

## ENTRADAS

<b>ROLLITOS PRIMAVERA CROCANTES</b> Salsa dulce de chile	3pz - (V) 150
<b>MIANG KHAM</b> Camarón cocido, hoja de betel, toronja, cilantro, chile, cacahuates, ajo frito	4pz - (SG) 200
<b>ENSALADA DE PAPAYA VERDE</b> Ejotes, tomates cherry, cacahuates, limón	(SG) (VO) 170
<b>SATAY DE POLLO</b> Salsa cacahuete	4pz - (SG) 220
<b>CROQUETAS DE PESCADO</b> Pepino, salsa dulce de chile	(SG) 220
<b>HOJAS DE LA TEMPORADA SALTEADAS</b> Chile, ajo	(SG) (V) 120

## PLATOS FUERTES

<b>PAD THAI</b> Fideos de arroz, camarón, pollo, germen de soya, huevo, cacahuates	(SG) (VO) 300
<b>ARROZ FRITO</b> Camarón, salchicha chino, huevo, albahaca tai	(VO) 300
<b>SOPA TOM YUM</b> Camarones, champiñones, tomates cherry, kaffir, té limón, caldo de chile	(SG) 300
<b>CURRY VERDE</b> Berenjena, calabacín, champiñones, zanahoria, albahaca tai	(SG) (VO) VEG 320 CHK 390 PRAWN 420
<b>CURRY PANANG</b> Cacahuates, kaffir, albahaca tai	(SG) CHK 420 PRAWN 450

## DULCES

<b>TÉ HELADO TAI</b> Té tai, cardamono, lechera CON RON PARANUBES +80	(SG) 100
<b>SORBET DE MANGO</b> 2 bolos	(SG) (V) 100
<b>PAY DE CREMA DE CACAHUATE</b> Plátano, crema batida, coco tostado	170

Muchos de nuestros platos se preparan con cacahuates. Se agregará un cargo por servicio del 15% a todos los grupos de 6 o más.



(SG) - SIN GLUTEN | (VO) - VEGANO OPCIONAL | (V) - VEGANO

# ACHARA

## CÓCTELES DE LA CASA

<b>NO. 33</b> Mezcal, piña, albahaca, limón	160	<b>PUNTA DANTE</b> Raicilla, chartreuse verde, D'astrí, miel, limón	180
<b>GIN 'N JUICE</b> Ginebra, toronja, hierbabuena fresca, flor de mariposa azul, limón	160	<b>PAN-DAIQUIRI</b> Ron Paranubes con infusión de pandan, crema de plátano, limón, espuma	180
<b>PEACHY RUM</b> Ron, piña, licor de durazno, limón, nuez moscada	160	<b>WHAT'S GOLDEN</b> Ginebra Bombay Sapphire, Campari, vernouth dulce, lavado en leche de campo	180
<b>LA PERA SALADA</b> Vodka, peras al brandy, limón, agua mineral, sal	160	<b>RUM OLD FASHIONED</b> Havana Club 7, Hampden overproof, falernum, amargos angostura	200
<b>ROY'S ROMERO</b> Tequila, genepy, Yellow Chartreuse, grapefruit, rosemary, pineapple bitters	160		
<b>YAKA SOUR</b> Whiskey, yaka, limón amarillo, Montenegro, 'Elenakule tiki bitters, espuma	170		



## MARGARITAS

<b>LIMÓN</b>	140
<b>MARACUYÁ</b>	150
<b>CADILLAC</b> 1800 añejo, Grand Marnier, limón	240
<b>VINO</b> VASO - 140 / BOTELLA - 500	
<b>CHARDONNAY</b>	
<b>SAUVIGNON BLANC</b>	
<b>ROSÉ</b>	
<b>HOUSE RED</b>	
<b>VINO ESPUMOSO</b> BOTELLA - 600	
<b>BLANC DE BLANCS</b>	

## CERVEZA

<b>CORONA</b>	40
<b>PACIFICO</b>	40
<b>CERVEZA DE AGAVE SIN GLUTEN</b>	80
<b>COLIMITA LAGER</b>	80
<b>PIEDRA LISA IPA</b>	80
<b>NON-ALCOHOLIC</b>	
<b>COCA COLA</b>	30
<b>LIMONADA</b>	40
<b>GINGER LEMONADE</b>	50
<b>PINEAPPLE + PASSIONFRUIT SODA</b>	50
<b>MINERAL WATER</b> Natural o mineral	90



