



RAW

CAVIAR | 3,950

Corn soufflés, sour cream, pickled onion, habanero

AGUACHILE | 590

Tiger prawns, green tomato, coriander, chili, cucumber sauce

TUNA CRUDO | 690

Avocado, baby onions, green chili, fennel,
black olive emulsion

AUSTRALIAN WAGYU CARNE APACHE | 780

Beef tartare, dried shrimps, chicharron, pasilla chili, peanuts

PULPO CEVICHE | 780

Octopus, marinated fish, pasilla chili, fish chicharron, lime
(Add Uni @ 500)

COLD APPETIZER

GUACAMOLE & TOSTADAS | 390

Corn tostadas, coriander, green chili, seaweed powder

OJO GUACAMOLE | 480

Crab meat, ikura, corn tostadas, prawn oil

COCONUT CEVICHE | 420

Young coconut, fermented soy leche de tigre, yellow chili

CHIANG MAI TOMATO SALAD | 380

Heirloom tomato, fermented chili mayonnaise, salted lemon

HOT APPETIZER

ESQUITES | 390

Roasted baby corn, pecorino, jalapeño mayonnaise, macadamia

MUSHROOM TETELA | 390

Black mole, mushroom stew, goat cheese

BONE MARROW | 850

Tortillas, khao kua brulée, burnt salsa, chiles toreados

COCHINITA SALBUTE | 480

Corn soufflé, slow-cooked suckling pig,
annatto seed jus, burnt habanero

MAINS

POLLO & PIPIAN | 1,300

Roasted chicken, green pipian, pumpkin seeds, pistachio

PESCADO ZARANDEADO | 1,500

Grilled fish, avocado, cucumber, chili & coriander adobo

CARNITAS | 1,400

Confit pork ribs, pickled vegetables, lazy salsa

BIRRIA | 2,500

Beef short rib slow-cooked in Jalisco adobo,
burnt baby onions, fermented chili sauce

SUCKLING PIG | 2,600

Roasted baby pork, cochinita sauce, habanero

CARNE ASADA | 4,500

Bone-in 800g. ribeye, cricket martajada sauce, onions toreado

All main courses served with fried beans
or sticky rice and fresh tortillas

DESSERTS

ARROZ CON LECHE | 350

Vanilla creamy rice, cinnamon ice cream, toasted white chocolate, sugar brulée, soy milk flakes

MEXICAN BANANA TAMAL | 350

Dulce de leche ice cream, caramelized banana

GUAVA 3 LECHEs | 350

Elder flower liqueur, sponge cake, guava foam, raspberry powder

CHAMOY SORBET | 350

Seasonal fruit, tajin, mezcal

Some dishes may contain traces of allergens, please notify your order taker for any dietary requirements
All prices are in Thai Baht, subject to 10% service charge and applicable government tax