



**TUNA TIRADITO WITH GUASACACA SAUCE - \$14**

Bell pepper puree, pickled onions and Panamanian chili, arugula, ponzu sauce, sesame seeds.

**CHORITOS A LA CHALACA - \$13**

Mussels with pico de gallo and pickled onion.

**HUANCAÍNA POTATOES - \$10**

Huancaína sauce, boiled potatoes.

**CANASTA DE PATACÓN - \$10**

Shrimp ceviche in a mini basket of green deep fried plantain.

**CARPACCIO - \$14**

Beef / Tuna / Octopus.

**SPICY FRIED CALAMARI - \$11**

Deep tempura fried calamari with garlic aioli.

**FOSFORERA - \$14**

Shrimp cream (bisque).

**RON DON - \$15**

Caribbean soup with shrimp, clams and squid.

**BEEF CARIMAÑOLAS - \$11**

Yuca croquet filled with ground meat, alioli.

**COLD ENTREES**

**HOT ENTREES**

**FRIED CEVICHE - \$13**

Breaded fish and shrimp brochette, aji sauce with lemon, pickled onion, fresh coriander.

**SEAFOOD CEVICHE - \$13**

Fish, squid and shrimp, red onion, bell pepper, sweet corn, avocado and coriander.

**CARIBBEAN STYLE CEVICHE - \$13**

Fish, squid and shrimp mixed with Caribbean sauce, red onion, cherry tomatoes, bell pepper and avocado.

**TICO CEVICHE - \$12**

Classical Costa Rican ceviche, fish, coriander, onion and bell pepper.

**BURRATA GUANACASTE - \$13**

Burrata cheese, cherry tomatoes, pickled onions, mango, avocado and tomato infused water.

**HEARTS OF PALM SALAD - \$10**

Mix greens, heart of palm, avocado, cherry tomatoes, cashews, passion fruit dressing.

**BEETROOT SALAD - \$11**

Arugula, basil, grilled beetroot, sweet potato, fresh fried cheese, walnuts, quinoa, lemon dressing.

**CEVICHE**

**SALADS**

## MEAT

### **CHIFRIJO ALMA SANTA - \$16**

Crunchy pork, toasted sweet corn, beans, rice, avocado, coriander, pico de gallo and tortilla chips.

### **CARIBBEAN RICE AND BEANS WITH CHICKEN - \$15**

Coconut rice and beans, oven roasted chicken thigh, slightly spicy Caribbean sauce.

### **IRON SKIRT STEAK - \$39**

Skirt steak with herb butter sauce, potato wedges and sauteed tomatoes with rosemary and rum.

### **RIB EYE STEAK - \$35**

Grilled rib eye steak, grilled vegetables, chimichurri sauce.

### **NEW YORK STEAK - \$29**

Grilled New York steak, Mexican green tomatoes, sweet potato puree, pickled red onions, Panamanian chili.

### **CHICKEN SILLAO - \$15**

Peruvian style chicken breast, sillao sauce, fresh aji, sauteed vegetables.

## FISH AND SEAFOOD

### **GARLIC FISH - \$20**

Oven cooked fish, avocado sauce, sauteed potatoes, grilled zucchini, broccoli and tomatoes.

### **WHOLE FISH - \$20**

Deep fried red snapper, patacones, mashed beans, tartare sauce, lemon green beans.

### **TAMARIND SHRIMP - \$25**

Breaded shrimp, tamarind sauce, sauteed vegetables and potato wedges.

## VEGETARIAN

### **ROASTED CAULIFLOWER - \$10**

Roasted cauliflower, fresh mushrooms, house sauce and plantain chips.

### **EGGPLANT GRATIN - \$12**

Oven cooked eggplant in a pomodoro sauce, topped with cheese, sofrito and lemon green beans.

### **LATIN SAUCE SAMPLER:**

**CHIMICHURRI, MOLE Y CARIBBEAN SAUCE**

**MANGO FIESTERO - \$7**

Mango, lemon and passion fruit cream with rum and a crunchy almond nougatine.

**CHURROS - \$7**

Classic churro with cinnamon sugar and chocolate or caramel sauce.

**FLAN DE COCO - \$7**

Classic coconut flan with crispy coconut bites.

**CHOCO CROCANTE - \$7**

Chocolate mousse with rum, fresh fruits and crunchy almonds.

**GELATOS - \$6**

Seasonal flavors.

**DESSERTS**

**CONDE LATINO – The Negroni - \$10**

Aromatic tropical aperitif, made with coconut oil fat washed aged rum, Campari, Bolivian sweet vermouth infused with local pineapple.

**ENDÉMICO – The Bloody M - \$10**

Refreshing clarified spiced tomato juice mixed with Tequila Reposado and a citrus jalapeño tincture.

**1880'S MESOAMERICANO – The Fix - \$10**

An aromatic national distillate based on Cas, Guaro, Bolivian Sweet Vermouth, tepache (pineapple chicha), sage syrup and lemon juice.

**PONCHE CARNAVALERO – The Punch - \$12**

An exciting clarified cordial made from toasted corn, mixed with Mezcal 7 Misterios, lemon juice and balanced with mango syrup and lemongrass.

**ALMA SANTA BRAMBLE – Our Own - \$14**

Colorful red fruits, Bolivian La República Gin, lemon juice, topped with carbonated water.

**WHITES BY THE GLASS - \$9**

Intipalka, Sauvignon Blanc - Perú  
San Humberto Estate, Chardonnay - Argentina  
Agustinos Estate, Pinot Grigio - Chile

**WHITES BY BOTTLE**

San Humberto Reserva, Chardonnay - Argentina - **\$42**  
Tacama Blanco de Blancos, Sauvignon Blanc - Perú - **\$52**  
Pasion 4, Torrontes - Argentina - **\$43**  
Agustino Reserva Chardonnay - Chile - **\$42**  
AOC Domaine Laporte AOC Sancerre - France - **\$85**

**REDS BY THE GLASS - \$9**

Finca Martha, Merlot - Argentina  
Indomita Gran Reserva, Cabernet sauvignon - Chile  
Jofre Expresiones de Terroir, Malbec - Argentina

**REDS BY BOTTLE**

Wayna, Malbec Orgánico - Argentina - **\$50**  
Andeluna Altitud, Cabernet Sauvignon Blanc - Argentina - **\$78**  
Tacama Gran Tinto - Perú - **\$43**  
Agustinos Reserva Pinot Noir - Chile - **\$38**  
Saint Emilion Gran Cru Chateau La Grace Dieu - France - **\$90**

**ROSÉ**

Domaine Petite Envie - France by the glass - **\$9**  
Domaine Fredavelle Cote d Aix en Provence Rose - France - **\$42**

**SPARKLING WINE**

Le Cavalier Blanc de Blancs Brut - France - **\$35**

**CHAMPAGNE**

Moet & Chandon Brut Imperial - France - **\$120**  
Veuve Clicquot Brut - France - **\$120**

**DESSERT WINE**

Indomita Late Harvest - Chile - **\$38**