The Rock
At The Riverside Inn

APPETIZERS

Suckling Pig Wontons 13
crispy wontons filled with tender adobo-style suckling pig, complemented with Creole spices, pickled red onions and a sweet & spicy mango sauce

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

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

Grilled Octopus with Crispy Pork Rinds 17
topped with grilled avocado and a fresh combination of tomato, cucumber, and red onion, tossed in a hot & sour tamarind sauce

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

- *traditional with crispy corn 14*
- *Caribbean-inspired with coconut 14*
- *fried with pico de gallo 15*

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 14
tender baby lettuce topped with fresh Parmesan and crunchy bacon

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

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

Glowing Ember 15
ember-roasted beetroot and chayote with fermented lemon ponzu, cashew cream and toasted corn

Complement your salad

- *chicken breast +7*
- *salmon fillet +11*
- *beef tenderloin +12*

VEGAN & GLUTEN FREE

Roasted Cauliflower 16
with chimichurri, over guandú hummus with toasted almonds and microgreens

PASTA

Truffled Chicken Fettuccine 18
sautéed in a light wild mushroom cream

Spaghetti with Fresh Prawns 23
with sun-dried tomatoes, artichokes, cherry tomato confit, fresh basil and a creamy white wine sauce

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

Prices are subject to tax
Unpretentious food, great wines, and craft beers

LOCAL INSPIRATION

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

- *chicken breast 17*
- *beef tenderloin 21*
- *beef tenderloin and shrimp 23*

Guandú Concolón with Crispy Pork Rinds 21
tender oven-braised pork and crispy pork rinds over a golden guandú rice crust, prepared with Panamanian sofrito

Coconut Fried Chicken 17
tender chicken breast crusted in shredded coconut, over guandú risotto and sautéed chard

FROM THE FARM

Golden Pork Belly 21
with mandarin-glazed carrots, carrot and turmeric purée, crispy carrots, and toasted chia seeds

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

Brewer's Short Ribs 28
tender Angus beef short rib with beer-braised wild mushrooms, served over truffled creamy fresh corn and artisan fresh cheese

Beef Tenderloin Medallions 26
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 JOSPER

All meat is imported from the US

Angus Skirt Steak (12 oz) 39

Angus Ribeye Steak (12 oz) 39

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

Pair your cuts with your choice of

Grilled ripe plantain with white cheese and sugar cane syrup +6

Spinach and mushroom gratin with provolone and Parmesan +7

Truffle-infused wild mushroom risotto +7

Truffle fries with Parmesan +7

Mashed potatoes +6

Sautéed fresh vegetables +6

FROM THE SEA

Sea Bass Fillet *24*
prepared with garlic butter, served with steamed white rice

Salmon Fillet 24
with a crispy black sesame seed crust, over a creamy dill and citrus sauce, served with fresh herb risotto

Grilled Octopus 25
with Creole adobo and coconut rice

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

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