

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, cashews, seeds, chili, lime	\$200
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	\$200
Sautéed Mushrooms cashews, oyster sauce, chili, rice	\$220
Chicken Satay peanut sauce, pickled cucumber salad	\$200
Fresh Roll pork, rice noodles, vegetables, peanut sauce wrapped in rice paper	\$210
Beng Pan Tarn Rak (Share, Eat & Love) large shared platter of our favorite Thai street food	\$1,200

As main course for 2 people. As an appetizer for 4 to 6 people.

Spiciness level:  |  |  Tourist | Expatriate | Truly Thai

+ **Chicken** \$100 | + **Beef** \$130 | + **Fish** \$120 | + **Shrimp** \$140

SOUPS

MX

Tom Yum lemongrass, mushrooms, tomato, kaffir, chili	\$140
Tom Kha coconut milk, lemongrass, mushrooms, cabbage, kaffir, chili	\$140
RiverBoat chicken broth, rice noodles, tofu, peanuts, bean sprouts, chaya, pickled jalapeños	\$140

SALADS

MX

Thai Queen Salad grilled shrimp, rice noodles, mango, jicama, coconut, peppers, cashews, jalapeño, onion, garlic, mint, rice wine vinegar	\$380
Tulum Garden Salad kale leaves, young coconut, avocado, tomato, mango, cashews, citrus dressing	\$260
Larb Gai minced chicken, mint, cabbage, lettuce, onion, radicchio, lemon chili sauce	\$240

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+ **Chicken** \$100 | + **Beef** \$130 | + **Fish** \$120 | + **Shrimp** \$140

SPECIALITIES

All curries are cooked in homemade coconut milk

	MX
Red or Green Curry eggplant, bamboo, kaffir, basil, chili	\$230
Massaman Curry potatoes, cardamom, cinnamon, sweet onions, peanuts	\$230
Yellow Curry sweet potatoes, turmeric, cucumber salad	\$230
Panang Curry French beans, red peppers, carrots, basil, peanuts, kaffir	\$230
Pad Thai rice noodles, tofu, egg, bean sprouts, cabbage, garlic, onion, peanuts, chili peppers, tamarind	\$260
Drunken Noodles Thai basil, onions, broccoli, tomatoes, cabbage, garlic, jalapeños & tamarind sauce	\$250
Kao Pad fried rice, Thai basil, jalapeños, garlic, peppers	\$220
Pad Krapao minced chicken, fried egg, Thai basil, pepper, carrots, cucumbers, rice	\$220
Issan Tray pork slices, spicy noodle salad, with a tomatoe sauce, crispy pork rind & hard boiled egg.	\$340
Som Tam fried beef strips, green papaya tomato salad, peanuts, coconut rice	\$370
Cashew Shrimp mango or pineapple, chili, yellow curry sauce, jasmin rice	\$420
Crying Tiger 350 g Thai marinated ribeye, rice, tropical salad & spicy soy sauce	\$695
Fish Filet in banana leaf, mushrooms, sweet peppers, jasmin rice, habanero lime sauce	\$490





Nivel de picante: Turista | Expatriado | Tailandés

+ Pollo \$100 | + Res \$130 | + Pescado \$120 | + Camarón \$140

BEACH CUISINE

MX

Guacamole avocado, tomato, onion, serrano pepper	\$190
Coconut Ceviche (vegan) young coconut, mango, tomato, lemon	\$180
Mixed Ceviche shrimp and fish, pineapple, cucumber, avocado	\$290
Aguachile shrimp, cucumber, serrano pepper, coriander	\$290
Selection of our three ceviches	\$310
Classic Burger beef patty, bacon, cheddar cheese, pickle	\$290
Fish Burger local fish, red curry, coleslaw, sambal sauce	\$260
Maya Burger achiote pulled pork, caramelized pineapple, xni-pec	\$260
Chicken Sandwich breaded chicken, guacamole, chipotle mayonnaise	\$220
Avocado Tacos (vegan) battered avocado, black beans, cabbage	\$180
Fish Tacos battered local fish, guacamole, pickled onion	\$230
Tacos de Alambre flank steak, bacon, onion, poblano pepper, Oaxaca cheese	\$290
Fish & Chips local fish, french fries, tartar sauce	\$300