


Open from tuesday to sunday from 2 p.m to 9:30 p.m

 **2755-0113**

 **85119902**

SNACKS



HUMMUS 4600¢

of chickpea and cumin with vegetables
for dipping



GUACAMOLE 4500¢

with pico de gallo accompanied with fried
plantain



CEVICHE 7900¢

of Croaker macerated in tiger's milk
with sweet potato and yucca chips



MEAT HAMBURGER 8600¢

with cheese, bacon, lettuce, tomato and
onion accompanied by french fries

PATATAS BRAVAS 3000¢

with smoked roasted garlic alioli with
lemon thyme



FRIED WINGS 7900¢

with barbecue, buffalo or honey
mustard sauce with french fries



PATACONES 3900¢

in basket with pico de gallo,
guacamole, mashed beans and cheese



CHIFRIJO 5200¢

traditional tico with pork rind, avocado, *pico de*
gallo, beans and rice



PATTY ASSORTMENT 2900¢

of meat, vegetables and especial El Encanto



STARTERS



CHEESE CROQUETTES 3200¢

with homemade tomato jam



CHICKPEA SALAD 9700¢

with apple, walnuts, blueberries and mayonnaise



YELLOWFIN TUNA CARPACCIO 6400¢

with passion fruit vinaigrette



CESAR SALAD 6500¢

with panko chicken, parmesan and a cesar special
sauce



NOODLE WOK 7200¢

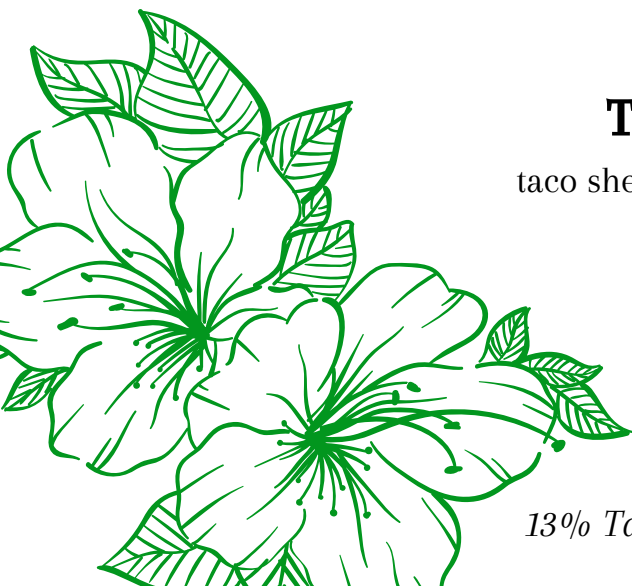
with vegetables and teriyaki sauce



TACOS PULLED PORK 7800¢

taco shells with shredded pork, *pico de gallo*, avocado,
chipotle, cheese and pickled onion

13% Taxes and 10% service not included





CORVINA AL PAPILOTE 7800¢

*in banana leaf with coconut milk and bilbaina
sauce*



SPAGHETTI FRUTI DI MARE 9900¢

in white sauce



SPAGHETTI CARBONARA 8000¢

with sauce chef-style El Encanto



CASADO 5900¢

*with caribbean style chicken or fish of the day.
Dish typical from Costa Rica*



LOW TEMPERATURE RIBS 11900¢

*lacquered with barbecue sauce and fresh herbs accompanied
with baked potatoes*



RUMP TAIL 11200¢

*cut located in the lower part of hindquarters
accompanied with mashed potatoes and sweet potatoes*



RICE AND BEANS 6500¢

*with caribbean style chicken or fish of the day, typical
caribbean dish, with rice and beans cooked in coconut milk*



POZZAS

7500¢

4 CHEESES

*gorgonzola, mozzarella, burrata, fontina and
tomate*



VEGETARIAN

Sweet pepper, onion, zucchini, eggplant, mushrooms, tomato
and mozzarella



JAM AND CHEESE

mozzarella, jam and oregano



SUPREME

ground meat, jam, pepperoni, sweet pepper, onion, tomato,
mozzarella and mushrooms

