



ALURA

KITCHEN · COFFEE · BAR



WiFi

Network: Alura Restaurant

Password: Aluravibes

IG: @alura_pa

www.alura.com.pa

ALURA

KITCHEN • COFFEE • BAR

SERVED 3:30 PM TO 11:00 PM

VEGGIES - ROOTS FROM THE GARDEN

TO SHARE

César a la Brasa - \$12

Fire-charred lettuce hearts, parmesan cream and crumble, anchovies, green plantain croutons, and crispy bacon.

Crispy Blossom - \$13

Crispy cauliflower, cilantro yogurt, arugula, and spicy lemon honey.



Hummus Alura - \$13

Chickpea hummus, za'atar, green mezcum, and pomegranate, served with sourdough focaccia.

Jardín de Alura - \$20

Fresh mezcum greens, seasonal strawberries, creamy burrata, toasted pecans, and artisan focaccia. Served with a red berry and balsamic dressing.

EARTH & FIRE - MEATS

TO SHARE

Croqueta del Origen - \$12

Crispy corn croquette with ropa vieja and sofrito criollo.

Belly Dance - \$15

Crispy pork belly, cilantro yogurt, cucumber, and red onion.

Carpaccio Alura - \$16

Beef carpaccio, truffled potato chips, black garlic aioli, fried kale, and tatemada onion powder.

Ritual Interiorano - \$17

Beef Tenderloin skewers marinated interiorano-style (the seasoning of Panama's countryside) with creamy chimichurri.

MAIN

Filete Geisha - \$30

Beef tenderloin in a Geisha coffee demi-glace, served with gratinéed squash purée, sautéed mushrooms, and baby potatoes.

Rib Eye 16oz - \$55

Grilled certified Angus rib eye with a three-peppercorn sauce and a fresh salad.

Golden Chicken - \$18

Adobo-marinated grilled chicken served over a creamy huancaína-style corn purée, finished with pineapple chimichurri, pickled onions, and microgreens.

HOUSE FAVORITES

Guacho Encendido - \$22

Oxtail braised for 24 hours over guacho (Panama's soupy rice stew, made creamy) with guandú and smoked vegetables and pickles.



**ALURA TASTES BETTER
AMONG FRIENDS.**

PRICES DO NOT INCLUDE ITBMS (PANAMA SALES TAX).

DINNER

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SEA - BETWEEN CURRENTS

TO SHARE

Ceviche Alura - \$16

Snook cured in leche de tigre, with sweet chili and passion fruit, uchuvas (goldenberries), onion, and cilantro. Served with plantain chips.

Supreme Shrimps - \$16

Shrimp in a creamy cocktail-style sauce with orange and mirin. Served with plantain chips.

Patacón de Pulpo - \$18

Coconut and sofrito octopus on a patacón, with chipotle, guacamole and roasted garlic aioli.

Empanada C3 - \$16

Afro-Antillean octopus empanada with lemon aioli and pineapple relish.

Atlantic Tartar - \$15

Creamy fresh salmon tartare, arugula, capers, avocado mousse, and red onion jam served in a green coconut.

Tataki de Atún - \$14

Tuna tataki served over a yellow chili and passion fruit leche de tigre, topped with crispy corn and orange, finished with cilantro chlorophyll.

Langostinos de Roca - \$18

Griddled prawns, blackened yuca, ají trompito aioli (Panamanian chili), and a creamy escabeche sauce.

MAIN

Salmón en la Huerta - \$25

Citrus-crusted salmon over squash cream, with roasted tomato and zucchini.

Octopus Alquimia - \$28

Charcoal-grilled octopus in a curry, coconut, and spice sauce, with garlic baby potatoes.

HOUSE FAVORITES

Hidden Sea Bass - \$32

Griddled sea bass and prawns in a coconut and cardamom sauce over yuca purée al mojo, served inside a bijao leaf (tropical leaf).

Choose your sides

- Papas alegres - \$7
- French fries - \$5
- Garlic patacones - \$7
- Jasmine rice - \$7
- Sautéed vegetables - \$7
- Green salad - \$5



ALURA'S SWEET SIDE

Brownie (gluten free) - \$10

Panamanian cacao, candied cashew, vanilla ice cream.

Pipa & Rosas - \$9

Shaved coconut ice - (raspado, Panameño), with cane syrup and lime, rose condensed milk, coconut coulis, and cacao nibs.

Fresas con Crema - \$9

Bavarian cream, red berry coulis, and meringue.

**ALURA IS TO BE ENJOYED.
NOT RETOLD.**

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DINNER



DRINKS

MOCKTAILS

Kombucha Refresher - \$9

Kombucha, lime juice, fresh basil, and agave nectar.

