

# COCTELES - COCKTAILS



## BUBBLY

### Absolutely Bubbly

Absolut Vodka, pepino, menta, jugo de lima fresca, prosecco 12

### Raspberry Champagne

Hoja de shiso japonesa, puré de frambuesa fresca, vino espumoso 10

## SHAKEN

### Sea Breeze

Bombay Sapphire, lima, romero, zumo de pomelo, bitter 10

### Ultra Violet

Tanqueray Gin, licor de granada, flor de saúco, jugo de limón, jarabe, hojas de romero 11

### Buko Lychee

Gin, licor de lychee, lima 10

### Absolutely Bubbly

Absolut Vodka, cucumber, mint, fresh lime juice, prosecco 12

### Raspberry Champagne

Japanese shiso leaf, fresh raspberry purée, sparkling wine 10

### Sea Breeze

Bombay Sapphire, lime, rosemary, grapefruit juice, bitters 10

### Ultra Violet

Tanqueray Gin, pomegranate liqueur, elderflower, lemon Juice, syrup, rosemary leaves 11

### Buko Lychee

Gin, lychee liqueur, lime 10

## STIRRED

### Basil-ando

Hendrick's, jugo de lima, hojas de albahaca aplastadas, pepino, romero 10

### La Infusión

Vodka con infusión de romero, jugo de lima, sirope de jengibre 10

### San Blast

Ron, piña, lima, licor de lychee, jarabe simple 12

## SPICED

### Fulano de Tal

Gin, pepino, jalapeño, menta, St. Germaine, lima 10

### The Zonian

Bourbon, Campari, Carpano, naranja 10

## NON ALCOHOLIC

### Strawberry-Citrus Slush

Toronja rosa, limón, sirope de agave, ginger ale 8

### Yellow Fever

Piña, toronja, jarabe simple, tónica 8

### Basil-ando

Hendrick's, lime juice, smashed basil leaves, cucumber, rosemary 10

### The Infusion

Rosemary infused vodka, lime juice, ginger syrup 10

### San Blast

Rum, pineapple, lime, lychee liqueur, simple syrup 12

### Fulano de Tal

Gin, cucumber, jalapeno, mint, St. Germaine, lime 10

### The Zonian

Bourbon, Campari, Carpano, orange 10

### Strawberry-Citrus Slush

Pink grapefruit, lemon, agave syrup, ginger ale 8

### Yellow Fever

Pineapple, grapefruit, simple syrup, tonic 8



## ENTRANTES - STARTERS



### **Torreja de bacalao estilo costeño**

Torreja de bacalao, curry, culantro, achiote, cebolla 10

### **Escovitch**

Pescado frito, yuca, sofrito 10

### **Pulpo y papas**

Pulpo a la brasa, pimentón de la vera, papas crocantes, aioli 12

