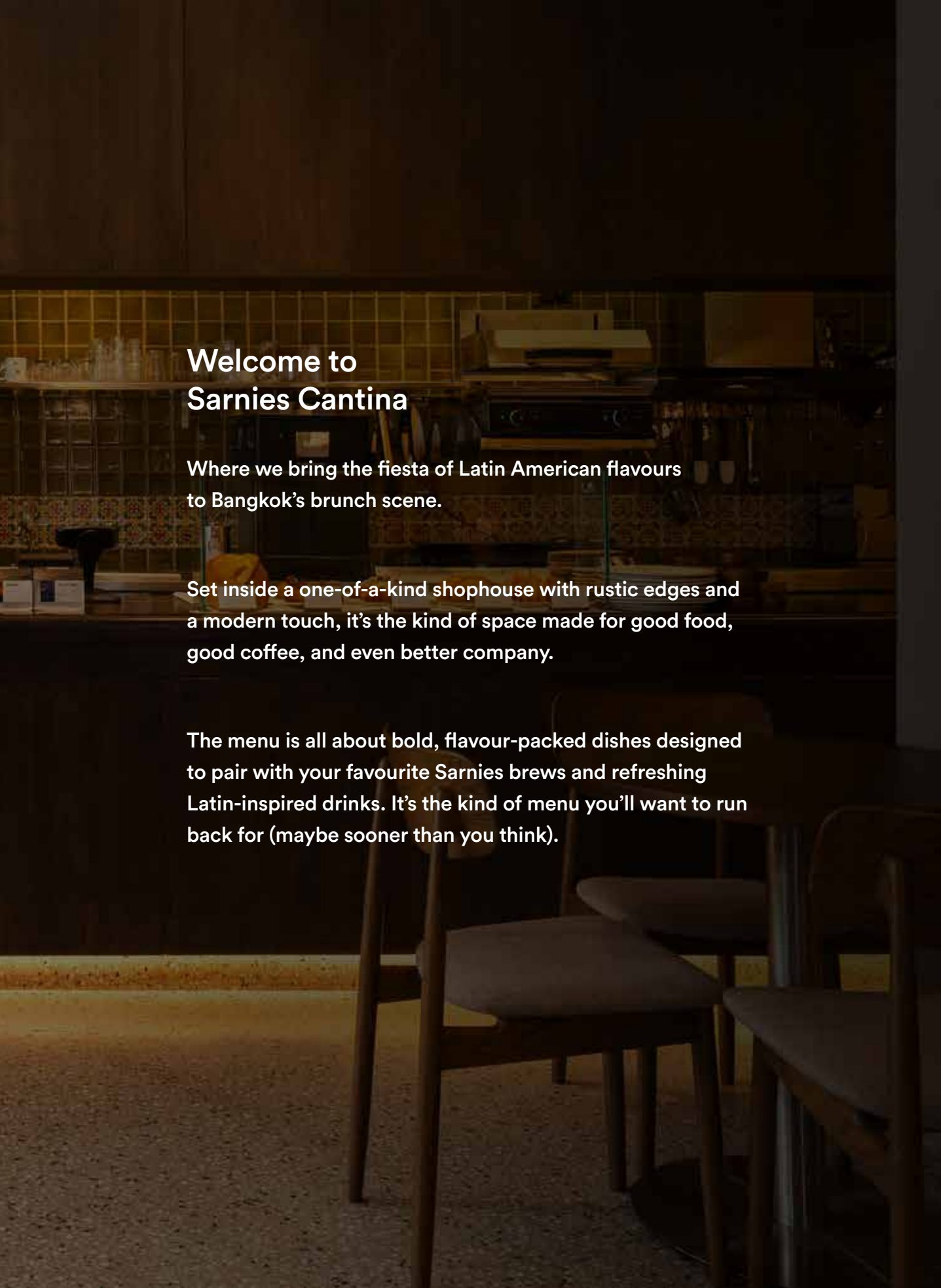






Welcome to Sarnies Cantina

Where we bring the fiesta of Latin American flavours to Bangkok's brunch scene.

Set inside a one-of-a-kind shophouse with rustic edges and a modern touch, it's the kind of space made for good food, good coffee, and even better company.

