

THE ROCK

AT THE RIVERSIDE INN

HOUSE SPECIALTIES

FROM THE FARM

Slow-roasted Pork Shoulder 21
with its cracklings over sliced potatoes, served
with its drippings

Succulent Pork Ribs 26
glazed with sugarcane and papaya barbecue sauce,
served with a basket of French fries and corn on
the cob

Coconut Fried Chicken 16
chicken breast crusted in shredded coconut, over
guandu risotto and sautéed chard

Beef Tenderloin Medallions 24
with wild mushrooms or a creamy three pepper
sauce over mashed potatoes, served with a crispy
bacon strip

10 oz. Grilled Angus Hamburger 15
with cheese and bacon on a freshly baked bun and
a basket of French fries

Gourmet 10 oz. Angus Hamburger 16
with provolone cheese, Spanish chorizo,
caramelized onions and arugula on a freshly baked
bun and a basket of French fries

FROM THE GRILL

Angus Skirt Steak (12 oz) 39
Angus Rib Eye Steak (12 oz) 39
Brazilian Coulotte Rodizio (16 oz) 39

All meats are accompanied with braised bone
marrow and grilled vegetables

Choice of sides with your favorite cuts:

Baked potato 3
Mashed potatoes 3
French fries 3
Truffled French fries with parmesan 6
Baked pumpkin with leafy green vegetables 6
Mushroom risotto 6

Chocolate Bomb 14
chocolate sphere filled with a brownie, vanilla ice
cream and fresh strawberries, served with a hot
white chocolate sauce

Duo of Crème Brûlée 9
vanilla and coffee infused

Strawberries with Cream 9
topped with an almond and honey wafer

LOCAL INSPIRATION

Afro-Antillean Heritage
Panamanian curry with coconut milk, accompanied
by steamed white rice and

Chicken Breast 14
Beef Tenderloin 19
Octopus 25

FROM THE SEA

Fillet of Sea Bass 23
with garlic butter and garden vegetables, served
over a bed of steamed white rice

Sesame Crusted Salmon Steak 23
accompanied by a fresh herb risotto

Grilled Octopus 25
with coconut rice and garden vegetables sautéed in
Sauvignon Blanc

PASTA

Gratinated Lobster Cannelloni 23
Filled with ricotta, topped with fresh lobster meat
and its bisque

Truffled Chicken Fettuccine 17
sautéed in a light wild mushroom cream

Spaghetti with Fresh Prawns 21
with sun-dried tomatoes and crunchy green beans
tossed in cold-pressed olive oil

Order this dish gluten-free + 2 🌾

VEGAN & GLUTEN FREE

Broiled Napa Cabbage 16 🌿 🌾
on a zucchini and black quinoa foam and topped
with tamarind flavored wild mushrooms

DESSERTS

Baru Volcano 11
lava cake filled with dulce de leche, served with
vanilla ice cream, berries and a homemade almond
wafer

Raspado 9
shaved ice served with condensed & malted milk
and your choice of red berries or passion
fruit syrup
Free shaved ice refill!



PRICES ARE SUBJECT TO TAXES
FOOD WITHOUT PRETENSES, GREAT WINES AND ARTISAN BEER



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APPETIZERS

To share, or not to share...

- Rockin' Shrimps 15
lightly battered and tossed in our homemade chipotle and garlic mayonnaise
- Tuna Tataki 13
crusted with sesame seeds, served with a citric soy and sesame oil sauce
- Bacon-Wrapped Figs 14
filled with pecans and creamy blue cheese
- Grilled Octopus with Crispy Pork Rinds 16
tossed in a hot & sour tamarind salsa
- 'Aguachile' of Amberjack 15
freshly caught and thinly sliced, served on an avocado coulis and pickled onions
- Iberian Tapas 18
serrano ham, air-dried Spanish sausage, Iberian sausage and Manchego cheese, served with guava preserve and tomato and garlic purée

SEA BASS CEVICHE

- choose from our variety of delicious and freshly prepared Sea Bass ceviches, served with crispy plantain chips
- traditional 12
coconut delight 12
fried with "leche de tigre" 14

SOUPS

- Cream of Potato Soup 8
loaded with Cheddar cheese, scallions, bacon and truffle drops
- Three Onion Soup 8
with croutons and Parmesan cheese
- Cream of Wild Mushroom Soup 10
with a goat cheese croquette

SALADS

- Charcoal grilled Cesar salad 12
tender baby lettuce topped with fresh parmesan and crunchy bacon
- Boquete Garden 15
Mesclun of Boquete's finest on a goat cheese and yogurt dressing topped with micro fruits and vegetables

DESIGN YOUR OWN SALAD



BASE	CHOOSE 5 FRESH VEGETABLES	CHOOSE 2 TOPPINGS	ADD YOUR FAVORITE CUT
Hydroponic lettuce mesclun	Hearts of palm Roasted peppers Cherry tomatoes Fresh mushrooms	Quinoa Bacon bits Sunflower seeds Parmesan cheese	Prawns +10 Tuna fillet +10 Salmon fillet +10 Chicken breast +6
CHOOSE 1 DRESSING	Grilled baby carrots Arugula - Red onions Roasted baby zucchini Cucumbers - Black olives	Candied almonds Local goat cheese Dried cranberries	
Blue cheese Yogurt and herbs Balsamic vinaigrette			



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