

# EL GREEN ROOM

English Menu for Visitors

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## **Panamanian flavors, comfort food & karaoke-night favorites**

A tourist-friendly English version inspired by our Spanish menu: clear, warm and appetizing, while keeping the original intention of each dish.

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Restaurant - Karaoke - Events

## STARTERS & SHARING PLATES

<b>Viva Colombia Empanadas</b> \$7.90	Five crispy Colombian-style empanadas served with fresh pico de gallo and garlic sauce. 5 pieces.
<b>Singer's Soup</b> \$7.00	A comforting chicken or beef soup with cassava, corn and fresh herbs.
<b>Encore Wings</b> 6 pcs \$8.50 / 12 pcs \$14.50 / 18 pcs \$20.50	Crispy wings fried to order. Includes one sauce per 6 wings. Sauce options: Ranch, Blue Cheese, BBQ, Buffalo, Teriyaki, Gochujang Korean Pepper, House Roasted Sauce, Spicy Pineapple Sauce and Green Garlic Sensation. Extra sauce or fully tossed wings may have an additional charge.
<b>Chicken Quesadilla</b> \$10.50	Grilled chicken, melted cheese, bell peppers and onions in a warm tortilla.
<b>Caribbean Chicken Croquettes</b> \$6.90	Five golden chicken croquettes, crispy on the outside and soft inside, served with our sweet and mildly spicy Mayochoombo sauce.
<b>Harmonic Tequeños</b> \$6.80	Four handmade cheese sticks served with our house sauce.
<b>Chicken Skewers</b> \$8.50	Four freshly grilled marinated chicken skewers made with 6 oz of chicken breast, served with house sauce.
<b>House Ceviche</b> \$8.80	Fresh fish in leche de tigre with Panamanian chili pepper, cilantro and plantain chips.
<b>Stuffed Patacón Baskets</b> \$8.50	Six crispy plantain baskets filled with your choice of chicken with pico de gallo or seasoned beef.
<b>Patacón Basket Remix</b> \$10.50	Six stuffed plantain baskets: beef, BBQ pulled pork and chicken with pico de gallo. Two of each.
<b>Double Pork Belly</b> \$18.50	Slow-roasted pork belly finished crispy, juicy on the inside and served with a rich reduction of its own cooking juices. Perfect for sharing.
<b>Skirt Steak Strips</b> \$17.50	Grilled skirt steak served in strips. Protein only.

## BURGERS

<b>Stage Burger</b> \$13.00	6 oz Angus beef patty, Swiss cheese, bacon jam, crispy wonton and house dressing on a brioche bun.
<b>Karaoke Burger</b> \$14.00	6 oz Angus beef patty, cheddar cheese, crispy bacon, tomato, onion and house dressing on a brioche bun.

## MAIN COURSES

<b>Lechón al Cantor</b> \$12.00	Slow-cooked roasted pork with crispy edges, served with fried cassava and our house roasted sauce.
<b>Fish &amp; Fries</b> \$12.50	Golden fish fingers fried to order, served with French fries and tartar sauce.
<b>New York Steak "El Cantante"</b> \$23.50	8 oz New York steak, seared and served with rustic mashed potatoes or French fries, plus vegetables or salad.
<b>Rock &amp; Ribs</b> \$18.50	Pork ribs glazed with our house BBQ sauce, served with rustic potatoes.
<b>Sophisticated Chicken Breast</b> \$13.50	Marinated grilled chicken breast served with mashed potatoes and vegetables or salad.
<b>Chicken Parmigiana</b> \$14.00	Breaded chicken breast with parmesan, light Napolitan sauce, mashed potatoes and salad.
<b>Chicken Caesar Salad</b> \$11.90	Fresh romaine lettuce, grilled chicken, golden croutons, parmesan cheese and classic Caesar dressing.
<b>Caribbean Fish Fillet</b> \$15.50	White fish with a lemon and cilantro reduction, served with coconut rice and sweet plantains.

## PASTAS

<b>Green Room Pesto</b> \$14.50	Pasta in pesto sauce with chicken pieces and parmesan cheese.
<b>Carbonara</b> \$14.00	Creamy pasta with crispy bacon, parmesan cheese and black pepper.
<b>Classic Bolognese</b> \$13.50	Pasta with slow-cooked beef Bolognese sauce.

## SHARING PLATTERS

<b>Chicken Remix</b> \$28.70	Crispy chicken fingers, sauced wings, chicken rings or popcorn chicken, fine-herb chorizo, fried cassava and crispy fries. Served with a special dipping sauce.
<b>Tertulias</b> \$29.70	A generous sharing platter with wings, roasted pork and chorizo, served with fried cassava and patacones.
<b>La Karnívora</b> \$49.70	Premium meat platter with skirt steak, ribs, roasted pork and chorizo. Ideal for 4 to 5 people.

