




MENU

COSECHA



ALL DAY BREAKFAST

- BREAKFAST SANDWICH 19
Fried eggs over medium, crispy mozzarella, avocado spread, bacon, sofrito aioli, guava mumbo sauce
- EL BREAKFAST WRAP 19
Scrambled eggs, cheese, kidney beans Panama Style, avocado, bacon, concolon (crispy rice) and sofrito aioli
- ACAI BOWL  16
Organic vegan acai sorbet, banana, seasonal fruit, homemade granola (oat, mixed nuts, coco, maple syrup, spices), peanut butter
- BEC SANDWICH 16
Bacon, fried egg, cheddar cheese, house mayo
- AVOCADO TOAST  14
Sourdough bread, avocado, radish, served with house greens. Add eggs (+\$2)
- CASCARA GRANOLA BOWL  15
Local Greek yogurt, banana, seasonal fruit, homemade granola (oat, mixed nuts, coco, maple syrup, spices), local wildflower honey

LUNCH AND DINNER

- UNIDO BURGER 15
Beef patty, cheddar, red onion, pickles, house mayo. Fries with house coffee husk ketchup. Double (+\$3), add bacon (+\$2)
- CAESAR CHICKEN WRAP 16
Lettuce, bacon, crunchy chicken, fresh parm, caesar dressing
- PANASIA FRIED RICE  18
Pork belly, chives, onion, bell pepper, concolón (crispy rice), cilantro aioli, lemon zest, topped with greens
- PORK BELLY SANDWICH 15
Pulled pork belly with cáscara glaze and spices, fresh pickled salad (cole slaw, carrot, cucumber, cilantro), asian cashew truffle mayo, fries or house salad
- FRIED CHICKEN SANDO 14
Fried chicken, pickles, house mayo and mumbo (spicy sweet) sauce

TAPAS & BAR BITES

- CHICKEN TENDIES 10
Fried chicken tenders, served with fries
- CARIMAÑOLAS  10
Crisp Panamanian yuca fritters filled with ground beef and sofrito
- LIME ZEST CHICHARRON  12
Crispy pork belly cubes with our house sauce and lemon zest, sea salt
- TEQUEÑOS 12
Crisp pastry-wrapped white cheese, served with mumbo sauce (guava, coffee husk, spicy sweet)