

**SAUTÉED VEGETABLES** - A colorful blend of fresh vegetables.

**SPINACH RAVIOLES** - Ravioli stuffed with fresh spinach and Ricotta, in a creamy and delicious sauce.

**SQUASH TORTELLINI** - Tortellini stuffed with roasted squash in a mild citrus butter sauce.

**MASHED POTATOES** - Creamy and comforting mashed potatoes.

## CHILDREN'S MENU

### SQUASH CREAM

A delicious and comforting squash cream, perfect for the little ones.

### PASTA

Pasta cooked al dente in your choice of sauce: fresh pomodoro, white sauce or melted butter.

### CHICKEN OR FISH FINGERS

Tender breaded chicken or fish fingers, crispy fries, a classic option that kids will love.

## PRICES PLUS TAXES



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# DESSERTS



## **CHEESECAKE**

With three different cheeses, which will delight your palate with its softness and unique flavor.

## **GOLDEN FLAN**


Accompanied by crunchy coconut, whipped cream, will transport you to a world of sweetness and pleasure.

## **ARROZ CON LECHE**

Served in a whole coconut, accompanied by coconut ice cream and a crunchy cinnamon cookie.

## **CHOCOLATE PAN**

With 70% cocoa local chocolate and vanilla ice cream, this chocolate pan is an explosion of flavors for chocolate lovers.



## **TROPICAL FRUITS PAVLOVA**

Crispy meringue topped with whipped cream, red fruit sauce and fresh tropical fruit slices.

## **ICE CREAM**

Ask your waiter about the available flavor options.

## **BROWNIE**

Delicious and freshly baked, an irresistible pleasure for chocolate lovers



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# SNACKS



## **TUNA TARTAR ON CASSAVA CRACKERS**

Irresistible combination of fresh sea flavors and crunchy textures.

## **CHORIZO CROQUETTES**

Golden and crunchy croquettes filled with chorizo, a delicious and flavorful snack.

## **CHARCUTERIE BOARD (TO SHARE)**

An exquisite selection of cheeses and cold meats, fresh bread and a variety of toppings.

## **CLASSIC HAMBURGER**

High-quality meat, lettuce, tomato, and a special sauce, served on a soft and fluffy bun.

## **GOLDEN HAMBURGER**

180-gram beef patty, cheddar cheese, homemade BBQ sauce, tomato, lettuce, caramelized onions, pineapple, and ripe plantain.

## **PIZZA MARGARITA**

Classic with tomato sauce, fresh mozzarella, and basil, baked to perfection.

## **PIZZA GOLDEN**

Gourmet experience, authentic mozzarella di bufala, prosciutto, arugula, and a touch of olive oil.

## **BBQ RIBS**

Slow-cooked for 4 hours in homemade barbecue, served with coleslaw and fries.

## **BBQ CHICKEN WINGS**

12 grilled wings covered in our special barbecue sauce, served with French fries.

## **CHICKEN OR FISH FINGERS**

Tender breaded chicken or fish fingers, crispy fries, a classic option that kids will love.

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