

MENU

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LA PULPERIA

THE MAC N' CHEESE \$12,95

Our famous mac & cheese with bacon and different toppings to choose from:

Sausage - Popcorn Chicken - Cauliflower

• THE RIBS \$ 19.95

Tender smoked baby back ribs with our homemade BBQ sauce, served with cassava sticks and coleslaw.

• THE OUTSIDE SKIRT STEAK \$29.95

8 oz Prime outside skirt steak, house salad with smoked eggplant aioli, aromatic french fries, served with house chimichurri and demi-glace sauce.

THE SALAD \$ 10.95

Grilled chicken breast, romaine lettuce, red onion, cucumber, cherry tomato, vinaigrette and babaganoush.

• THE FRIED FISH \$ 17.95

Fried fish with fried cassava sticks, coleslaw and achiote mayo.

• THE SHRIMPS \$ 15,95

Sauteed shrimps mounted on a achiote cassava with coconut and curry sauce.

• THE OCTOPUS \$ 17,95

Chopped and sauteed octopus, rustic potatoes with caramelized onions and garlic aioli.

THE CEVICICHES

PERUVIAN \$ 11.95

Catch of the day prepared with leche de tigre peruvian style with plantain chips.

FRIED \$ 9.95

Catch of the day, diced and marinated costeño style with pickled onion and achiote sauce.

THE BURGERS

QUARTER POUNDER \$12.50

Angus Beef, house sauce, cheddar cheese, lettuce and tomato.

BBQ STEAK SANDWICH \$14.50

Smoked Rump Cap, homemade onion rings, grilled tomato, cayenne mayo, mozzarella and homemade bbq.

CHICKEN SANDWICH \$13.50

Fried chicken breast dipped in sweet chili, home pickles, cole slaw and cayenne mayo.



TAPEO

THE CROQUETTES \$10.95

4 crimini mushroom croquettes, topped with slow-cooked oxtail sautéed with homemade demi-glace and roasted red pepper aioli.

THE QUESADILLA \$14.95

Chicken quesadilla filled with french fries, mozzarella, cheddar, salted onion and pepper with ranch and buffalo sauce.

THE EMPANADAS \$ 10.95

4 Fried corn empanadas filled with caribbean style seafood. Served with pico de gallo and achiote mayo.

THE MUSSELS \$ 11.95

Steamed mussels bathed in caribbean sauce with coconut milk and sriracha on top of french fries.

THE FALAFEL \$ 8.95

6 Homemade falafels with a dip of our house Babaganoush and Hummus.

THE LOLLIPOPS \$ 8.95

Chicken lollipops bathed in our home sauces. Choose: **Oriental BBQ, Sweet Chili or Buffalo**

DIPS \$ 7.95

Homemade dips with pita bread.

Hummus - Babaganoush

HUMMUS WITH BEEF \$ 11.95

Homemade hummus with sautéed smokey tri tip with chimichurri, served with pita bread.

THE MEAT SKEWERS \$8.95

Skewers of thinly sliced Palomilla steak and marinated chicken tenderloin in Asian sauce. 2 chicken, 2 beef.

THE OCTOPUS TACOS \$13.95

Sautéed octopus, crispy squid, roasted garlic aioli, pickled onion, and chimichurri, served on a corn tortilla.

TAPAS FRIES

• THE BBQ \$ 9.95

French fries, sautéed chicken in bbq sauce and coleslaw.

• THE CRISPY \$ 10.95

French fries, fried shrimps, special sauce and ranch sauce.

SIDES \$ 4.50

- French Fries
- Cassava sticks
- Green Salad
- Coleslaw
- Plantain chips
- Pita Bread
- Extra Sauce \$ 0.75

DESSERT \$7.95

Ask us for our special of the season.



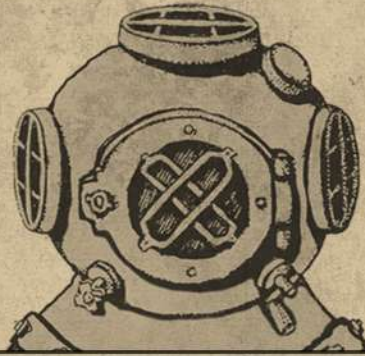
Veggie dish or with veggie option.



Spicy or spicy option.



Gluten free or gluten free option.



IN THE OLD DAYS, EVERY VILLAGE
IN ORDER TO BECOME A TOWN
NEEDED TO HAVE A CHURCH,
A COMMISSARY AND A SHOP. THIS
STORE HAD TO SUPPLY EVERYTHING
TO THE PEOPLE, SO THE OWNER HAD
TO GET EVERYTHING TO BE
CONSIDERED A STORE. THAT IS, HE
HAD TO HAVE HIS TENTACLES
EVERYWHERE, SO THEY WERE CALLED
PULPEROS (AS OCTOPUS MAN)
AND THEIR STORES,
THE PULPERIAS.

Drinks

LA PULPERIA

SIGNATURE COCKTAILS

"Ingredients, techniques, and flavors behind each drink. We are the magic behind the details for all tastes. We are La Pulpería."



Intensity:
●○○

CALLE NUEVE \$8.50

Fruity, Citrusy, Creamy

Seco, Aperol, Watermelon Juice and Passion Fruit Foam.



Intensity:
●●○

CALLE 71 \$9

Refreshing, Herbal, Bitter

Gin, Sherry, Basil, Cucumber, Tonic Water.



Intensity:
●●○

SEÑOR TIKI \$11.50

Silky, Fruity, Aromatic

Rum, Orgeat, Demerara, Passion Fruit, Lime, Orange Bitters.



Intensity:
●○○

TRANQUILO Y TROPICAL \$9

Fresh, Fruity, Tropical

Gin, Mango Liqueur, Pineapple Wine, and Clarified Lemon.



