

BREAKFAST

9:00AM — 12:00PM

PANCAKES

With banana and cranberry jam, syrup and butter

\$8,00.-

HUEVOS RANCHEROS

With chorizo, corn, beans, local cheese and tomato

\$15,00.-

OMELETTE WITH CHEESE

Mushrooms and onions with a side of greens

\$ 12,00.-

TOASTED SOURDOUGH BREAD

With smoked tuna, avocado and scrambled eggs

\$ 12,00.-

GRANOLA BOWL

With fruits, yogurt & honey

\$8,00.-

Appetizers

FALAFEL

With roasted eggplant pure, horseradish dressing and fresh herbs

\$8,00.-

HUMMUS WITH PITA BREAD

With pickled vegetables, paprika and cilantro

\$9,00.-

PLANTAINS TACOS

Shrimp, beans, pineapple & citric alioli

\$ 12,00.-

COCA

Whole wheat dough with roasted vegetables and parmesan cheese

\$8,00.-

GRILLED PRAWNS

With huancaína potatoes

\$19,00.-

FRIED CALAMARI

With tartare sauce, lemon wedges, coriander sprigs, pickled sweet pepper

\$ 15,00.-

Salads

ROASTED BEETROOTS

With cherry tomatoes, almonds, feta cheese and fresh mint

\$10,00.-

CAESAR

With grilled chicken or shrimp

\$12,00.- / \$14,00.-

CAPRESE

mozzarella, tomato, basil, toasted walnuts and black olives

\$12,00.-

Pokes

TUNA TATAKI

With rice noodles, guandú peas, mango, avocado, sweet peppers and cucumber

\$14,00.-

SAUTÉED CHICKEN

With vegetables, whole grain rice, soy sauce and sesame oil

\$14,00.-

CATCH OF THE DAY

With rice, guacamole, cherry tomatoes, pickled onions, cilantro and yucca chips

\$14,00.-

ROASTED MUSHROOMS

With quinoa, corn, cherry tomatoes, almonds and grilled tofu

\$14,00.-

DRESSING OPTIONS

PONZU / TERIYAKI / OLIVE OIL, HONEY AND LEMON / PINEAPPLE AND AJI CHOMBO

Sandwiches

DOUBLE SMASH BURGER

With Swiss cheese, fried yucca and tartar style sauce

\$17,00.-

GRILLED CHEESE SANDWICH

With vegetables and tomato pesto

\$12,00.-

CHICKEN CLUB SANDWICH

With bacon, egg, lettuce, tomato, roasted garlic mayonnaise, and brioche bread

\$17,00.-

BREADED CHICKEN CIABATTA

With tomato, avocado, red onion, and chipotle mayonnaise

\$15,00.-

SIDES

FRIED PLANTAIN / FRIED YUCCA / FRENCH FRIES

\$2,50.-

Desserts

CHOCOLATE BROWNIE

With sweet plantain

\$8,00.-

LIME CHEESECAKE

With strawberry jam

\$7,00.-

COCONUT FLAN

With dulce de leche

\$7,00.-

(7% TAX is not included)

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*GLUTEN FREE BREAD AVAILABLE



— BEACH CLUB —

VEGAN


VEGETARIAN

GLUTEN FREE

Soft Drinks

SMOOTHIES	1 OR 2 TROPICAL FRUITS.....	\$4,00.-
	1 PREMIUM FRUIT.....	\$5,00.-
	3 TROPICAL FRUITS.....	\$5,00.-
	1 EXTRA FRUIT.....	\$ 1,00.-
	1 EXTRA MILK.....	\$ 1,00.-
DETOX	WATERMELON / CUCUMBER / MINT / LIME	\$6,50.-
PROTEIN SHAKE	BANANA / OATMEAL / PEANUT BUTTER..... MILK [Available]	\$8,00.-
COCO SPLIT	BANANA / HONEY / COCONUT MILK..... MILK [Available]	\$5,00.-
WATERS	<u>REGULAR</u>	
	WATER BAMBITO	30CL \$4.- 75CL \$6.-
	<u>SPARKLING</u>	
	WATER BAMBITO	75CL \$6.-
	PERRIER	33CL \$4.-..... 75CL \$6.-
SODAS	SPRITE / FRESCA / GINGER ALE	\$3,00.-
	COCA-COLA / CLUB SODA	
	TONIC / COCA LIGHT	
BEVERAGES HOT & COLD	ESPRESSO.....	\$3,00.-
	AMERICANO.....	\$3,00.-
	CAPUCHINO.....	\$4,00.-
	ICED TEA / COFFEE / MOCHA	\$4,50.-
	TEA.....	\$4,00.-
	Tea options: Earl Grey / Green / Fruit	