Hibiscus & Rosemary Fizz - \$9

Hibiscus and rosemary infusion with lemon juice, topped with sparkling water.

Ginger & Lychee - \$9

Sweet lychee and spicy ginger, with a touch of lime and tonic water.

SPRITZ - \$12

Alura Rosé

Chandon Rosé, house-made rose infusion, and grapefruit. Floral, fresh, unforgettable.

Aperol

Aperol, Prosecco, a splash of soda, and the classic orange slice.

NATURAL SODAS

Chía Rosé - \$7

Tree tomato (tamarillo), pomegranate, and chia.

Passion Zen - \$7

Passion fruit with a chamomile and rosemary infusion.

Kiwi Breeze - \$7

Kiwi, coconut water, and basil.

Kombucha Soda - \$5

Maple or blueberry.

Hugo's

St-Germain, Prosecco, soda, and a lime wheel. Floral and aromatic.

Garden

Chandon Garden Spritz, rosemary essence, and an orange slice.

"ASK ABOUT OUR NATURAL JUICES & SMOOTHIES"



**BETWEEN ROOFTOPS AND STARS,
THERE'S ALURA.**



DRINKS

HOUSE COCKTAILS

Patrón Mule - \$13

Patrón Silver tequila, ginger beer, blue agave, and a touch of lime.

Apple Alura - \$13

Grey Goose, green apple, and an olive.

Night in Casco - \$12

Bacardi Añejo, mandarin, anise, and sorrel (hibiscus).

Ananas Mezcalita - \$13

Patrón Silver tequila and mezcal, pineapple infusion, lime, and jalapeño shrub.

Del Bosque - \$12

Bombay Sapphire, hibiscus, red berries, and lychee.

Tokyo Spritz - \$13

Sake, Aperol, and a fresh, saline watermelon-celery blend.

Cristal - \$12

Bacardi Superior, watermelon, and strawberry. With a bite of watermelon-ginger gelato.

Colonial - \$14

Patrón Silver tequila and mezcal, naranjilla (lulo, a tart Andean fruit), pineapple tepache (lightly fermented pineapple), and horchata foam.

Zenjito - \$12

Bombay Sapphire, mint, lime, ginger infusion, and cucumber juice.

Passion Delice - \$12

Chandon Délice, passion fruit, triple sec, basil, and lime.



BEERS & CRAFT

Heineken - \$5

Corona - \$7

Panamá - \$3,5

Lady Buzz (Pale Ale) - \$7

Ayala Yakima (Juicy IPA) - \$7

Rocombey (Imperial Stout) - \$7

BRUNCH CLASICS

Mimosa - \$8

Bloody Mary - \$8

Bacon Bloody Mary - \$10

Bacon fat-washed vodka, spiced tomato juice blend, Tajín and salt rim, garnished with dehydrated bacon and a cilantro sprout.

Passion Shrimp Bloody Mary - \$10

House vodka, tomato juice with passion fruit and shrimp broth, citrus salt rim, garnished with shrimp, pineapple and roasted goldenberries.



PANAMA COMES ALIVE WITH ALURA.

PRICES DO NOT INCLUDE ITBMS (PANAMA SALES TAX).

WINES

REDS

Mucho Más

Blend - Glass \$8 / Bottle \$30

Haroldos

Cabernet Sauvignon - Glass \$9 / Bottle \$35

Lan

Tempranillo - Glass \$10 / Bottle \$42

Sátrapa

Malbec - Glass \$11 / Bottle \$45

Francis Coppola

Merlot - Botella \$60

El Enemigo

Cabernet Franc - Botella \$70

Decoy

Cabernet Sauvignon - Botella \$80

La Crema Sonoma

Pinot Noir - Botella \$85

WHITES

Haroldos

Torrontés - Glass \$8 / Bottle \$35

Terrazas de los Andes

Reserva · Chardonnay - Glass \$10 / Bottle \$45

Matua

Sauvignon Blanc - Glass \$12 / Bottle \$35

Marieta

Albariño - Bottle \$40

Placido

Pinot Grigio - Botella \$30

Sonoma Cutrer

Chardonnay - Botella \$85

Terras Gauda

Albariño - Botella \$60

ROSÉS

Beringer

White Zinfandel - Glass \$7 / Bottle \$30

Domaine Zafeirakis

Limniona rose - Glass \$10 / Bottle \$55

**THE STREET LEADS YOU.
ALURA IS WAITING.**





HERE,
LIFE
TASTES
DELICIOUS

