

OVER 20 YEARS AGO, WE DREAMED OF A PLACE WHERE EVERYONE COULD COME TO SHARE,  
GATHER AND DELIGHT THEMSELVES IN OUR DISHES MADE WITH CARE AND TRADITION.

WE DREAMED OF HAVING AN EXTENSIVE WORLDLY WINE CELLAR, AND WE  
ACCOMPLISHED IT.

WE DREAMED OF A RESTAURANT WHERE CUSTOMERS BECOME PART OF OUR FAMILY,  
AND INDEED WE ARE.

WE IMAGINED BIG CELEBRATIONS, AND GROWING AS FAMILY TOGETHER, AND WE  
ACCOMPLISHED IT.

AS OF TODAY, IN OUR TWO LOCATIONS, SAN FRANCISCO AND COSTA DEL ESTE, WE  
ARE OVER A HUNDRED EMPLOYEES, FULLY COMMITTED AND DEDICATED TO  
CONTINUING PROSPERITY OF “LOS AÑOS LOCOS”.


THANK YOU FOR BEING PART OF OUR JOURNEY!

*Los Años Locos*  
— DESDE 1995 —




# VEGETARIAN MENU

## APPETIZERS

SOUP OF THE DAY	\$ 8
ZUCCHINI CARPACCIO <i>(with parmesan cheese and mushrooms)</i>	\$ 14
MUSHROOM CARPACCIO	\$ 14
VEGAN SAUSAGE  <i>(with sun-dried tomato chimichurri)</i>	\$ 12
BELÉN EGGPLANTS <i>(pan fried eggplants with pink sauce)</i>	\$ 8
ESCABECHE STYLE EGGPLANTS 	\$ 9
GARLIC MUSHROOMS 	\$ 11
PORTOBELLO AU GRATIN	\$ 14
ROASTED RED PEPPERS WITH GARLIC AND OLIVE OIL 	\$ 9
GRILLED AVOCADO 	\$ 8
WARM BURRATA CHEESE	\$ 18

## SALADS

SALAD BAR <i>(fresh vegetables chosen by yourself)</i>	\$ 8
BURRATA SALAD	\$ 15
CHEF'S SALAD  <i>(artichokes, chickpeas, palm heart, arugula, onion, olive oil and lemon juice)</i>	\$ 15
GREEK SALAD	\$ 12
MUSHROOM'S SALAD	\$ 14

## MAIN DISHES

GUANDÚ MELLOW RICE  <i>(fried tomato, avocado, onion ring and coriander)</i>	\$ 14
SAUTEED PORTOBELLO WITH VEGETABLES AND POTATOES 	\$ 16
VEGETABLE RISOTTO	\$ 18
VEGETABLES BROCHETTE  <i>(red pepper, green pepper, yellow pepper, artichoke, onion, mushrooms, zucchini, eggplant, with olive oil and lemon)</i>	\$ 14
NICOLE PASTA   <i>(quinoa penne with Eggplant, carrot, spinach, mushroomss, broccoli, garlic, olive oil)</i>	\$ 18
FINE HERBS RAVIOLIS <i>(filled with fresh vegetables, with achiote and coconut sauce, decorated with tomato confit)</i>	\$ 18
ZUCCHINI AND CARROT NOODLES WITH POMODORO SAUCE AND KALAMATA OLIVES  	\$ 17

## HOME MADE STUFFED PASTA

ALL OUR STUFFED PASTAS ARE HOMEMADE AND VEGETARIAN, SEE PASTA SECTION.

AT LOS AÑOS LOCOS, WE KNOW THAT YOU AS A VEGETARIAN, ALSO DESERVE THE BEST OF OUR KITCHEN. THAT IS WHY, WE HAVE MADE THESE DISHES ESPECIALLY FOR YOU AND FOR EVERYONE WHO WANTS TO ENJOY HEALTHY, DIFFERENT AND DELICIOUS MEALS.