### **Crocante de cocodrilo**

Cocodrilo, marinado tailandés, ensalada de cilantro, aderezo de maní 12

### **Pancetta**

Pancetta curada tostada, texturas de maíz, cebolla 12

### **Cóctel de langostino**

Salsa horseradish, picante, lima, crema agria 15

### **Torreja de maíz nuevo**

Queso blanco del país, ajo rostizado 9

### **Entraña y yuca**

Entraña angus al grill, yuca trufada 16

### **Caribbean style cod fritters**

Cod fritter, curry, culantro, achiote, onions 10

### **Escovitch**

Deep fried fish, cassava, sofrito 10

### **Octopus**

Grilled octopus, paprika, crispy potatoes, aioli 12

### **Crocodile**

Crocodile tempura, Thai marinade, cilantro salad, peanut dressing 12

### **Pancetta**

Toasted cured panceta, corn textures, onion 12

### **Langoustine cocktail**

Horseradish sauce, chili, lime, sour cream 15

### **Sweet corn fritter**

Artisanal "queso blanco", roasted garlic 9

### **Skirt steak & cassava**

Seared angus skirt steak slices, truffled cassava 16

## DE LA HUERTA - FROM THE GARDEN



### **Ensalada de queso fresco**

Queso fresco, tomates, vinagre balsámico 10

### **Queso fresco salad**

Heirloom tomatoes, balsamic vinegar 10

### **Ensalada de vegetales rostizados**

Vegetales de la huerta rostizados, micro hierbas y aderezo de jerez 14

### **Roasted vegetables salad**

Roasted garden vegetables, micro herbs and sherry dressing 14

## SOPAS & PASTAS - SOUPS & PASTAS



### **Tagliolini**

Pasta artesanal, panceta curada tostada, aceite de trufa, crema 14

### **Tagliolini**

Homemade pasta, toasted cured pancetta, truffle oil, cream 14

### **Ravioli**

Tomates de la huerta, albahaca, ricotta salata 14

### **Ricotta Ravioli**

Tomato, basil, ricotta salata 14

### **Agnolotti**

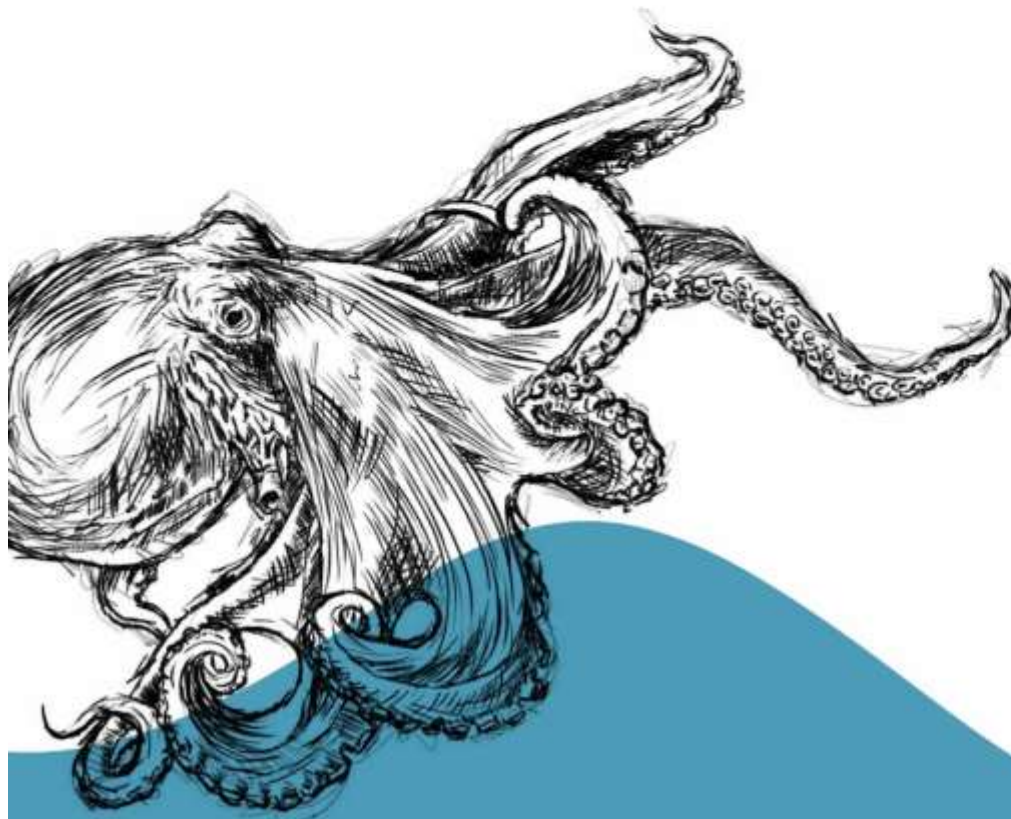
Pasta rellena de maíz nuevo, ragout de guisantes, hongos ahumados 17

### **Agnolotti**

Pasta filled with creamy sweet corn, english pea ragout, smoked mushrooms 17



## MAR - SEAFOOD



### **Guacho de mariscos**

Arroz arborio, langosta, langostino, conchuela, sofrito de frijol chiricano 28

### **Cobia**

Espárragos, guisantes, hongos silvestres, cebollas perla 25

### **Salmón**

Puré de vegetales asados, tomillo, cebollas quemadas, semillas de mostaza encurtidas 23

