



Signature Cuisine

MENU

TAXES INCLUDED

APPETIZERS

TRADITIONAL CEVICHE \$16.05

Denatured seabass, red onion, cilantro, Scotch Bonnet pepper, sided with fried plantain chips.

GUACAMOLE CON FLOW & TOTOPOS \$12.84

Avocado cream, pico de gallo, cheese fondue, sour cream, totopos.

TUNA TARTARE \$16.05

Bluefin tuna, sesame and truffle oil, ginger, onion, puffed rice, served on top of an avocado cream, hot sauce, fresh jalapeños, sided with corn chips.

HOUSE SLIDERS \$17.12

Trio of mini burgers, lettuce, tomato, pickle dressing, American cheese. Served with French fries.

TIRADITO DE COBIA \$16.05

Smoked cobia, tree tomato tiger's milk, toasted corn, fresh jalapeño, orange, wasabi crunch, and coconut milk foam.

WOOD-FIRED CARPACCIO \$17.12

Beef smoked over nance wood, dill pesto, fried capers, arugula, truffle oil, and pecorino cheese.

POKE \$17.12

Jasmine rice, mango, pineapple, seedless cucumber, fresh jalapeño, radish, avocado, dressings, nori seaweed, sweet potato crunch, tuna/salmon.

KFC \$16.05

Cauliflower in tempura with house spices, drizzled with sweet and sour whiskey sauce.

SOUPS

FRESH TOMATO SOUP \$10.70

A base of tomato, fresh mozzarella, and our house focaccia bread.

PANAMANIAN SANCOCHO \$10.70

Traditional chicken stock, yam, coriander; sided with jasmine rice.

SALADS

BLU COUNTRY SALAD \$16.05

Hydroponic lettuce, cheese mix, dehydrated cranberry, cashew nut, baby corn, bacon crunch, cherry tomatoes, croutons, and country dressing.

GREEK SALAD \$12.84

Hydroponic lettuce, greek yogurt, dill, seedless cucumber, cherry tomatoes, feta cheese, Kalamata, red onion, croutons, za'atar.

CAESAR SALAD \$9.63

Hydroponic lettuce, Parmesan cheese, croutons, house Caesar dressing.

APPETIZERS & SALADS

TAXES INCLUDED

MAIN COURSES

IMPORTED CUTS •			
	CHOICE	PRIME	
‡ SKIRT STEAK	\$40.66		
‡ RIB EYE	\$40.66	\$69.55	
‡ NEW YORK STEAK	\$40.66	\$69.55	
Side options: French fries, sweet potato fries, sautéed vegetables, rice with pigeon peas and coconut, seasonal.			
CORVINA AL ESCOBISH			\$27.82
Grilled seabass fillet, Creole sauce, and coconut curry escabeche.			
AL GRAVY			\$23.54
Grilled chicken breast with gravy sauce.			
VEGGIE SALMON			\$27.82
Salmon fillet in carrot and coconut sauce, topped with ginger crunch and cumin seeds.			
TUNA PAD THAI			\$27.82
Sesame-crusted tuna fillet, Pad Thai sauce, avocado, and alfalfa sprouts.			
OCTOPUS MARMITAKO			\$32.10
Grilled octopus in marmitako sauce, served with sautéed broccoli and cherry tomatoes with kale crunch.			

SHARING OPTIONS

MIXED PLATTER	\$53.50	BLU WINGS HOUSE	\$29.96
Pork belly, chicken breast, beef medallions, served with yuca, French fries, and plantain.		Breaded wings served with BBQ and garlic Parmesan sauces.	
SEAFOOD JALEA	\$51.36	HAM & CHEESE BOARD	\$42.80
Grilled seabass and prawns, arañitas, tempura calamari rings, onion relish, served with yuca, French fries, and fried plantain.		Acorn-fed serrano ham, Iberian pork loin, and Manchego cheese with truffle, honey, rosemary, and aged notes. Served with fresh strawberries and green grapes.	

MAIN COURSES

TAXES INCLUDED

HAMBURGERS

BLU CLASSIC BURGER

\$19.26

Angus beef, cheddar cheese, caramelized onions, smoked bacon, pickle dressing, lettuce, tomato, served with French fries.

PATY BURGER

\$19.26

Angus beef, national hard cheese, smoked stew, lettuce, tableño chorizo, ripe plantain cream, served with French fries.

SMASH CHEESE BURGER

\$16.05

Crispy and juicy beef, cheddar cheese, house dressing, served with French fries.

PIZZAS

PEPPERONI

\$16.05

Classic and delicious pizza with tomato sauce, melted mozzarella, and pepperoni.

MARGHERITA

\$12.84

Tomato sauce, fresh mozzarella, basil, and a touch of olive oil.

STRACCIATELLA AND PESTO

\$17.12

Pesto base, creamy stracciatella cheese, and fresh cherry tomatoes.

