EL CALLEJÓN
DEL CASCO

STARTERS

LENTIL SOUP — 9

PANAMANIAN SANCOCHO — 10

SAUS — 9
PICKLED PORK FEET WITH FRESH CUCUMBER AND AJÍ CHOMBO GEL.

GARLIC SHRIMP — 16

FRESH CATCH CEVICHE — 15
CATCH OF THE DAY, RADISH & GREENS

SHRIMP COCKTAIL — 16

MANGO SALAD — 10
GLASS NOODLES, ORIENTAL VINAIGRETTE, AND TOASTED SEEDS

GRANDA BARBARA'S SALAD — 10
TOMATO, WATERCRESS, AND AVOCADO

ENSALADA DE FERIA — 9
LOCAL POTATOES, RECAO VERDE EMULSION, TEXTURED EGG YOLK, AND BEETROOT FOAM

OCTOPUS CARIMAÑOLAS — 8
ACHIOTE & AJÍ CHOMBO EMULSION

GLAZED CARROTS WITH PANELA, RUM, AND TOASTED CASHEWS — 8

TUNA CARPACCIO — 14
SMOKED CHILI OIL, MANDARIN LEMON PONZU

CORN EMPANADAS STUFFED WITH ROAST PORK — 8

CLAMS WITH GARLIC BUTTER AND AJÍ CHOMBO — 15

CHICHARRONES — 13
CRISPY PORK BELLY WITH HOUSE PICKLES

EL PAN DE PANAMÁ — 13
HOJALDRA WITH OXTAIL STEW

MAINS

SEAFOOD SOUP — 15
SHELLFISH BROTH WITH COCONUT AND FRESH CILANTRO

TRIPE A LA CULONA — 15
TRIPE STEW WITH CHORIZO AND PORK TAIL

TAMAL DE OLLA WITH SMOKED PORK — 15

ESCOVITCH FISH — 26
FRIED CATCH WITH MUSTARD VINAIGRETTE AND FRESH SPROUTS

CREAMY SMOKED PORK RICE — 18

JERK CHICKEN — 19
HALF JERK CHICKEN

COASTAL-STYLE OCTOPUS — 33
SERVED WITH COCONUT RICE

RUBÉN BLADES' STEAK — 28
STEAK, RICE, AND BEANS — JUST THE WAY RUBÉN LIKES IT

16 OZ GRILLED RIBEYE — 56
WITH HOUSE CHIMICHURRI

12 OZ GRILLED SKIRT STEAK — 43
WITH HOUSE CHIMICHURRI

ONE-POT, CALLEJÓN STYLE — 26
RICE WITH PIGEON PEAS, FISH, SHRIMP, AND PORK BELLY

ONION-STEWED BEEF FILLET — 26

CALLEJÓN BURGER — 17
6 OZ BEEF PATTY, CHEDDAR CHEESE, GRILLED ONION, HOUSE BBQ, AND BACON

GRILLED PRAWNS — 21
PRAWNS, HEART OF PALM SERÉN, AND BROWN BUTTER

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 — 9
BREAD PUDDING, VANILLA ICE CREAM & CARAMEL SAUCE

SORBETS — 6

EL CALLEJÓN
DEL CASCO

BEERS

	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
BOTÁNICA - AMBER ALE 4.5% ABV CARAMELIZED NOTES, TROPICAL FRUITS, AND MALT COMPLEXITY	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
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 — 10
SECO ORO DE CAÑA, LIME, SIMPLE SYRUP (CLASSIC, COCONUT, COCOA, PINEAPPLE, OR CHINESE TEA)

OLD BANK — 11
RON ABUELO 7 AÑOS, BANANA, SPICES, COCONUT MILK

VERDE CAÑA — 10
SECO ORO DE CAÑA, LIME, BASIL, GREEN LIQUEUR

COCADITA — 10
RON ABUELO AÑEJO BLANCO, CAMPARI, VERMOUTH, COCONUT CREAM, LIME, PINEAPPLE, COCONUT WATER

BREWJITO* — 11
RON ABUELO AÑEJO BLANCO, LIME, MINT, HOUSE BEER

LA CIÉNAGA* — 10
SECO ORO DE CAÑA, WATERMELON, CAMPARI, LIME, MINT

FRESAS CON CREMA — 10
SECO ORO DE CAÑA, VERMOUTH, TÍO PEPE FINO SHERRY, STRAWBERRIES, CREAM

LULO-BY * — 10
BLANCO TEQUILA, AMARO NONINO, LULO, AJÍ CHOMBO, LIME

DIABLO ROJO* — 12
MEZCAL, BLANCO TEQUILA, APEROL, SORREL, LIME, GINGER BEER

CAFÉ CARIBBEAN — 10
SECO ORO DE CAÑA, COCONUT, COCOA, ESPRESSO

ALCOHOL FREE DRINKS

WATER

ACQUA PANNA 750	5.50
BAMBITO 330 ML	3.50
BAMBITO CON GAS 330 ML	3.50
PERRIER 330 ML	4.00
PERRIER 750 ML	5.50
SAN PELLEGRINO 750ML	7.50

COCA COLA	3.50
GINGER ALE	3.50
TONIC WATER	3.50

JUICE

FRESH PINEAPPLE WITH MINT	5
CLASSIC LEMONADE	5
WATERMELON LEMONADE	5
MINT LEMONADE	5
COCONUT LEMONADE	5

CLUB SODA	3.50
GINGER BEER	3.50
REDBULL	6.00

COFFEE (CORTADO, ESPRESSO, AMERICANO)