Beers

IMPORTS	CORONA / TONA	\$6,00.-
	ESTRELLA DE GALICIA 	
NATIONAL	BALBOA/PANAMA	\$3,00.-

Wines

GLASS	<u>WHITE</u>	\$8,00.-	
	PINOT GRIGIO / CHARDONNAY		
	SAUVIGNON BLANC / RIESLING		
	<u>ROSE</u>	\$8,00.-	
	<u>TINTO</u>	\$8,00.-	
	PINOT NOIR/CABERNET.SAUVIGNON		
	<u>ESPUMANTE</u>	\$10,00.-	
	PROSECO MIONETTO		
	BOTTLE	<u>BLANCO</u>	
		TRAPICHE PINOT GRIGIO	\$26,00.-
SEPTIMA SAUVIGNON BLANC		\$40,00.-	
MOSEL REISLING.....		\$40,00.-	
BLANVILLE CHARDONNAY.....		\$45,00.-	
MEOMI CHARDONNAY.....		\$80,00.-	
<u>ROSE</u>			
MARIUS DE CHAPOUTIER.....		\$38,00.-	
COTES DE ROSE		\$55,00.-	
<u>RED</u>			
RESERVE BLANVILLE PINOT NOIR.....		\$45,00.-	
MENAGE A TROIS CABERNET SAUVIGNON..		\$56,00.-	
CATENA MALBEC.....		\$60,00.-	
EL ENEMIGO MALBEC		\$70,00.-	
CATENA ALTA CABERNET SAUVIGNON....		\$140,00.-	
<u>SPARKLING / CHAMPAGNE</u>			
PROSECO MIONETTO	\$60,00.-		
CHANDON NATURE.....	\$72,00.-		
MOET CHANDON BRUT.....	\$190,00.-		
<u>BRUT</u>			
RUINART.....	\$385,00.-		

Cocktails

CLASSIC COCKTAILS

MARGARITA
MOJITO
COSMOPOLITAN
PIÑA COLADA
CAIPIRIÑA
DAIQUIRI
NEGRONI
GIN TONIC

— \$10,00.-

SIGNATURE COCKTAILS

BOCAS COCO LOVE

Rum, coconut cream,
coconut milk

BOCAS RUM PUNCH

Rum, orange juice, pineapple juice,
malibu, lime grenadine syrup

THE SUNSET

Vodka, passion fruit syrup,
triple sec, vanilla

PAUNCH BREAK

Vodka, watermelon,
lime, basil

— \$12,00.-

LICORES

TEQUILA

JOSÉ CUERVO — \$6,00.-
1800 REPOSADO — \$10,00.-
MILAGROS REPOSADO — \$12,00.-

MEZCAL

MONTELOBOS — \$10,00.-
HOMBRES — \$12,00.-

WHISKY

JACK DANIEL'S — \$8,00.-
JOHNNIE WALKER — \$10,00.-
GLENFIDDICH — \$12,00.-
GLENMORANGIE — \$14,00.-

VODKA

SMIRNOFF — \$6,00.-
TITO'S — \$8,00.-
GREY GOOSE — \$10,00.-

GIN

GORDON'S — \$6,00.-
TANQUERAY — \$8,00.-
BOMBAY SAPPHIRE — \$10,00.-
NORDES — \$12,00.-

RON

BACARDI 8 AÑOS — \$8,00.-
ABUELO 12 AÑOS — \$10,00.-
ZACAPA 23 AÑOS — \$12,00.-