

2 Courses at THB 1,100 ++

(Appetizer + Main Course)

3 Courses at THB 1,200 ++

(Appetizer + Main Course + Dessert)

## **APERITIVOS STARTERS**

Holy Guacamole!

Avocado Guacamole Prepared Table Side, Crispy Tortillas

Jicama Mango Salad

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Torched Tuna Tataki 🎉 🚯



Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots

Carnitas Pulled Pork Tacos



Slow Cooked Pork, Bulldog Sauce, Pickled Onions, Coriander

Veracruz Style Charcoaled Grilled Octopus

Octopus, Green Bell Peppers, Tomatoes, Cayenne Pepper, Fresh Herbs

## ▶ Vegetarian Pork ★ Seafood ► Contains Nuts → Spicy 🚯 Alcohol

## PLATO FUERTE MAIN COURSES

## Croquetas de Espinaca y Queso

Cheese and Spinach Croquettes, Jalapeno Mayo, Peruvian Spices, Mizuna

Red Snapper "A la Plancha"

Red Snapper, Yellow Salsa De Aji Limo Amarrilla, Cherry Tomatoes, Shallots, Clams

BBQ Grilled Chicken"Pollo Asado"

Roasted Aji Panca Chicken, Spicy Coriander Sauce, Pickled Japanese Cucumber Salad

Smoked Hibachi BBQ Pork Belly 🥯 🥒 Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito

Chef Carlos's Special of the day



Arroz Con Leche

Vanilla Creamy Rice Pudding, Mango Salsa, Sesame Caramel Chips, Crispy Filo

Dulce De Leche "Quesillo" Flan 🧆

South American Baked Creamy Custard Flan with Caramel

Churros de Naranja

Orange and Lime Churros, Dulce De Leche and Chocolate Sauce

**Exotic Fruit Plate** 

Lemon Sorbet

Ice Cream & Sorbet Selection

Honey, Salted Caramel, Vanilla, Chocolate, Coffee, Passion fruit, Guava, Mango, Lychee, Lemon















