

MOLA



EMPANADAS

Handheld bites. Each empanada is hand-wrapped in housemade masa.

CURRY CHICKEN.....6.50

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

PICADILLO BEEF.....6.50

A twist to the original "PATTY". Ground beef, bell peppers, onions, diced olives, raisins

SPICED VEGAN.....6.50

Spiced chickpeas, carrots, cilantro, in-house sauce with coconut milk, wrapped in vegan dough

PEPPER STEAK (GF/DF)7.00

Braised steak, green bell pepper, garlic, ginger, wrapped in masa de maíz

MAÑANA (GF/VG).....6.00

Scrambled eggs, onion & cilantro, with tomato sauce wrapped in masa de maíz

MOLA MIX.....14.50

Two empanadas of choice, served with each ají sauce

SIDE SAUCES

AJÍ ROJO (V/GF).....1.00

Roasted red bell pepper, garlic

AJÍ VERDE (V/GF).....1.00

cilantro, jalapeño, 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 PARGO (DF/GF).....16.50

Red snapper ceviche in ginger-lime marinade with red onion, red bell pepper, avocado and cilantro, served with housemade patacones

OXTAIL (DF/GF).....24.00

Slow-braised oxtail, sofrito with ginger, butter beans, served with coconut rice & pigeon peas.

ROPA "NUEVA" (GF).....17.00

Braised beef dressed in sauce, with bell peppers & onion, served with coconut rice and pigeon peas

BITES

HOJALDRA (VG).....4.00

La original. Panamanian fried flat bread

ARROZ CON COCO Y GUANDÚ.....7.00 (GF/V)

Side rice with coconut milk & pigeon peas

PATACONES (V/GF).....8.00

Twice-fried plantain slices dusted with salt, served with your choice of ají sauce

YUCA BITES (V/GF).....8.00

Hand-cut crispy yuca dusted with salt, served with your choice of ají sauce

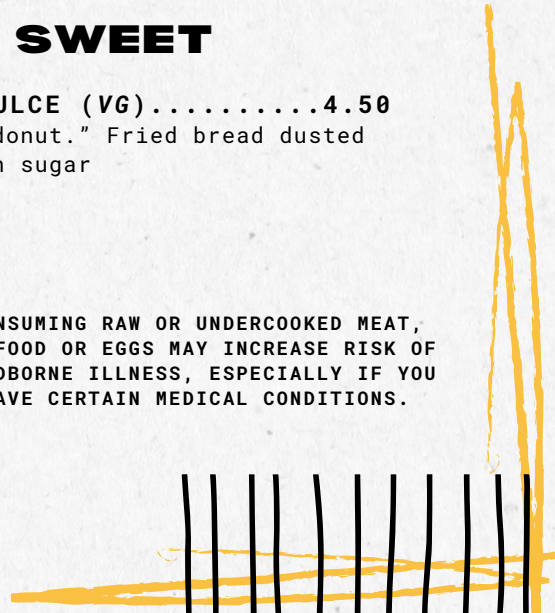
SWEET

HOJALDRA DULCE (VG).....4.50

"Panamanian donut." Fried bread dusted with cinnamon sugar



@molaempanada





DRINKS

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, pressed orange juice steeped overnight

PINEAPPLE-GINGER JUICE.....6.00
Fresh pressed juice

BEER.....7.00

HEINEKEN

PRESIDENTE

RED STRIPE

GUINNESS

STELLA

MODELO

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

