


TO SHARE

GUACAMOLES

Matiss: Pico de gallo, fresh cheese and tortilla chips   \$19

Ocean: Brased octopus and marinated cherry tomatoes  \$22

PATACONES (5 pieces)  Seasoned with chipotle salt \$11

VIGORON PORK  **VIGORON OCTOPUS** \$25
Coleslaw, fried yucca and pico de gallo \$28

TACOS

Tempura or Grill Fish: Coleslaw, y creamy chipotle sauce and macha sauce  \$22

Shrimp: Chile guajillo, red onion, tomato, coriander and peanut sauce   \$26

Pork: Marinated pork, pickled onion, green sauce and coriander   \$23

Skirt Steak: Marinated skirt, red onion, coriander and green sauce \$26

FROM THE SEA

GREEN CEVICHE    Catch of the day, green tomato, cucumber, red onion, white corn, jalapeño pepper and coriander \$25

TROPICAL CEVICHE    Tuna, tomato cherry, red onion, roasted honey pineapple, watermelon, mango, Panamanian pepper, coriander and avocado \$23

SEAQUAKE CEVICHE    Catch of the day, octopus, shrimp, tomato, red onion, cucumber, avocado and coriander \$25

OCTOPUS CEVICHE    Palm heart, coriander, red onion, ginger and lemon juice \$27

SHRIMP AGUA CHILE    Green sauce, red onion, cucumber, coriander and avocado \$25

SHRIMP COCKTAIL    Cocktail sauce, pico de gallo, avocado and coriander \$25

TUNA SASHIMI    Cucumber, red onion, green apple, sesame oil, Panamanian pepper and roasted avocado mousse \$23

SALADS

GARDEN   \$16

Mixed baby lettuce, cheiry tomato, purple onion, dehydrated cranberry, toasted almonds, beetroot, goat cheese and lemon dressing

SHRIMP \$25

MEDITERRANEAN   \$20

Spinach, kale, arugula, cherry tomato, kalamata olive, red onion, red bell pepper, feta cheese and red wine vinaigrette

WATERMELON   \$16

Peach, bocconcini cheese, basil, seasonal watercress and raspberry vinaigrette

CAESAR \$16

Romaine lettuce, Parmesan cheese, croutons and apple grilled wedges

SHRIMP CHICKEN BREAST \$25 \$22

WOOD OVEN PIZZAS

MARGHERITA  \$19

Tomato sauce, fresh tomato, mozzarella cheese and basil

QUATTRO FORMAGGI  \$25

Parmesan cheese, mozzarella cheese, bocconcini, goat cheese and dehydrated tomato

PROSCIUTTO AND PESTO \$22

White sauce, pesto, mozzarella cheese, balsamic reduction, prosciutto and arugula

CAPRICCIOSA \$22

Tomato sauce, mozzarella cheese, olives, red pepper, mushrooms, ham and fresh basil

DI VERDURE  \$19

Tomato sauce, provolone cheese, eggplant, pepper, zucchini, kalamata and olive oil

DI MARE \$25

Tomato sauce, cherry tomato, grilled shrimp, mussels, octopus, basil and basil oil

 Spicy  Dairy free
 Vegetarian  Gluten free

Matiss
beach food & drinks

SANDWICHES & HAMBURGER

SERVED WITH FRENCH FRIES

MATISS BURGER \$26

Angus beef, bacon, mushrooms caramelized onion, tomato, lettuce, house dressing and cheddar cheese

BUFFALO CHICKEN SANDWICH  \$24

Breaded chicken breast, buffalo sauce, blue cheese mayo and melted cheese

HAPPY COW SANDWICH \$24

Brioche bread, tempura fish, tomato, lettuce and wasabi mayonnaise

CUBAN SANDWICH \$24

Roasted pork, ham, mustard, gravy mayo, butter, Swiss cheese and pickles

MATISS SPECIALS

POKE TUNA  **POKE OCTOPUS**  \$25 \$27

Rice, wakame salad, pickled vegetables and avocado

DICE TUNA  \$25

Fresh tuna, soy, sesame seeds, hearts of palm, avocado and spicy dressing

CHIFRIJO SURF & TURF   \$25

Rice, beans, pork, crispy octopus, avocado and pico de gallo

WHOLE FRIED CATCH OF THE DAY  \$29

Guacamole, pico de gallo, green sauce, molcajete sauce, fresh tomato salad, red onion, cucumber and lemon dressing

FROM THE GRIL

JUMBO SHRIMP \$34

Marinated in macha sauce, red tomato, zucchini, potato and rustic bread with garlic butter

TUNA  \$28

Wild mushrooms, fennel and green leaves

CATCH OF THE DAY  \$25

Asparagus, cherry tomato salad, peanuts, water cress and pesto

CHICKEN BREAST  \$25

Cambray potatoes with thyme, green beans a lemon butter sauce

BEEF TENDERLOIN  \$34

Chard with wild mushrooms and chimichurri