

MENU

OSSA

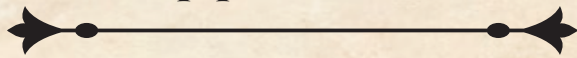
RESTAURANT

Casco Antiguo



+507 6886-9045

Appetizers



Avo Toast 8.50

Sourdough, choice of iberian ham or chorizo tableño.

Deviled Eggs 9.00

Topped with smoked oxtail and pickled red onions.

Arancinis 9.00

Rice & chicken croquettes with beet romesco sauce and pickled red onions.

Oxtail Wonton Tacos 9.00

Spiced with aji chombo

Fresh Tuna Salad 12.00

Seared tuna, shredded coconut, cabbage, passion fruit vinaigrette, avocado & arugula with cashew praliné.

Fresh Sea Bass Ceviche 12.00

Panamanian fruits and local root vegetable puree, plantain chips.



Garlic Shrimp

Prices without 7% tax

Grilled Octopus



Cream Of Corn 7.00

Roasted Squash Soup 7.00

With chorizo tableño.

Garlic Shrimp 15.00

Shredded coconut and plantain hash crackers.

Grilled Octopus 20.00

Fingerling potatoes, panamanian aioli.

Fresh Leaf Salad 10.00

Citrus vinaigrette with pralined cashews, mandarin oranges, beets, and goat cheese.

*Optional: Add chicken bites \$3.50

Smoked Pork Belly Ceviche 15.00

Smoked pork belly ceviche with fried yuca bites.

Smoked Chorizo Bao 12.00

Smoked Chorizo Bao pickled onions and carrots and coriander aioli.

Catch Of The Day



Main Course

Chicken Breast 🌿 14.00

Creamy mushroom gravy, panamanian corn cakes.

Giant Pork Chop 🌿 20.00

Tamarindo gravy, yuca bites.

Top Sirloin 10oz 🌿 24.00

Creamy potatoes, house chimichurri.

Ribeye 12oz 🌿 45.00

Imported black angus, truffled fries, house chimichurri.

Catch Of The Day 🌿 18.00

Creamy coconut, lemongrass, ginger curry, roasted leeks and *ajada panameña*, mussels.

Corvina In Garlic 🌿 18.00

Corvina A Lo Macho 🌿 22.00

Shrimp, mussels.

Prawns 🌿 22.00

Creamy corn bed and sautéed vegetables.

Smoked Short Rib Risotto 22.00

Black eyed peas, pickled onions, fried wontons.

Vegetarian Risotto 18.00

Vegetables, black eyed peas, pickled onions, fried wontons.

Chicken Fingers 9.50

Panko breaded chicken fingers

Brisket And Bondiola Burger (Pork Shoulder) 12.50

Swiss cheese, caramelized onions, arugula, mustard and truffled fries.

Sides

Patacones 5.00

Local Roasted Veggies In Garlic Butter 5.00

Corn Cakes 5.00

Coconut Rice 5.00

Yuca Bites 5.00

Truffled fries 5.00



Top Sirloin

Prices without 7% tax

HOUSE COCKTAILS

\$12



1821

Mezcal, Licor de chile ancho, piña, culandro

\$12



ALMA

Alma, seco, gin, frutos rojos

\$12



1914

Ron 1914, Maracuyá, café, piña

\$12



Flor de mi tierra

Ron, licor de banano, jugo de maracaya, cordial de guineo y raspadura

\$12



Grandeza JH

Tequila infusionado con cacao, café amaros blend

\$12



OSSA Colada

Mezcal, brandy jugo de piña, coco

\$12



1903

Ron Abuelo, Cacao, Maracuyá y piña

Prices without 7% tax

WINE LIST

CHAMPAGNE

Moet & Chandon Rosé Imperial	115
Moet & Chandon Brut	98

CAVA – SPARKLING WINE

Raventos i Blanc De Nit	45
Chandon Extra Brut	32

PROSECCO

Santa Margherita DOCG	35
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ROSE WINE

Minuty M	30
Whispering Angel	42

WHITE WINE

PINOT GRIGIO	
Santa Margherita	35

ALBARIÑO

Santiago Ruiz	42
Lagar de Cervera	38
Martin Codax	30
Essentium	42

SAUVIGNON BLANC

Matua	32
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VERDEJO

Duquesa de Valladolid	23
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CHARDONNAY

ENATE	25
Marques de Casa Concha	32
Kendall Jackson	38

RIESLING

Chateau St. Michelle	25
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RED WINE

PINOT NOIR

Fin del Mundo	35
La Crema	56
Bell Glos Las Alturas	78

MERLOT

Chateau St. Michelle	36
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MALBEC

Susana Balbo Signature	40
Luigi Bosca D.O.	33
Achaval Ferrer	42

CARMENERE

Marques de Casa Concha	32
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TEMPRANILLO

Peon Caminero 9 meses	35
Viña Alberdi, Rioja Alta	42
Arzuaga Crianza	54
Bodega LAN Reserva	40

RED BLENDS

689 Winery	39
Killer Drop	54

CABERNET SAUVIGNON

Bonanza de Caymus	40
Greenwing	52
Quilt	75

Beverages

Panama Blue Water	2.5
Soda	2.75
Coffee	3.75
Soda water	3
Natural juice	3

Prices without 7% tax

BEVERAGES

Gin Tanqueray 10

10

Gin Tanqueray

8

Gin Hendricks

9

Abuelo añejo

5

Abuelo 7 años

7

Abuelo Centuria

23

Abuelo Two Oaks

9

Abuelo Finish Collection XV Oloroso

12

Abuelo Finish Collection XV Napoleon

12

Abuelo Finish Collection XV Tawny

12

Vodka Ketel One

6

Vodka Titos

7

Seco Herrerano

5

Don Julio Blanco

9

Don Julio Reposado

9

818

9

1800 Cristalino

7

Mezcal

8

Gelnfiddich 12

10

Glenfiddich 15

12

Glenfiddich 18

15

Buchanans 12

9

Johnny Walker Black

9

Johnny Walker Blue Label

29

Old Parr 12

9

Jack Daniels

7

Campari

7

BEER

Corona

3.5

Balboa

2.5

Panama

2.5

CLASSIC COCKTAILS

Expresso Martini

9

Carajillo

9

Margarita
(maracuya, pitahaya
o limón)

9

Mezcalita

9

Old Fashioned

9.5

Lychee martini

9

Martini

8.5

Cosmopolitan

9

Negroni

9.5

Aperol Spritz

9

Pisco Sour

9

Mojito

9

Sangría

6

Jarra de Sangría

21

Moscow Mule

9

Manhattan

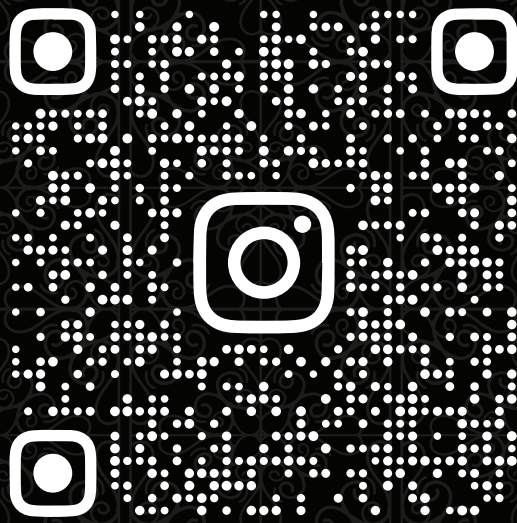
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Ossa Bramble

8.5

Prices without 7% tax

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