



TROGÓN

COCKTAILS

\$7

Red Sangria
White Sangria

\$8

Mojito
Mezcalita
Piña Colada
Bloody Mary
Gin & Tonic
Espresso Martini
Daiquiri
Moscow Mule

\$9

Negroni
Aperol Spritz
Margarita

SODAS

\$4

Coca Cola
Sprite
Ginger Ale

\$5

San Pellegrino

NATURAL DRINKS

\$4

Rainforest Water *(bottle)*

\$5

Pineapple & Coconut
Blackberry & Basil
Mango & Passion Fruit
Lemon & Peppermint
Strawberry & Ginge

CERVEZAS

\$4

Imperial
Pilsen

\$5

Tica Michelada
Estrella GF

STARTERS

Soup of the Day · \$14

Fresh specialty of the day

Trout Tartar · \$16

Red onions, celery, capers, cabbage and parmesan cheese

Roasted Bell Pepper Hummus (Muhammara) · \$14

Sun dried tomato, black olives and naan bread

Marinated Trout Salad · \$15

Lettuce, rucula, watercress, fennel, apple, pistachios and orange

Chicken Foie Gras · \$15

Apple chutney and fruit of the season coulis

Baba Ganoush · \$14

Pistachio pesto, mushrooms and Naan Bread

PIZZAS

Margarita · \$18

Cherry tomatoes, basil and mozzarella cheese

Hawaiian · \$20

Pineapple, ham and mozzarella cheese

Funghi · \$22

Red onion, mozzarella cheese and crimini mushroom

Trogón · \$24

Mozzarella cheese, bacon, smoked trout and avocado

Shrimp · \$28

Mozzarella cheese, shrimps, rucula and balsamic vinegar



*Taxes Included

CHEF SUGGESTIONS

Spaghetti Pomodoro · \$22

Chicken \$6 · Trout \$6 · Beef \$10

Parmesan cheese, basil and extra virgin olive oil

Ravioli Stuffed with Trout · \$28

Mushroom sauce, basil and parmesan

Sweet Potato Gnocchi · \$24

Bacon, parmesan cheese and herb butter

Shrimp Skewer · \$30

Shiitake mushrooms, asparagus and baby green beans

Brothy Rice · \$34

Shrimps, squid and clams. With vegetable pear, red bell pepper and green beans

Fresh Trout Wok · \$26

Vegetable pear, pack choy, peanuts, fennel, mushrooms and spearmint

MEATS AND FISH

Trout Meunière · \$28

Lemon and capers, with a cassava terrine and spinach

Grilled Skirt Steak · \$32

Truffled mashed potatoes and roasted chives in romesco sauce

Orange Chicken Ragout · \$28

Carrot, peas, plum, almonds and spearmint

Lamb Stew · \$32

White wine, green bell pepper, and rosemary potatoes



TROGÓN

COFFEES

\$3

Our Traditional "Chorreado"
Americano
"Agua Dulce" (*sugar cane infusion*)

\$4

Espresso
"Cortado"
Hot Chocolate
Ice Coffee

\$5

Latte Coffee
Capuccino

\$6

Frozen Capuccino
Capuccino & Baileys
Trogón Capuccino (*Vanilla - Almond*)

DIGESTIVE LIQUOR

\$4

Coffee Liqueur
Limoncello
Licor 43
Baileys

\$9

Grand Manier
Cognac Hennessy

POSTRES

Chocolate Coulant · \$9

Ganache and banana ice Cream

Tiramisu · \$7

With amaretto, blackberry gelee and spearmint

Blackberry Mousse · \$7

Crisp almonds, blackberry sauce, golden berry, and multigrain cookie

Matcha Pie · \$8

Pistacchio sauce and apples from San Gerardo de Dota

Coconut Flan · \$7

Whipped cream, rum and coffee emulsion, spearmint and crisp coconut



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GOURMET TEA

\$5

Digestive White Tea

Antigripal white tea, mango, orange and calendula leaves

Organic Vainilla

Black tea with intense vanilla flavor

Rooibos Antioxidant

Grapefruit, guaba, lemon and orange with cornflowers

Cocoa Chai

Honeybush, cocoa, cinnamon, fennel, clove, moringa and lavende

Matcha Tea or Latte

Japanese green tea, in perfect harmony with our surroundings

Antibacterial Infusion

Lemon, ginger and honey, to fight low temperatures



MENÚ NIÑOS

Pollo · \$16

Pollo a la plancha con papas fritas

Pasta · \$15

En salsa de tomate o a la mantequilla

Trucha · \$16

Dedos de trucha con papas fritas

KIDS MENU

Chicken · \$16

Grilled chicken with french fries

Pasta · \$15

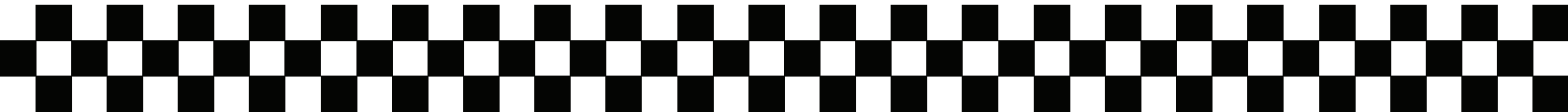
In tomato sauce or butter

Trout · \$16

Trout fingers with french fries

*Impuestos Incluidos

*Taxes Included





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