

TICARIBE



ENTRADAS / STARTERS

CEVICHE DE PLÁTANO "CAHUITA" – 7.900

Plátano verde y maduro marinado en jugo de limón, culantro y chile panameño
Green and ripe plantain marinated in lime juice, cilantro, and Panamanian pepper

ALITAS DE POLLO JERK / JERK CHICKEN WINGS – 9.900

Marinadas lentamente con especias jamaicanas, a la parrilla y servidas con salsa de tamarindo
Slow-marinated in Jamaican spices, grilled, and served with a tangy tamarind sauce

CEVICHE CARIBEÑO DE CAMARÓN / CARIBBEAN SHRIMP CEVICHE – 11.900

Camarones frescos marinados en limón, leche de coco y chile panameño, culantro y lima
Fresh shrimp marinated in lime, coconut milk, and Panamanian pepper cilantro and lime

ENSALADA TROPICAL DE PIÑA ASADA / GRILLED PINEAPPLE TROPICAL SALAD – 7.900

Piña caramelizada a la parrilla con repollo, pepino y culantro, vinagreta de tamarindo y coco tostado
Caramelized grilled pineapple with cabbage, cucumber, and cilantro, tamarind vinaigrette and toasted coconut

FISH CAKES DE BARBADOS / BARBADIAN FISH CAKES – 9.900

Croquetas doradas de pescado blanco, servidas con emulsión especiada de hierbas caribeñas
Crispy golden croquettes of white fish, served with a spiced Caribbean herb emulsion

PHOLOURIE – 8.900

Bolitas fritas de masa de garbanzo con chutney artesanal de mango
Crispy chickpea fritters served with a house-made mango chutney

JAMAICAN PATTIES – 9.900

Empanadas crujientes rellenas de carne al curry y chile scotch bonnet suave
Crispy empanadas filled with curried beef and mild scotch bonnet chili

FUERTE / MAIN

POLLO CARIBEÑO EN SALSA DE COCO / CARIBBEAN CHICKEN IN COCONUT SAUCE – 17.000

Guiso tradicional en salsa de coco con arroz y frijoles en leche de coco, acompañado de ensalada de papaya verde
Traditional coconut stew served with coconut rice and beans, paired with green papaya salad

RONDÓN TRADICIONAL – 22.900

Guiso de pescado y mariscos con tubérculos, plátano verde y leche de coco
Authentic Caribbean stew of fish and seafood with root vegetables, green plantain, and coconut milk

PESCADO ENTERO FRITO "ESTILO LIMÓN" / "LIMÓN-STYLE" WHOLE FRIED FISH – 19.000

Pargo rojo entero marinado en ajo, jengibre y chile, acompañado de ensalada de repollo con notas cítricas
Whole red snapper marinated in garlic, ginger, and chili, served with a citrus-forward cabbage salad

LANGOSTA A LA CRIOLLA / CREOLE LOBSTER – 27.900

Langosta a la parrilla en salsa de tomate, coco y chile dulce, servida con arroz de plátano maduro
Grilled lobster finished in a tomato, coconut, and sweet pepper sauce, served with ripe plantain rice

ROPA VIEJA – 17.500

Carne deshebrada en sofrito de tomate, pimientos y especias caribeñas, servida con puré de malanga
Shredded beef simmered in a tomato, pepper, and Caribbean spice sofrito, served with taro root purée

ACOMPAÑAMIENTOS / SIDES

PAN DE COCO ARTESANAL / HOUSE-MADE COCONUT BREAD – 3.500

Pan suave elaborado con leche y ralladura de coco, horneado al estilo tradicional del Caribe
Soft bread made with coconut milk and shredded coconut, baked in traditional Caribbean style

YUCA FRITA CON MOJO CARIBEÑO / FRIED YUCA WITH CARIBBEAN MOJO – 3.500

Bastones de yuca crujiente servidos con salsa tibia de ajo, culantro y limón
Crispy yuca sticks served with a warm garlic-cilantro-lime mojo

CORNMEAL CARIBEÑO / CARIBBEAN CORNMEAL – 3.500

Sémola de maíz cremosa con ejotes frescos y pimientos rostizados
Creamy cornmeal with fresh green beans and roasted peppers

POSTRE / DESSERT

EL COCO – 6.900

Mousse de coco, compota de mango y banano, chocolate 70%, crocante de coco y zacate limón
Coconut mousse with mango-banana compote, 70% chocolate, coconut crunch, and lemongrass

LA PIÑA – 6.900

Láminas de piña marinadas en gastric de pimienta de Jamaica, crocante de plantinta, sorbete de frutos rojos
Pineapple slices marinated in allspice gastric, served with plantain crunch and red fruit sorbet

COCTELES / COCKTAILS

CAHUITA – 9.000

Tequila infusionado con habanero, maracuyá, limón y espuma de coco
Habanero infused tequila, passion fruit, lime, coconut foam.

TROPICAL OLD FASHIONED – 9.000

Ron infusionado con piña y banano, jarabe, bitters de naranja.
Pineapple & banana infused rum, syrup, orange bitters.