




LA DOLCE VITA

— RESTAURANTE —

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Breakfast

***Please Select Three (3) dishes from our Menu &
Build th perfet Breakfast for your enjoyment***

Scrambled Eggs

Fried Eggs

Toasts

Waffles

Greek Yogurt

Mixed fruits

Granola

Bacon (\$2 extra)

Sausage (\$2 extra)

Croissant (\$2 extra)

Capuchino (\$3.50 extra)

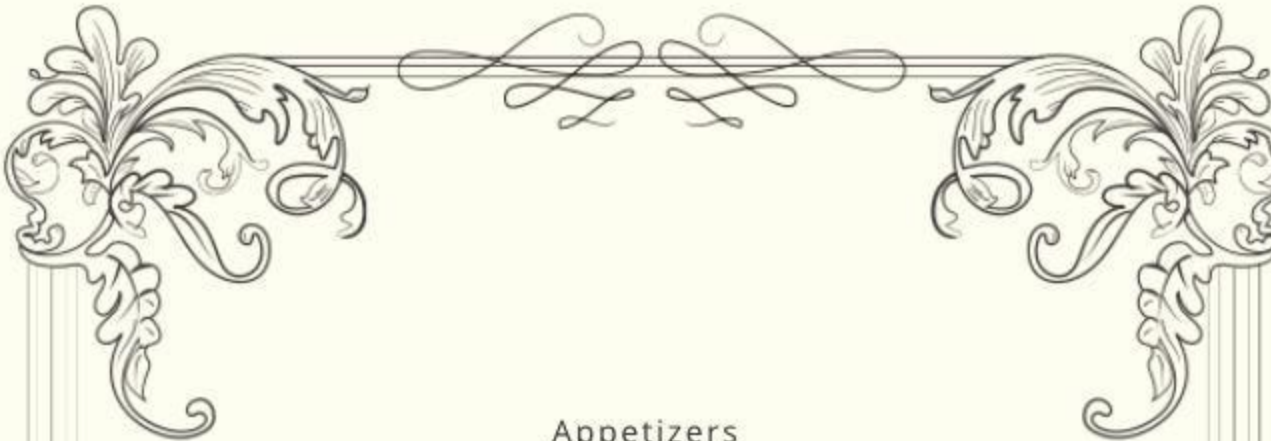
Espresso (\$3.50 extra)

Espresso Macchiato(\$3.50 extra)

*Enjoy Your breakfast with coffee, Tea or natural &
Fresh Orange Juice*

Breakfast Complete Service \$15

Breakfast 8:30 a 10:30



Appetizers

Fish Ceviche \$12

Fresh ceviche made at the moment from our local catch, accompanied by plantain chips.

Patacones with Guacamole & Salmon \$16

Delicious tostones with salmon and creamy guacamole, accompanied by pico de gallo.

Octopus Carpaccio \$18

Thin slices of octopus seasoned with olive oil and lemon.

Tuna Tartare \$16

Tuna cubes on a bed of creamy avocado.

Beef Carpaccio \$15

Thin slices of beef fillet seasoned with sauce and arugula.

Octopus Bruscheta with Pesto \$15


Octopus bruschetta with pesto sauce and paprika.

Garlic Mussels \$16

Juicy mussels cooked with white wine and garlic.

Pil Pil Style Shrimp \$16

Fresh and Delicious Shrimp in a White Wine and Garlic Sauce



Lunch 12:00 to 3:00 pm
Dinner 6:00 to 9:00 pm



SALADS

Chicken and Almond Salad \$18

Mixed lettuce with strawberries, blue cheese, blueberries, and chicken in an almond crust with a sweet mustard dressing.

Tuna Salad \$18

Mixed lettuce, cherry tomatoes, onion, plantain croutons, and grilled tuna with a lemon-mayo dressing.

Summer Salad \$12

Mixed lettuce ,Strawberries ,Blueberry Cherry Tomatoes ,Cabbage y carrots with a lemon ,Olive oil and Balsamic Vinegar dressing

RISOTTOS

Asparagus and Mushroom Risotto \$20

Risotto based on wine and chicken broth with asparagus and porcini mushrooms.



Seafood Stew \$24

Delicious seashells red stew sauce with soup rice

Pesto Chicken Risotto \$22

Risotto based on white wine, chicken broth, and pesto sauce.

**Wifi:Villa Caprichosa
Password: Villataboga**





PASTAS

Fruti di Mare Pasta \$25

Fettuccine or spaghetti in red sauce with seasonal seafood.

