

# Pangas

Our trees are the habitat of howler monkeys. Avoid contact and be careful if they are above you.



## STARTERS

- Fish Ceviche.** (16 oz.) Served with an order of "platanitos" (fried plantains). ..... ₡9,000
- Mixed Ceviche.** (16 oz.) Fish, shrimp, and octopus; served with an order of "platanitos" (fried plantains). ..... ₡10,000
- ☞ ☒ **Wahoo Carpaccio.** Thinly sliced wahoo, drizzled with olive oil and lemon juice, finished with parmesan cheese, fresh basil, capers, and onions. .... ₡12,000
- ☞ ☒ **Lomito Carpaccio.** Thinly sliced lomito, drizzled with olive oil and lemon juice, finished with parmesan cheese, fresh arugula, capers, and onions. .... ₡14,000
- ☞ ☒ **Shrimp Cocktail.** Six jumbo shrimps served with Pangas signature cocktail sauce. .... ₡16,000

## SOUPS

- ☞ **Chilled Avocado and Cucumber.** A healthy and refreshing blend garnished with finely chopped pico de gallo. .... ₡6,000
- ☞ **Gazpacho.** Served chilled with cucumber, bell peppers, red onions, and croutons. .... ₡6,000
- ☞ **Squash Soup.** Super creamy homemade. .... ₡6,000
- ☞ ☒ **Pangas Bisque.** Smooth and creamy, made with fresh lobster broth. .... ₡11,000
- With choice of:**
- Mussels. .... ₡12,000
- Pettit Lobster tail. .... ₡14,000

## SALADS

- ☞ **House Salad.** Mixed greens with tomatoes, heart of palm, onion, and avocado ☒, served in a crispy corn tortilla with a balsamic vinaigrette. .... ₡7,500
- ☞ **Quinoa Taboule.** Delicious combination of green apple, dried cranberries, and balsamic vinaigrette. .... ₡8,500
- ☞ ☞ **Tropical Goat Cheese Salad.** All-natural mixed greens with organic goat cheese patties ☒, mango chutney ☒, and balsamic honey vinaigrette. .... ₡12,000
- Pangas Chef Salad.** Mixed greens with grilled shrimp ☒ and choice of seared yellow fin tuna or beef tenderloin; served with crispy yucca, pico de gallo, and tamarindo vinaigrette. .... ₡14,000

## APPETIZERS

- ☞ **Pineapple Chili Glazed Wings.** Tender chicken wings glazed with a pineapple reduction. .... ₡6,800
- ☞ **Mixed Seafood Platter.** Sautéed calamari, octopus, shrimp ☒, mussels, clams, and catch of the day. Served with bread. .... ₡12,000
- ☒ **Pangas Tuna Tower.** Fresh yellow fin tuna, mango, and avocado, stacked delicately, and topped with micro greens. .... ₡12,000
- ☞ ☒ **Cazuelita of Norway lobster and prawns.** Sautéed with garlic and accompanied by yucca sticks and house mayonnaise. .... ₡18,000
- ☞ **Guanacaste Sampler.** A mixed selection of our starters: smoked fish dip with fried plantains, fish ceviche, shrimp cocktail ☒, pineapple chili glazed wings, and fried seafood. Serves four. .... ₡28,000



Beware of crocodiles in the estuary.

## MAIN COURSES

- ☞ **Oven Roasted Chicken.** Marinated chicken breast with a white wine herb butter sauce, served with potato purée and sautéed vegetables. .... ₡13,000
- Roast Pork Tenderloin.** Tender and flavorful, served with rosemary baby potatoes and roasted corn chimichurri; decorated with balsamic reduction. .... ₡13,000
- ☞ **Beef Skewer.** Served baby potatoes with rosemary and arugula and parmesan salad with balsamic vinaigrette. .... ₡20,000
- ☞ **Imperial Ribs.** Black Angus short ribs braised in Imperial beer with a natural reduction sauce. .... ₡20,000
- ☒ **Lamb's Ribs.** Juicy rack of lamb served with baby potatoes, asparagus, and aioli sauce. .... ₡22,500

## SEAFOOD

- Grilled Octopus.** Locally caught octopus served with extra virgin olive oil, salad, and pico de gallo. .... ₡13,000
- Snapper.** Grilled whole snapper seasoned with herbs and garlic. Served with vegetables and rice. .... ₡15,000
- Fresh Yellow Fin Tuna.** (8 oz.) Pan seared tuna served with Pangas' pico de gallo. Served with vegetables and rice. .... ₡18,000
- Mahi-Mahi "Your Way",** served over wild rice and julienne vegetables with the preparation of your choice: grilled, blackened or "al ajillo" ☞, with a tropical salsa or creamy lemon sauce ☞. .... ₡18,000
- You can add:**
- ☒ Two jumbo shrimps. .... ₡20,000
- ☒ Pettit lobster tail. .... ₡22,000
- ☒ **Grilled Shrimp Skewer.** Grilled on an open fire, draped with a garlic and fresh herbed olive oil, with wild rice, roasted eggplant, zucchini, and tomato. .... ₡20,000
- ☞ **Crispy Skin Baked Salmon,** glazed with dill and served with wild rice and asparagus. .... ₡20,000
- ☞ ☒ **Grilled Lobster.** (10 oz.) Lobster grilled on an open fire served with melted garlic and herbs butter. Served with vegetables and rice. .... ₡25,000

## OTHER OPTIONS

- ☞ ☞ **Baked Veggie Ratatouille.** Oven roasted zucchini stuffed with ratatouille topped with organic goat cheese. Served with wild rice and "picadillo de chayote". .... ₡9000
- ☞ **Parrillada de Vegetales.** Fresh vegetables cooked to perfection, beautifully mixed and served in a sizzling platter. .... ₡10,000
- ☞ ☞ **Vegetarian Flat Bread.** Healthy mix of smoked pear, zucchini, and artichokes, over a bed of fresh tomato and mozzarella, sprinkled with capers. .... ₡9,000
- ☞ **Pasta Primavera.** Choice of spaghetti or penne. .... ₡10,500
- ☞ **Seafood Pasta.** Choice of spaghetti or penne. .... ₡14,000
- Gluten free pasta option.-**
- ☞ ☞ **In House Smoked Salmon Lasagna,** layered with heart of palm, fresh herbs and white sauce. Served with our house salad. .... ₡14,500
- ☞ ☒ **Lobster Risotto.** Creamy rice infused with lobster broth. .... ₡20,000



VEGETARIAN



WITH GLUTEN



WITH LACTOSE



UPON AVAILABILITY

## HOUSE SPECIALITIES

**VOLCANIC ROCKS.** Prime beef cuts served marked rare on sizzling volcanic rock, pre-heated on 500°, to cook each slice at your table to desired temperature. Served with enyucado ☞, sautéed vegetables, onion rings ☞, and three sauces: Chimichurri, Aioli, and Chipotle ☞.

Lomito (8 oz.) ..... ₡23,000

Rib Eye (12 oz.) ..... ₡28,000

- ☒ **Pangas Surf and Turf.**
- Lomito with choice of shrimp skewer or lobster tail. .... ₡33,000
- Rib Eye with choice of shrimp skewer or lobster tail. .... ₡38,000
- Pangas Mariscada.** A selection of the best of what the local waters of Tamarindo have to offer: yellow fin tuna, lobster "a la plancha", fried whole snapper ☞, grilled shrimp skewer ☒, and our mixed seafood platter. Served with wild rice and vegetables. Serves two. .... ₡60,000

Our prices include the 13% tax, and the 10% service fee.