The menu is all about bold, flavour-packed dishes designed to pair with your favourite Sarnies brews and refreshing Latin-inspired drinks. It's the kind of menu you'll want to run back for (maybe sooner than you think).

Brunch



Mexican eggs benedict (S)

Mole hollandaise, pulled pork carnitas,
sesame seeds, smoked tomato chimichurri,
poached free-range eggs, English muffin

360

Swap protein for:
- Queso panela (house-made soft cheese) (V)
- Beef cheek barbacoa
- Smoked salmon +60

Swap for gluten-free arepas +50

Brunch






Coconut rice pudding (S) (VG) (DF) (GF)

Homemade cacao granola,
amaranth seeds, coconut rice pudding,
pineapple compote, seasonal fruits,
real maple syrup, roasted coconut flakes,
kaffir lime zest

280

Sweetcorn fritters

Sweetcorn fritters, chipotle mayo,
smoked corn salsa, avocado,
poached free-range egg,
roasted cherry tomatoes, herb salad

320

Tortilla de papas
(Argentinian tortilla) (V) (GF)

Fried potatoes, free-range eggs,
smoked chipotle, cheddar & mozzarella,
salsa macha emulsion, herb salad

340

Add smoked ham +60

Avocado on toast (V)

Guacamole, sun-dried tomatoes,
smoked corn salsa, mixed seeds, cotija cheese,
herb salad, homemade tajin on sourdough

360

Add poached free-range eggs +60
Swap for gluten-free arepa +50

(S) Signature (VG) Vegan (V) Vegetarian Spicy (GF) Gluten-free (DF) Dairy-free

Brunch



Breakfast burrito (S)

Burrito of guacamole, frijoles (Latin baked beans), scrambled free-range eggs, tomato rice, salsa verde, grilled cheese, crema, smoked tomato chimichurri

380

Choice of:
- Queso panela (house-made soft cheese) (V)
- Pulled pork carnitas
- Hot smoked salmon +20
- Beef cheek barbacoa +20

Breakfast polenta (V) (GF)

Parmesan polenta, poached free-range eggs, confit portobello, crushed hazelnuts, smoked tomato chimichurri, fresh herbs

380

Add on:
- English pork sausage +60
- Chicharrones +60

Berry & roselle hotcakes (V)

Freshly made buttermilk polenta pancakes, roselle-berry jam, local honey, cacao granola, labneh, seasonal fruits, torched meringue

380

Bandeja Paisa (Colombian fry-up) (DF) (GF)

Guacamole, fried free-range eggs, frijoles (Latin baked beans), homemade chorizo patty or English pork sausage, fried plantains, roasted tomatoes, arepa

450

Choice of:
- Chicharrones
- Pulled pork carnitas
- Latin-style minute steak

All prices exclude 7% VAT and 10% Service Charge



Pimp My Breakfast

Build your own

BREAD & GRAINS

Sourdough (VG) (DF)	50
English muffin (V)	50
Brioche bun (V)	50
Arepa (VG) (DF) (GF)	60
Tomato rice (VG) (DF)	60
Fruit toast (VG) (DF)	70

SWEET SPREADS

Roselle-berry jam (VG) (DF) (GF)	50
Dulce de leche (V) (GF)	50
Pineapple compote (VG) (DF) (GF)	50

SAVOURY SPREADS

Grass-fed salted butter (V) (GF)	35
Smoked tomato butter (V) (GF)	50
Smoked tomato chimichurri (VG) (DF) (GF)	50
Herb cream cheese (V) (GF)	60

MEATS

2 free-range eggs (poached, fried or scrambled) (V) (DF) (GF)	60
Queso panela (house-made soft cheese) (V) (GF)	150
Chorizo patty (DF) (GF)	180
Achiote-grilled chicken breast (DF) (GF)	180
English pork sausage (DF) (GF)	200
Chicharrones (fried pork belly) (DF) (GF)	200
Pulled pork carnitas (DF) (GF)	200
Cold-smoked salmon (DF) (GF)	220
Latin-style minute steak (100g) (DF) (GF)	280