KODS MENU

SPAGHETTI POMODORO 5600¢



CHICKEN FINGERS 5900¢

con papas fritas



SALCHIPAPAS 4900¢

13% Taxes and 10% service not included



DESSERTS

CHOCOLATE COULANT 3900¢

with passion fruit



WHITE CHOCOLATE BROWNIE 4500¢

with strawberries and yogurt cream



MELTED CHEESECAKE 3900¢

with red fruits



BANANA CAKE 3900¢

with passion fruits and toppings



CARROT CAKE 3900¢

special from el encanto

13% Taxes and 10% service not included



RED



- Alto de las Hormigas - Malbec (Argentina) 23500¢
- Chacra Barda - Pinot Noir (Argentina) 37500¢
- La Rural, Pequeña Vasija - Malbec & Syrah (Argentina) 15000¢ / glass 4100¢
- Emilio Moro, Finca Resalso - Tempranillo (Spain) 26000¢
- Red Bat D.O.Q - Priorat (España) 38900¢
- Emilio Moro, Finca Resalso - Tempranillo (Spain) 26000¢
- Montes Alpha - Cabernet Sauvignon (Chile) 32000¢
- Terras Gauda, Pittacum Petit - Mencía (Spain) 25500¢
- Frontera - Cabernet Sauvignon (Chile) 9900¢ / glass 2000¢
- Hipster - Malbec (Argentina) 14000¢ / glass 3500¢
- Luigi Bosca - Malbec (Argentina) 22900¢
- Navarro Correa - Syrah (Argentina) 16900¢
- Trapiche - Pinot Noir (Chile) 16500¢ / glass 4100¢

WHITE



- La Rural, Pequeña Vasija - Sauvignon Blanc & Semillon (Argentina) 15000¢ / glass 4000¢
- Familia Schroeder Saurus - Chardonnay (Argentina) 24200¢
- Belondrade Quinta Apolonia - Verdejo (Spain) 28600¢
- Mireia - Pinord (France) 41100¢

CAVA

- Trapiche - Chardonnay (Chile) 18500¢ / glass 4900¢



- Cava Dibon Pinord - Blanco Brut reserva (Spain) 22200¢
- Freixenet - Semi Brut (Spain) 18000¢ / glass 3900¢



COCKTAILS

5300¢

Sangria

(Mixed fruit, red wine, gin and sugar)

Margarita

(Tequila, triple sec and lemon)

Margarita Bonita

(Ginger, agave syrup, watermelon, lemon, tequila and triple sec)

Mojito

(Rum, mint, lemon and sugar)

Piña Colada

(Pineapple, rum, coconut cream)

Daiquiri

(Passion fruit, strawberry, lemon)(choice of fruit and rum)

Aperol Spritz

(Aperol, wine, soda and orange slice)

Cava Sangria

(Naranja, limón, cava y fresca)

Jeremy

(Strawberry, mint, coconut cream and cacique)

Caipirinha

(Lemon, sugar and cachaça)

Whisky Sour

(Lemon, sugar and black whiskey)

Blue Hawaii

(Orange juice, pineapple, rum, malibu and curaçao)

Cafe Martini

(Vodka, khalúa and coffee)

Gin Tonic Rosé

(Strawberry gin, red berries and tonic water)

Gin Tonic

(Gin and tonic water of lemon, cinnamon, orange or pepper)

El Encantado

(Strawberry, blackberry, orange, flor de caña rum, lemon, sugar and tonic water)

Spicy Margarita

(A touch of Panamanian chili, honey, pineapple, lemon and tequila)

COCKTAILS PREMIUM

(LIQUOR TO CHOOSE AVAILABLE)

6200¢

13% Taxes and 10% service not included

BEVERAGES

-Water 1L 1300¢

-Water 0.60L 1000¢

-Soft drinks 1300¢

-Beer 1500¢

-Corona 1700¢

-Natural juice in water 1700¢

-Natural juice in milk 2000¢

-Natural mixed juice in water 2000¢

-Natural mixed juice in milk 2300¢

SHOTS

-Tequila Jose Cuervo 1500¢

-Ron Zacappa 3400¢

-Bailey's 2500¢

-Jägermeister 2000¢

-Cognac Hennessy 3400¢

-Tequila 1800 2400¢

-Jack Daniel's 2400¢

-Amareto Disaronno 2000¢

-Limoncello 2000¢

-Flor de caña 2500¢

COFFE

-American 1200¢

-Espresso 1500¢

-Coffe with milk 1600¢

-Double espresso 1900¢

-Capuccino 1900¢