

Appetizers

Elotes	320
Local sweet corns, tajín powder, kaffir mayo	
Pescadilla y tampico	380
Crunchy fish empanada, spicy surimi salad, Valentina salsa	
Tostada del mar	320
Marinated mackerel, chili ashes, guacachile	
Coctel de camarón	380
Marinated prawns, house-made Michelada sauce, finger lime, cha-om	
Croqueta de papa con chorizo	280
Deep fried potato croquette, house-made chorizo, coriander mayo	
Chicharrones	320
Crispy pork belly with guacamole	
Taquito dorado de cangrejo	360
Crab salpicon, smoked chili mayo, mixed local herbs	
Guacamole and organic chips	260
Guacamole, mixed chips	
Arrachera tacos	280
Hanger steak, flour tortilla, salsa macha, aguacate o guacachile	
Carnitas tacos	250
Pork confit, corn tortilla, salsa verde	
Maitake adobado tacos	230
Grilled maitake, refried beans, corn tortilla	

Salads

Ceviche del mar	360
Scallop, pineapple, passion fruit, habaneros, sweet basil, avocado	
Ensalada de calamari	340
Cuttlefish, Chiang Mai heirloom tomatoes, tomato XO dressing	
Ensalada caesar	280
Baby gem cos, pickles, Caesar green dressing, pecorino cheese	
Baby corn salad	230
Edamame-jalapeño dressing, grilled asparagus, corn	

All prices are in THB and subject to a 10% service charge and 7% applicable government tax.

If you have a food allergy, please notify us. Allergen information for menu items is available; please ask a staff member for details.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Mains

Langostinos	1,290
Grilled tiger prawns, mango habanero salsa, sesame, chili & garlic	
Pescado zarandeado	1,090
Butterflied snapper, salsa verde & salsa roja	
Almejas con chorizo	520
Stir-fried clams, chayote shoots, chorizo, garlic	
Pollo a la parrilla	890
Marinated-grilled chicken, Pipián aka green mole, Hokkaido pumpkins, escabeche	
Carne asada	1,290
Grilled ribeye, salsa tatemada, grilled spring onion & chile toreados	
Brochetas de lengua	920
Grilled beef tongue skewers, okra, heirloom tomatoes, onion, guacamole	
Cerdo asado yucateco “poc chuc”	780
Grilled pork jowl, pomelo relish	

Desserts

Flan de coco	190
Coconut custard, palm sugar caramel, coconut dacquoise	
Churros & maíz	160
Cinnamon, regency cajeta	
Café tres leches	190
Sponge cake, Mexican spiced coffee, mascarpone foam, kinako, cocoa	
Mangonada	190
Mango granita, house-made chamoy, tajín, shrimp powder	
Ice cream	120/scoop
Vanilla crumb, chocolate dark night, lemon mojito, strawberry cheesecake, passion fruit, acai wild berry	

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