

MOLA



EMPANADAS

HANDHELD BITES.

THE MIX.....14.50
Two empanadas of choice, served with ají rojo & ají verde sauces

BEEF PATTY.....6.50
A twist to the Panamanian "PATÍ". Ground beef, bell peppers, onions, diced olives, raisins

CURRY CHICKEN.....6.50
Tender and braised chicken breasts, in-house curry spice with sautéed red bell peppers

SPICY VEGAN (V).....6.50
Spicy chickpeas, caramelize carrots, cilantro, wrapped in vegan dough

PEPPER STEAK (GF/DF).....7.00
Braised steak, green bell pepper, garlic, ginger, wrapped in corn masa

CHEESE (VG/GF).....6.00
Mozzarella & cheddar cheese, wrapped in corn masa

SIDE SAUCES

AJÍ ROJO (V/GF).....1.00
Roasted red bell pepper, garlic

AJÍ VERDE (V/GF).....1.00
cilantro, jalapeño, garlic

PEPPER SAUCE (V/GF).....1.00
Panamanian style. Habanero, turmeric, onion, garlic

GF - GLUTEN FREE
DF - DAIRY FREE
VG - VEGETARIAN
V - VEGAN

GLUTEN-FREE DESIGNATION INDICATES RECIPES THAT DO NOT INCLUDE FLOUR OR WHEAT. HOWEVER, ALL ITEMS ARE PREPARED IN A COMMON KITCHEN WHERE THE POSSIBILITY OF CROSS-CONTACT GLUTEN EXPOSURE EXISTS.

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLATES

CEVICHE DE BACALAO (DF/GF).....16.50
Cod ceviche in ginger-lime marinade with red onion, red bell pepper, avocado and cilantro, served with housemade patacones

MARACUYÁ SALAD (V/GF).....15.00
Roasted corn, avocado, fresh mint, cucumber, red onion, passion fruit vinaigrette

OXTAIL (DF/GF).....29.00
Marinated & slow-braised oxtail, sofrito with ginger, served with coconut rice, red cabbage

POLLO GUISADO (GF).....19.00
Brown stewed chicken, red onion, bell peppers, served with coconut rice & cucumber salad

ROPA "NUEVA" (GF).....20.00
Braised beef dressed in sauce with bell peppers & onion, served with coconut rice & fry bread

SIDES

HOJALDRA (VG).....4.00
La original. Panamanian fry bread

ARROZ CON COCO Y GUANDÚ (V/GF).....7.00
Side rice with coconut milk & pigeon peas

YUCA FRITA (V/GF).....8.00
Hand-cut crispy yuca served with ají sauce

PATACONES (V/GF).....8.00
Fried plantain slices served with ají sauce

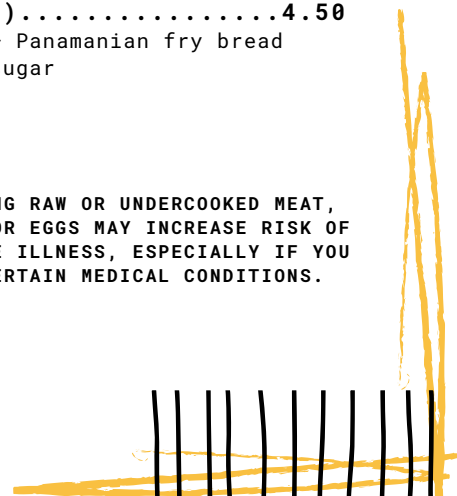
SWEET

ARROZ CON LECHE (GF).....8.00
Rice pudding with cinnamon and raisins

HOJALDRA DULCE (VG).....4.50
"Panamanian beignet" - Panamanian fry bread dusted with cinnamon sugar



@molaempanada





MOLA



CRAFT COCKTAILS

RÍO BAJO NEGRONI.....15.00
A Mola twist to a classic. Panamá-Pacific 9-Year Rum, Campari, sweet vermouth

ESPRESSO MARTINI.....15.00
Mola's line of Panamanian espresso, coffee liqueur, Ketel One vodka

CLASSIC MOJITO.....14.00
El clásico with Panamá-Pacific 9-Year Rum, housemade mint syrup

CHIRIQUÍ MARGARITA14.00
Espolón Tequila, Cointreau, fresh lime juice, housemade ginger syrup

COPA AIRLINES.....15.00
Green Chartreuse, Bourbon, Aperol, fresh lemon juice

PLAYA BLANCA14.00
Freshly-pressed pineapple-ginger juice, Mount Gay Rum, Aperol, fresh lime juice

PANAMÁ VIEJO.....15.00
A new "Old Fashioned". Woodford Reserve Bourbon, housemade basil syrup, Angostura bitters, garnished with orange peel

ROSEY-BEE.....14.00
The Mola's Bees-Knees. Gin, fresh lemon juice, housemade rosemary syrup, honey

HOUSEMADE BEVS

Non-alcoholic

SARIL.....7.00
Jamaican Hibiscus Iced Tea: ginger, cinnamon, cloves steeped overnight

PINEAPPLE-GINGER JUICE.....7.00
Fresh pressed juice

BEER.....7.00

- HEINEKEN
- PRESIDENTE
- RED STRIPE
- GUINNESS
- STELLA
- MODELO ESPECIAL & NEGRO

HOUSE WINE.....8.00

- PINOT GRIGIO
- SAUVIGNON BLANC

HAPPY HOUR 5PM - 8PM

BEER | 5 WINE | 6

COCKTAILS.....10.00

MEZCAL LEMON
Conejos 400 Mezcal, Cointreau, fresh lemon juice

GIMLET
Gin, fresh lime juice, simple syrup

MANHATTAN
Rye Whiskey, sweet vermouth, Angostura bitters

TEQUILA SUNSET
Espolón Tequila Blanco, house-pressed pineapple-ginger juice, grenadine

COSMO
Tito's Vodka, Cointreau, fresh lime juice, cranberry juice

