

# Brásas del Mar

RESTAURANT

## APPETIZERS

<b>FRESH FISH CEVICHE</b> corn and patacones	\$14
<b>RED SNAPPER SASHIMI</b> tangerine - orange oil, chives, parsley	\$12
<b>SMOKED YELLOWFIN TUNA</b> honey ponzu sauce, chives, jalapeños	\$12
<b>BLACK BEAN SOUP</b> slow cooked pork, cilantro, sour cream	\$10
<b>PROVOLETA CHEESE</b> with mushroom and toast	\$12
<b>GUACAMOLE</b> pico de gallo, patacones	\$9
<b>CHAMELEON SALAD*</b> hearts of palm, peach palm fruit, zucchini, cilantro - jalapeño dressing	\$12
<b>CHICKEN QUESADILLA</b> guacamole, pico de gallo, homemade hot sauce	\$12

## MAINS

<b>CHAMELEON BURGER</b> crispy bacon, arugula, choice of swiss or goat cheese, jalapeño - basil aioli, french fries	\$18
<b>VEGAN BOWL *</b> quinoa, mushroom, avocado, arugula, zucchini, carrots, spicy ginger dressing	\$14
<b>FISH TACOS</b> smoked avocado aioli, tico slaw, homemade hot sauce	\$14
<b>PUPUSA</b> refried beans, chipotle pulled pork, slaw, homemade hot sauce	\$14
<b>GRILLED SHRIMP SALAD</b> with ají pepper aioli	\$20
<b>ROASTED CATCH OF THE DAY</b> fish filet with olive oil, garlic, cherry tomatoes and broccoli puree	\$25
<b>GRILLED SKIRT STEAK</b> with vegetables and parmesan potatoes	\$33
<b>PASTA*</b> cherry tomatoes, goat cheese, mushroom, basil roasted garlic	\$10
<b>FRITO MIXTO</b> calamari, shrimp, fish, chipotle aioli	\$22
<b>FRESH CATCH CHILLI FISH</b> spicy panama pepper - lime dressing, cashew topping and stuffed leek	\$25
<b>CARIBBEAN CHICKEN</b> steamed rice, julienne vegetables, coconut milk and panama pepper Caribbean sauce	\$20

\*EXTRAS chicken +\$6 pork +\$6 fish +\$8 shrimp +\$8

All menu prices are in US\$ and include 13% tax and 10% service

DAILY HALFBOARD AT CASA CHAMELEON INCLUDES BREAKFAST AND ONE MEAL PER DAY (WITH APPETIZER, MAIN, DESSERT, SOFT DRINK OR JUICE)