

Small Bites

BOCADITOS

Small Bites

Vegetarian
 Spicy
 Dairy-free
 Gluten-free
 Vegetarian Option Available

All prices exclude 7% VAT and 10% Service Charge



Coppes de Hua Hin

Cured pork from Hua Hin, Thai-style escabeche with lemongrass, shallot & mild chili

380



Cuttlefish tostadas (2 pieces)

Grilled wild-caught cuttlefish from Trat, sawtooth coriander emulsion, pumpkin seeds, pickled red onions, salsa macha

320

Tiger prawn ceviche

Fresh local tiger prawns from Trat with coconut & ginger leche de tigre, avocado & pineapple salsa

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CÓCTELES Cocktails*Cocktails by Toma y Toma***Som-sa daiquiri**

Floral citrus daiquiri: Havana Club 3-year rum, clarified "som-sa" lime, local panela - available shaken or stirred

Non-alcoholic available

270**Ceviche fizz**

Dirty gin fizz: Olmeca Altos Plata tequila, ceviche dressing, clarified coconut cream, fizz, smoked olive

Non-alcoholic available

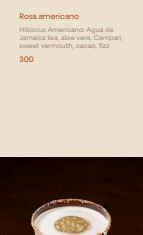
270**Rosa americano**

Hibiscus Americano: Agua de Jamaica tea, aloe vera, Campari, sweet vermouth, cacao, fizz

300**Guayabazo sour**

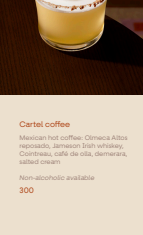
Plum & guava pisco sour: Demonio de los Andes pisco, pink guava, smoked coconut, lime, egg white, bitters

Non-alcoholic available

280

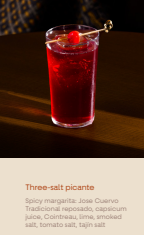
Spicy margarita: Jose Cuervo Tradicional reposado, capsicum juice, Cointreau, lime, smoked salt, tomato salt, tajin salt

Non-alcoholic available

300**Cartel coffee**

Mexican hot coffee: Olmeca Altos reposado, Jameson Irish whiskey, Cointreau, café de olla, demerara, salted cream

Non-alcoholic available

300**Three-salt picante**

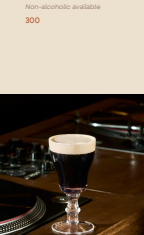
Spicy margarita: Jose Cuervo Tradicional reposado, capsicum juice, Cointreau, lime, smoked salt, tomato salt, tajin salt

Non-alcoholic available

300**Cartel coffee**

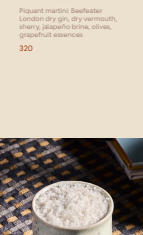
Mexican hot coffee: Olmeca Altos reposado, Jameson Irish whiskey, Cointreau, café de olla, demerara, salted cream

Non-alcoholic available

300**Lichi-rita**

Lychee kombucha margarita: Olmeca Altos tequila, fino sherry, lychee, kaffir lime, sea salt

Non-alcoholic available

320**Martini clásico**

Piquant martini: Beefeater London dry gin, dry vermouth, sherry, jalapeño brine, olives, grapefruit essences

320**Queso & cola sour**

Mezcal & whiskey sour: Aged cheese-washed Jameson Irish whiskey, Don Mateo mezcal, homemade Mexican cola, lemon

Non-alcoholic available

350**Banano blanco**

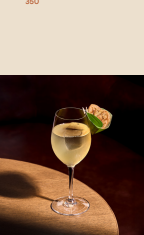
Caramel banana highball: Don Mateo mezcal, banana, butterscotch, cucumber, carbonated coconut

350**Molé-fashioned**

Jose Cuervo Tradicional silver tequila, Jameson Irish whiskey, Toma y Toma's spiced chocolate, cherry, bitters

350**Dulce rosita**

Mezcal negroni: Butter-washed mezcal, jasmine tea Campari, blanco vermouth, cherry

380**Horchata ramos**

Ramos rum fizz: Matusalem Solera 7 rum, horchata cream, tamarind, pineapple, lime

Non-alcoholic available

380**CÓCTELES DE VINO Wine-based cocktails***Available by glass or carafe***Sangria**

Havana Club 3-year rum, house wine of choice, sangria spices, pear, citrus

320 / 990**Kalimotxo**

Havana Club 7-year rum, secret cola, house red, lemon & lime bitters, fizz

320 / 990**Strawberry Rosé spritz**

Beefeater London dry gin, watermelon, house rosé, strawberry, thyme, grapefruit, fizz

340 / 1,020**GRANIZADOS Frozen Slushies***Available by glass or carafe***Maracuyá colada**

Tropical punch slushie: Passionfruit, mango, pineapple, coconut, lime

Non-alcoholic available

260 / 880**Agua de cola**

Rosella & cola slushie: Agua de Jamaica, homemade cola, cherry, rosella, lime

Non-alcoholic available

260 / 880

