

Riesen

#MENÚ

PANAMANIAN STYLE CEVICHE, ROOT VEGETABLE CRISP

COLD-SMOKED YELLOWFIN TUNA, FERMENTED CABBAGE

CRAFT BEER CLAMS

SOURDOUGH BREAD BAKED IN OUR WOOD-FIRED OVEN

NIXTAMAL CORN TORTILLA, FRESH CHEESE, CHORIZO

SANCOCHO

18-HOUR BEEF TONGUE, INDIGENOUS RICE PORRIDGE

SUCKLING LAMB ROASTED OVER EMBERS, TEXTURES OF CORN

COW'S MILK YOGURT, WILD HONEY

BREAD AND BUTTER PUDDING, RUM ICE CREAM

PETITS FOURS & MIGNARDISES

Síguenos @riesenpanama

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