

# Menú



**biergarten**

## Aperitivos

- Ceviche de Corvina Tradicional 7.00
- Ensalada César Pollo 10.00
- Ensalada César Langostinos 13.00
- Ensalada Griega 8.00  
Lechuga Romana, Tomate, Aji Verde, Hongos, Aceitunas Negras, Queso Feta en Vinagreta Balsamica
- Sancocho Granada Tradicional desde 1969 6.00
- Caldillo de Mariscos Nuestra tradicional sopa de pescado y marisco 11.00
- Crema de Lentejas con Chorizo Suave Crema de Lentejas con chorizo a la Parrilla y Cebollas Caramelizadas 8.50
- Croquetas Surtido de croquetas sorpresa con alioli y ajillo 6.00
- Buffalo Wings Alitas. Zanahoria, apio y sour cream. Salsa BBQ, picante o sin picante 8.00
- Arañitas Arañitas de calamar con salsa tartara 9.00

## Platos Calientes

- Pechuga de Pollo A la Plancha, Ajillo o Salsa con hongos 12.00
- Filete de Res A la Plancha, Bearnesa o Salsa con hongos 23.00
- Langostinos A la Plancha, Ajillo o Apanados con salsa tartara 16.00
- Spaguetti A la Carbonara o Pomodoro 12.00
- "Club" Emparedado con tocino, queso, lechuga y tomate 8.00
- Petit Burguers Queso Brie, cebolla caramelizada y papas terilla 8.00
- "Urban Burguer" Hamburguesa clásica del hotel con queso amarillo y tocino 10.00
- Pizza Jamón Serrano y Arúgula 10.00
- Picada mixta (para compartir) Chorizo, puerco, carne y pollo con patacones, yuca o papas fritas (elegir dos) 20.00

## Postres

- Fondant Arequipe salado 10.00
- Bahía Piñas Merengue de coco con mouse de caramelo y bavaroise de coco y piña salteada al ron abuelo 6.00
- Cilindro De queso con frutos rojos y sorbete de finas hierbas 6.00

# Menu



## Appetizers

Sea Bass Ceviche 7.00  
Traditional

Caesar Salad 10.00  
With Chicken

Caesar Salad 13.00  
With Shrimp\*\*

Greek Salad 8.00   
Romaine Lettuce , Tomato, Green Pepper , Mushrooms,  
Black Olives , Feta Cheese Balsamic Vinaigrette

Sancocho Granada 6.00  
Traditional Panamenian soup served since 1969

Seafood Chowder 11.00  
Our traditional seafood soup

Lentil Cream with Chorizo 8.50  
Soft Cream Lentils with Chorizo Grilled and  
Caramelized Onions

Croquettes 6.00  
Assorted surprise croquettes with garlic aioli

Buffalo Wings 8.00  
With Carrot, celery and sour cream. Option of BBQ sauce (spicy or non-spicy)

Fried Calamari 9.00  
Fried Calamari with tartar sauce

## Hot Dishes

Chicken Breast 12.00  
Grilled or with garlic sauce or mushroom sauce

Beef Tenderloin 23.00  
Grilled with Bearnaise Sauce or mushroom sauce

Prawns 16.00  
Grilled with garlic sauce or mushroom sauce

Spaguetti 12.00  
With Carbonara or Pomodoro sauce

"Club" 8.00  
Sandwich with bacon, cheese, lettuce and tomato

Petit Burgers 8.00  
Brie cheese, caramelized onions and potatoes terilla

"Urban Burger" 10.00  
Our classic burger with cheddar cheese and bacon

Pizza 10.00  
Serrano Ham and Arugula

Picada mixta (to share) 20.00  
Chorizo, pork, beef and chicken side of fried plantains, yuca or potato  
chips (choose two)

## Desserts

Fondant 10.00  
Salted Arequipe

Bahía Piñas 6.00  
Coconut meringue with caramel mousse, Bavarian coconut rum and  
Ron Abuelo sawteed Pineapple

Cilindro 6.00  
Chesse cylinder with berries and herb sorbet



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