Intensity:
●●●

EL SOBRINO \$9.50

Strong, Dry, Spiced

Gin, Elderflower Liqueur, Wine, Orange Bitter, Vanilla and Cherry-Infused.



Intensity:
●●○

EL ANCESTRAL \$10

Citrusy, Spiced, Smoky

Mezcal, Tamarind, Spice Blend, Corn Water.

\$ 8

OUR CLASSICS



Intensity:
●●○

PULPE MULE

Fresh, Spicy, Citrusy

Vodka, Pulpe Ginger Beer, Lemon Juice.

HANKY PANKY

Strong, Bitter, Herbal

Gin, Vermouth, Fernet Branca.



Intensity:
●●●

TOMMY'S MARGARITA

Citrusy, Fresh, Sweet

Tequila, Blue Agave, Lemon.



Intensity:
●●○



Intensity:
●○○

WHISKY SOUR

Creamy, Sweet, Acidic

Whisky, Aquafaba, Lemon, Angostura.



Intensity:
●●○

FRENCH 76

Refreshing, Citrusy, Strong

Gin, Lemon, Prosecco, Cherry.

LYCHEE MARTINI

Fresh, Citrusy, Fruity

Vodka, Lychee Liqueur, Lychee Syrup, Lemon.



Intensity:
●○○

ESPRESSO MARTINI

Strong, Creamy, Aromatic

Vodka, Coñee Liqueur, Espresso.



Intensity:
●●○



Intensity:
●●●

OLD FASHIONED

Strong, Spicy, Smoked

Whisky, Angostura Bitters.



Intensity:
●○○

CLOVER CLUB

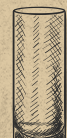
Creamy, Fruity, Sweet

Gin, Raspberry, Lime, Rosemary, Pink Pepper.

LONG ISLAND

Fresh, Citrusy, Strong

Gin, Vodka, Rum, Tequila, Orange Liqueur, Coca-Cola.



Intensity:
●●○

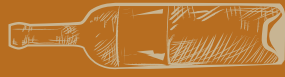
ASK FOR YOUR FAVORITE CLASSIC!
WE CAN PREPARE IT TOO

Drinks

LA FULPERIA

HAPPY HOUR: SELECTED CLASSIC COCKTAILS \$5
MON - WED: ALL DAY / THU - SUN: UNTIL 7:00PM

WINES



GLASS BOT.

WHITE

- **RIPORTA** \$25
Fresco, cítrico y piña
Sicilia, Italia - Pinot Grigio
- **OTAZU** \$29
Medio, final fresco y afrutado
Navarra, España - Chardonna
- **ALBA DE VETUS** \$7 \$36
Ligero, notas a pera y ciruela
Rías Baixas, España - Albariño
- **CHATEAU S. MICHELLE** \$7 \$30
Medio, fresco y notas cítricas
Columbia Valley, USA - Sau. Blanc
- **YALUMBA Y SERIES** \$32
Cítrico, seco y mineral
Valle de Barossa, Australia - Riesling

ROSE

- **IZADI LAROSSA** \$25
Seco, aromas a fruta blanca
Rioja, España - Garnacha

RED

- **FINCA RESALSO** \$7 \$31
Sutil, Amaderado, Mineral
Rib. del Duero, España - Tempranillo
- **BERINGER B. BOURBON** \$38
Caramelo, vainilla y nueces
Valle de Napa, USA - Red Blend
- **GRAN TARAPACÁ** \$7 \$28
Ginda, ciruela y moras
Valle de Maipo, Chile - Cab. Sauvignon
- **CATENA** \$8 \$35
Seco, notas a roble y fruta negra
Mendoza, Argentina - Malbec
- **LUIGI BOSCA** \$32
Equilibrado, frutas negras y especias
Mendoza, Argentina - Pinot Noir
- **COLONIA LAS LIEBRES** \$20
Media acidez, fresco y afrutado
Mendoza, Argentina - Bonarda

SPARKLING

- **CHANDON** \$8 \$40
Argentina - Chardonnay
- **NAVERA ODISEA** \$32
España - Chardonnay, Parellada

DRAFT CRAFT

- Dictador:
IPA / ABV 5,9%
- Capunga:
LAGER / ABV 4,9%
- Blanche:
BELGA / ABV 4.5%



\$ 5.95

CRAFT BEERS
BOTTLE

- Guachiman Hoppy Pale Ale/ABV 5.1%
- Riverdown Ale/ABV 5%
- Fula Blonde Ale / ABV 4.7%
- Chivo Perro IPA / ABV 6.1%
- Maracuyá Wheat Ale /ABV 4,9%



BEERS

- Locals: \$ 2.99
Balboa, Panamá.
- Internationals: \$ 4 - \$ 5.25
Corona, Modelo, Stella Artois

SANGRIAS

- | | GLASS | JAR |
|--|-------|-------|
| • Tropical: | \$ 7 | \$ 25 |
| White Wine, Apricot Brandy, Pineapple. | | |
| • Red: | \$ 7 | \$ 25 |
| Red Wine, Apricot Brandy, Orange. | | |
| • Passion Fruit: | \$ 8 | \$ 28 |
| White Wine, Apricot Brandy, Passion Fruit. | | |



SOFT DRINKS

- Sodas: \$ 2,5
- Panama Blue: 500ml 3,5 \$ 5,5
- Natural Juices: \$ 3,5
- Sparkling Water: \$ 3,85
- Red Bull: \$ 4,5

COFFEE - TEA



- Tea: \$ 3
- Coffee: \$ 2.5 - \$3.85
Espresso, Espresso Doble, Macchiato, Capuccino, Latte, Mocca.