

EL CALLEJÓN

DEL CASCO

STARTERS

LENTIL SOUP	— 9
PANAMANIAN SANCOCHO	— 10
BRAGADÁ AFRO STYLE FISH FRITTERS	— 9
GARLIC SHRIMP	— 16
FRESH CATCH CEVICHE CATCH OF THE DAY, RADISH & GREENS	— 15
SHRIMP COCKTAIL	— 16
MANGO SALAD GLASS NOODLES, ORIENTAL VINAIGRETTE, AND TOASTED SEEDS	— 10
GRANDA BARBARA'S SALAD TOMATO, WATERCRESS, AND AVOCADO	— 10

OCTOPUS CARIMAÑOLAS ACHIOTE & AJÍ CHOMBO EMULSION	— 8
GLAZED CARROTS WITH PANELA, RUM, AND TOASTED CASHEWS	— 8
TUNA CARPACCIO SMOKED CHILI OIL, MANDARIN LEMON PONZU	— 14
CORN EMPANADAS STUFFED WITH ROAST PORK	— 8
CLAMS WITH GARLIC BUTTER AND AJÍ CHOMBO	— 15
CHICHARRONES CRISPY PORK BELLY WITH HOUSE PICKLES	— 13
EL PAN DE PANAMÁ HOJALDRA WITH OXTAIL STEW	— 13

MAINS

SEAFOOD SOUP SHELLFISH BROTH WITH COCONUT AND FRESH CILANTRO	— 15
TRIPLE A LA CULONA TRIPLE STEW WITH CHORIZO AND PORK TAIL	— 15
TAMAL DE OLLA WITH SMOKED PORK	— 15
ESCOVITCH FISH FRIED CATCH WITH MUSTARD VINAIGRETTE AND FRESH SPROUTS	— 26
CREAMY SMOKED PORK RICE	— 18
JERK CHICKEN HALF JERK CHICKEN	— 19
COASTAL-STYLE OCTOPUS SERVED WITH COCONUT RICE	— 33

RUBÉN BLADES' STEAK STEAK, RICE, AND BEANS — JUST THE WAY RUBÉN LIKES IT	— 28
16 OZ GRILLED RIBEYE WITH HOUSE CHIMICHURRI	— 56
12 OZ GRILLED SKIRT STEAK WITH HOUSE CHIMICHURRI	— 43
ONE-POT, CALLEJÓN STYLE RICE WITH PIGEON PEAS, FISH, SHRIMP, AND PORK BELLY	— 26
ONION-STEWED BEEF FILLET	— 26
CALLEJÓN BURGER 6 OZ BEEF PATTY, CHEDDAR CHEESE, GRILLED ONION, HOUSE BBQ, AND BACON	— 17
GRILLED PRAWNS PRAWNS, HEART OF PALM SERÉN, AND BROWN BUTTER	— 21

SIDES

COCONUT RICE	— 6
YUCA AL MOJO	— 5
SWEET PLANTAINS WITH MAFA CRUMBLE	— 5
FRENCH FRIES	— 4
PATACONES	— 4

DESSERTS

CHOCOLATE FLAN WITH COFFEE SAUCE	— 10
TRES LECHES	— 9
MAMÁ LLENA DE BANANA BREAD PUDDING, VANILLA ICE CREAM & CARAMEL SAUCE	— 9
SORBETS	— 6

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BEERS

	10 ONZ	16 ONZ		10 ONZ	16 ONZ
MERA MERA - BELGIAN WITBIER 4.1% ABV NOTES OF WHITE BREAD, FLORAL, CITRUSY FRUIT, AND SPICE. VERY LIGHT WITH LOW BITTERNESS	4.00	5.50	CALLEJÓN - LIGHT 3.2% ABV, LIGHT PALE ALE BLONDE BEER, LIGHT AND MALTY, WITH CITRUS AND FLORAL HOPS	4.00	5.50
BOTÁNICA - AMBER ALE 4.5% ABV CARAMELIZED NOTES, TROPICAL FRUITS, AND MALT COMPLEXITY	4.00	5.50	PEPI - 4.5% PICKLE GOSE SOUR WHEAT BEER WITH PICKLED CUCUMBERS, FENNEL SEEDS, AND DILL	4.25	5.75

COCKTAILS

* COCKTAILS MARKED WITH AN ASTERISK HAVE A NON-ALCOHOLIC OPTION

SECO SOUR SECO ORO DE CAÑA, LIME, SIMPLE SYRUP (CLASSIC, COCONUT, COCOA, PINEAPPLE, OR CHINESE TEA)	— 10	LA CIÉNAGA* SECO ORO DE CAÑA, WATERMELON, CAMPARI, LIME, MINT	— 10
OLD BANK RON ABUELO 7 AÑOS, BANANA, SPICES, COCONUT MILK	— 11	FRESAS CON CREMA SECO ORO DE CAÑA, VERMOUTH, TÍO PEPE FINO SHERRY, STRAWBERRIES, CREAM	— 10
VERDE CAÑA SECO ORO DE CAÑA, LIME, BASIL, GREEN LIQUEUR	— 10	LULO-BY * BLANCO TEQUILA, AMARO NONINO, LULO, AJÍ CHOMBO, LIME	— 10
COCADITA RON ABUELO AÑEJO BLANCO, CAMPARI, VERMOUTH, COCONUT CREAM, LIME, PINEAPPLE, COCONUT WATER	— 10	DIABLO ROJO* MEZCAL, BLANCO TEQUILA, APEROL, SORREL, LIME, GINGER BEER	— 12
BREWJITO* RON ABUELO AÑEJO BLANCO, LIME, MINT, HOUSE BEER	— 11	CAFÉ CARIBBEAN SECO ORO DE CAÑA, COCONUT, COCOA, ESPRESSO	— 10

ALCOHOL FREE DRINKS

WATER		JUICE	
ACQUA PANNA 750	— 5.50	FRESH PINEAPPLE WITH MINT	— 5
BAMBITO 330 ML	— 3.50	CLASSIC LEMONADE	— 5
BAMBITO CON GAS 330 ML	— 3.50	WATERMELON LEMONADE	— 5
PERRIER 330 ML	— 4.00	MINT LEMONADE	— 5
PERRIER 750 ML	— 5.50	COCONUT LEMONADE	— 5
SAN PELLEGRINO 750ML	— 5.50		
COCA COLA	— 3.50	CLUB SODA	— 3.50
GINGER ALE	— 3.50	GINGER BEER	— 3.50
TONIC WATER	— 3.50	REDBULL	— 6.00
		COFFEE (CORTADO, ESPRESSO, AMERICANO)	