MENU

MENÚ LA PULPERIA

- **THE OCTOPUS $ 13,95**
  Grilled octopus with sautéed potatoes, mayonnaise of caramelized onnions and candied garlic.
- **THE RIBS $ 17,50**
  Spare ribs soft and tender, bathed with our house BBQ.
- **THE CHICKEN QUESADILLA $11,95**
  Chicken quesadilla with french fries, mozzarella, cheddar, onion, red pepper, tatare and buffalo sauce.
- **THE SALAD $ 9,50**
  Grilled chicken breast, mix of lettuce, red onion, cucumber, cherry tomato and babaganoush .
- **THE FRIED FISH $ 15,50**
  Whole fried fish, coleslaw and fried cassava sticks.
- **THE PRAWNS $ 15,95**
  Two small lobster tails mounted on diced cassava and bathed with a coconut milk and curry sauce.
- **THE MAC N´ CHEESE $9,95**
  The fusion of an american classic,
  Sausage - Popcorn Chicken - Cauliflower

THE CEVICHES

PERUVIAN $ 9,50

Catch of the day, filleted and prepared peruvian style.

FRIED $ 8,50

Catch of the day, diced and marinated costeño style with marinated onions and achiote mayonnaise.

THE BURGERS

CHICKEN SANDWICH $ 10,50

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

BBQ STEAK SANDWICH $ 11

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

QUATER POUND $ 9,95

Angus beef, big mac sauce, double cheddar cheese, lettuce and tomato.

TAPEO

THE EMPANADAS $ 8.50

Corn empanadas stuffed with mixed seafood stewed in coconut milk.

THE MUSSELS $ 9,50

Mussels mixed with caribbean flavors, kicking coconut/ginger sauce and fries.

THE FALAFEL $ 7,95

Homemade falafel with smoked babaganoush spread and hummus.

THE SPRINGROLLS $ 9,95

Crunchy phillipine style spring rolls filled with cochinita pibil and vegetables.

THE LOLLIPOPS $ 8,25

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 $ 9,50

Homemade hummus with smoked rump cooked with chimichurri, and pita bread.

TAPAS FRIES

- **THE BBQ $ 7.95**

French fries, beer marinated chicken, bacon, house BBQ.

- **THE CRISPY $ 8.95**

French fries, fried shrimp, special sauce and tartare sauce

SIDES $ 3,75

- French Fries
- Fried Cassava
- Salad
- Coleslaw
- Plantain
- Extra Sauce **$ 0,75**

DESSERT $ 7,50

Ask for our available dessert.

Drinks
LA PULPERIA

HAPPY HOUR:
SELECTED CLASSIC COCKTAILS $5,
TUE - THU: ALL DAY / FRI - SUN: UNTIL 6:00 P.M.

SIGNATURE DRINKS

- **Calle Nueve:** **$ 8,5**
  Seco Herrano, Aperol, Watermelon Juice and Passionfruit Foam.
- **Tequilango:** **$ 10,5**
  Tequila, Mango, Agave and Salty Foam.
- **Mezcalito:** **$ 8,5**
  Mezcal, Pineapple Juice and Ginger Syrup.
- **La María:** **$ 8,5**
  Pisco, Tree Tomato and Raspberries.
- **The Ghost Kiss:** **$ 12**
  Gin, Martini Dry and Berries Shrub.

THE CLASSICS $ 7,50

- Pulpe Mule
- Whisky Sour
- Lychee Martini
- Long Island
- Gin Tonic
- Aperol Spritz
- Old Fashioned
- Margarita

- Tropical Gin **$ 9**

ASK US FOR YOUR FAVOURITE CLASSIC

THE FISHBOWLS $ 12

- **Isthmus:**
  Tequila, Seco, Cherry and Tonic.
- **Caribbean:**
  Vodka, Gin, Melon Liqueur and Tonic.
- **Pacific:**
  Seco, Blue Curacao Rum and Tonic.
- **FourLoko Fishbowl** **$ 28**

