

ALMUERZO

ENTRADAS

FLOR DE LUNA \$18 

Ceviche de corvina fresca, Marinado limón, jengibre, cilantro, cebolla en julianas finas, leche de tigre y flor campanilla

CEVICHE DE PEJIBAYE \$18   

Elaborado con jalapeño, chile, cebolla y culantro, fusionado con maracuyá, jengibre orgánico, apio, aceite de chile panameño, hierbas frescas y ajo rostizado

ENSALADA DE QUESO BURRATA \$19   

Elaboradas con lechuga americana, arúgula, tomate cherry, vinagre balsámico, semilla de marañón

ENSALADA CESAR CON POLLO \$24

Elaboradas con lechuga romana, pollo en lonjas a la parrilla y aderezo cesar fresco con una elaboración artesanal

CEVICHE PASION \$23 

Ceviche de mejillones acompañados con maracuyá, jugo de limón, palmito local fresco, granadilla y uchuvas

AGUACHILE DE CAMARON \$23 

Marinados con pepino, jalapeño fresco, culantro, jengibre orgánico, limón, chile dulce, cebolla morada y aguacate

GUSTITOS

BURRITO VEGETARIANO \$20 

Picadillo de palmito fresco embalado en tortilla de harina con espinaca

HAMBURGUESA WAGYU \$33

Preparada con tomate, lechuga, cebolla, queso provolone, tocineta y jamón

BRUSCHETTA DE TOMATE \$12 

Aguacate, albahaca, jugo de limón, aceite de chile panameño, ajo y hiervas rostizadas

QUESADILLA DE POLLO \$20

Pollo en dados, queso mozzarella rayado, chile, cebolla, cilantro, ajo, achiote orgánico

ALMUERZO CAMPESINO \$31 

Plato tradicional de estilo campesino con cerdo encebollado, frijoles arreglados, plátano Maduro, queso fresco y arroz, servido de forma ancestral en hoja santa

EMPAREDADO DE POLLO \$25

Filet de pollo al grill, papa en gajos de la casa, tomate, rodajas finas de cebolla, conserva de pepino de la casa, queso provolone y jamón

By executive Chef Nelson Araya

PLATOS FUERTES

SOPA DEL CAMPO \$24

Dados de cuarto y muslo de pollo deshuesado, verduras, culantro coyote, tomillo fresco y un fondo creado en un tiempo prolongado

COSTILLAS DE CERDO BBQ 350gr \$33

Servido con puré de papa, vegetales al grill y cúrcuma orgánica

MEDALLÓN DE LOMITO 200gr \$35

Servido con plátano maduro en cocción prolongada, papa asada con dip de tocineta, queso crema y perejil

TRUCHA AL GRILL 200gr \$33

Servida con papas baby a las hierbas y ensalada mixta fresca

NEW YORK CHOICE 340gr \$38

Servido con plátano al grill, papa asada y chimichurri de la casa al lado

LINGUINI PERLA DEL PACÍFICO \$30

Pasta fresca con salsa langostino prolongada, camarones, ajo, vino blanco, cebolla, albahaca, sal y pimienta

ESPAGUETI DE HORTALIZAS CAMPESINAS \$22

Pasta fresca con salsa de tomate natural

PASTA PRIMAVERA \$24

Pasta de arroz, salsa de tomate natural, dados de zucchini y zanahoria

PIZZAS

MARGARITA \$21

Salsa de tomate, aceite de oliva, mozzarella, tomate fresco y albahaca

KANTALA \$24

Salsa de tomate, aceite de oliva, prosciutto, mozzarella, cebolla y arúgula

CHICKEN \$23

Salsa de tomate, aceite de oliva, mozzarella, pollo al grill y cebolla caramelizada

HONOLULU \$22

Salsa de tomate, aceite de oliva, mozzarella, jamón y piña

VEGETARIANA \$21

Salsa de tomate, aceite de oliva, mozzarella, berenjena, hongos, espinaca y chile dulce

PIZZA DE PALMITO FRESCO \$22

Salsa de tomate, cebolla encurtida con piel de remolacha, tomate verde, arúgula, aceite de chile en escamas y hierbas aromáticas

