



MENÚ

COCKTAILS

JUNGLE NEGRONI 13
Seco Oro de Caña infused with
panamanian botanicals, campari, cynar,
vermouth

CASCARA MANHATTAN 13
Rye whiskey, house geisha cascara
vermouth, bitters

TIBURÓN 13
Seco Oro de Caña, warm spices, orange,
clarified milk

GEISHA OLD FASHIONED 13
Abuelo Two Oaks rum, Pedro Ximenez,
mezcal, geisha coffee, bitters

CHICHA BRUJA 13
Seco Oro de Caña, Averna,
lacto-fermented, brown butter, lime

SECO PIPA 13
Seco Oro de Caña, coconut water,
sparkling water

TALINGO PALOMA 13
Tequila Cascahuin Blanco infused with
geisha coffee, grapefruit, lime

DARIÉN BLOSSOM 13
Gin, elderflower liqueur, rice water with
camomile, lime

SANTA SANDÍA 13
Watermelon and red bell pepper cordial,
Seco Oro de Caña infused with ají
chombo and rosemary

YOUR CLASSIC 13
Don't see it? Ask for your favorite cocktail



STARTERS

TOMATE DE ALTURA	9
Smoked tomato vinagrette, rocket, tomato	
PANI PURI ONE AND ONE	11
Pigeon peas, tamarind, mint, and crème fraîche	
JAMAICAN PATTY	12
Escovitch fish	
PATO CON YUCA	13
Cassava tortillas, sliced duck, pineapple pico de gallo	
PULPO TROMPITO	21
Charred green bell pepper and onion, pickled emulsion, ají trompito, and crispy potatoes.	
TOSTADA DE LANGOSTINOS	15
Avocado, shrimp mayo, and Chombasia sauce pearls	
COCHINITA PIBIL	13
Corn tortilla, avocado	
DUMPLING DE PATO	13
Brown butter broth, duck juices	
AFRO PAO	9
Pork chombasia hampao	
HA KAO	13
Shrimp dumpling, Caribbean coconut sauce	
CURRY GOAT	13
Lamb dumpling, green curry and mint.	

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CHALLAH BREAD	5
MUHAMARA DE PIXVAE Creamy roasted red peppers and pixbae	12
REPOLLO KIMCHI Grilled cabbage with papaya and chayote kimchi	15
HUMMUS DE GUANDÚ Pigeon peas, tahini, and green pea criolla	12
VEGETALES A LA PARRILLA Coconut yogurt labneh, black mushroom salad, and sun-dried tomatoes	18
BERENJENA ASADA Grilled eggplant, fresh tomatoes, cashew tahini, and fresh herbs.	18
PASTRAMI SHORT RIB Short rib, glasé afro, zaatar, Chombasia, and greens	125
PESCADO MARROQUÍ Fish with tomato, bell pepper, paprika, and cilantro stew	25

MAIN DISHES

PESCA PANAMENIER

Catch of the day, curry lentil meunière

PESCA CHOMBASIA

Tamarind glaze, Afro-Caribbean sauce, pickled vegetables

30

PESCA AL VAPOR

Mushroom broth and vegetables

29

PESCA A LA PARRILLA para dos

Mango relish, Chombasia vinaigrette, fried rice, salad

50

BISTEC PICADO

Beef fillet, red and green peppers, onion, Chombasia sauce

29

CHOW MEIN DE PATO

Noodles, crispy duck, vegetables

25

ARROZ NEGRO MAITO 2010

Squid, shrimp, achiote, recaó

27

GUACHITO CARIBEÑO

Creamy rice, shrimp, octopus, squid, crispy plantains

27

ONE POT 2.0

Pork belly, pescao frito, octopus

29

TASAJO DE PICAÑA

Grilled smoked top sirloin, wok vegetables

31

CHULETÓN DE CERDO

Pork, papaya demi-glace

29

SANCOCHO CON ARROZ

Nance wood fired chicken broth

15

RIB EYE PRIME 22 OZ USA

Grill

115

ENTRAÑA CHIMI 12 OZ USA

Grill, chimichurri

48

LANGOSTINOS A LA PARRILLA

Grilled shrimp, Chombasia sauce

25

COLIFLOR CHOMBASIA

Corn-coconut sauce, tomato chutney, Chombasia sauce

15

maito

DESSERTS & DIGESTIFS

FRESAS CON CREMA	14
Olive oil ice cream, citrus strawberries, pickled strawberries, strawberry powder, cream, strawberry tuile	
CHOCO CHOCO	11
Chocolate crèmeux, sesame ice cream, yuzu gel	
BANANA KOMBU	11
Crisp honey tuile, kombu-infused banana ice cream, and coconut water crystals.	
LULO LAMASTUS	11
Lulo sauce, papaya, geisha coffee husk, coconut sorbet	
ICE CREAM	7
SEASONAL SORBETS	7
CARAJILLO	13
NIEPOORT, OPORTO, LBV 2020, PORTUGAL	12
NIEPOORT, MANZANILLA SOLERA	13
LES LUNES, SWEET VERMOUTH 2022	12
RON ABUELO 15 AÑOS NAPOLEÓN	13
HENNESSY XO	33
THE KURAYOSHI, JAPANESE WHISKEY	22

COFFEE AND TEA

GEISHA FILTERED COFFEE	15
ESPRESSO	4
AMERICANO	4
MACCHIATO	4.5
CAPPUCCINO	5
GEISHA HUSK TEA	5
LOOSE LEAF TEAS	5
Green tea, black tea, lemongrass, chamomile, red berries	

EVERY COFFEE IS SELECTED BY OUR TEAM FROM THE FINEST LOTS IN
PANAMA AND ROASTED IN-HOUSE.

naito

GROUP DINING & EVENTS MENU

AT MAITO, FOR GROUPS OF MORE THAN 10 GUESTS, WE OFFER A SPECIALLY CURATED SET MENU WITH A SELECTION OF DISHES FOR THE GROUP TO CHOOSE FROM.

THE MENU PRICE VARIES DEPENDING ON THE SELECTED DISHES AND THE FINAL MENU AGREED UPON BETWEEN THE GUEST AND THE RESTAURANT.

FOR MORE INFORMATION, PLEASE EMAIL US AT MAITO@GRUPOMAITO.COM OR CONTACT US VIA WHATSAPP AT +507 6705-8599.

