



*La*  
**CORALINA**  
*Island House*  
BOCAS DEL TORO

## *Starter*

### **GROUPER CEVICHE**

WITH COCONUT MILK, CILANTRO AND  
SWEET PEPPER  
**\$19,00.-**

### **62C EGG**

WITH SEMOLINA LINGUINE IN ARRABBIATA  
SAUCE  
**\$18,00.-**

### **BEEF TENDERLOIN CARPACCIO**

WITH BACON MILK AND ROASTED POTATO FOAM  
**\$20,00.-**

### **CREOLE OCTOPUS**

WITH ROASTED PLANTAIN PURÉE AND BELL  
PEPPER MOJO  
**\$21,00.-**

### **TROFIE NERO DI SEPIA**

SQUID, TURNIP AND TOASTED ALMONDS  
**\$18,00.-**

### **PORK BELLY**

WITH KIMCHI AND BLACK BEANS PURÉE  
**\$21,00.-**



(7% DE ITBMS NOT INCLUDED)



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## *Main*

### **FILET MIGNON**

WITH CONFIT POTATO, ROASTED GARLIC PURÉE,  
ONIONS AND CHIMICHURRI

**\$36,00.-**

### **GRILLED SNAPPER**

CONFIT MUSHROOMS AND COCONUT  
CAULIFLOWER PURÉE

**\$32,00.-**

### **SEAFOOD FIDEUA**

WITH MAHI MAHI AND AIOLI

**\$32,00.-**

### **ROASTED PUMPKIN RISOTTO**

ASPARAGUS, ALMONDS AND GOAT CHEESE

**\$26,00.-**

### **DUCK**

WITH HOISIN SAUCE, QUINOA, CARROT AND  
ORANGE PURÉE, FRESH HERBS

**\$34,00.-**

### **TUNA**

WITH TURNIP AND PEAS PURÉE, SAUTÉED  
KALE, MUSTARD AND MINT

**\$28,00.-**

### **BRAISED LAMB TORTELLI**

PARMESAN CHEESE SAUCE AND PISTACHIOS

**\$30,00.-**



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