CLASSIC \$23

Salsa de tomate, aceite de oliva, mozzarella y pepperoni

KID'S SIZED PIZZA \$12

Salsa de tomate queso y jamón | solo queso

Disponible para cualquier pizza la galleta libre de gluten



KANTALA
RESTAURANTE

LUNCH

APPETIZERS

FLOR DE LUNA \$18 

Fresh sea bass ceviche, with lime, ginger, cilantro, thinly sliced onion, leche de tigre, and campanilla flower

PEJIBAYE CEVICHE \$18   

Prepared with jalapeño, chili, onion, cilantro, passion fruit, organic ginger, celery, Panamanian chili oil, herbs, and roasted garlic

BURRATA CHEESE SALAD \$19   

Accompanied by iceberg lettuce, arugula, cherry tomatoes, balsamic vinegar, cashew seeds

CHICKEN CESAR SALAD \$24

Salad accompanied by Romaine lettuce, strips chicken grill, and fresh house-made Caesar

PASSION CEVICHE \$23 

Mussels ceviche accompanied by, passion fruit, lime juice, fresh local heart of palm, granadilla, and golden berries

SHRIMP AGUACHILE \$23 

Marinated with cucumber, fresh jalapeño, cilantro, organic ginger, lime, sweet chili, red onion, and avocado

GUSTITOS

VEGETARIAN BURRITO \$20 

Palm heart picadillo wrapped in a flour tortilla with spinach

KANTALA WAGYU BURGER 8oz \$33

Prepared with Tomato, lettuce, onion, provolone cheese, bacon, house-made pickled cucumbers and ham

BRUSCHETTA \$12 

Avocado, tomato, basil, lemon juice, Panamanian chili oil, roasted garlic, and herbs

CHICKEN QUESADILLA \$20

Diced chicken, shredded mozzarella, chili, onion, cilantro, garlic, and organic annatto

FARMHOUSE LUNCH \$31 

Traditional country-style meal with pork and onions, seasoned beans, ripe plantain, fresh cheese, and rice, served in a hoja santa

CHICKEN SANDWICH \$25

Grilled chicken fillet, house potato wedges, tomato, thin onion slices, house pickles, provolone cheese, and ham

By executive Chef Nelson Araya

Prices include sales and service taxes
Please inform of any allergies



MAIN DISHES

SOPA DEL CAMPO \$24 

A rustic broth with tender pieces of boneless chicken leg and thigh, fresh vegetables, long coriander, and thyme, simmered slowly for rich flavor

BBQ PORK RIBS 14oz \$33 

Served with mashed potatoes, grilled vegetables, and organic turmeric

GRILLED TENDERLOIN 8oz \$35 

Served with grilled vegetables and ripe plantain, roasted potatoes served with bacon dip, cream cheese, and parsley

GRILLED TROUT 8oz \$33 

Served with baby potatoes and fresh mixed salad

NEW YORK CHOICE 12oz \$38

Served with grilled plantain, baked potato, and house chimichurri

PACIFIC PEARL LINGUINI \$30

Fresh pasta with slow-cooked prawn sauce, shrimp, garlic, white wine, onion, basil, salt, and pepper

HORTALIZAS CAMPESINAS SPAGUETTI \$22 

Fresh pasta with natural tomato sauce

PRIMAVERA PASTA \$24

Rice pasta with natural tomato sauce, zucchini, and carrot cubes

PIZZAS

MARGARITA \$21

Tomato sauce, olive oil, mozzarella, fresh tomato and basil

KANTALA \$24

Tomato sauce, olive oil, prosciutto, mozzarella, onion and arugula

CHICKEN \$23

Tomato sauce, olive oil, mozzarella, grilled chicken, caramelized onion

HONOLULU \$22

Tomato sauce, olive oil, mozzarella, ham and pineapple

VEGETARIAN \$21 

Tomato sauce, olive oil, mozzarella, eggplant, mushrooms, spinach and bell pepper

FRESH HEART OF PALM PIZZA \$22 

Tomato sauce, beet skin-pickled onion, green tomato, arugula, crushed chili oil, and aromatic herbs

