


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.

CLASSIC CAESAR SALAD
With Chicken
With Prawns

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

SEAFOOD CALDILLO
Traditional seafood stew.

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.

FRIED CALAMARI
Fried calamari with tartar sauce.


SKIRT STEAK WANTON SOLO STYLE
Beer marinated, roasted garlic mayo, sweet and sour fruit chutney

POTATO BOMBERS
Stuffed with brie cheese topped with bacon bits and scallions.


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

HOUSEMADE HUMMUS 
With pita bread

HOT DISHES


CHICKEN BREAST
Grilled, garlic sauce, mushrooms sauce or breaded. 

GRILLED FRESH SALMON

BEEF TENDERLOIN
Grilled, Bearnaise sauce or mushroom sauce. 

PRAWNS 
Grilled, garlic sauce or breaded.

FARFALLE CARBONARA

CLUB SANDWICH GRANADA 
Traditional club sandwich with bacon, ham, turkey, cheese, lettuce, tomato, ketchup and mayonnaise.

PETTIT BURGERS
Brie cheese, caramelized onions with bancon and thinly sliced french fries.


URBAN BURGER 
Our classic burger with cheddar cheese, lettuce, tomato, onions, pickles, and bacon.


HOMEMADE PIZZA
Serrano Ham with arugula or Vegetarian 

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)



CALAMARI BOCATA
Traditional Andaluz fried calamari bocadillo with aioli



BERGARTEN SHRIMP TACOS
Shrimp with chipotle aioli and pickled onion

VEGAN TACOS 
Pico de Gallo, avocado, black bean puree, "jalapeños" and garlic and cilantro aioli topped with celery slaw.

FETUCCINI 
Basil pesto or pomodoro sauce.

SIDES

Mac and Cheese
Garlic mushrooms 
Balsamic sauteed onions 
Potato puree with bacon

Truffle fries with parmesan cheese
Steamed Broccoli with almond 
Coconut and "guandu" Risotto 
Patacones.



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



Vegetarian

DESSERTS

MILHOJAS
Phyllo Millefeuille with mousseline cream, white chocolate and strawberries.

CATALAN CREAM
With sauteed pineapple

CHOCOLATE FONDANT
Liquid nutella interior served with homemade vanilla ice cream. (20 minutes)

CHEESECAKE
With cookie crust served with a berry or passionfruit topping

HOUSE FLAN

CHEF'S SACHER TORTE
Chocolate cake, crunchy apricot marmalade, praliné and chocolate mousse.