

NOA

BAR RESTAURANT BEACH CLUB

MENU DE CENA

DINNER MENU

ENTRADAS

APPETIZERS

TARTAR DE ATÚN

Atún fresco marinado con aderezo ponzu, mayonesa, mostaza dijon, alcaparras, cebolla, pepinillos y perejil servido con chips de plátano

Fresh tuna marinated with ponzu dressing, mayonnaise, dijon mustard, capers, onion, pickles and parsley served with platain chips

7.390

PALMA NEGRA

Palmito grillado servido sobre guacamole acompañado de rodajas de zanahorias glaseadas y rábano

Grilled palm hearts served over guacamole accompanied by glazed carrot slices and radish

7.990

CEVICHE TRADICIONAL

Cuadros de corvina fresca marinada en limon, leche de coco, cebolla morada y chile panameño servido con pure de camote acompañado de chips de plátano

Squares of fresh sea bass marinated in lemon, coconut milk, red onion and Panamanian chili served with sweet potato puree accompanied with platain chips

10.390

PLATOS FUERTES

MAIN DISHES

CORVINA LE CAMELEON

Filete de corvina fresca en salsa caribeña servido con vegetales salteados, patacones acompañado de ensalada verde

Fresh sea bass fillet in Caribbean sauce served with vegetables sautéed, patacones accompanied green salad

10.990

PLATOS FUERTES
MAIN DISHES

RICE & BEANS

Rice and Beans servido con pollo en salsa caribeña, ensalada verde y patacones

Rice & Beans served with chicken in caribbean sauce, green salad and patacones

8.590

PURPLE LINE

Ballotine de pollo frito relleno de vegetales servido sobre un coulis de arándanos y vegetales salteados al orégano acompañado de ensalada verde

Fried chicken ballotine stuffed with vegetables served on a coulis of blueberries and vegetables sautéed with oregano accompanied with green salad

7.290

CARIBE EN LA MESA

Pasta en salsa pomodoro con camarones, calamares y mejillones servido con queso parmesano y perejil

Pasta in pomodoro sauce with shrimp, squid and mussels served with Parmesan cheese and parsley

12.790

BEEF, FRUITS & SEEDS

Lomo de res servido con vegetales salteados, almendras y queso azul cubierto de un coulis de arándanos acompañado de ensalada verde

Beef tenderloin served with sauteed vegetables, almonds, and blue cheese covered with a blueberry coulis accompanied with green salad

18.890

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POSTRES
DESSERTS

CREMOSO DE FRESA

Mousse de fresa servido en una concha de chocolate y salsa de arándanos

Strawberry mousse served in a chocolate shell and cranberry sauce

2.990

TROPICAL BRULEE

Crema catalana de maracuyá

Catalan passion fruit cream

2.990


HELADO TEMPURA


Bola de helado cubierta de queque de vainilla tempurizado

Ice cream scoop covered with vanilla cake tempurized

3.290

CONTÁCTANOS
CONTACT US

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 Noa Beach Club

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