CRAFTS DRAFTS

	Glass 10oz	Pint 16oz
	$ 3,99	**$ 6,15**
Dictador: **IPA / ABV 5,9%**		
Capunga: **LAGER / ABV 4,9%**		
Mamá yo quiero: **HEFE BELGIUM / ABV 5,9%**		
Chill Out: **RED PILSEN / ABV 4,9%**		

THE SANGRIAS

	Glass	Jar
Tropical:	**$ 7**	**$ 19**
White Wine, Apricot, Pineapple Juice and Brandy.		
Red:	**$ 7**	**$ 19**
Red Wine, Apricot, Orange Juice and Brandy.		
Passionfruit:	**$ 8**	**$ 21**
White Wine, Apricot, Passionfruit Juice and Brandy.		

CRAFTS $ 5,95

- Chivo Perro **IPA/ABV 6.1%/IBU 49**
- Riverdown **BlondeAle/ABV 5%/IBU 28**
- Fula **BlondeAle/ ABV 4.7%/IBU 25**
- Tongerlo **BelgianTripel/ABV 9%**
- Guachiman
  American Pale Ale/ABV 5.1/IBU 40

SHOTS $ 4

- Jagermeister
- Fireball
- De la Casa

ASK US FOR YOUR FAVORITE SHOT!

BEERS

Locals:	**$ 2,99**
Internationals:	**$ 4 - 6**
Modelo:	**$ 4,00**
San Felípe:	**$ 4,95**

Drinks
LA PULPERIA

***ALL THE SPIRITS DISPLAYED AT THE BAR ARE FOR SALE INCLUDING BY DRINK/CUP.**

WINES

BOTTLE

· Alvarito Tempranillo:	$ 28
· J.P.Chenet Chardonnay	$ 24
· Carnivor Cabernet Sau:	$ 28
· Tarima Mediterraneo:	$ 35

CUP

· Tarima:	$ 8
· Alvarito:	$ 7
· Carnivor:	$ 7

BOTTLES

RUM

· Seco Herrano:	$ 40
· Abuelo Añejo:	$ 45
· Abuelo 7:	$ 55
· Abuelo 12:	$ 90
· Flor de Caña 12:	$ 89
· Diplomático Reserva:	$ 89
· Bacardi 8:	$ 63
· Santa Teresa 1796:	$ 115
· Zacapa 23:	$ 110

WHISKY

· Black Label:	$ 85
· Jack Daniels:	$ 75
· Bulleit:	$ 75
· Old Parr:	$ 78
· Buchannans 12:	$ 85
· Chivas 12:	$ 85
· Glenfiddich:	$ 90
· Macallan:	$ 138
· Buchannans 18:	$ 190

MEZCAL

· Montelobos:	$ 85

GIN

· Bombay Sapphire:	$ 62
· Tanqueray:	$ 65
· Bulldog:	$ 75
· Hendricks:	$ 89
· Puerto de Indias:	$ 70

VODKA

· Smirnoff:	$ 45
· Stolichnaya:	$ 45
· Absolut:	$ 55
· Ketel One:	$ 60
· Titos:	$ 62
· Greygoose:	$ 90

TEQUILA

· José Cuervo Reposado:	$ 50
· Jimador Reposado:	$ 55
· Espolón Blanco:	$ 57
· 1800 Añejo:	$ 80
· Don Julio Silver:	$ 108
· Patrón Silver:	$ 115

JÄGERMEISTER $ 55

SOFT DRINKS

· Sodas:	$ 2,50
· Boquete Spring Water:	$ 3,50
· Natural Juice:	$ 3,50
· Gasified Water:	$ 3,85
· Redbull:	$ 4,50

COFFE - TEA

· Espresso:	$ 2,50
· Doubled Espresso:	$ 3,85
· Espresso Macchiato:	$ 3,00
· Capuccino:	$ 3,50
· Latte:	$ 3,25
· Mocca:	$ 3,65

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.