

ROOM SERVICE MENU

ALL DAY BREAKFAST

BREAKFAST

PANAMANIAN \$15

Carimañola, puff pastry or corn tortilla, sausage or stewed beef, natural juice & coffee

AMERICAN \$12

Choice of eggs, bacon, ham, homemade toasts, jam, natural juice & coffee.

CHEESE PLATE \$8

Selection of cheeses

CEREALS \$6

Selection of cereals (corn flakes, frosted flakes or granola) accompanied by yogurt or milk of your choice.

BREAD BASKET \$6

Selection of house breads

BRISTOL BENEDICT \$10

Artisan bread, poached eggs, spinach, bacon & hollandaise sauce

AVOCADO TOAST \$10

Avocado, homemade bread, dehydrated tomato, poached egg & goat cheese.

VEGAN WHOLE WHEAT TOAST \$10

Avocado, organic tomatoes, sauteed mushrooms & sprouts

GREEN TOAST \$10

Zucchini carpaccio, homemade bread, cream cheese & extra virgin olive oil.

EGGS AS YOU LIKE \$7

Fried or scrambled

OMELETTES \$8

2 options to choose between bell pepper, onion, tomato, mushrooms, spinach, ham, bacon or cheddar cheese.

SEASONAL FRUITS \$6

Selection of seasonal fruits

AQUILINO WAFFLES \$5

Banana, chocolate, wild berries & quinoa pop

PANCAKES DE LA GUARDIA \$5

Whipped cream, coconut flakes & wild berries

*Price per person.

They do not include 7% taxes and service charges.

LUNCH & DINNER

SOUPS & CREAMS

SANCOCHO \$14

Chicken, culantro and the Bristol touch of our signature dish.

LENTILS \$14

Traditional soup with fried sausage & fried plantain.

TOMATO SOUP \$14

Ripe tomato soup, finished with a splash of extra virgin olive oil & basil leaves.

VEGETABLE CREAM \$14

Mix of vegetables with croutons, Parmesan cheese & extra virgin olive oil.

SALADS

CAESAR SALAD \$10

Romaine lettuce & scorched rice

CHEF'S SALAD \$10

Mix of organic lettuce, cherry tomatoes, cucumber, bell peppers & avocado.

GREEN MANGO SALAD \$10

Mix of organic lettuce, mango, cashew nuts, cherry tomatoes & avocado.

ADDITIONAL

CHICKEN \$6

SHRIMP \$6

TO BEGIN WITH

THAI WINGS \$14

Mae ploy sauce, lemongrass, togarashi & veggie crudite

SALMON TARTARE \$16

Acevichada sauce, radishes, avocado, togarashi & fried plantain.

HUEVOS ROTOS WITH HOUSE BREAD \$14

Diced potatoes and organic eggs accompanied by homemade artisan bread.

AVOCADO TIRADITO \$12

Sliced avocado, mashed sweet potato, ponzu, toasted corn, pop quinoa & fried plantain.

HUMMUS \$12

Chickpeas with paprika & mixed vegetables

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SANDWICHES & BURGERS

SANDWICH CLUB \$16

Chicken, egg, ham, bacon, mozzarella, cheddar, tomato & lettuce with truffled or fries french

BRISTOL BURGER \$18

Brioche bun, 8 oz Angus beef, cheddar cheese, aioli, bacon and cajun tempura onion rings with truffled or french fries

BEYOND BURGER \$19

Brioche bread, 8 oz Beyond beef patty, vegan cheddar and mozzarella cheese, aioli, tomato, lettuce & cajun tempura onion rings with truffled or french fries

CHORIPAN \$12

Argentinian grilled chorizo, baguette, chimichurri & potato sticks

PASTA

FETUCCINI WITH HOMEMADE POMODORO \$14

Egg fettuccine with homemade pomodoro sauce

LINGUINE AGLIO OLIO \$17

Linguine, shrimp, candied tomatoes, crispy garlic slices & extra virgin olive oil.

MAIN COURSE

MUSHROOM CHICKEN \$17

Chicken breast cooked at low temperature, shitake mushroom sauce & jasmine rice.

PORKBELLY TACOS \$15

Avocado, roasted green tomato sauce.

AFRO CHICKEN CURRY \$17

Pieces of chicken fillet with Afro-Caribbean curry & jasmine rice

SAUTEED LOIN \$22

Beef fillet sauteed in the wok with red onion and tomato accompanied by rice & rustic potatoes.

BLACK ANGUS SKIRT 10 OZ. \$40

Accompanied by truffled , french fries or salad

RIB EYE BLACK ANGUS 12 OZ \$40

Accompanied by truffled, french fries or salad

FISH DISH \$23

Grilled catch of the day on peach palm puree

GRILLED SALMON \$23

Grilled salmon fillet with wok organic vegetables

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SIDES \$6

TRUFFLED FRIES

JASMINE RICE

CHAUFA RICE

WOKED VEGETABLES

CASSAVA PUREE

PEACH PALM PUREE

DESSERTS

4 LECHE CAKE \$10

BLONDIE BROWNIE \$9

ICE CREAM \$9

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