

Appetizers

Smoked Salmon Platter

Served with capers and chopped red onions.

Tuna or Salmon Sashimi

Salmon Tartare

Served on a bed of avocado with an oriental marinated vinaigrette.

Tuna Tartare

Served on a bed of avocado with an oriental marinated vinaigrette.

Fresh Sea Bass Ceviche

Made Peruvian Style on a bed of romaine lettuce with fried slices of plantain.

Fresh Salmon & Sea Bass Mixed Ceviche

Made Peruvian Style on a bed of romaine lettuce with fried slices of plantain.

Smoked Grouper Carpaccio

Slice of fresh Grouper with sweet sauce and a drop of olive oil.

Octopus Carpaccio

Slice of fresh Octopus with a butter creamy sauce, rocket lettuce and grated Parmesan cheese.

US Carpaccio Slice of fresh 1st class Angus fillet with grated Parmesan cheese, rocket lettuce and a drop of olive oil, Dijon mayonnaise and red wine.

Corn Tamalito with Chicken

Slow cooked corn filled with chicken.

Crunchy Arepitas

Filled with skirt steak, Panamanian homemade cheese, plantain and tomato.

Chile con Carne a la Dingwall

Served with a delicious guacamole sauce, pico de gallo and homemade corn tortilla chips.

Assorted Cheese Board and Dried Fruits (to share)

3 cheeses (Brie, Cheddar and Manchego) 12oz.

Salads & Soups

Lentil Soup With salmon and a touch of sesame oil.

Caesar Salad

Romaine lettuce, grated Parmesan cheese and homemade sauce.

/ with Grilled Chicken

/ with Prawns

Capresa Salad

With fresh mozzarella, cherry tomatoes, olive oil and pesto sauce.

Blue Cheese Salad

Served with mesclum, rocket lettuce, grapes, lemon juice and caramelized almonds.

Greek Salad

Served with mesclum, Feta cheese, Kalamata olives and oregano.

Risotto & Pastas

Ravioli Filled with Porcini Mushrooms & Ricotta Cheese

In a mushroom and white wine sauce.

Risotto with 3 Mushroom and Parmesan Cheese

Porcini, White Button and Portobello Mushrooms.

Creamy Risotto with Goat & Cheddar Cheese

With dried tomatoes and crushed almonds.

Salmon Penne with Vodka

Served with fresh basil.

Penne Pasta with Olive Oil

Fettuccine with Pesto

Made with fresh basil.

/ with Grilled Chicken

/ with Prawns

Fettuccine Primavera

Made with green peppers, broccoli, mushrooms and zucchini.

/ with Grilled Chicken

/ with Prawns

Grill

Skirt Steak 12 oz. Certified Angus Beef®

Ribeye 12 oz. Certified Angus Beef®

New York Strip 12 oz. Certified Angus Beef®

Burger 10oz., Certified Angus Beef®

Beef Tenderloin 12 oz
Served with French fries.

Lamb Chops
Served with Mint Sauce.

Kosher Grill

Skirt Steak 12 oz

Ribeye 16 oz

Fish & Seafood

Sea Bass Fillet “A la Grapes”
Marinated with cilantro, soy and passion fruit sauce.

Grilled Tuna Steak
In lemon sauce.

Catch of the Day
Marinated with cilantro and passion fruit sauce.

Grilled Salmon Steak

Marinated with cilantro and passion fruit sauce.

Sautéed Prawns

Marinated with coriander and soy or garlic sauce, as you prefer.

Grilled Octopus

Marinated with paprika and olive oil.

Specialties

Chicken Curry

Served with white rice, chopped tomatoes, onions, cucumber and pineapple, mango chutney, grated coconut and raisins.

Slow Roasted Lamb

Cooked slowly at a controlled temperature accompanied with fresh mint sauce.

Baby BBQ Pork Ribs

With Strawberry Sauce.

Side Dishes

Fragranced Rice with Nutmeg

French Fries “A la Grapes”

Baked Potato

Crunchy Yuca

Asparagus with Butter and Garlic

Portobello Mushrooms with a Touch of Garlic and Herbs

Sautéed Brussel Sprouts

Steamed Spinach

Garlic Bread

Risotto

Desserts

Homemade Key Lime Pie

Apple Pie with Ice Cream

Freshly Made Crepes with Dulce de Leche & Ice Cream

Hot Sticky Toffee Pudding with Ice Cream 

Homemade Crème Caramel

Tres Chocolates Mousse

Maria Biscuits Mousse

Ice Cream (two scoops)

Dessert of the Day