



MODERN TYPICAL

SALADS and STARTERS

Arugula salad 18

Marinated fennel, cherry tomato, smoked local cheese, citrus vinaigrette

Melon and hearts of palm salad 18

Mixed salad, cantaloupe melon, grilled fresh hearts of palm, chickpeas, sugarcane dressing

Tableside guacamole 18

Patacones, pico de gallo, vegetables chips

Tuna tartar 24

Plantain banana, avocado, red onion, Panamanian chili mayonnaise

Beef and cheese empanadas 22

Tenderloin, local goat cheese, carrot salad, pejibaye sauce, aioli foam

CEVICHEs

Creole ceviche 24

Shrimp, octopus, crispy calamar, roasted tomato sauce, chipotle, avocado, cilantro

Tropical ceviche 24

Seabass, passion fruit, lime, orange, sweet potato, garlic, onion, jalapeño, patacones

SOUP

Seafood soup 24

Jumbo shrimp, fish, mussel, calamari, roasted tomato sauce, oregano

TACOS

Free-range pork secreto taco 24

Tortilla de maíz, grilled chorizo, mozzarella, cabbage, tomatillo sauce, pico de gallo

Beef flank taco 24

Wheat tortilla, black beans puree, burned jalapeño, corn sauce, avocado, cilantro

RICE

Nayara Chifrijo 32

Cilantro rice, crispy pork, black beans, pico de gallo, avocado, cilantro, tortilla chips

MAIN COURSE

Costa Rican vegetables 22

Sweet potato puree, chayote, pejibaye, baby corn, hearts of palm and mango chimichurri

Grilled butterfly red snapper 36

Plantain puree, grilled hearts of palm, chayote, cilantro pesto, citrus creole sauce

River bass filet 36

Mashed potato, cherry tomato, roasted corn sauce, green beans, coconut/curry sauce

Chicken tamal mudo 32

Pan-fried chicken, black beans puree, roasted corn puree, candied carrot, candied onion

Nayara casado 38

Grilled beef tenderloin, rice with corn, black beans, plantains, pico de gallo, creole salad

DESSERTS

Coconut milk rice pudding 12

Orange, grapefruit, lime, basil oil

Yellow corn cake 12

White chocolate ganache, vanilla, caramelized popcorn, corn ice cream

Tres leches 12

Wet sponge cake, dulce de leche foam, caramelized pecan nuts



LA TERRAZA

DEL ARENAL

INTERNATIONAL CLASSICS

SALADS and STARTERS

Caesar salad chicken or shrimp 26
Romaine lettuce, parmesan, candied tomato, croutons

Green beans salad 18
Pistachio pesto, pickled red onion, quail egg, toasted almond

Tomato and burrata salad 22
Tree tomato cherry tomato, buffalo burrata, basil oil

Crispy coconut shrimp 22
Snow peas and carrot salad, sweet and sour pineapple sauce

Beef tenderloin tartar 24
Pickles, onion, parsley, caper, mustard, egg yolk, toasted bread

SOUP

Roasted pumpkin cream 16
Curry, coconut milk, cilantro oil

CRUDO

River Bass tartar 24
Avocado, ginger, chili, chives, lemongrass and cilantro dressing

Marlin 24
Fresh citrus, orange dressing with fresh herbs

SANDWICHES

Club sandwich 26
Sourdough, lettuce, tomato, egg, turkey ham, mayonnaise, bacon

Nayara cheeseburger 24
Beef hamburger, guacamole, tomato candied onion, pickled cucumber, cheddar

PASTA

Spaghetti o Fusili 24
Pomodoro, pesto, bolognese, butter

MAIN COURSE

Roasted cauliflower 22
Cauliflower puree, candied garlic, cumin, paprika, capers, fresh herbs salad

Dover sole filet 36
Cauliflower puree, sweet potato, grenobloise sauce

Whole seabass 36
Breaded fish, peas with mint, tartar sauce

Baby back ribs 34
Homemade barbecue sauce, roasted corn, baked sweet potato, tangy cream cheese

Surf and Turf 78
Angus sirloin, jumbo shrimp, lime and parsley butter, mushroom, baked mixed vegetables

DESSERTS

Exotic pavlova 12
Meringue, roasted pineapple, passion fruit, mango, tonka chantilly

Blueberry cheesecake 12
Cream cheese, lime zest, green cardamom, blueberry marmalade

Chocolate volcano fondant 12
Banana | passion fruit sorbet

“Most of our products come from the local seasonal market, the animals are grass-fed and the fish come from small boats”

Taxes and services are not included