VEGETABLES

Salad greens with citrus dressing (VG) (DF) (GF)	50
Frijoles (Latin baked beans) (VG) (DF) (GF)	60
Roasted tomato soup (VG) (DF) (GF)	80
Sautéed mushrooms (VG) (DF) (GF)	80
Roasted cherry tomatoes (VG) (DF) (GF)	80
Smoked corn salsa (V) (GF)	80
Guacamole (VG) (DF) (GF)	180
Half avocado (VG) (DF) (GF)	180

All prices exclude 7% VAT and 10% Service Charge



Ⓢ Signature Ⓥ Vegan Ⓥ Vegetarian Spicy Ⓖ Gluten-free Ⓓ Dairy-free

Soup, Sides & Salad



Empanadas

Tallow-fried and choice of:
- Beef ragù, green peas, potatoes
- Smoked corn, mozzarella, potatoes

120



Patacones (DF) (GF)

Tallow-fried plantains,
black lime salt, chipotle mayo

180



Guacamole & chips

Homemade guacamole, fresh herbs

260

Served with choice of:
- Tallow-fried tortilla chips
- Tallow-fried patacones



Tuna ceviche (S)

Bluefin tuna, avocado, red onion,
leche de tigre, pink pomelo, patacones

360

All prices exclude 7% VAT and 10% Service Charge

Soup, Sides & Salad



Smoked tomato soup (VG) (DF) (GF)

Smoked tomato soup, coconut cream, coriander, served with sourdough

180

Swap for gluten-free arepa +25



Smoked beef birria (S) (DF) (GF)

Smoked and slow-cooked beef cheek birria, red onion, herb salad, served with sourdough

240

Swap for gluten-free arepa +25



Chopped salad (V) (GF)

Shaved brussels sprouts, tri-colour quinoa, radish, cucumber, red cabbage, pomegranate, cotija cheese, shallots, mixed seeds, herbs, cumin and thyme dressing

350



Loaded nachos (S)

Tallow-fried tortilla chips, cheddar, mozzarella, beef cheek barbacoa, chipotle aioli, crema, red cabbage slaw

360

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Sandwiches



BEC sandwich (Bacon, egg & cheese)

Sliced bacon, scrambled free-range eggs,
mixed cheese, mayonnaise,
sourdough or shokupan

260

Club sandwich

Sous-vide chicken, sliced bacon,
cos lettuce, plum tomato,
fried free-range egg, mayonnaise,
sourdough or shokupan

260

Cubano toastie (S)

Slow-cooked carnitas, smoked ham,
grilled cheese, chipotle mayo,
salsa verde, pickles,
sourdough or shokupan

320

Serrano ham & cheese toastie

Serrano ham, stracciatella,
baby rocket, Thai basil pesto,
roasted tomatoes, balsamic glaze,
sourdough or shokupan

320

Ox tongue toastie

Braised ox tongue, mixed cheese,
pickled cucumber, gribiche,
sourdough or shokupan

320

Add smoked beef birria broth +100
Add smoked tomato soup (VG) +80

All prices exclude 7% VAT and 10% Service Charge

Sandwiches



3-cheese esquites toastie Ⓥ

Smoked corn salsa, roasted mushrooms,
jalapeño cream cheese, grilled cheese,
cotija cheese, sourdough or shokupan

340

Achiote-stuffed arepas

Grilled achiote chicken 🌶,
guacamole, pickled onion,
fresh herbs, crema on arepas

340

Cod torta milanesa

Breaded cod, avocado, salsa roja,
red cabbage slaw, pickles,
tartare sauce on brioche

360

Barbacoa toastie Ⓢ

Slow-cooked beef cheek barbacoa 🌶,
grilled cheese, pickled jalapeño 🌶,
cilantro, homemade BBQ sauce,
crema, sourdough or shokupan

380

Add smoked beef birria broth 🌶 +100
Add smoked tomato soup ⓋⒼ +80

Ⓢ Signature ⓋⒼ Vegan Ⓥ Vegetarian 🌶 Spicy ⒼⒻ Gluten-free ⒹⒻ Dairy-free



All prices exclusive 7% VAT and 10% Service Charge

Pasta



Zucchini pasticho bianca (V)