# ACHARA

## SMALL PLATES

<b>CRISPY SPRING ROLLS</b> Sweet chili sauce	3pz - (V) 150
<b>MIANG KHAM</b> Chilled prawns, betel leaf, grapefruit, cilantro, chili, peanuts, fried garlic	4pz - (GF) 200
<b>GREEN PAPAYA SALAD</b> Green bean, cherry tomato, peanuts, lime	(GF) (VO) 170
<b>CHICKEN SATAY</b> Peanut sauce	4pz - (GF) 220
<b>CRISPY FISH CAKES</b> Cucumber, sweet chili sauce	(GF) 220
<b>STIR FRIED SEASONAL GREENS</b> Chili, garlic	(GF) (V) 120



## LARGE PLATES

<b>PAD THAI</b> Rice noodles, prawns, chicken, bean sprouts, egg, peanuts	(GF) (VO) 300
<b>FRIED RICE</b> Prawns, Chinese sausage, egg, Thai basil	(VO) 300
<b>TOM YUM SOUP</b> Prawns, mushroom, cherry tomato, kaffir, lemongrass, chili and lime broth	(GF) 300
<b>GREEN CURRY</b> Eggplant, zucchini, mushroom, carrot, Thai basil	(GF) (VO) VEG 320 CHK 390 PRAWN 420
<b>PANANG CURRY</b> Peanuts, kaffir, Thai basil	(GF) CHK 420 PRAWN 450

## SWEETS

<b>THAI ICED TEA</b> Thai tea, cardamon, condensed milk ADD PARANUBES RUM +80	(GF) 100
<b>MANGO SORBET</b> 2 scoops	(GF) (V) 100
<b>PEANUT BUTTER PIE</b> Banana, whip cream, toasted coconut	170



Many of our items are prepared with peanuts. A 15% service charge will be added to all groups of 6 or more.

(GF) - GLUTEN FREE | (VO) - VEGAN OPTIONAL | (V) - VEGAN

# ACHARA

## SIGNATURE COCKTAILS

<b>NO. 33</b> Mezcal, pineapple, basil, lime	160	<b>PUNTA DANTE</b> Raicilla, Green Chartreuse, D'astrí, honey, lime	180
<b>GIN 'N JUICE</b> Gin, grapefruit, fresh mint, butterfly pea flower, lime	160	<b>PAN-DAIQUIRI</b> Pandan infused paranubes rum, crème de banane, lime, foam	180
<b>PEACHY RUM</b> Rum, pineapple, peach liqueur, lime, nutmeg	160	<b>WHAT'S GOLDEN</b> Bombay Sapphire gin, Campari, sweet vermouth, raw milk wash	180
<b>LA PERA SALADA</b> Vodka, brandied pear, lime, soda, salt	160	<b>RUM OLD FASHIONED</b> Havana Club 7, Hampden overproof, falernum, angostura bitters	200
<b>ROY'S ROMERO</b> Tequila, genepy, Yellow Chartreuse, grapefruit, rosemary, pineapple bitters	160		
<b>YAKA SOUR</b> Whiskey, jackfruit, lemon, Montenegro, 'Elenakule tiki bitters, foam	170		



## MARGARITAS

<b>LIME</b>	140
<b>PASSIONFRUIT</b>	150
<b>CADILLAC</b> 1800 añejo, Grand Marnier, lime	240
<b>WINE</b> GLASS - 140 / BOTTLE - 500	
<b>CHARDONNAY</b>	
<b>SAUVIGNON BLANC</b>	
<b>ROSÉ</b>	
<b>HOUSE RED</b>	
<b>SPARKLING WINE</b> BOTTLE - 600	
<b>BLANC DE BLANCS</b>	

## BEER

<b>CORONA</b>	40
<b>PACIFICO</b>	40
<b>GLUTEN FREE AGAVE BEER</b>	80
<b>COLIMITA LAGER</b>	80
<b>PIEDRA LISA IPA</b>	80
<b>NON-ALCOHOLIC</b>	
<b>COKE</b>	30
<b>LIMONADA</b>	40
<b>GINGER LEMONADE</b>	50
<b>PINEAPPLE + PASSIONFRUIT SODA</b>	50
<b>MINERAL WATER</b> Flat or carbonated	90

