

STARTERS

CRAB ALCAPURRIAS

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

WAHOO TIRADITO

Calamansi Sour Lemon, Ají Amarillo Coulis, Radish, Furikake

QUESADILLA ROLLS

Local Pork Longaniza Sausage, Oaxaca Cheese, Avocado-Lime Dip

TUNA TARTARE

Ahi Tuna, Shallots, Green Plantain Tostones, Chipotle Aioli, Crispy Shallots

BATATA HUMMUS (vegetarian)

Ube Yam Hummus, Crispy Chickpeas Escabeche, Cauliflower Chips

TRUFA SKINS

Potato Skins, White Cheddar, Pancetta, Truffled Butter, Reggiano Fraiche

SAMOSA EMPANADAS (vegetarian)

Russet Potatoes Turnovers, Petit Pois, Onions, Tamarind Glaze, Tzatziki Carrots

CHICKEN TOSTADAS

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

CARNE FRITA

House Adobo Kurobuta Pork Masitas, Sweet Maduro Plantain Escabache

FRIED PORK DUMPLINGS

Sesame Kewpie Sauce, Truffle Ponzu, Scallions

VEGAN TEMPURA PIONONO (vegan)

Wild Mushroom Escabeche Sweet Plantain Roll, Smoked Tomato Romesco

CHURRASCO EMPANADAS

Chimichurri

FRESH CHICKEN CHICHARRONES

Mojo Aioli

ZAATAR BEEF CARPACCIO

Porcini Rub, Truffle Aioli, Reggiano Olive Oil Toast

FRIED CALAMARIES

Spicy Plum Sauce

16

23

19

16

19

16

14

16

20

22

14

18

18

28

16

PANELA

GRABS

BELLY SOBAO

Smoked Adobo Pork Belly Sliders, Caramel Onion, Alfalfa, DB Mayo, Sobao Bread

PERNIL PIZZETTA

Adobo Pulled Pork Flatbread, Caramelo Onions, Truffle Honey Ricotta, Skin Chicharrón

CHURRASCO PHILLY

Adobo Skirt Steak Wrap, White Cheddar, Horseradish Mayo, Worcestershire Onions, Peppers

PULLED SALMON

Scottish Salmon Confit, Truffle Honey BBQ, Challah Bun, Chironja Napa Slaw, Avocado

SOY AVOCADO TOAST (vegan)

Sourdough, Edamame Avocado Spread, Soy Sauce, Arugula, Sauerkraut, Purple Onion Encurtido, Roma Tomato

EL CAMPO ANGUS FLAME BURGER

Broiled Angus Burger, Lettuce, Tomato, Onions

ADD-ONS | 3

Bacon, Avocado, Caramelized Onions, Mushrooms, Pickles and Jalapeños

HOUSE DELIGHTS

PANELA CHOW MEIN (vegan option)

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

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)

20

19

26

22

14

19

18

23

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.