PASTAS AND RICES

RISOTTO

\$21.40

Creamy rice hydrated with shiitake broth and vegetables, mushrooms, bunapi mushrooms, Parmesan cheese, and truffle oil.

CARBONARA

\$17.12

Fettuccine in carbonara sauce made with guanciale, Pecorino Romano, and truffle oil.

TRADITIONAL LASAGNA

\$17.12

Traditional Bolognese, mozzarella, Parmesan, and basil.

KIDS' MENU

CHICKEN FINGERS

\$10.70

Chicken breast fingers served with French fries.

FISH FINGERS

\$16.05

Seabass fish fingers served with French fries.

TRIO OF CHEESE BURGERS

\$12.84

Trio of cheeseburgers served with French fries.

EXTRAS

French fries	\$4.28
Sweet potato fries	\$4.28
Truffled fries with feta /Parmesan cheese	\$6.42
Sautéed vegetables	\$5.35
Asparagus	\$5.35
Rice with pigeon peas	\$6.42
Green salad	\$5.35
Fried yuca	\$5.35

DESSERTS

LEMON SABLE	\$14.82
Crispy sable pastry with lemon cream and vanilla ice cream.	
OPERA	\$17.12
The perfect combination of chocolate, hazelnut, and ice cream.	
STRAWBERRIES WITH CREAM	\$13.91
Almond cookie crumble, strawberries, and cream.	
STRAWBERRY ICE CREAM	\$14.98

COCKTAILS

Piña Colada	\$10.70	Martini	\$14.98
Moscow Mule	\$12.84	Aperol	\$10.70
Gin Tonic (Frutos Rojos, Cítrico)	\$14.98	Bloody Mary	\$8.56
Mojito (Fresa, Maracuyá)	\$10.70	Amapola de Maracuyá	\$8.56
Margarita Maracuyá	\$14.98	Mimosa	\$9.63
Daiquiri de Fresa	\$10.70	Limonada Eléctrica	\$10.70
Michelada	\$8.56	Sangría	\$12.84
Negroni	\$14.98		

SIGNATURE COCKTAILS

Diablico	\$10.70	El abuelo	\$11.77
Ocean Sunrise	\$10.70	Carajo	\$10.70

DRINKS

SOFT DRINKS

Coca-Cola (Regular / Zero)	\$3.75
Ginger Ale	\$3.75
Botella de Agua Mineral	\$4.28
Agua con Gas Bambito / Perrier	\$5.35

NATURAL JUICES

Piña	\$6.42
Papaya	\$6.42
Limonada	\$6.42
Limonada Hierbabuena	\$6.42
Fresa	\$6.42
Naranja	\$6.42
Maracuyá	\$6.42
Jugo Verde	\$6.42
Limonada de fresa	\$6.42
Limonada de coco	\$6.42

COFFEE N' TEA

Espresso	\$2.14
Machiatto	\$3.21
Café Americano	\$4.28
Capuccino	\$5.35
Café Frio	\$5.35
Té (infusiones)	\$3.21

APPETIZER'S

Aperol	\$12.84
Negroni	\$14.98
Dry Martini	\$10.70

BEERS

Panamá	\$4.28
Balboa	\$4.28
Corona	\$5.35
Heineken	\$5.35
Heineken 00	\$4.82
Blue Moon	\$6.42
Modelo	\$6.42
Chelada	\$7.49

RUM

		
Ron Abuelo 12 años	\$8.56	\$48.15
Ron Abuelo Tawny	\$14.98	\$160.50
Zacapa	\$12.84	\$101.65
Zacapa edición negra		\$171.20

WHISKEY

		
JW Black Label	\$12.84	\$80.25
Buchanan´s 12 años	\$14.98	\$96.30
Macallan 12 años	\$21.40	\$214.00
Old par 12 años	\$9.63	\$69.55
Old Par 18 años		\$155.15
JW Blu Label		\$615.25
Buchanan´s 15 años		\$128.40
Glenfiddich 18 años		\$187.25

TEQUILA

		
Tequila Reposado 1800	\$10.70	\$64.20
Don Julio Añejo	\$19.26	\$133.75
Cristalino 1800	\$13.91	\$107.00
Maestro dobel Diamante	\$10.70	\$80.25
Maestro dobel 50		\$481.50
Don Julio 1942		\$310.30
Clase Azul Reposado		\$615.25
Aroma Azul Añejo		\$615.25
Nuncamiento Blanco		\$337.05
Maestro		\$417.30
Dos Artes Blanco		\$417.30
Casamigo Añejo		\$128.40

VODKA

		
Grey Goose	\$10.70	\$64.20
Absolute	\$8.56	\$74.90
Beluga Noble Vodka		\$96.30

COGNAC & BRANDY

		
Hennessy V.S.	\$12.84	\$74.90
Cardenal Mendoza	\$10.70	\$90.95
Amaretto	\$11.77	\$64.20

GIN

		
Bulldog	\$10.70	\$80.25
Gin Mare	\$11.77	\$80.25
Hendricks	\$12.84	\$80.25