VEGETARIANO






VEGANO



LIBRE DE GLUTEN

## COLD APPETIZERS

ESCABECHE STYLE EGGPLANTS		\$ 9
STEAK TARTARE		\$ 16
BEEF CARPACCIO		\$ 16
OCTOPUS CARPACCIO		\$ 14
FRESH SALMON CARPACCIO		\$ 14
TUNA CARPACCIO		\$ 16
MUSHROOM CARPACCIO		\$ 14
ZUCCHINI CARPACCIO		\$ 14
<i>(with parmesan cheese and mushrooms)</i>		
SEA BASS CEVICHE		\$ 10
OCTOPUS CEVICHE		\$ 11
COBIA TIRADITO		\$ 24
RED PEPPERS WITH OLIVE OIL AND TOASTS		\$ 9

## SHARING APPETIZERS

"LOS AÑOS LOCOS" MIXED PLATTER		\$ 25
<i>(pork sausage, black pudding, chistorra sausage and fried plantain)</i>		
MIXED SEAFOOD PLATTER		\$ 38
<i>(squid rings with chimichurri, fried calamari, octopus "Mar del Plata" and fried yucas)</i>		
CHEESE PLATE		\$ 28
<i>(manchego, parmesan, pecorino, emmental, grapes, kalamata olives, jelly and toasts)</i>		
ANTIPASTO		\$ 22
<i>(prosciutto, salami, swiss cheese, olives and peperonccini)</i>		

## HOT APPETIZERS

ARGENTINIAN EMPANADAS BAKED OR FRIED		\$ 4
<i>(beef, cheese, chicken, and cheese with onion)</i>		
SKIRT EMPANADA BAKED OR FRIED		\$ 6
<i>(skirt, plantain, grilled onions and egg)</i>		
MANCHEGO CHEESE STUFFED SQUID		\$ 20
FRIED CALAMARI		\$ 10
RED SPICY SAUCE CLAMS		\$ 12
CLAMS IN GARLIC SAUCE		\$ 12
BELÉN STYLE EGGPLANTS, WITH PINK SAUCE		\$ 8
AÑOS LOCOS SQUID		\$ 14
ARGENTINIAN SAUSAGE		\$ 9
SEA BASS CROQUETTES		\$ 11
CHISTORRA SAUSAGE		\$ 9
FRESH PORTOBELLO MUSHROOM AU GRATIN		\$ 14
MUSSELS AU GRATIN		\$ 14
GARLIC MUSSELS		\$ 13
VEAL SWEETBREADS		\$ 15
<i>(cooking time 20 minutes)</i>		
VEAL SWEETBREADS WITH MUSTARD SAUCE AND CRUNCHY ONION		\$ 18
<i>(cooking time 20 minutes)</i>		
FRIED MOZZARELLA STICKS		\$ 9
WARM BURRATA CHEESE		\$ 18
BLACK PUDDING		\$ 9
GRILLED PROVOLONE CHEESE		\$ 11
CHARBROILED OCTOPUS		\$ 18
"MAR DEL PLATA" OCTOPUS		\$ 18
CRUNCHY OCTOPUS WITH FRIED GREEN PLANTAIN		\$ 22
BREAD TOPPED WITH TOMATO		\$ 4
B.T. WITH TOMATO AND MOZZARELLA AU GRATIN		\$ 6

## SOUPS

CHICKEN AND VEGETABLE BROTH	\$ 7
SEAFOOD SOUP	\$14
SOUP OF THE DAY	\$ 8

## SALADS

SALAD BAR 	\$ 8
BURRATA CHEESE SALAD  <i>(tomatoes, arugula, olive oil and balsamic vinegar)</i>	\$15
GREEK SALAD 	\$12
CAESAR SALAD (WITH CHICKEN)	\$12 \$17
MUSHROOM'S SALAD	\$14
CHEF'S SALAD WITH BRAISED TUNA OR BRAISED SALMON <i>(tuna, artichokes, chickpeas, palm heart, avocado, arugula and onion)</i>	\$20

