





WiFi

Network: Alura Restaurant

Password: Aluravibes

IG: @alura_pa

www.alura.com.pa

ALURA

KITCHEN • COFFEE • BAR

SERVED 7:00 AM TO 3:30 PM

EGGS

House Omelet - \$12

Build your own. Choose 3: bacon, ham, provolone, feta, tomato, onion, mushrooms, green bell pepper, spinach, chives. Served with home fries and mixed greens.

Breakfast Burrito - \$12

Scrambled eggs, bacon, pico de gallo, and smashed avocado. Served with home made potatoes or mixed greens (your choice).

Paleo Bowl - \$12

Two eggs any style, bacon, spinach, roasted tomato, and avocado with pepitas.

Alura Sandwich - \$14

Sourdough bread, fried eggs, bacon, smoked ham, Gouda cheese, tomato, mustard, caramelized onion and our signature sauce.

Panamanian Breakfast - \$15

Meat steak preparation in salsa criolla (tomato, onion, and pepper sauce), two eggs, patacón (fried green plantain), and grilled fresh cheese.



HOUSE FAVORITES

Dúo de Tostadas - \$14

Two sourdough toasts: one with avocado, feta, pickled onions, arugula, and green seeds; the other with chickpea hummus and two scrambled eggs.

Oatmeal Bowl - \$9

Rolled oats, almond milk, banana, blueberries, strawberry, and chia.

Açaí Bowl - \$12

Açaí, muesli, banana, strawberry, uchuva (goldenberry), pineapple, chia seeds, and house-made cashew butter.

Tropical French Toast - \$10

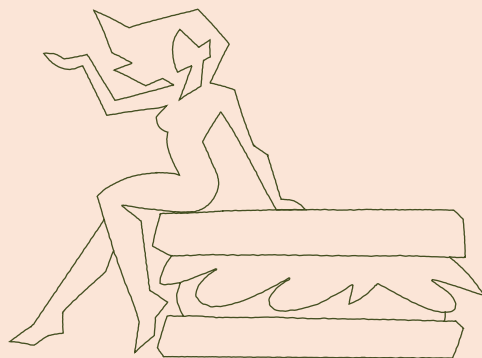
Tropical passion fruit and pineapple compote with maple syrup.

Smoke Salmon Croissant - \$16

Smoked salmon, cilantro-lime yogurt dressing, arugula, and pickled onion. Served with a mixed salad.

Choose your sides

- Bacon - \$3
- Avocado - \$2.5
- Two eggs any style - \$3
- Sausages - \$3
- Potatoes - \$4
- Griddled queso fresco - \$2



**ALURA IS LIVED
AND TASTED.**

PRICES DO NOT INCLUDE ITBMS (PANAMA SALES TAX)

BREAKFAST & LUNCH

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MAINS

Catch of the Day - \$22

Whole fried fish served with coconut rice, crispy patacones (fried green plantains), and a fresh salad, with coconut, curry, and lime sauce.

Camarón Supremo - \$16

Shrimp in a creamy cocktail-style sauce with orange supremes, onion, cilantro, mirin, and crispy plantain chips.

Homemade Mac & Cheese de pollo - \$12

Chicken mac and cheese. Short pasta, cheddar and provolone cheese sauce, parmesan breadcrumb crumble, and roasted garlic. (Choose shrimps \$3)

Cuban Sandwich - \$13

French bread, sliced pork leg, remoulade, provolone, and maple-glazed ham. Served with fries, sweet potato fries, or house salad (your choice).

Ceviche Alura - \$16

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

Buffalo Chicken Wrap - \$12

Buffalo chicken, romaine, tomato, carrot, celery, pickled onions, cheddar, and blue cheese dressing.

Angus Burger - \$17

Certified Angus 8 oz burger with melted cheddar, bacon, onion & mushroom jam, and our house aioli.

Pollo Chingón 2.0 - \$13

Half a roasted chicken with ají amarillo (yellow chili) sauce. Served with fries, sweet potato fries, or house salad (your choice).



BOWLS & SALADS

Parmesan Crunchy Caesar - \$15

Mesclun, grilled chicken, roasted cabbage, parmesan crumble, red onion, toasted corn, and Alura caesar dressing. (Add shrimp \$2)

Caribeño Bowl - \$16

Seared tuna over coconut rice with roasted pineapple, plátano maduro (sweet plantain), cucumber, cilantro, and pumpkin seeds, in a honey mustard and passion fruit dressing or soy sauce.

Jardín de Alura - \$20

Fresh mezclum greens, seasonal strawberries, creamy whole burrata, toasted pecans. Served with a red berry and balsamic dressing.

Ocean Balance - \$18

Grilled salmon over couscous with mesclun, cherry tomato, pickled onion, roasted corn, feta, toasted almonds, and an ají trompito–lime dressing.

Chicken Salad Bowl - \$16

Grilled chicken, mesclun, roasted zucchini, black olives, cucumber, cherry tomato, pumpkin seeds, chickpea hummus, and whipped feta with fresh herbs.

Choose your sides

- Feta - \$2
- Avocado - \$2.5
- Grilled chicken - \$6
- Garlic shrimp - \$7.50
- Eggs - \$3
- Home friend potatoes - \$5
- Salmon - \$8
- Tuna - \$7

DESSERTS

Jardín de Fresas - \$9

Fraisier tart, red berry mousse, strawberry sorbet, red berry coulis, and mini meringues.

