



Avenida Balboa, Hotel Radisson Decapolis, piso 1
Reservaciones al teléfono 215-5000 ext.55417

fusion 




APPETIZERS

	Mix lettuce salad with rugula, Mediterranean flavours and crispy kibbe, kalamata olive dressing with grilled chicken breast.	\$ 9.50
	Oriental Caesar salad with tempura shrimp, avocado, romaine lettuce, croutons, parmesan cheese and traditional dressing.	\$ 8.00
	Di Parma prosciutto salad with rugula lettuce, cherry tomatoes and balsamic almonds pralines.	\$ 6.50
	Sole Peruvian ceviche red onions corn perfectly marinated with lemon.	\$ 8.00
	Braised crispy octopus served with palm fruit ceviche and house pisco sauce.	\$ 8.00
	Carpaccio of New York steak with mediterranean herbs and Asian touches served with crispy potatoes.	\$ 7.50
	Capresse Tequeños (fried phylo pasta) stuffed with ginger confit and glazed with balsamic teriyaki.	\$ 5.50
	Red snapper filet marinated Decapolis style, served on sweet plantain tortilla and seasoned with island flavours.	\$ 7.50
	Seared scallops with saffron and brandy cream sauce.	\$ 6.50
	Ginger turkey spring roll with sweet chili sauce.	\$ 6.00
	Prawns in a trio sauce Asian influences Latin and Antillean flavors.	\$ 9.50
	Grouper and Prawns croquettes in creole mojito sauce and a hint of huancaína.	\$ 6.50
	Crunchy salmon steaks with sesame seeds and a slightly marinated sashimi in sweet lychees and blue cheese.	\$ 8.00
	Sancocho, tradicional Panamenian chicken soup.	\$ 5.50
	Onion soup with Serrano ham and Gruyere puff pastry.	\$ 6.50
	Beef lentils soup with thyme.	\$ 7.50

MEATS AND POULTRY

	Outside skirt with creole tomatoes sauce served with smoked golden cassava.	\$ 25.00
	Chicken that's cooked tandoori style with curry sauce served with naan bread and our homemade chutney.	\$ 11.50
	New York Steak with herb butter served with seasonal vegetables.	\$ 28.00
	Grilled Lamb chops with sweet chili sauce served with yellow mashed potatoes.	\$ 27.00
	Beef Tender loin medallions with duck pate and sautéed mushroom in porto wine reductions sauce.	\$ 18.00
	Grilled chicken glazed with honey, cumin, ginger and lemon rind served with tex-mex salad.	\$ 11.50
	Strip roast with shiraz reduction of its juices served with mashed yams and house chimichuri.	\$ 25.00
	Baked duck glazed in jalapeño honey sauce, mustard, balsamic, garlic and pisco served with cashew plum risotto, prunes and coconut milk.	\$ 23.00
	Our house Hip-Burger with pepper jack cheese and avocado.	\$ 11.50
	Lamb Shank slow cooked with spices served with spices served with lentil hummus.	\$ 21.00
	Rack of pork glazed with our BBQ sauce oriental flavours served with fried potatoes.	\$ 18.00
	Porter House (26 Onz.) Angus certificated with delicated glaze of tree tomatoes, raspberries and basil.	\$ 51.00

PASTA AND VEGETABLES

	Mastroianni Linguini with jumbo shrimps in olive oil garlic sauce, mushroom and a touch of hot peppers and parsley.	\$ 16.50
	Fusilli pasta in olive sauce with concasse tomatoes, asparagus, Kalamatas olives capers and feta cheese.	\$ 10.00
	Seafood spaghetti with scallops, shrimps, octopus and lobster tails in tomatoes sauce.	\$ 19.00
	Indonesian vegetables with shitakes light broth, oyster sauce and sesame oil.	\$ 10.00
	Fettuccini with smoked salmón, sautéed mustard leaves, mushroom, pine nuts in olive oil.	\$ 12.00
	Noodles with sauteed octopus in teriyaki sauce basil and ginger.	\$ 18.00

FISH AND SEAFOOD

	Fresh shrimps in curry with sauce flavours of the Caribbean Islands served with basmati rice and pineapple chutney.	\$ 18.00
	Baked sea bass in creamy seafood sauce with prawns, squid and mussels.	\$ 18.00
	Prawns brochettes in truffles creamy sauce served on house polenta adorned with strawberry honey and basil.	\$ 17.00
	Salmón marinated in Lichees, lemon grass and ginger, served on a cream of guandú beans, coconut and curry.	\$ 16.50
	Grilled grouper filet with mustard leaves, shitakes, sautéed mushrooms and passion fruit sauce.	\$ 17.00
	Grilled juicy grouper served on cream scallops and asparagus, egg - plant ratatouille and presented with fried octopus and squid.	\$ 17.50
	Fried rice with shrimps scallops, shitake, mushroom, Chinese sausage and quail egg.	\$ 10.50
	Mero y centollo en una versión moderna de dulemasi de San Blas con tempura de cilantro.	\$ 16.50
	Octopus risotto, flambéed with sake, soybean and scallops with parmesan rugulas.	\$ 13.50


MEDIUM HOT


WITH NUTS

Our prices do not include 10% of service or ITBM