

PANAMA  
HATTY'S

restaurant • bar • lounge

# St. Valentine's Menu

**2 Courses £29.95**

including Champagne Cocktail on arrival



## STARTERS

**SLOW ROASTED RIBS** - Fall off the bone, baby rack ribs in tangy barbecue sauce

**CHICKEN BREAST GOUJONS** - Fried chicken fillet strips in a Southern spice coating, served with sweet chilli mayonnaise and lemon

**HOT 'n' STICKY SHRIMPS** - Deep-fried spicy crumb-coated shrimp in an apricot, ginger and sweet chilli pepper glaze

**SUN HAT SKINS** - Deep-fried golden crispy potato skins, served with tomato salsa and soured cream

**BLUE BAYOU BAKE** - Plump field mushrooms in a rich sauce of Blue Stilton cheese, white wine and cream with fresh herbs and oven baked 'til golden brown. Served with Ciabatta crostini

**RED SNORT CHILLI** - A bowl of chilli con carne topped with a cheese crust, cool soured cream and chopped green onions, served with taco chips

## APPETISERS TO SHARE

### PANAMA SUPER SAMPLER

Fall-off-the-bone barbecue ribs, deep fried potato skins, seasoned chicken goujons, firehouse corn-on-the-cob, tortilla chips and spicy coated onion rings. Served with barbecue sauce, tomato salsa and soured cream.

### CHILLI BEEF TOSTADAS

Folded wedges of flour tortilla filled with Red Snort Chilli, topped with mozzarella cheese then toasted till golden brown. Served with a dusting of chilli seasoning and a serving of soured cream

## MAIN COURSES

### SIZZLING FAJITAS - A HOUSE FAVOURITE!

Choose your preferred filling presented on a sizzling skillet with sautéed onions and bell peppers served with warm flour tortillas, crisp iceberg lettuce, grated cheese, tomato salsa & soured cream

### SLICED CHICKEN FILLET | BEEFSTEAK STRIPS | ROASTED VEGETABLES

**HATTY'S JAMBALAYA** - Our own recipe of this popular classic dish from the "Deep South".

Cajun spiced rice simmered with firm Tiger shrimp, juicy Atlantic prawns, mussels, marinated chicken, chorizo sausage, fruit de mer, coriander, sliced jalapenos and red chillies. Served with spicy tomato crustini

**SPICY CHICKEN PAPOUSAS** - Slices of season coated chicken breast fillet bathed with smoked chipotle sauce and then folded into a flour tortilla. Drizzled with enchilada sauce, topped with mozzarella and baked' till bubbling. Served with Latina rice, sour cream and salad garnish

## MAIN COURSES (continued)

**MASAMAN CHICKEN** - Marinated slices of tender chicken breast fillet simmered in flavoursome masaman sauce with coconut milk, cumin, sliced white onion, peppers and sweet potato. Served with coconut rice and naan bread

**TIGER KANG KUA** - Plump Tiger Prawns cooked in a combination of traditional Kang Kua spices, Penang sauce, sweet basil, fish stock, coconut milk, pure palm sugar and aromatic leaves.  
Served with coconut rice and naan bread

**COLONIAL LAMB** - Slow-roasted lamb shank served with a creamy potato and spring onion mash, in a rich, homemade, roasted onion gravy

**CARIBBEAN JERK PORK (Hot)** - Grilled pork tenderloin barbecued in an extremely hot and spicy Jamaican marinade with caramelised apple & pineapple, roasted peppers & red onions.  
Served with our own coconut rice

**DEL RIO DUCK** - Prime boneless duck breast fillet, glazed with a rich sauce of apricot and root ginger and served on a bed of crispy fried tortilla noodles. Served with mixed roasted vegetables

**CHICKEN PAGO PAGO** - Tender chicken breast supreme sautéed in garlic butter, with paprika, white wine, cream, prawns & fresh pineapple. Served with seasonal vegetables

**SLOW ROASTED RIBS** - A platter of melt-in-the-mouth pork loin ribs, slow-roasted in a tangy barbecue sauce. Served with French fries or baked potato and an iceberg lettuce salad

**SCAMOZZI** - Fillet of Scottish Salmon, pan-fried and served on potato dauphinoise, chilli scented pak choi, and a balsamic reduction

**\*STEAK AND RIBS PLATTER\*** - A popular combination of an 8oz (227grms) tender Gaucho rump steak with a half rack of slow roasted barbecue ribs, served with French fries and an iceberg lettuce salad garnish

**\*PRIME SIRLOIN STEAK\*** (10oz uncooked) - on a bed of roasted vegetables with French fries or baked potato

### HATTY'S GOURMET CHOPSTEAK BURGER

Char-grilled 8oz burgers hand made from 100% pure British Beef mixed with fresh onion, coriander, peppers and seasoning. Served on a home made bun with French fries or baked potato and a mixed salad. Relishes on request

**Your steak or burger comes with a choice of topping :**

**DIABLO** - WITH GREEN & BLACK PEPPERCORN SAUCE

**ANGELINO** - WITH FRIED MUSHROOMS, ONIONS, PEPPERS & MELTED SWISS EMMENTAL CHEESE

**RANCHERO** - TOPPED WITH RED SNORT CHILLI BEEF

**BLUE BAYOU** - A RICH SAUCE OF BLUE STILTON CHEESE, WHITE WINE, CREAM AND GARLIC

**\*Dishes marked with asterisks will have a £3.00 supplement added\***