

STARTERS

CRAB ALCAPURRIAS 16
Spicy Crab, Cassava Plantain Masa, Sriracha Mayo, Red Flying Fish Roe

WAHOO TIRADITO 23
Calamansi Sour Lemon, Ají Amarillo Coulis, Radish, Furikake

QUESADILLA ROLLS 19
Local Pork Longaniza Sausage, Oaxaca Cheese, Avocado-Lime Dip

TUNA TARTARE 16
Ahi Tuna, Shallots, Green Plantain Tostones, Chipotle Aioli, Crispy Shallots

BATATA HUMMUS (vegetarian) 19
Ube Yam Hummus, Crispy Chickpeas Escabeche, Cauliflower Chips

TRUFA SKINS 16
Potato Skins, White Cheddar, Pancetta, Truffled Butter, Reggiano Fraîche

SAMOSA EMPANADAS (vegetarian) 14
Russet Potatoes Turnovers, Petit Pois, Onions, Tamarind Glaze, Tzatziki Carrots

CHICKEN TOSTADAS 16
Coconut Sofrito, Chicken Confit, Yellow Corn Tostadas, Avocado Crema, Black Bean Sour

CARNE FRITA 20
House Adobo Kurobuta Pork Masitas, Sweet Maduro Plantain Escabache

FRIED PORK DUMPLINGS 22
Sesame Kewpie Sauce, Truffle Ponzu, Scallions

VEGAN TEMPURA PIONONO (vegan) 14
Wild Mushroom Escabeche Sweet Plantain Roll, Smoked Tomato Romesco

CHURRASCO EMPANADAS 18
Chimichurri

PANELA

FRESH CHICKEN CHICHARRONES 18
Mojo Aioli

ZAATAR BEEF CARPACCIO 28
Porcini Rub, Truffle Aioli, Reggiano Olive Oil Toast

FRIED CALAMARIES 16
Spicy Plum Sauce

GRABS

CHURRASCO PHILLY 26
Adobo Skirt Steak Wrap, White Cheddar, Horseradish Mayo, Worcestershire Onoins, Peppers

EL CAMPO ANGUS FLAME BURGER 19
Broiled Angus Burger, Lettuce, Tomato Onions

ADD-ONS | 3
Bacon, Avocado, Caramelized Onions, Mushrooms, Pickles and Jalapeños

HOUSE DELIGHTS

PANELA CHOW MEIN (vegan option) 18
Toppen Whit Quail Egg, Chuka Soba Noodles, Scallions, Carrots, Napa Cabbage

Add Protein:
AF Chicken **14**, Angus Skirt Steak **17**, Shrimps **16**, Kurobuta Bites **14** or Tofu **8** (vegan)

SIGNATURE BOWL 23
Sushi Rice, Quinoa, or Couscous, Three Toppings and Cheese

Toppings: Cucumbers, Carrots, Seaweed, Heirlooms, Pickle Onions, Edamame, Mix Cheese, Reggiano, Blue Cheese or Feta

Add Protein:
Ahi Tuna **10**, Salmon **10**, Pork **10**, Chicken **10**, Spicy Crab **10**, Tofu **8** (vegan)

HARVEST BOWLS

ANGUS TACO SALAD 26
Iceberg, Cheddar Mix, Serrano Pepper, Avocado
Red Onions, Tomato Corn, Black Bean, Tortilla,
Strips, Sour Cream

TOUCH OF BAYOU 27
Blackened Salmon, Greens, Cucumber,
Cranberries, Blue Cheese, Onions, Tomatoes
Walnuts

BEAN ESCABECHE (vegan) 14
Gandules, Black, Pink, Garbanzo Beans, Vidalia,
Piquillo Peppers, Herbs, Plantain Cachispa

BABY CAESAR 16
Chopped Romaine Hearts, House Caesar
Dressing, Sundry Tomatoes, Reggiano-Panko,
(Add Chicken 14)

THAI CHICKEN 24
Organic Chicken Breast, Carrots, Onions, Peanuts,
Crispy Rice Noodles, Peanut Dressing

FAJITAS

Choice of sizzling hot Chicken, Shrimp or Beef,
Mixed with Sautéed Onions and Peppers, Warm
Flour Tortillas, Pico de Gallo, Sour Cream,
Cheddar Cheese and Fresh Guacamole.

FAJITAS FOR ONE
Chicken 24 | Churrasco 34 | Shrimp 25 |
Chicken & Churrasco 29 | Churrasco & Shrimp 34

FAJITAS FOR TWO
Chicken 34 | Churrasco 44 | Shrimp 36 |
Chicken & Churrasco 37 | Churrasco & Shrimp 44

VEGGIE FAJITAS
For One 15 | For Two 25

SIDES

Tocino Rice | Truffle Fries | Cauliflower Chips | 8
Tostones | Seasonal Veggies | Warm
Mediterranean Couscous | Rice & Beans (vegan) |
White Yautia Puree | Asparagus | Fruits | House
Salad | Maduros | Quinoa Mampo (vegan)

PANELA

MAINS

PORK TOMAHAWK 57
Sakura Pork, Passion Fruit Glaze

SALMON 39
Scottish Salmon, House Mostarda, Root
Vegetable, Vianda Escabeche

SHRIMP CAZUELA 36
Ajillo Garlic Shrimp Diávolo Tomato Cazuela, Thai
Chili, Butter Breadcrumbs

MEDALLONES 48
Angus Tenderloin Medallions, Golden Thin
Onions, Thyme-bordelaise, Wild Mushroom
Medley

POLLO COTOLETTA 38
Bergamot Brined Airline Chicken Cotoletta,
Broccolini, Creamy Ranch

KANSAS AÑEJO 58
Zaatar Rubbed 14oz Kansas Steak, Caramelo
Onions, Añejo Rum Butter

CARROT TAMALES (vegan) 16
Fresh Sweet Corn Masa, Ginger Carrot Confit,
Vegan Sour Crema, Cilantro

WHOLE BRANZINO 68
Pan Seared Branzino, Cornichon Orange Mojo,
Lemongrass Beurre Blanc

PANELA CHURRASCO 39
8oz Angus Skirt Steak, Classic Chimichurri

PANELA

SWEETS

14

CAPPUCCINO PROFITEROLES

Kahlúa Sauce, Mascarpone Ice Cream, Vanilla Dust

COCONUT TRES LECHES

Besito de Coco Dust, Merengue, Chocolate Tuile

BROWNIE CHEESECAKE

Chocolate Merengue, Barrilito Ice Cream, Chocolate-Caramel Sauce

PASSION CUSTARD

Mango, Papaya, Pineapple Chutney, Cookie Croquant

GUAVA AND CHEESE PONQUÉ

Queso Del País Ice Cream, Ginger-Orange Sauce

ICE CREAMS

8

VANILLA AND CHOCOLATE

PANELA

KIDS

MAINS

KOSHER HOT DOG	10
CHICKEN TENDERS	14
CHICKEN BREAST	17
CHURRASCO	20

One Side Included

PIZZA & PASTA

CHEESE PIZZA	10
CHICKEN SPAGHETTI	17
PASTA BOLOGNESE	17

SIDES

8

Potato Fries | Rice & Beans (vegan) | Pasta |
Green Plantain "Tostones" | Fruits

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 20% GRATUITY WILL BE INCLUDED ON ALL PARTIES OF FIVE OR MORE.