## SIDES

GRILLED AVOCADO	\$ 8
ASPARAGUS IN HOLLANDAISE SAUCE	\$10
ONION RINGS	\$ 6
FRIED YUCA	\$ 6
MOHO YUCA	\$ 7
SWEET POTATO FRIES	\$ 5
FINGERLING POTATOES WITH TRUFFLE OIL	\$ 8
FRENCH FRIES	\$ 5
AÑOS LOCOS POTATOES	\$ 6
ROASTED POTATO	\$ 5
HOMEMADE POTATO CHIPS WITH GARLIC AND PARSLEY	\$ 6
MASHED POTATOES	\$ 5
FRIED PLANTAIN	\$ 5
CREAMED SPINACH	\$ 7
SAUTEED VEGETABLES	\$ 6
VEGETABLES BROCHETTE - HALF ORDER	\$ 8
CARAMELIZED ONIONS	\$ 6
WHITE RICE	\$ 4
GUANDÚ MELLOW RICE - HALF ORDER	\$ 7



## PRIME CENTER CUT STEAKS

ANGUS PRIME NEW YORK 14 OZ.	\$ 47
ANGUS PRIME RIB EYE 16 OZ.	\$ 47
RIB EYE DRY AGED 18 OZ.	\$ 62
IMPORTED TENDERLOIN 8 OZ.	\$ 30

## IMPORTED STEAKS

OUTSIDE SKIRT HALF ORDER	\$ 32
BONELESS SHORT RIB HALF ORDER	\$ 20
FLAP MEAT	\$ 38
COWBOY (bone in rib eye)	\$ 24
IMPORTED STEAKS GRILL (outside skirt, New York, boneless short rib) For three people	\$ 32
ANGUS RIB EYE 14 OZ.	\$ 56
ANGUS NEW YORK 14 OZ.	\$ 98
<b>KOSHER STEAK (K)</b>	
RIB EYE KOSHER	\$ 38
	\$ 38
	\$ 58

## HOME SPECIALTIES

### PEPPER OR SPICES CRUSTED RUBS

BONELESS SHORT RIB	\$ 42
ANGUS PRIME NEW YORK 14 OZ.	\$ 52
ANGUS PRIME RIB EYE 16 OZ.	\$ 52

## NATIONAL STEAKS

ASSORTED MEATS GRILL (tenderloin, chicken, pork ribs, sausage and black pudding) For three people	\$ 38
LOS AÑOS LOCOS GRILL (Tenderloin, boneless short-rib, outside skirt, chicken, sausage and black pudding) For three people	\$ 58
NATIONAL TENDERLOIN HALF ORDER	\$ 24
TENDERLOIN BROCHETTE	\$ 15
MIXED BROCHETTE (tenderloin and chicken)	\$ 25
	\$ 22

(K) KOSHER

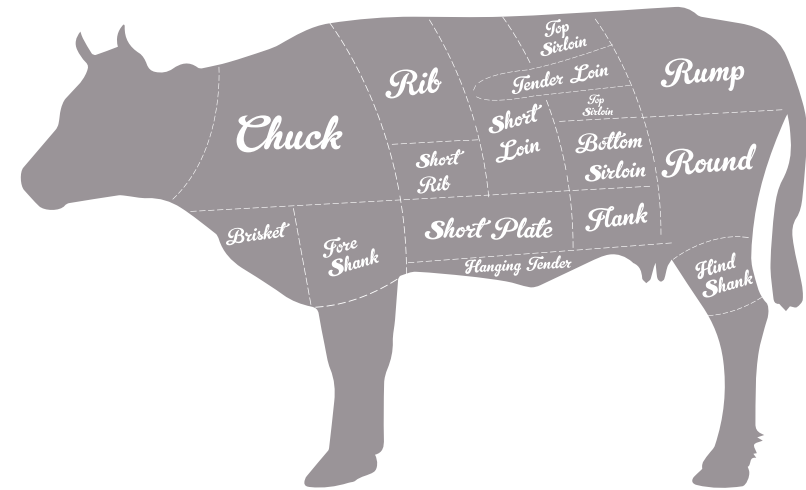
INCLUDES ONE SALAD BAR SERVING

FOR SPECIAL EVENTS (10 TO 15 PEOPLE). PIECE OF NEW YORK PRIME OR RIB EYE PRIME, A CHEF'S SPECIAL THAT YOU CAN'T MISS

(The price is according to the weight of the piece, please order it 48 hours before)

