

APPETIZERS

Rockin' Shrimps 15
lightly battered and tossed in our homemade chipotle and garlic mayonnaise

Tuna Crunch 14
fresh tuna bites tossed in sriracha dressing, served on crispy nori, topped with pickled mango strips

Bacon-Wrapped Figs 14
filled with pecans over creamy blue cheese

Grilled Octopus with Crispy Pork Rinds 16
topped with grilled avocado, tossed in a hot & sour tamarind sauce

Suckling Pig Wontons 12
crispy wontons filled with tender adobo-style suckling pig, complemented with Creole spices, pickled red onions, and a sweet & spicy mango sauce

Ceviches 14
our variety of delicious, freshly prepared seabass ceviches, served with plantain chips and leche de tigre

- Traditional with crispy corn
- Caribbean-inspired with coconut
- Fried with pico de gallo
- choose shrimp +4

SOUPS

Cream of Potato 9
loaded with Cheddar cheese, scallions, bacon and truffle drops

Three Onion Soup 9
over a flat croissant and a provolone cheese crisp

Cream of Wild Mushroom 10
with a goat cheese croquette

SALADS

Charcoal Grilled Caesar Salad 14
tender baby lettuce topped with fresh Parmesan and crunchy bacon

Farmer's Salad 15
mesclun of Boquete's finest greens, roasted apples, strawberries and figs over a goat cheese, cranberry and yogurt dressing

Burrata Salad 16
served with a black olive tapenade, rainbow cherry tomatoes, fennel, arugula and basil in a citric vinaigrette

Design Your Own Salad 12

BASE

*Hydroponic lettuce
mesclun*

**CHOOSE 5 FRESH
VEGETABLES**

*Cucumbers
Fresh mushrooms
Red onions
Cherry tomatoes
Hearts of palm
Arugula
Black olives
Roasted peppers*

**CHOOSE 2
TOPPINGS**

*Parmesan cheese
Bacon bits
Local goat cheese
Candied almonds
Dried cranberries*

**COMPLEMENT YOUR
SALAD**

*Chicken breast +6
Salmon fillet +10
Beef tenderloin +11*

**CHOOSE 1
DRESSING**

*Blue cheese
Yogurt and herbs
Balsamic vinaigrette*

FROM THE FARM

The Rock Signature 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 guandú risotto and sautéed chard

Beef Tenderloin Medallions 24

with a wild mushroom or a creamy three pepper sauce over mashed potatoes, served with a crispy bacon strip

Classic Grilled Angus Hamburger (10 oz) 16

with cheese and bacon on a freshly baked brioche bun and a basket of french fries

Prime Angus Hamburger (10 oz) 18

with provolone cheese, Spanish chorizo, caramelized onions and arugula on a freshly baked brioche bun and a basket of french fries

FROM THE GRILL

All meat is imported from the USA

- **Angus Skirt Steak (12 oz) 39**
- **Angus Rib Eye Steak (12 oz) 39**
- **Tender Beef Rib (16 oz) 39**
braised with caramelized onions

● *steaks are accompanied by braised bone marrow, scallion, and roasted garlic*

Pair your cuts with your choice of

Mashed potatoes +5

Sautéed garden vegetables +5

Grilled ripe plantain with white cheese and sugar cane honey +5

Mixed salad +5

Truffle fries with Parmesan +6

Wild truffle infused mushroom risotto +6

Loaded potato skin filled with mac & cheese and topped with bacon bits +6

LOCAL INSPIRATION

Tulemasi 16

big bowl of authentic Guna Yala soup with sea bass fillet, mussels, shrimp, patacones, yam, yucca and coconut milk, served with steamed white rice

Concolón 21

tender braised pork and crispy pork rinds, over golden guandú rice crust, prepared with Panamanian sofrito

Afro-Antillean Heritage

Panamanian curry with coconut milk, accompanied by steamed white rice and

- *Chicken breast 16*
- *Beef tenderloin 19*
- *Vegetables 14*

FROM THE SEA

All fish and seafood dishes are accompanied by an arugula, green mango, cucumber, and red onion salad

Sea Bass Fillet 23

with a creamy dill and citrus sauce or garlic butter, served over a bed of steamed white rice

Salmon Fillet 23

with a crispy black sesame seed crust and served with fresh herb risotto

Grilled Octopus 25

adobo-style over coconut rice

PASTA

Truffled Chicken Fettuccine 17

sautéed in a light wild mushroom cream

Spaghetti with Fresh Prawns 21

with a sun-dried tomato, artichoke and cherry tomato confit and fresh basil

● *order these dishes with gluten-free spaghetti +2*

VEGAN & GLUTEN FREE

Roasted Cauliflower 16

with chimichurri, over a guandú hummus, toasted almonds and microgreens