



MENU

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LA PULPERIA

THE MAC N' CHEESE \$11,95

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

Sausage - Popcorn Chicken - Cauliflower

• THE RIBS \$ 18,95

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

• THE OUTSIDE SKIRT STEAK \$27

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 \$ 9,95

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

• THE FRIED FISH \$ 16,95

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 CEVICHERES

PERUVIAN \$ 10,95

Home ceviche prepared with leche de tigre peruvian style with plantain chips.

FRIED \$ 8,95

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

THE BURGERS

QUATER POUNDER \$ 11.50

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

🔥 BBQ STEAK SANDWICH \$ 13.50

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

CHICKEN SANDWICH \$ 12.50

Fried chicken breast dipped in sweet chili sauce, home pickles coleslaw and cayenne mayo.



TAPEO

THE CROQUETTES \$11

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

THE QUESADILLA \$13,95

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

THE EMPANADAS \$ 9.95

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

THE MUSSELS \$ 10.95

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

THE FALAFEL \$ 7.95

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 \$ 7.00

Homemade dips with pita bread.

Hummus - Babaganoush

HUMMUS WITH BEEF \$ 10.95

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

THE MEAT SKEWERS \$9

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

THE OCTOPUS TACOS \$13

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

TAPAS FRIES

• THE BBQ \$ 8.95

French fries, sautéed chicken in bbq sauce and coleslaw.

• THE CRISPY \$ 9.95

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

SIDES \$ 3.95

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

DESSERT \$7.95

Ask us for our special of the season.



Vegetarian dish or with vegetarian option.



Spicy dish or with spicy ingredient.

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."



Intesidad:
●○○

CALLE NUEVE \$8.50

Fruity, Citrusy, Creamy

Seco, Aperol, Watermelon Juice and Passion Fruit Foam.



Intesidad:
●●○

CALLE 71 \$9

Refreshing, Herbal, Bitter

Gin, Sherry, Basil, Cucumber, Tonic Water.



Intesidad:
●●○

SEÑOR TIKI \$11.50

Silky, Fruity, Aromatic

Rum, Orgeat, Passion Fruit, Orange Bitters.



Intesidad:
●○○

TRANQUILO Y TROPICAL \$9

Fresh, Fruity, Tropical

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



Intesidad:
●●●

EL SOBRINO \$9.50

Strong, Dry, Spiced

Gin, Vermouth, Wine, and Cherry-Infused.



Intesidad:
●●○

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, Club Soda."

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, Coffee Liqueur, Espresso.



Intensity:
●●○



Intensity:
●●●

OLD FASHIONED

Strong, Spicy, Aromatic

Whisky, Angostura Bitters.



Intensity:
●○○

CLOVER CLUB

Creamy, Fruity, Sweet

Vodka, 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 6:00PM

WINES



WHITE

	GLASS	BOT.
• Tarima Light, with citrus and floral notes Alicante, Spain - Moscatel		\$25
• Otazu Medium-bodied, fresh and fruity finish Navarra, Spain - Chardonnay	\$8	\$34
• Alba de Vetus Light, hints of pear and plum Rias Baixas, Spain - Albariño		\$38
• Chateau Ste. Michelle Medium-bodied, refreshing, citrusy notes Columbia Valley, USA - Sauvignon Blanc	\$7	\$32
• Charles Frey Medium-bodied, mineral and citrus notes Alsacia, France - Riesling		\$48

ROSE

• Izadi Larrosa Dry, with aromas of white fruit Rioja, España - Garnacha	\$7	\$28
• Domaine Zafeirakis Dry, refreshing, with floral aroma Greece - Limniona		\$40

RED

• Stylo 4 meses Light, fruity aroma, and spicy notes Spain - Garnacha	\$6	\$25
• Bod. Lanzaga LZ Medium-bodied, red fruit and oak aromas Rioja, España - Tempranillo	\$9	\$38
• Ricominciare Intense, dark fruit notes and firm tannins Valle de Uco, Argentina - Cabernet Franc		\$28
• Catena Dry, with notes of oak and dark fruit Mendoza, Argentina - Malbec		\$36
• Proy. Las Compuertas Red and black fruit notes with soft tannins Luján de Cuyo, Argentina - Bonarda		\$39
• Esperando a Los Barbaros Medium-bodied, red fruit notes and minerals Valle de Uco, Argentina - Malbec		\$45
• Fitapreta Medium-bodied, dark fruit notes and firm tannins Portugal - Blend (Aragonez)		\$44
• Cline Medium-bodied, with notes of red fruit and earthiness Sonoma County, USA - Pinot Noir		\$48

SPARKLING

• Chandon Delice		\$40
• Canella Prosecco DOC		\$25

DRAFT CRAFT

• Dictador:
IPA / ABV 5,9%



Cup 10oz
\$ 3,99



Pint 16oz
\$ 6,15

• Capunga:
LAGER / ABV 4,9%

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

SANGRIAS

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



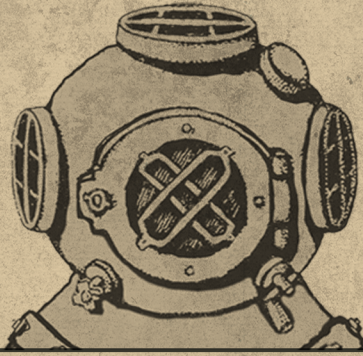
SOFT DRINKS

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



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.