

Panamanian Tasting Menu

Welcome Drink

Kuna Moe (Butternut squash cream with fume of clam and breaded rolls of culantro with lobster)

Antillano creamy rice with seafood emulsion and crunchy cilantro

Corn souffle with roasted sea bass, ají criollo and pressed cheese molten with garlic

Chicken balotin stuffed with pork, tamarind sauce and yam croquettes in achiote spicy oil

Desserts

Pressed cheese panacota with crumble of cashews and ice cream of nance

Pettit four

Tasting menu pairing by our Sommelier Gabriel Molina.

(The first 4 courses are harmonized with a glass of wine).

\$65.00 p/p ++