

Here at Mezzanine we serve delicious authentic Thai cuisine, using the freshest herbs and ingredients. We use fresh coconut milk made in our kitchens daily and when dishes need a little sweetness, we use natural, raw sugar 'piloncillo' giving our dishes their unique rich flavors. Our Thai resident chef Garn Surasak takes great pride in bringing to life the traditional dishes from his country using the recipes of our Thai cuisine expert Dim Geefay learned from her mother growing up in Bangkok.

STARTERS

MX

- Pangas**, endives, tofu, shiitake, mango, nuts, seeds, chili, lime \$190
- Chicken dumplings**, tequila, shiitake, soy ginger sauce \$210
- Crispy money bags**, shrimp, jicama, ginger, soy, sambal \$260
- Vegetarian spring rolls**, shiitake, tofu, noodles, cabbage, mango mint chutney \$190
- Sautéed mushrooms**, cashews, oyster sauce, chili, rice \$220
- Chicken satay**, peanut sauce, pickled cucumber salad \$180
- Fresh roll**, pork, rice noodles, vegetables, peanut sauce wrapped in rice paper \$200
- Beng Pan Tarn Rak (Share, Eat & Love)**, large shared platter of our favorite Thai street food \$1,200
For 2 people is a full meal / For 4 to 6 people is a great form of appetizer



Spiciness level: Tourist | Expatriate | Truly Thai

+ **Chicken** \$90 | + **Beef** \$120 | + **Fish** \$120 | + **Shrimp** \$130

SOUPS

MX

- Tom yum**, lemongrass, mushrooms, tomato, kaffir, chili \$120
- Tom kha**, coconut milk, lemongrass, mushrooms, cabbage, kaffir, chili \$120
- Riverboat**, chicken broth, rice noodles, tofu, peanuts, bean sprouts, chaya, pickled jalapeños \$130

SALADS

MX

- Thai queen salad**, grilled shrimp, rice noodles, mango, jicama, coconut, peppers, cashews, jalapeño, onion, garlic, mint, rice wine vinegar \$370
- Tulum garden salad**, kale leaves, young coconut, avocado, tomato, mango, cashews, citrus dressing \$250
- Larb gai**, minced chicken, mint, cabbage, lettuce, onion, radicchio, lemon chili sauce \$230





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SPECIALITIES

MX

All curries are cooked in homemade coconut milk

Red or green curry, eggplant, bamboo, kaffir, basil, chili \$220

Massaman curry, potatoes, cardamom, cinnamon, sweet onions, peanuts \$220

Yellow curry, sweet potatoes, turmeric, cucumber salad \$220

Panang curry, French beans, red peppers, carrots, basil, peanuts, kaffir \$220

Pad thai, rice noodles, tofu, egg, bean sprouts, cabbage, garlic, onion, peanuts, chili peppers, tamarind \$250

Drunken noodles, holy basil, onions, broccoli, tomatoes, cabbage, garlic, jalapeños & tamarind sauce \$240

Kao pad fried rice, holy basil, jalapeños, garlic, peppers \$210

Pad krapao, minced chicken, fried egg, holy basil, pepper, carrots, cucumbers, rice \$210

Issan Tray, pork slices, spicy noodle salad, with a tomatoe sauce, crispy pork rind & hard boiled egg. \$300

Som tam, fried beef strips, green papaya tomato salad, peanuts, coconut rice \$350

Shrimp, cashews, mango or pineapple, chili, yellow curry sauce, rice \$400

Crying tiger, 350 g thai marinated ribeye, rice, tropical salad & spicy soy sauce \$695

Fish Filet in banana leaf, mushrooms, sweet peppers, rice, habanero lime sauce \$490