CLASSIC \$23

Tomato Sauce, olive oil, mozzarella and pepperoni

KID'S SIZED PIZZA \$12

Tomato sauce, cheese and ham | cheese only

Gluten-free crust available upon request for any pizza



KANTALA

RESTAURANTE

ENTRADAS

SOPA DE CEBOLLA Fondo de ternera concentrado con una cocción prolongada, vino oporto, tomillo, hoja de laurel, ajo, crotón de masa madre gratinado con queso provolone	\$18	ENSALADA CÉSAR CLÁSICA CON HUEVOS DE CODORNIZ Lechuga romana, crocante de parmesano y aderezo cesar de la casa, con una obra refinada artesanal	\$18
SOPA DE LA CASA Sopa autóctona de tomate	\$15	ENSALADA GRIEGA Tomate pera, pepino, orégano, queso feta, aceituna Kalamata, aceite de oliva con rostizado de ajo, Chile panameño, hiervas y vinagre de jerez	\$20
SOPA FRÍA DE PEPINO Cebolla, pepino, hierba buena, cilantro, aceite de oliva, limón, sal, pimienta, yogur casero y vinagre de vino tinto	\$14	ENSALADA CAPRESSE Rebanadas de tomate, queso mozzarella fresco, espejo de pesto y semillas de marañón	\$20
TARTAR DE RES EN CROCANTE DE TAPIOCA Y REMOLACHA Alcaparras, arugula, huevos de codorniz y brunoise de cebolla	\$21	ENSALADA DE AGUACATE Y PALMITO FRESCO - Lechuga americana, palmito fresco intercalado, aguacate, cortes precisos de cebolla morada, piel de tomate y cilantro, espejo de aderezo (emulsión de maracuyá)	\$23
CARPACCIO DE RES lomito encostrado de pimienta, albahaca, alcaparras, cebolla en brunoise caramelizada, arugula, pejibaye deshidratado, queso parmesano y vinagre balsámico	\$21	HUMMUS DE GARBANZOS Y BERENJENA Garbanzos y berenjena cocidos a fuego lento, tahini, ajo rostizado, aceite de sésamo, limón, sal, pimienta orgánica, brócoli, zanahoria, coliflor, apio y chips de malanga	\$15
CEVICHE TRICOLOR Corvina fresca del Pacífico Sur, con guacamole cremoso, pico de gallo y leche de tigre cítrica con jengibre, ají, culantro y cebolla morada	\$24	ESFERAS DE CAMARÓN Con espejo fusión, fumet de camarón y ayote natural	\$18
CEVICHE DE PALMITO FRESCO Palmito fresco local, chile dulce, cebolla, cilantro, jengibre orgánico, limón, sal, pimienta, aceite sésamo y camote grillado	\$18	PORTOBELLO KANTALA Relleno de verduras campesinas, hiervas, vino tinto, espejo de calabaza, leche de coco y gratinado con queso provolone	\$21

PASTA FRESCA DE LA CASA

BOMBAY RAVIOLI Pasta fresca rellena de pollo, queso crema, ajo, tomillo, espejo de curry, en la parte superior pasas, manzana y almendras	\$31	ESPAGUETI A LA BOLOÑESA Carne molida premium, salsa de tomate natural, albahaca, ajo y tomillo	\$30
RAVIOLI DE RICOTTA Y ESPINACA Pasta fresca rellena de ricota y espinaca con espejo de tomate	\$27	FETUCCINI FRUTO DEL MAR Mariscos frescos del Pacífico, pasta fresca, ajo, sal, pimienta, tomate, vino blanco, tomillo, albahaca y mantequilla	\$34
PASTA DE SALMÓN A LA CREMA DE LIMÓN Pasta fresca, salmón en dados, cebolla brunoise, ajo, limón, Mantequilla, vino blanco y cilanto	\$30	PASTA PRIMAVERA Pasta de arroz con salsa de tomate natural, zucchini y zanahoria	\$24
LINGUINI DEL PACIFICO AL PESTO Pasta fresca, camarones, bechamel, mejillones, pesto y espinaca	\$30	LINGUINI ALFREDO CON POLLO Y PESTO Pasta fresca con salsa bechamel, pesto y pollo en dados	\$30

