

Beer List

- LAGER -







Beers made with low fermentation levels, light and clear color with high levels of gas and a moderate graduation. They also tend to be very refreshing.

-  Stella Artois | InBev
-  Longboard | Kona B. Co
-  Intergalactic | Belhaven B.
-  Epidor | Moritz
-  Longfin | Ballast Point



- ALE -




Beers that use high fermentation yeasts, are darker, thicker and with little gas. They tend to have higher graduation and a much more intense flavor, in which the cereal is more noticeable.

-  Big wave | Kona B. Co
-  River Down | C. Central
-  Petrus Age | Petrus
-  Brugge Zot Blond | D. H. Maan
-  Voll Damm | Damm
-  Firerock | Kona B. Co



- PILSNER -

Reference to beers originally made in the city of Pilsen. Made with barley Moravia and hops Zatec or Saaz Bohemian.

-  Mongozo | Wellpark B.
-  Scrimshaw | North Coast
-  Manneken | B. Lefebvre



- WHEAT -



High fermentation beers, made with a mixture of wheat and barley. Wheat, which may or may not be malted according to the tradition of each country, gives beer a grain flavor, like that of fresh bread.

-  Blue Star | North Coast
-  Great white | Lost Coast B.
-  Blue Moon | Blue Moon B. Co
-  Inedit | Damm
-  Tiniebla | Insurgente



- AMBER -



Beer with body where a heavier part of the cereal gives body and another from the yeast, which provides freshness. Appreciate its characteristic spicy point that accompanies the fruity notes that predominate. The magnificent balance between sweet, sour and bitter flavors.

-  AlleyCat | Lost Coast B.
-  Boont | Anderson Valley



- PORTER -


It is a reasonably potent beer that would please the initiates of British beer, dark in color and belonging to the ALE family. Deep toasted malt character, bitter taste originated by the hops.

-  Brown | Insurgente
-  Downtown B. | Lost Coast B.



- STOUT -

It receives this name because it is the strongest PORTER. It is a beer almost black, dark and bitter. Made with toasted barley malt.

-  Eightball | Lost Coast B.



- IPA -




It receives this name because it is the strongest PORTER. It is a beer almost black, dark and bitter. Made with toasted barley malt.

-  India Dormida | C. Central
-  All Day | Founder B. Co
-  Sharkinator | Lost Coast B.
-  Pelona | Treintaycinco
-  13 Guns | Thwaites Brewery



- LAMBIC -




Beers of spontaneous fermentation. This makes it one of the most unusual beers in the world; since in this process yeast is not added, but it is actual to the wild yeasts of the area where they come from.

-  Gose | Casa Bruja
-  Delirium Red | Huyghe B.
-  Liefmans | Liefmans



- BELGIUM ALE -

Beer where alcohol and hops have low and moderate presence. Its color between yellow and gold, with a layer of white and durable foam. In the mouth fruity flavors with subtle hints of malt predominate.

-  Delirium Tremens | Huyghe B.
-  C. des Trolls | Dubuisson
-  Lucifer | Het Hanker



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- Menú -

Appetizers

QUINOA AND AVOCADO SALAD

With feta cheese, cherry tomatoes, onions and house dressing with olive oil and lemon.

SEA BASS CEVICHE

Panamanian style ceviche with vegetable chips.

PIXBAE CEVICHE

Local palm fruit ceviche with vegetable chips.

"STONE" SHRIMP CEVICHE

Peruvian style shrimp ceviche.

CLASSIC CAESAR SALAD

With Chicken.
With Prawns.

GREEK SALAD

Romaine Lettuce, cucumber, tomatoes, green pepper, mushrooms, black olives, feta cheese and balsamic vinaigrette.