## STEAKS FROM OUR KITCHEN

OUTSIDE SKIRT PIZZA STYLE	\$ 36
HALF ORDER	\$ 22
AÑOS LOCOS TENDERLOIN	\$ 28
HALF ORDER	\$ 18
<i>(bacon, mushrooms sauce, olives, red peppers and onions)</i>	
MARK'S STYLE STEAK	\$ 28
HALF ORDER	\$ 18
<i>(red peppers, mushrooms, succini, eggplant and olive oil)</i>	
CAMPESINO STYLE STEAK	\$ 36
<i>(imported tenderloin, served over spinach and portobello sauce)</i>	
PEPPER TENDERLOIN	\$ 25
HALF ORDER	\$ 16
PORTOBELLO TENDERLOIN	\$ 27
HALF ORDER	\$ 18
FILET MIGNON WRAPPED IN HOMEMADE BACON AND MUSHROOM'S SAUCE	\$ 26
HALF ORDER	\$ 18
STEAK MILANESA	\$ 24
HALF ORDER	\$ 15
LOS AÑOS LOCOS STEAK MILANESA	\$ 25
HALF ORDER	\$ 16
<i>(breaded tenderloin, fried egg on top and french fries)</i>	
PARMESAN STEAK MILANESA	\$ 25
HALF ORDER	\$ 16
<i>(Breaded tenderloin, tomato sauce and mozzarella au gratin)</i>	



INCLUDES ONE SALAD BAR SERVING

## FISH

<b>TUNA STEAK SPECIAL</b> <i>(sesame oil, soy sauce, leek and pepper)</i>	<b>\$ 35</b>
<b>BREADED SEA BASS</b>	<b>\$ 20</b>
<b>GARLIC SEA BASS</b>	<b>\$ 22</b>
<b>LEMON SEA BASS</b>	<b>\$ 20</b>
<b>MONTSERRAT SEA BASS</b> <i>(lemon cream)</i>	<b>\$ 22</b>
<b>PANAMANIAN SEA BASS</b>	<b>\$ 22</b>
<b>PESCATORE SEA BASS</b> <i>(with shrimp, octopus, squid, clams and your choice between red, white or olio sauce)</i>	<b>\$ 25</b>
<b>MARK'S STYLE SEA BASS</b> <i>(red peppers, mushrooms, zucchini, eggplant and olive oil)</i>	<b>\$ 24</b>
<b>SALMON IN BLACK BUTTER AND CAPERS</b>	<b>\$ 25</b>
<b>GRILLED SALMON STEAK</b>	<b>\$ 20</b>
<b>GRILLED SALMON STEAK AU GRATIN</b> <i>(salmon, cream sauce, onions, cognac, mozzarella cheese and parmesan)</i>	<b>\$ 24</b>
<b>COBIA IN FINE HERBS AND CAPERS</b>	<b>\$ 32</b>
<b>HALF ORDER</b>	<b>\$ 20</b>
<b>COBIA OFFERED WITH SAUCE OF YOUR CHOICE</b>	<b>\$ 32</b>
<b>HALF ORDER</b>	<b>\$ 20</b>

## SEAFOOD

<b>GRAND SEAFOOD GRILL</b> <i>(Lobster, jumbo shrimp, mussels, octopus, and salmon) For three people</i>	<b>\$100</b>
<b>SHRIMP BROCHETTE</b>	<b>\$ 26</b>
<b>GARLIC SHRIMP</b>	<b>\$ 25</b>
<b>PANAMANIAN SHRIMP</b>	<b>\$ 26</b>
<b>BUTTERED SHRIMP</b>	<b>\$ 25</b>
<b>BREADED SHRIMP</b>	<b>\$ 25</b>
<b>PATRICK'S STYLE SHIRMPs</b> <i>(mushrooms and brandy in pink sauce)</i>	<b>\$ 26</b>
<b>SHRIMP TERMIDOR</b>	<b>\$ 28</b>
<b>OCTOPUS IN RED SPICY SAUCE</b>	<b>\$ 20</b>

