

## OYSTERS

Fresh oysters served with assorted sauces à la minute:

- Citrus reduction & smoked salt
- Shallot, parsley & Dijon mustard vinaigrette
- Coriander & chipotle aioli

Three - \$18

Half Dozen - \$36

Dozen - \$72

## CEVICHE

\$22

### OCTOPUS

Cooked octopus slices, avocado, red onion, roasted sweet corn & rocoto chili sauce, served with crispy yucca sticks

### SPICY SHRIMP

Poached shrimp marinated in chipotle sauce, dried cherry tomato, red onion served with roasted jalapeño & crispy corn tortilla

### NIKKEI TUNA **[G-S]**

Yellowfin tuna slices, flying fish roe, fennel, tangerine segments, red onion, lemon-soy marinade, served with crispy rice paper & wasabi aioli

### CRISPY **[G]**

Sea bass & crispy calamari, red onion, tomato and aji sauce & sweet potato and micro coriander leaves

## TIRADITO

\$19

### BEET **[V]**

Roasted beet slices, cherry tomato, crispy chickpea, radish, avocado aioli & passion fruit reduction

### SCALLOP

Sliced scallop, red onion, mango, panameño chili, sherry vinegar & tomato marinade

### SALMON **[S]**

Fresh salmon slices, dried capers, arugula, red onion, peanut, coconut & lemon sauce

### SEABASS

Sliced sea bass, Peruvian corn, tomato relish, yellow ají chili sauce & fresh lemon juice

## SUSHI

\$20

### OSTRA ROLL **[G-V]**

Roasted Portobello, chives, pickled carrot, grilled asparagus, covered with bell pepper

### KANI ROLL **[G-D]**

Kanikama, cucumber, cream cheese, spring onion covered with avocado

### PURA VIDA ROLL **[G]**

Seasoned shrimp, avocado, pea shoot, covered with ripe plantain & unagi sauce

### POKE ROLL **[G]**

Spicy tuna, mango, cucumber, covered with avocado & tempura crumble

### SMOKED ROLL **[G-D]**

Smoked salmon, coriander cream, asparagus, covered with smoked tuna

### THAI ROLL **[G-S]**

Teriyaki sea bass, cucumber, avocado, covered with sesame seed & peanut sauce

## LIGHT BITES

### OSTRA SALAD **[S-V]**

Green leaves, baby spinach, colorful cherry tomato, toasted almonds, orange segments, strawberry, Grana Padano with honey-herb vinaigrette

\$15

### GRILLED AVOCADO SALAD

Mixed greens, strawberry, grilled heart of palm, carrot & balsamic reduction

\$17

### SUMMER ROLL **[S]**

Romaine lettuce, carrot, cucumber, celery, mint, avocado & crispy wonton with sweet 'n' sour vinaigrette

\$17

### PEJIBAYE SOUP **[S]**

Palm tree fruit soup served with butter-toasted pine nuts, truffle oil & coriander leaves

\$17

### ROASTED OCTOPUS

Chipotle-romesco sauce, sweet potato, green olives, lemon, grilled heart of palm & coriander oil

\$20

### SHRIMP & CALAMARI **[G-D]**

Black aioli, dried cherry tomato, micro basil, roasted bell pepper relish

\$19

## OSTRA'S SIGNATURE

### MUSHROOM RICE

Roasted pumpkin, fresh rosemary-scented soy milk, onion & mini sprouts

\$21

### WOK **[S]**

Seasonal vegetables stir fry with rice noodles, vegan cheese, pineapple sour sauce, tatsoi sprouts & toasted cashew nut

\$21

### GARDEN CURRY **[S]**

Local vegetables served with a coconut-yellow curry sauce, yucca, sweet potato, peas, peanut, parsley & a side of steamed rice

\$21

### ROASTED YOUNG SEA BASS

Herb chimichurri, black olives soil, annatto crispy potatoes, lemon-turmeric aioli, sautéed zucchini & sprouts salad

\$32

### SEAFOOD TAGLIATELLE **[G-D]**

Butter-seared seafood with crustacean - tomato sauce, sautéed cherry tomato & grilled asparagus, fresh tagliatelle

\$32

### ROASTED SNAPPER **[D]**

Local green squash purée, green local squash, beet, fennel, and pebre salsa with Panameño chili

\$29

### PAN-SEARED MAHI MAHI

Spinach pearl barley, parmesan cheese, roasted baby carrot & sweet bell pepper relish

\$33

### GRILLED SPINY LOBSTER

Yellow ají chili-potato purée, avocado aioli, garlic & lemon roasted broccoli, lemongrass beurre blanc sauce

\$58

## SWEET

\$10

### SWEET TACOS **[G-D]**

54% chocolate tuille, raspberries curd, wild berries, amaranth crumble

### LEMON CREPE CAKE **[G-D]**

Meringue Bruleé, lemon & crepe mille-feuille, caramel ice cream, meringue sticks

### CHOCOLATE **[G-D]**

Chocolate sponge, vanilla parfait, cacao tuille & vanilla sauce, cocoa nibs-vanilla ice cream & chocolate sauce

### FRUIT PRESERVES **[G-D-S]**

Poached pineapple, guava, mango & strawberry with spiced syrup, cashew nut

**[G]** contains gluten **[D]** contains dairy **[S]** contains seeds **[V]** vegan

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge.