## **LUNCH & DINNER**

Ĵ Spiciness level: Tourist | Expatriate | Truly Thai

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STARTERS	MX
<b>* Pangas</b> endives, tofu, shiitake, pineapple, cashews, seeds, chili, lime	\$220
Chicken Dumplings tequila, shiitake, soy & ginger sauce	\$260
Crispy Money Bags shrimp, jicama, ginger, soy, sambal	\$300
* Vegetarian Spring Rolls shiitake, tofu, noodles, cabbage, pineapple mint chutney	\$260
Sautéed Mushrooms cashews, oyster sauce, chili, rice	\$240
Chicken Satay peanut sauce, pickled cucumber salad	\$240
Fresh Rolls pork, rice noodles, vegetables, rice paper, peanut sauce, pineapple	\$255
Beng Pan Tarn Rak (Share, Eat & Love) Selection of our favorite Thai street food ideal to share	\$1,210
SOUPS	
Tom Yum lemongrass, mushrooms, tomato, kaffir, chili	\$190
Tom Kha coconut milk, lemongrass, mushrooms, cabbage, kaffir, chili	\$200
<b>Riverboat</b> chicken broth, rice noodles, tofu, peanuts, bean sprouts, chaya, pickled jalapeños	\$210
SALADS	
* Thai Queen Salad seared shrimp, soy noodles, pineapple, jicama, coconut, cashews, jalapeño, onion	
* Tulum Garden Salad kale, young coconut, avocado, tomato, pineapple, cashews, citrus dressing	\$285
<b>* Larb Gai</b> minced chicken, mint, cabbage, lettuce, onion, radicchio, lemon, chili sauce	\$290
SPECIALITIES Red or Green Curry eggplant, bamboo, kaffir, basil, chili	\$270
Massaman Curry potatoes, cardamom, cinnamon, onions, peanuts	\$280
Yellow Curry sweet potatoes, turmeric, cucumber salad	\$270
	\$290
Panang Curry green beans, red peppers, carrots, basil, peanuts, kaffir	-
Pad Thai rice noodles, egg, bean sprouts, cabbage, garlic, onion, peanuts, chili, tamarind	\$330
Drunken Noodles basil, onions, broccoli, tomatoes, cabbage, garlic, jalapeños, tamarind	\$330
Kao Pad fried rice, basil, jalapeños, garlic, peppers	\$290
Pad Krapao minced chicken, fried egg, basil, pepper, carrots, cucumbers, rice	\$290
<b>Issan Tray</b> pork slices, spicy noodle salad, tomato sauce, crispy pork rind, hard-boiled egg	\$370
Som Tam fried beef strips, green papaya tomato salad, peanuts, coconut rice	\$390
Cashew Shrimp pineapple, chili, yellow curry sauce, jasmine rice	\$480
Crying Tiger 12 oz Thai marinated ribeye, rice, tropical salad, spicy soy sauce	\$790
★ Fish Filet banana leaf, mushrooms, sweet peppers, jasmine rice, habanero lime sauce	\$570

+ Tofu \$70 | Chicken \$115 | + Beef \$135 | + Fish \$125 | + Shrimp \$145



\* Recommended healthy option, rich in proteins and vitamins. Our dishes may contain the following allergens : Peanuts, nuts, dairy products, shellfish, gluten. All appetizers contain 100g, and main courses contain 180g of protein, with this weight measured raw. Dishes made with raw or undercooked eggs, meat or fish are eaten under the consideration of the diner and at their own risk. All our prices are in Mexican Pesos and include taxes (16% VAT). We accept Visa, MasterCard and American Express. Service not included