## SEASONAL

<b>KINGCRAB</b>	<b>\$ 55</b>
<b>LOBSTER 1 POUND</b>	<b>\$ 36</b>
<b>LOBSTER 1,5 POUNDS</b>	<b>\$ 42</b>
<b>LOBSTER 2 POUNDS</b>	<b>\$ 48</b>

INCLUDES ONE SALAD BAR SERVING

## POULTRY

LEEK SAUCE CHICKEN BREAST	\$18
PEPPER CHICKEN BREAST	\$18
<i>("Años Locos" homemade sauce)</i>	
PROVENZAL CHICKEN BREAST	\$18
<i>(sauteed in olive oil and garlic with noisette potatoes)</i>	
RUBEN'S STYLE CHICKEN MEDALLION	\$22
<i>(boneless chicken, stuffed with ham, mozzarella, spinach and mushroom sauce)</i>	
STEPHANIE'S STYLE CHICKEN BREAST	\$19
<i>(pomodoro sauce, spinach, cream, red wine and cognac)</i>	
MARK'S STYLE CHICKEN BREAST	\$20
<i>(red peppers, mushrooms, zucchini, eggplant and olive oil)</i>	
PARMESAN CHICKEN BREAST	\$20
HALF ORDER	\$14
<i>(breaded chicken, tomato sauce and mozzarella au gratin)</i>	
BREADED CHICKEN	\$18
HALF ORDER	\$12
CHARBOILED CHICKEN BROCHETTE	\$18
HALF ORDER	\$14

## PORK

PORK CHOP FROM CHIRIQUI'S HIGHLANDS WITH SAUTEED ONIONS	\$24
GRILLED PORK CHOP FROM CHIRIQUI'S HIGHLANDS	\$20
AÑOS LOCOS BABY BACK RIBS	\$ 30
<i>(special BBQ sauce)</i>	
ORIENTAL BABY BACK RIBS	\$ 30
<i>(honey, lemon and soy sauce)</i>	
CHARBOILED IMPORTED LAMB	\$ 58
HALF ORDER	\$ 35

## LAMB

INCLUDES ONE SALAD BAR SERVING



## RISOTTOS

VEGETABLE RISOTTO  \$18

SEAFOOD RISOTTO \$25

## HOMEMADE STUFFED PASTA

BUTTERNUT SQUASH RAVIOLI \$16  
*(butter, sage, parmesan cheese, shaved dark chocolate)*

SPINACH RAVIOLI \$16  
*(cream and brandy sauce)*

MOZZARELLA STUFFED SORRENTINOS \$16

MUSHROOM STUFFED RAVIOLI \$16  
*(mushroom sauce)*

POTATOE GNOCCHI \$14  
*(four cheese sauce)*

## PASTA

WHOLE WHEAT SPAGHETTI

SPAGHETTINI

FETTUCCINE

PENNE RIGATE

QUINOA PENNE 

## PASTA SAUCES

CACIO E PEPE WITH OUTSIDE SKIRT \$25  
*(butter, parmesan cheese, pepper, skirt strips and arugula)*

FILETTO \$18  
*(pomodoro sauce, with chunks of tender beef and capers)*

ARGENTINIAN SAUCE \$15  
*(fresh tomato, cream, mushrooms, sausage, and ham)*

PESCATORE \$20  
*(shrimps, squid rings, octopus, clams with cream or pomodoro sauce)*

DIÁBOLA \$20  
*(spicy pomodoro sauce, clam, squid, shrimp, mushroom)*

SALMON \$18  
*(cream, salmon and vodka)*

QUEEN \$16  
*(chicken, mushroom, and white sauce)*

OLIO  \$14  
*(pepperoncini, garlic and olive oil)*

ALFREDO \$14

BOLOGNESE \$16

POMODORO  \$12  
*(fresh tomato sauce)*

NICOLE  \$18  
*(eggplant, carrot, spinach, mushrooms, broccoli, garlic)*