PLATOS FUERTES

ROLLOS DE BERENJENA  	\$24
Rellenos con queso ricotta y coulis de espinaca	
AGUACATE RELLENO KANTALA   	\$24
Relleno de vinagreta de aceitunas, tomate escalfado, base de pomada de zanahoria Jengibre orgánico y jugo de naranja natural	
VEGETALES MORRÓN   	\$24
Zucchini, zanahoria, puerros, ajo, vino blanco, salsa de chile morrón y leche de coco	
CAMARONES EN SALSA TAILANDESA 	\$35
Leche de coco, limón, ajo, chile dulce, cebolla, tomillo, mantequilla de maní, jengibre orgánico, zucchine, zanahoria y cilantro	
PESCA NACIONAL 	\$38
Servido con salsa de maracuyá y leche de coco, mini vegetales grillados, puré de camote y jugo de naranja	
LASAÑA DE CREPAS 	\$30
Hongos portobello, espinaca y mozzarella fundida sobre espejo de tomate	
CANELÓN DE CREPAS DE LANGOSTA	\$43
Canelones rellenos de langosta con vegetales salteados y espejo de salsa de langostino	
CANELÓN DE CREPAS DE POLLO	\$31
Canelones rellenos Con pollo, vegetales y espejo de curry	
PECHUGA DE POLLO A LA PARMESANA 	\$33
Servido con puré de yuca, espárragos, mini vegetales al grill	
POLLO AL CURRY CON VEGETALES	\$30
VACÍO DE RES PRIME 10oz 300g 	\$63
Servido con queso trufado y flambeado con bourbon whisky	
RIB EYE PRIME 14oz 400g 	\$72
Servido con papas baby al romero y plátano maduro al grill	
LOMITO KANTALA 8oz 200g 	\$35
Servido con puré de palmito y berros silvestres rostizados	
DADOS DE CERDO	\$35
Bondiola de cerdo acompañada de vegetales salteados y salsa de jalapeño	



By executive Chef Nelson Araya

Los precios incluyen los impuestos de venta y servicio
El consumo de alimentos crudos podría incrementar el riesgo de alergia, por favor informe al mesero de cualquier tipo de alergia.



KANTALA
RESTAURANTE

APPETIZERS

ONION SOUP Concentrated beef broth slow-cooked with Port wine, thyme, bay leaf, garlic, and sourdough crouton gratin with provolone cheese	\$18	CAESAR SALAD WITH QUAIL EGGS  Classic Caesar salad with romaine lettuce, parmesan crisp, and house-made Caesar dressing with a refined artisanal touch	\$18
HOUSE SOUP    Traditional tomato soup	\$15	GREEK SALAD   Plum tomato, cucumber, oregano, feta cheese, Kalamata olives, olive oil with roasted garlic, Panamanian chili, herbs, and sherry vinegar	\$20
CHILLED CUCUMBER SOUP   Cucumber soup with onion, cucumber, mint, cilantro, olive oil, lime, salt, pepper, homemade yogurt, and red wine vinegar	\$14	CAPRESSE SALAD   Sliced tomato, fresh mozzarella, pesto mirror, and cashew seeds	\$20
BEEF TARTARE ON TAPIOCA AND BEET CRISP  With capers, arugula, quail eggs and onion brunoise	\$21	HEART OF PALM AND AVOCADO SALAD    Iceberg lettuce, layered fresh heart of palm, avocado, thinly sliced red onion, tomato skin, and cilantro, with passion fruit dressing	\$23
BEEF CARPACCIO  Pepper-crusted tenderloin with basil, capers, caramelized onion brunoise, arugula, dehydrated pejibaye, parmesan cheese, and balsamic vinegar	\$21	CHICKPEAS AND EGGPLANT HUMMUS    Chickpeas and eggplant slow cooked with tahini, roasted garlic, sesame oil, lemon, organic pepper, served with broccoli, carrot, cauliflower, celery, and taro chips	\$15
WHITE SEA BASS CEVICHE  Fresh South Pacific corvina layered in a timbale with creamy guacamole and vibrant pico de gallo, finished with a citrus-infused leche de tigre blended with ginger, ají, cilantro, julienned red onion, and a hint of lime	\$24	SHRIMP SPHERES Shrimp spheres served with fusion sauce, shrimp fumet, and fresh squash	\$18
FRESH HEART OF PALM CEVICHE    Local fresh heart of palm with bell pepper, onion, cilantro, lemon, sesame oil, and grilled sweet potato	\$18	PORTOBELLO KANTALA   Filled with country-style vegetables, fresh herbs, and red wine; served over a pumpkin and coconut milk purée, gratinéed with provolone cheese	\$21