Venezuelan lasagna of zucchini, roasted garlic and lemon cream, truffle, chilli oil, herb salad

380



Mezcal sugo (S)

Tomato sauce with mezcal, chorizo crumbs, farfalle, crema

400

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Desserts



Churros con chocolate (S)

Tallow-fried churros with cinnamon sugar,
spiced Mexican chocolate,
vanilla chantilly cream

250



Tres leche (V)

Goat milk-soaked vanilla chiffon,
dulce de leche, toasted rice cream, tuile

280

Ice cream



Classic vanilla

Vanilla, custard, sea salt

100



Avocado & coconut sorbet
(VG) (DF) (GF)

Avocado, coconut milk,
key lime, extra virgin olive oil

120



Spiced Mexican chocolate ice cream (V)

Dark chocolate, cocoa powder,
warm spices, custard, sea salt

120

All prices exclude 7% VAT and 10% Service Charge



Coffee

Ask us what freshly roasted beans we have today!

	Regular	Large
Espresso	100	-
Piccolo / Cortado	110	-
Americano / Long black	110	130
Flat white / Latte / Cappuccino	130	150
Es-yen Thai-style coffee, homemade condensed milk - served iced	120	-
Mocha Espresso, milk, chocolate sauce - served hot or iced Choice of: - Classic - Orange chocolate	140	160
Café tonic Espresso, citrus, tonic water - served iced	160	-
Orange americano Espresso, freshly pressed orange juice - served iced	160	-
Cold brew coffee (240ml/bottle) Choice of: - Black cold brew - White cold brew	150	-
Cold brew coffee (750ml/bottle)	270	-
Affogato Double espresso, homemade vanilla ice cream, pistachio biscotti	180	-
Filter coffee Ask us for recommendations - served hot or iced	from 120	-

Oat milk, soy milk and almond milk +30

All prices exclude 7% VAT and 10% Service Charge



S Signature VG Vegan V Vegetarian Spicy GF Gluten-free DF Dairy-free

Coffee



Iced coconut long black Ⓢ

Espresso, fresh coconut water,
coconut flakes - served iced

160

Add cream cheese foam +20

Add matcha foam +20



Coconut & maple latte

Espresso, coconut & mezcal sauce,
maple, milk of choice
- served hot or iced

160



Café de olla Ⓢ

Clay pot-brewed coffee,
house spices, local panela sugar
- served hot or iced

160



Dirty coffee

Ristretto, cold creamy milk - served cold
Choice of:
- Classic
- Coconut & mezcal
- Dulce de leche

140

Oat milk, soy milk and almond milk +30

All prices exclude 7% VAT and 10% Service Charge

Tea



Classic matcha

Premium matcha from Japan
- served hot or iced

160

Available with:
- Water or regular milk
- Soda or coconut water +20
- Oat milk, soy milk, or almond milk +30





Loose-leaf tea

Serve hot and iced
Choice of:
- English Breakfast
- Rooibos

140



Thai tea horchata (S)

Thai milk tea, homemade jasmine rice horchata, vanilla, cinnamon - served hot or iced

160



Sarnies milk tea (S)

Sarnies' signature milk tea, homemade condensed milk, milk foam - served iced

160

Image shown with cheese foam



Oolong & osmanthus (S) (DF)

Local osmanthus & Oolong tea, coconut sugar, mango, salted cheese foam - served iced

160

Add cream cheese foam +20 | Sweetness Level

0%	25%	50%	75%	100%
		▲ Default		

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Chocolate



Classic

Homemade chocolate sauce,
dulce de leche, cocoa powder
- served hot or iced

180

Champurrado (S) (DF)

Homemade chocolate sauce,
vanilla, aniseed, cane sugar
- served hot or iced

180

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Smoothies



Papaya & orange (DF)

Local papaya, orange, banana, coconut nectar

180

Mango & coconut (S) (DF)

Namdokmai mango, coconut cream, mango syrup, lime

180

Strawberry & pineapple (DF)

Strawberry, fresh pineapple, homemade rice milk, coconut nectar

180

Add on: Whey protein isolate powder (20g) +20 | Pea protein powder (20g) +20 | Collagen peptides powder (8g) (DF) +20

