ASIATICO

STARTERS

VIETNAMESE ROLLS / \$130 mx

Rice paper wrap with lettuce and mixed vegetables, Mae Ploy sweet chili sauce and peanuts.

SPRING ROLLS / \$140 mx

Crispy rolls of thin pastry filled with vegetables, seasoned in rice wine vinegar and sesame oil, served with Mae Ploy spicy sour sauce.

CHICKEN WONTON / \$150 mx

Crispy pastry filled with chicken, peppers and sesame, dressed on plum sauce.

SAMBAL PORK RIBS / \$160 mx

Spicy sour pork ribs seasoned with a variety of oriental chilies.

EVYABURA SHRIMPS / \$180 mx

Breaded shrimp with shiitake mushrooms creamy rice and mango sauce.

SALADS

TATAKI SALAD / \$130 mx

Tuna salad served with baby lettuce bathed in Thai dressing.

SOM TAM SALAD / \$130 mx

Traditional Thai salad, green papaya, mixed vegetables, chili pepper, lime and tamarind dressing.

SOUPS

TOM YAM GONG / \$130 mx

Harusame glass noodles soup with shrimp, julienne vegetables and shiitake mushrooms.

TOM KA GAI / \$130 mx

Chicken soup with rice noodles, and Thai chili peppers.



MAIN COURSE

PAD THAI / \$180 mx

Choice of (chicken, shrimp, beef or mixed)

Stir fried rice noodles with mixed vegetables, eggs, peanuts, fish sauce and Sriracha, flavored with choice of tamarind, oyster or peanut sauce.

YAKI UDON / \$200 mx

Choice of (chicken, shrimp, beef or mixed)

Sautéed vegetables with Udon noodles in Teriyaki sauce.

CHICKEN CURRY / \$200 mx

Stir fried vegetables with chicken supreme in yellow curry sauce.

HINDU DUCK / \$250 mx

Grilled duck breast marinated in five different spices, served with grilled vegetables, spicy curry and sweet potato puree.

TOM KAPSUN / \$210 mx

Pan-fried pork served with tempura vegetables and Gohan rice, bathed in a sweet and sour sauce

VEGAN

VEGETABLE TEPPANYAKI / \$170 mx

Grilled vegetables Teppanyaki with fried tofu.

SHOKUBUTSU / \$150 mx

Quinoa cooked with white wine and served with sautéed vegetables marinated in ginger, rice vinegar and soy sauce.



SWEET SAMPLE / \$160 mx

Ginger cake served with fruits and citrus, coffee flan and lychee mouse with sesame biscuit.

BANANA ROLL / \$150 mx

Fried banana with coconut ice cream and mango foam.

FRIED ICE CREAM / \$160 mx

Crispy vanilla ice cream with breaded panko, served with berries and chocolate sauce.

COCONUT TAPIOCA / \$140 mx

Delicious tapioca pearls cooked in coconut milk, grated coconut, mint syrup and lemon tea, decorated with peaches and crystallized sugar.