Entrees

CHICKEN BREAST

Grilled, garlic sauce, mushrooms sauce or breaded. \$12.00

BEEF TENDERLOIN

Grilled, Bearnaise sauce or mushroom sauce. \$23.00

PRAWNS

Grilled, garlic sauce or breaded with tartar sauce. \$16.00

FARFALLE


Carbonara style. \$15.00

CLUB SANDWICH GRANADA


Traditional club sandwich with bacon, ham, turkey, cheese, lettuce, tomato, ketchup and mayonnaise. \$10.00

Sides

Mac and Cheese 


Garlic mushrooms 

Potato puree with parmesan 

Truffle fries with parmesan cheese 

sauteed vegetables 

Broccoli Gratin 

Patacones. \$3.50 

CROQUETTES

Assortment of traditional Spanish "croquettes" with garlic aioli.

BUFFALO WINGS

Chicken wings with spicy or mild BBQ sauce, served with carrots, celery and sour cream. (Spicy option).

SKIRT STEAK

WONTON "SOLO" STYLE

Beer marinated, roasted garlic mayo, sweet and sour fruit chutney.

POTATO BOMBERS

Stuffed with Brie cheese topped with bacon bits and scallions.

YUCA RINGS

Fried yuca rings with huancaína sauce.

BIERGARTEN QUESADILLAS

Brie and mozzarella cheese quesadillas with garlic mushrooms served with pico de gallo and sour cream.

PETIT BURGERS

Brie cheese, caramelized onions and thinly sliced french fries. \$10.00

URBAN BURGER

Our classic burger with cheddar cheese, lettuce, tomato, onions, pickles, and bacon. \$12.00

HOMEMADE PIZZA

Serrano Ham with arugula or Vegetarian. \$10.00

PICADA MIXTA (Sharing size)

Chorizo, pork, beef, chicken stirred with BBQ asian, sauce with a side of fried patacones, yuca or french fries. (Choose 2) \$21.00

Postres

MILHOJAS

Phyllo Millefeuille with mousseline cream, white chocolate and strawberries. \$7.00

CATALAN CREAM

With sauteed pineapple. \$6.00

CHOCOLATE FONDANT

Liquid nutella interior served with home-made vanilla ice cream. (20 minutes) \$10.00

VEGETARIAN "TOSTON"

Avocado puree, black beans, pico de gallo with local cheese and sweet plantain crisp.

Add chicken

SALMON "TOSTON"

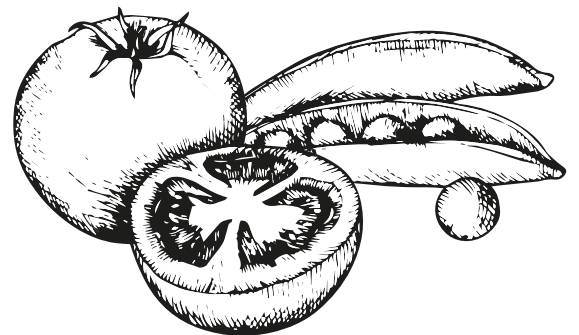
Sesame marinated salmon, lemon, onion with red wine, avocado and pineapple.

FRIED CALAMARI

tartar sauce.

HOUSEMADE HUMMUS

With pita bread.



CALAMARI BOCATA

Traditional Roman fried calamari bocadillo with aioli. \$9.00

BIERGARTEN SHRIMP TACOS

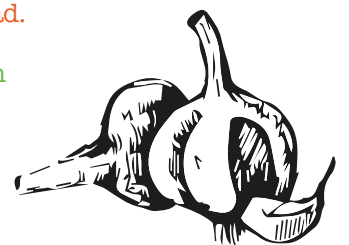
Shrimp tempura with chipotle aioli and pickled onion. \$14.00

VEGAN TACO

Filled with quinoa, chickpeas, avocado, pico de gallo, black bean puree, garlic sauce and a dash of cilantro and jalapeños. \$10.00

 These selections come with 1 option of: French fries, patacones, rice or house salad.

 Vegetarian



CHEESECAKE

With cookie crust served with a berry or passion fruit topping. \$7.00

CHEF'S SACHER TORTE

Chocolate cake, crunchy apricot marmalade, praliné and chocolate mousse. \$8.00

HOUSE FLAN \$6.00