HOUSE-MADE FRESH PASTA

BOMBAY RAVIOLI Fresh pasta stuffed with chicken, cream cheese, garlic, thyme, curry sauce, topped with raisins, apple, and almonds	\$31	SPAGHETTI BOLOGNESE Premium ground beef with natural tomato sauce, basil, garlic, and thyme	\$30
RICOTTA AND SPINACH RAVIOLI  Fresh pasta stuffed with ricotta and spinach with tomato sauce	\$27	SEAFOOD FETTUCCINE Fresh Pacific seafood with pasta, garlic, tomato, white wine, thyme, basil, and butter	\$34
SALMON PASTA IN LEMON CREAM SAUCE Fresh pasta with diced salmon, onion brunoise, garlic, lemon, butter, white wine and cilantro	\$30	PRIMAVERA PASTA    Rice pasta with tomato and herb sauce, zucchini and carrot	\$24
PACIFIC LINGUINI WITH PESTO Fresh pasta with shrimp, béchamel, mussels, pesto, and spinach	\$30	ALFREDO LINGUINI WITH CHICKEN AND PESTO Fresh pasta with béchamel, pesto and diced chicken	\$30

MAIN DISHES

EGGPLANT ROLLS  	\$24
Stuffed with ricotta cheese and served with spinach coulis	
KANTALA STUFFED AVOCADO   	\$24
Avocado filled with olive vinaigrette, poached tomato, carrot purée, organic ginger, and fresh orange juice	
SAUTEED VEGETABLES IN ROASTED BELL PEPPER SAUCE   	\$24
Zucchini, carrot, leeks, garlic, white wine, bell pepper sauce, and coconut milk	
SHRIMP IN THAI PEANUT SAUCE 	\$35
Zucchini, carrot, and organic ginger sautéed with bell pepper, onion, garlic, and thyme in a creamy coconut and peanut butter sauce, finished with lemon and fresh cilantro	
CATCH OF THE DAY 	\$38
Served with passion fruit and coconut milk sauce, grilled baby vegetables, sweet potato purée, and orange juice	
CREPE LASAGNA 	\$30
Portobello mushrooms, spinach and melted mozzarella over tomato sauce	
CREPE CANNELLONI WITH LOBSTER	\$43
Cannelloni stuffed with lobster, served with sautéed vegetables and a langostino sauce mirror	
CREPE CANNELLONI WITH CHICKEN	\$31
Filled with chicken, vegetables, and topped with curry sauce	
PARMESAN CHICKEN BREAST 	\$33
Served with cassava purée with asparagus, and grilled baby vegetables	
CHICKEN CURRY WITH VEGETABLES	\$30
PRIME BEEF FLANK STEAK 10oz 300g 	\$63
Served with truffled cheese and flambéed with bourbon whiskey	
RIB EYE PRIME 14oz 400g 	\$72
Served with baby rosemary potatoes and grilled ripe plantain	
KANTALA BEEF TENDERLOIN 8oz 200g 	\$35
Served with hearts of Palm Purée and Roasted Wild Watercress	
BRAISED PORK COLLAR CUBES	\$35
Pork bondiola served with sautéed vegetables and jalapeño sauce	



By executive Chef Nelson Araya

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Consumption of raw or undercooked foods may increase risk of foodborne illness. Please inform of any allergies.