La Caprichosa Pasta \$22

Fettuccine or spaghetti with white sauce and shrimp.

Pesto Pasta with Octopus \$24


Fettuccine or spaghetti in pesto sauce, can be accompanied by octopus.

Chicken Pasta In White Sauce and Tomato \$20

Fettuccine or spaghetti in white sauce with tomato, basil, and chicken.

Lunch 12:00 to 3:00 pm

Dinner 6:00 to 9:00 pm



Meat And Chicken

Butter and Lemon Chicken \$20

Chicken breast bathed in butter, white wine, and lemon sauce accompanied by mashed potatoes.

Grilled Chicken \$18

Grilled chicken breast gently seasoned with Lemon, Pepper and Olive Oil accompanied by Sautéed Vegetables

Beef Fillet with Blue Cheese \$38

Grilled beef fillet with blue cheese dressing.

Caprichosa Beef Fillet with Mushrooms \$38

Grilled Beef Fillet with a Mushroom Reduction in Oyster sauce, Bacon and Caramelized Onion sauce accompanied by Truffled Potatoes.

Beef fillet in Wine and Mushroom Sauce \$35

Juicy beef fillet in red wine reduction and Porcini Mushrooms accompanied by Mashed Potatoes.



Fish

Fried Fish Fillet With Colored Rice \$22

*Local daily catch fried and served
with our special colored rice.*

Grilled Fish Fillet with Menier Sauce \$22

*Grilled local fish covered in menier
sauce with mashed potatoes.*

Sesame Crusted Tuna \$26

*Tuna crusted with sesame and
sautéed seasonal vegetables in
butter.*

Fish Fillet Putanesca \$24

*Daily catch fish fillet in red sauce with onion,
garlic, capers, black olives, kalamata olives,
anchovy and Red Pepper
accompanied by sautéed vegetables in butter.*

**Lunch 12:00 to 3:00 pm
Dinner 6:00 to 9:00 pm**



Drinks

Sodas \$3
Natural Juice \$5
Perrier \$4
Agua embotellada \$4 y \$8

BEER

Cerveza Nacional \$3
(Balboa, Panama, Atlas Golden Light)
Cerveza importada \$5
(Corona, Modelo)
Chelada + \$3 adicional
Michelada +\$4 adicional

COCKTAILS (Start from \$10*)

Gin Tonic*
Mojito*
Moscow Mule*
Margarita* Margarita
Frozen Daiquiri*
Daiquiri Frozen \$12
Piña Colada*
Amapola*
Mimosa*
Aperol Spritz \$12
Caipiroska*
Caipirinha*
Bloody Mary*
Martini*
Espresso Martini \$12
South Side*
Carajillo \$12

DIGESTIVE \$5


Limoncello
Amaretto
Fernet Branca
Sambuca

SIGNATURE COCKTAILS


Mojito Panameño \$10
Coco Colada \$12
Sangria 3 Colores \$12

Coffee

Americano \$3.50
Cafe Latte \$3.50
Capuchino \$3.50
Espresso \$3.50
Espresso Macchiato \$3.50



Wine by the Glass \$8
Sparkling Wine by the Glass \$10



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CHAMPAGNE

Veuve Cliquot \$120
Moett Chandon \$185

SPARKLING WINE

Conte Fosco Brut \$30
Mionetto Prosecco \$35
Astoria Prosecco \$35

ROSE WINE

Espumante Navarro Correa Rosé \$30
Poggio Marú Primitivo Rosato \$30
Astoria Prosecco Rosé \$30
Susumaniello Rosé \$55

WHITE WINE

Imperiale 700 Trebbiano \$28
Tarapaca Chardonnay Reserva \$30
Navarro correa Sauvignon blanc \$30
Battibecco Pinot Grigio \$30
Marieta Albariño \$30
Herederos del Marqués Verdejo \$35
Santa Margharita Pinot Grigio \$55

RED WINE

Imperiale 700 Merlot \$28
Protos Roble \$30
B&G Pinot Noir \$28
B&G Cabernet Sauvignon \$28
Leonardo Da Vinci Chianti \$30
Montepulciano D'Abruzzo \$40
Catena Malbec \$40
Santa Carolina Cabernet Sauvignon \$50
La Crema Pinot Noir \$70

Wine By the Glass \$8
Sparkling Wine By the Glass \$10