



BREAKFAST/BOWLS

EL BREAKFAST WRAP

Scrambled eggs, cheese, concolon (crispy rice), kidney beans Panama style, avocado, bacon and sofrito alioli 14

HUEVOS SKILLET

Two eggs, tomato based salsa sofrito, house made queso fresco, greens and hojaldres 16

HOUSE EGGS

Two eggs any style, sauteed fingerling potato hash, kale, spinach cream, bacon 15

STEAK & EGGS

6 oz sliced hanger steak, sautéed with onions, achiote mojo, sunny side up egg, corn tortillas 26

VANILLA BEAN & COFFEE PANCAKES

Mascarpone & vanilla bean mousse, butterscotch sauce with coffee and chocolate 70% 16

AÇAÍ BOWL

Organic vegan açai sorbet, banana, strawberries, homemade granola (oat, mix nuts, coco, maple syrup and spices), peanut coffee sauce 10

CASCARA GRANOLA BOWL

Local Greek yogurt, banana, strawberries, homemade granola (oat, mix nuts, coco, maple syrup and spices), cascara coffee infused honey 10

BEET SPRING SALAD

Mix greens, strawberries, candied cashews, goat cheese, cherry tomatoes, cascara coffee dressing Add chicken or shrimp 14

PANASIA FRIED RICE

Pork belly, chives, onion, bell pepper, concolón (crispy rice), cilantro aioli, lemon zest and greens Shrimp (+\$3) 15

SANDOS

UNIDO BREAKFAST SANDWICH

Fried eggs, gratin mozzarella cheese, avocado spread, bacon, sofrito alioli 15

PERICO SANDWICH

Egg pattie with onions and bell pepper, cilantro mayo, sofrito hot sauce, cheddar cheese, bacon 11

UNIDO BURGER

Chuck, short rib and brisket patty, house made coffee husk ketchup, cheddar cheese, red onion, house mayo, pickles with seasoned french fries 15

VEGGIE +\$1

PORK BELLY SANDWICH

Pulled pork belly on cascara glaze and spices, fresh pickled salad (cole slaw, carrot, cucumber, cilantro), Asian cashew truffle mayo in potato bun with seasoned french fries 15

GRILLED CHEESE

Mozzarella, fontina, gruyere, sourdough bread, butter, salsa sofrito 12

TO SHARE

CARIMAÑOLA

Beef, yuca, cascara ketchup, coffee, cilantro aioli and greens 10

CHICHARRÓN

Fried pork belly slices, cascara coffee glaze, sauc cucumber pickled salad, chives 10

EMPANADAS

Chicken Tamale: shredded chicken with sofrito criollo 9
Afro shrimp: curry and coconut milk Five empanadas per order

CARNE FRITA Y HOJALDRE

Fried hojaldre with fresh cheese, mint and cilantro dressing, crispy short rib, lemon zest 12

BRUNCH

SATURDAYS & SUNDAYS



EGGS BENI

Benedict eggs, sofrito hollandaise, arugula, yuca frita 18

HOUSE EGGS

Two eggs any style, sauteed fingerling potato hash, kale, spinach cream, bacon 15

HUEVOS SKILLET

Two eggs, Panama style sofrito, homemade queso fresco, greens, hojaldres 16

STEAK & EGGS

6oz sliced hanger steak, sauteed onions, achiote mojo, sunny side up egg, corn tortillas 26

EL BREAKFAST WRAP

Scrambled eggs, cheese, concolon (crispy rice), kidney beans Panama style, avocado, bacon and sofrito aioli 14

UNIDO BREAKFAST SANDWICH

Fried eggs, gratin mozzarella cheese, avocado spread, bacon, sofrito aioli 15

GRILLED CHEESE

Mozzarella, fontina, gruyere, sourdough bread, butter, salsa sofrito 12

UNIDO BURGER

chuck, short rib and brisket patty, house made coffee husk ketchup, cheddar cheese, red onion, coffee mayo, pickles with seasoned french fries 15
VEGGIE +\$1

PORK BELLY SANDWICH

Pulled pork belly on cascara glaze and spices, fresh pickled salad (cole slaw, carrot, cucumber, cilantro), Asian cashew truffle mayo in potato bun with seasoned french fries 15

EMPANADAS

Chicken Tamale: shredded chicken with sofrito criollo 9
Afro shrimp: curry and coconut milk
Vegan sofrito: impossible beef and veggies

AÇAÍ BOWL

Organic vegan açai sorbet, banana, strawberries, homemade granola, peanut coffee sauce 10

CASCARA GRANOLA BOWL

Local Greek yogurt, banana, strawberries, homemade granola, cascara coffee infused honey 10

VANILLA BEAN & COFFEE PANCAKES

Mascarpone mousse, coffee chocolate butterscotch sauce, cocoa 16

BEET SPRING SALAD

Mix greens, strawberries, candied cashews, goat cheese, cherry tomatoes, cascara coffee dressing 14
Add chicken or shrimp

HOJALDRE

Classic Panamanian beignets, cinnamon and sugar rub with espresso maple syrup 8

MAMALLENA PANAMEÑA

Traditional Panamanian style bread pudding homemade with brioche, chocolate chips, rum poached pineapple, cinnamon and ginger, topped with coconut ice cream and candied cashews 10