Brownie del Bosque - \$10

Gluten-free 70% chocolate brownie with toasted seeds and dehydrated raspberries, vanilla ice cream, candied cashews, and salted caramel.



ALURA

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COFFEE

Panamanian specialty coffee, straight from Finca Garrido.



PANAMANIAN COFFEE

Espresso - Single \$3.5

Doppio - Double \$5

Macchiato - Single \$3 / Double \$4

Cortado - Single \$3 / Double \$4

Americano - Single \$3.5 / Double \$5

Iced Coffee - Single \$3 / Double \$4

Cappuccino - Single \$4 / Double \$6

Café con Leche - Single \$4 / Double \$5

Mocaccino - Single \$5 / Double \$6

COLD BREW

On the rocks - \$6

Espresso Tonic - \$7

Tropical - \$8

Garrido cold brew, coconut milk, and a touch of natural pineapple infusion.

Citrus & Spearmint - \$7

Vanilla & Coconut - \$7

Salted Caramel - \$8

Cold brew with a light cream cold foam, milk, and salted caramel.

POUR OVER GEISHA COFFEE

V6o - \$20

Fast pour. On a clean, citrusy cup.

Chemex - \$25

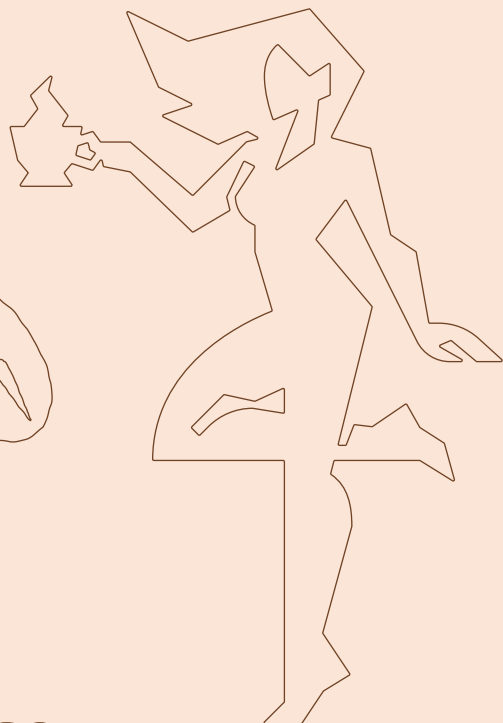
Silky and clean. Cacao notes.

Japanese Siphon - \$30

Full-bodied, brings out the chocolate notes.

Add

- Almond or coconut milk - \$1
- Vanilla syrup - \$1
- Hazelnut syrup - \$1
- Caramel syrup - \$1



**DAYS TASTE LIKE COFFEE.
NIGHTS TASTE LIKE A PARTY.**

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COFFEE

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SIGNATURE LATTES

- Dirty chai - \$5
- Lavender & honey - \$5
- Blue coco matcha - \$5
- Matcha latte strawberry or mango - \$6

- Golden milk - \$6
- Peanut butter - \$6
- Iced latte - \$5

ADAPTOGENIC LATTES

Ashwagandha & Geisha Cáscara Coffee - \$7

Ashwagandha powder. Eases stress, lifts energy, brings calm.

Rhodiola Sunrise - \$7

Rhodiola powder. Sharper focus and stamina.

Reishi Mushroom - \$7

Reishi powder. Immune support and stress relief.



GOURMET TEA - \$3.5

Forest Berries

Green tea, lemongrass, candied fruit, goji berries, and pomegranate.

Good Father

Spearmint, honeybush, chamomile, hibiscus, rose calendula, and fragrant olive.

Fruit Almond

Apple pieces, almonds, cinnamon, and beetroot.

Mango Party

Mango, apple and pineapple, orange, hibiscus flower, and coconut.

Piña Colada

Apple, rosehip, pineapple and coconut, hibiscus petals.

Kiwi Fresa (kiwi strawberry)

Kiwi, strawberry, apple, and hibiscus.

Manzanilla (chamomile)

Honey and apple notes. Perfect for a quiet moment.

Negro (black tea)

Malty, toasty notes. Ideal for an energy lift.

SPECIALTY COFFEE BY THE BAG

Caturra Catuai blend, 250 gr - \$20

Natural Geisha, 200 gr - \$40

Washed Geisha, 200 gr - \$36

Pacamara, 200 gr - \$30

**LITTLE BITES.
BIG VIBES.**



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COFFEE



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.

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 - \$5

Maple or blueberry.

FRESH JUICES

Rooted - \$6

Beet, carrot, orange juice, ginger, and lemon.

Limonada - \$6

Choice of watermelon, strawberry, or passion fruit.

Vital Verde - \$6

Green apple, cucumber, celery, ginger, and lemon.

Agua de Coco Natural - \$5

Fresh coconut water.

SMOOTHIES

Açaí Bloom - \$8

Açaí, pineapple, banana, Greek yogurt, almond milk, spirulina, and flaxseed.

Vitality - \$8

Kiwi, cucumber, ginger, pineapple, coconut water, green apple, and golden honey.

Sunset Glow - \$8

Mango, coconut water, peach, dates, and chia.

Choco Monkey - \$8

Cacao, banana, peanut butter, dates, and coconut milk.

TASTE ALURA ONCE.
COME BACK. REMEMBER IT.



DRINKS

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.

Hugo's

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

Garden

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

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.

Noche en el 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 (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.



SWEET DREAM ARE
MADE OF THIS.