### **Pulpo**

Pulpo a la parrilla, guiso de habas, chorizo 18

### **Corvina tamarindo**

Salsa de tamarindo, arroz con plátano maduro, aguacate 22

### **Seafood "Guacho"**

Arborio rice, lobster, langoustine, scallops, Chiriquí beans- sofrito 28

### **Cobia**

Asparagus, english peas, wild mushrooms, pearl onions 25

### **Salmon**

Roasted vegetable puree, thyme, blackened onions, pickled mustard seeds 23

### **Octopus**

Grilled octopus, white lima bean stew, chorizo 18

### **Fresh seabass**

Poached, tamarind sauce, rice with plantain, avocado 22

## TIERRA - LAND



### Short rib braseados

Short rib con terrina de papa tostada, pimientos asados, zanahoria y puerro 26

### Pollo de "La Granja"

Butter chicken, comino, semillas de hinojo, arroz jazmín, chutney de tomate cherry 18

### Filete de res

Papas fritas, ensalada verde 22

### Pancetta

Arroz meloso de recaó verde, cebollas perlas encurtidas 20

### Prime rib roast

Apionabo, apio, cebolla, almendras 26

### Braised short rib

Short rib with crisp potato terrine, roasted peppers, carrots and leeks 26

### Farm chicken

Butter chicken, cumin, fennel seeds, jasmine rice, cherry tomato chutney 18

### Beef Tenderloin

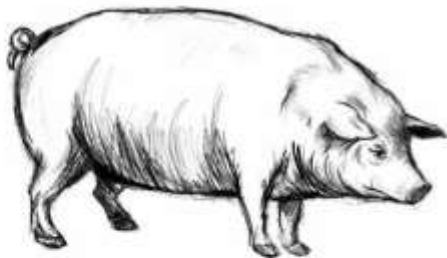
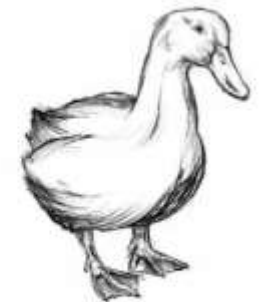
French fries, green salad 22

### Pancetta

Creamy herb rice, pickled pearl onions 20

### Prime rib roast

Root celery, onion, almonds 26



## BRISTOL CLASSICS



### Sopa de Lenteja

Chorizo español, patacón 12.5

### Sancocho

Tradicional sancocho panameño, arroz blanco 10

### Hamburguesa Preñada

Manchego, prosciutto tostado, salsa holandesa de aguacate, tomate cherry, yuca trufada 19.5

### Ensalada César Clásica

Lechuga romana, aderezo caesar, parmigiano reggiano, arroz crujiente 11

Pollo 3+

Langostino 4+

### Lentil Soup

Spanish chorizo, fried green plantain 12.5

### Panamanian Sancocho

Coriander-scented simmered chicken soup, flame, steamed rice 10

### Stuffed Burger

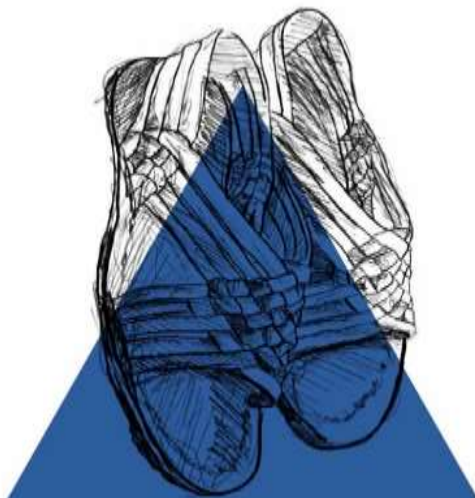
Manchego, prosciutto crisp, avocado hollandaise, cherry tomato, truffled cassava 19.5

### Classic Caesar Salad

Romaine lettuce, caesar dressing, parmigiano reggiano, crunchy rice croutons 11

Chicken 3+

Langoustine 4+



“En **SALSIPUEDES** buscamos avivar y rendir homenaje a las influencias que otras culturas han tenido en la cocina tradicional panameña mediante nuevas técnicas, infusiones modernas e ingredientes locales. ¡Salud!”

“In **SALSIPUEDES** we look to celebrate and pay tribute to the influences of other cultures in traditional Panamanian cuisine through new techniques, modern infusions and local ingredients. Enjoy!”

**Chef Bolivar Franco**