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Homemade Fizz



White coffee lemonade Ⓢ

Homemade lemonade,
coffee beans, soda water - served iced

160

Café mojito

Lime cordial, mint, soda water,
cold brew coffee - served iced

160

Sarnies cola Ⓢ

Homemade cola, lime, soda water
- served iced

160

Add vanilla ice cream float +60

All prices exclude 7% VAT and 10% Service Charge

Agua Fresca



Agua de Jamaica

Roselle, aloe vera, piconcillo
- served iced

160



Melón verde

Green melon, cucumber, ginger
- served iced

160



Tepache (S)

Fermented pineapple, piconcillo
- served iced

160

(S) Signature (VG) Vegan (V) Vegetarian Spicy (GF) Gluten-free (DF) Dairy-free



Kombucha

House kombucha, fresh fruits, organic black tea, in 330ml can	180
Apple & cinnamon	
Pineapple & passionfruit	
Sunkist & tangerine	
Lychee & kaffir lime	
Coffee	
Cacao	

Water & Soft Drinks

San Pellegrino (250ml/750ml) Sparkling mineral water	75 / 180
Sai Yok springs (250ml/750ml) Natural mineral water from Kanchanaburi, Thailand	75 / 180
Soft drinks (200ml) Choice of: - Indian tonic - Ginger beer	120

Fresh Juice

Choose up to 3 fruits:	160
Apple	
Orange	
Watermelon	
Pineapple	
Carrot	
Celery	
Add a shot of ginger	+10

All prices exclude 7% VAT and 10% Service Charge

Wine

RED

Concha Y Toro Gran Reserva Cabernet Sauvignon, Chile

Grape: Cabernet Sauvignon
Alcohol: 14%
Medium-full body; vanilla,
dark berries, hints of smoke

360 / 1,700

Penfolds Koonunga Hill Shiraz, Australia

Grape: Shiraz / Cabernet Sauvignon
Alcohol: 13.5%
Medium body; dark cherry,
fresh plum, warm spices

360 / 1,700

WHITE

Concha Y Toro Gran Reserva Sauvignon Blanc, Chile

Grape: Sauvignon Blanc
Alcohol: 12.5%
Light body; lime & grapefruit,
fresh minerals, easy-drinking

360 / 1,700

Penfolds “Max’s” Chardonnay, Australia

Grape: Chardonnay
Alcohol: 13%
Medium body; honeydew, melon, lime

360 / 1,700

SPARKLING

Cinzano Prosecco NV

Grape: Glera
Alcohol: 11%
Full body; apple, dry, lively

360 / 1,700

Beer

Corona Extra

Size: 330ml bottle
Alcohol: 4.5%

Classic Corona; zest, light,
served with a lime wedge

240

Chatri IPA

Size: 330ml bottle
Alcohol percentage: 5.2%

Local Indian pale ale; grapefruit,
light hops, white flower notes

260

All prices exclude 7% VAT and 10% Service Charge

FIND US WHEREVER YOU GO



Sarnies Singapore

136 Telok Ayer Street
(Sarnies HQ)



Sarnies Bangkok

Charoenkrung Soi 44
Bangrak



Sarnies Roastery

Soi Ton Son
Ploen Chit



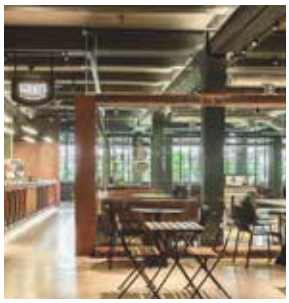
Sarnies Sourdough

Charoenkrung Soi 42/1
Bangrak



Sarnies カフエ Sukhumvit

Sukhumvit Soi 37
Watthana



Sarnies & Friends

The Corner House
Talad Noi



Sarnies Cantina

Sukhumvit 22
Khlong Toei



Sarnies One Bangkok

Wireless Road
Lumphini



Sarnies x Pimp My Salad
Emporium Tower

662 Sukhumvit Road
Phrom Phong



Pimp My Salad

Sathorn Soi 8
Bangrak

WE CAN'T WAIT TO WELCOME YOU BACK