## BOWLS, LUNCH FAVORITES & SIDES

<b>Chicken Fingers</b> \$11.50	Five homemade breaded chicken strips, served golden and crispy with French fries and dipping sauces.
<b>Singer Bowl</b> \$9.95	Juicy pulled pork and grilled chicken cubes served over crispy French fries, topped with BBQ sauce, house roasted sauce, fresh pico de gallo, parmesan cheese and creamy garlic sauce.
<b>Chicken Wrap</b> \$8.50	Grilled chicken pieces, fresh lettuce, tomato and special salad wrapped in a wheat tortilla with house sauce.
<b>Sides</b> \$3.50 - \$4.00	French fries, mashed potatoes, sautéed vegetables or house salad \$3.50. Patacones or fried cassava \$4.00.

## DESSERTS

**Stage Brownie**  
\$6.50 Warm brownie served with ice cream.

**House Flan**  
\$5.00 Traditional creamy flan made in-house.

## LE CRIOLLÉ - WEEKDAY PANAMANIAN LUNCH

**Le Criollé**  
\$9.95 A weekday Panamanian-style lunch experience. Includes a small soup starter, except on Fridays, one drink and a small dessert. Drink options: soda, natural drink of the day, coffee or tea. Dessert options: mini brownie or mini house flan.

**Monday** Chicken consommé, roasted chicken, garlic sautéed potatoes and salad.

**Tuesday** Lentil soup, beef in Creole sauce, white rice and sweet plantains.

**Wednesday** Beef soup, grilled pork chop, rice with beans and salad.

**Thursday** Chicken consommé, chicken fillet in white sauce, mashed potatoes and sautéed vegetables.

**Friday** Panamanian seafood rice stew with fish and clams, served with long crispy plantain chips.

## DAYLIGHT MENU

**Daylight Menu**  
\$6.50 Available from 12:00 p.m. to 6:00 p.m. Restaurant area only. Sides not included.

**Lunch Burger - 4 oz** A lighter lunch-size burger, perfect for a quick daytime meal.

**Choripapas Bowl** Crispy fries topped with flavorful chorizo.

**Chicken Fingers Lunch** A daytime portion of crispy chicken fingers.

**Add-ons**  
\$2.00 - \$2.50 French fries \$2.00, patacones \$2.00 or fried cassava \$2.50.

## NATURAL DRINKS & COCKTAILS

<b>Natural Smoothies</b> \$3.50	100% natural fruit smoothies: mango, strawberry or passion fruit.
<b>Classic Lemonade</b> \$3.50	Refreshing and perfectly balanced.
<b>Mint Lemonade</b> \$4.00	Light, herbal and aromatic.
<b>Piña Colada</b> \$6.50	Classic Caribbean blend of pineapple, cream and rum.
<b>Classic Margarita</b> \$6.50	Tequila, fresh lime and salted rim.
<b>Passion Fruit or Mango Margarita</b> \$7.00	A tropical version made with natural fruit.
<b>Strawberry Daiquiri</b> \$6.50	Fresh strawberries blended with white rum.
<b>Classic Mojito</b> \$6.50	Mint, lime and rum.
<b>Aperol Spritz</b> \$7.50	Prosecco, Aperol and soda.

## WINES, SANGRIA & SPARKLING

<b>Red Wine</b> Glass \$5.50 / Bottle \$25.00	Smooth and fruity.
<b>White Wine</b> Glass \$5.50 / Bottle \$25.00	Fresh and light.
<b>House Sangria</b> Glass \$6.00 / Pitcher \$24.00	Traditional recipe with fresh fruit.
<b>Mionetto Prosecco</b> Glass \$8.00 / Bottle \$38.00	Fine bubbles with a floral profile.
<b>Sant Luis Sparkling Wine</b> Glass \$5.50 / Bottle \$28.00	Fresh and aromatic.
<b>Mimosa</b> \$6.50	Prosecco with natural juice.

## COFFEE, SODAS, BEERS & MICHELADAS

<b>Coffee &amp; Tea</b> \$2.50 - \$4.00	Espresso \$2.50, Americano \$2.50, Latte \$4.00, Cappuccino \$3.50, Hot Chocolate \$3.50, Hot Tea \$2.50. Plant-based milk +\$0.50, extra shot +\$0.70.
<b>Daylight Coffee &amp; Tea</b> \$2.00 - \$3.50	Espresso \$2.00, Americano \$2.00, Latte \$3.50, Cappuccino \$3.50, Hot Tea \$2.00.
<b>Daylight Smoothies</b> \$2.50	Strawberry, mango, nance, mint lemonade or hibiscus drink.
<b>Sodas</b> \$1.50	Coca-Cola, orange, grape or ginger ale.
<b>Beers</b> \$2.70 - \$5.00	Panamá \$2.70, Cristal / Balboa \$3.00, Stella Artois \$5.00, Heineken \$4.70, Heineken Silver \$4.70, Corona \$5.00, Corona 0.0 \$5.00.
<b>Classic Michelada</b> +\$1.50	Ice-cold beer with fresh lime, salt and traditional sauces.
<b>Michelada with Clamato</b> +\$2.50	Beer prepared with tomato juice, lime, salt and traditional sauces.