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FOOD MENU

LUNCH & DINNER

ANTOJITOS - Snacks to share

MEXICAN STREET CORN / traditional elotes callejeros w/ chipotle mayo, cotija cheese & lime . . . B 150

TRES SALSA SELLECCIÓN / salsa de tomatillo, salsa roja mexicana & salsa habanero . . . B 150

GUACAMOLE / fresh crushed avocado, lime, jalapeno & corn chips . . . B 280

BLACK BEAN DIP / original frijoles recipe w/ queso fresco & corn chips . . . B 200

FUNDITO DEL TOUCHÉ / mexican baked cheeses, fresh oregano, roasted pasilla, fresh habanero & corn chips . . . B 300

ENSALADA - Salad

SOFT SHELL CRAB CANGREJO / crispy fried & served w/ crema de Mexican . . . B 380

BURRATA / tomatillo salsa, garlic chives & coriander oil . . . B 350

TOMATE Y PIMENTO / charred tomatoes, roasted peppers, fresh jalapeños, achiote & agave vinaigrette . . . B 295

CACTUS SALAD NOPALES / freshly pickled cactus w/ mixed peppers, red onion & oregano . . . B 295

DEL MAR - From the sea

BLOODY MARIA OYSTER / bloody maria tequila infused oyster shooter . . . B 260

TUNA TOSTADA / avocado cream, mango & habanero salsa . . . B 310

SMOKED CUTTLEFISH / salsa mexicana & avocado . . . B 275

KINGFISH LAMINADO / Sashimi grade yellowtail, aguachile & citrus segments . . . B 295

TACOS - 2 per serve

GRILLED CHICKEN DE HABANERO / with achiote, habanero, queso fresco & pico de gallo . . . B 290

BAJA CALIFORNIA / Fried market fish, chipotle mayo & green apple slaw . . . B 260

FOIE GRAS Y PATO / Roast duck & seared foie gras, pueblo red mole & orange . . . B 350

SPANISH OCTOPUS & CHORIZO / with pistachio arbol, lime & avocado . . . B 325

ROASTED PORK BELLY AL PASTOR / achiote chilli sauce, pineapple & white onion salsa . . . B 290

PATATAS HUEVO / crispy potato, salsa verde & a fried egg . . . B 225

GRANDES PLACAS - Large plates

SLOW COOKED LAMB SHOULDER BARBACOA / infused w/ orange & cinnamon, served w/ green tomatoes & wheat tortillas . . . B 690

AUSTRALIAN WAGYU RUMP STEAK ASADA / with peanut de arbol salsa, pickled jalapeños & wheat tortillas . . . B 990

ROASTED KINGFISH COLLAR / with Achiote paste, grilled lime & roasted Pasilla Chilli . . . B 690

PORK LEG COCIDO A FUEGO LENTO / braised boneless pork leg w/ fried beans, roja mole, pickled cactus & tortillas . . . B 690

PORK LEG COCIDO A FUEGO LENTO / braised boneless pork leg w/ fried beans, roja mole, pickled cactus & tortillas . . . B 690

POSTRES - Dessert

TRES LECHES / three milks cake w/ horchata ice cream . . . B 195

GUYABA Y PINA CHIPOTLE CON TEQUILA / guava sorbet, chipotle spiced pineapple & tequila jelly . . . B 225

~ Add a side of ~ ARROZ A LA MEXICANA / fried rice, tomato, corn, peas & coriander . . . B 150

WEEKEND BRUNCH

ANTOJITOS - Snacks to share

TRES SALSA SELECCIÓN / salsa de tomatillo, salsa roja mexicana & salsa habanero . . . B 150

TUNA TARTAR MEXICANA / habanero cream, pickled cactus, raw quail egg, fresh avocado, cortija cheese & corn chips . . . B 390

FUNDITO DEL TOUCHÉ / mexican baked cheeses, fresh oregano, roasted pasilla, fresh habanero & corn chips . . . B 300

GUACAMOLE / fresh crushed avocado, lime, jalapeno & corn chips . . . B 280

OYSTERS PLATO / 6 freshly shucked oysters - 2 of each - classic / tequila jelly & pineapple salsa / bloody maria . . . B 750

HUEVOS - Eggs

TOUCHÉ HUEVOS RANCHEROS / grilled jack's creek wagyu rump steak, 2 fried eggs, spiced black beans, pico de gallo, blackened serano chilli, fresh avocado, cured cortija cheese & tortillas . . . B 895

EGGS EN COCOTTE / baked eggs w/ chilli con pato black bean, corn, chipotle, cheddar cheese, seared foie gras, roasted ancho chilli & tortillas . . . B 420

FRITTATA MEXICANA / 2 eggs baked W/ peppers, onions, oregano, chipotle mayo & cactus salad . . . B 280

TACOS - 2 per serve

TACO CORDERO / roasted pulled lamb shoulder, guacamole, lime, sunny side up egg, tajin spice . . . B 385

TACO BAJA CALIFORNIA / fried market fish, chipotle mayo & green apple slaw . . . B 260

TACO PLANTAS PLANTAS / sautéed kale & spinach, salsa verde, jalapenos, avocado & fried quail egg . . . B 255

PLATOS - Mains

CHICKEN THIGH ACHIOTE / w/ frijoles, queso fresco, arroz a la mexicana & habanero salsa . . . B 350

MORRO DE CERDO / grilled pork cheek, ancho chilli, pea shoots, pistachio arbol salsa, fresh lime & tortillas . . . B 380

TORTA DEL LANGOSTA Y GAMBAS / mezcal steamed prawns, habanero mayo, fresh jalapeno, lettuce, tomato, red onion, in a fried bolillo bun . . . B 590

TORTA AHOGADO DES RES / pulled beef, pickled onion & jalapeno salsa in a fried bolillo bun . . . B 690

ACOMPANAMIENTO - Sides

bebê guacamole w/ corn chips . . . B 150

nopales / cactus salad . . . B 295

free range egg (any style) . . . B 25

chorizo . . . B 150

mexicana fried rice . . . B 150

house tortilla chips . . . B 100

corn tortillas (2) . . . B 50

flour tortillas (2) . . . B 50

POSTRES - Sweet

CHOCOLATE PANCAKES / cinnamon ice cream, dulce de leche . . . B 250

HOMEMADE WAFFLES / agave syrup, whipped tres leche, gooseberries . . . B 250

BEBIDAS - Drinks

BLOODY MARIA / el jimador reposado tequila, signature spice blend, tomato juice & lemon . . . B 275

VIRGIN BLOODY MARIA / signature spice blend, tomato juice & lemon . . . B 175

HORCHATA / almonds, rice milk, coconut, cinnamon & sugar . . . B 195

DIRTY HORCHATA / almonds, rice milk, coconut, cinnamon, sugar & a shot of espresso . .

. B 255

AGUACATE SMOOTHIE / fresh avocado, pineapple juice, cilantro, jalapeno, agave syrup & lime . . . B 225

Items & prices are subject to change.

LOCATIONS

Bangkok, Thailand

Level 1, 72

Courtyard

72 Sukhumvit 55

Thonglor,

Klongton-Nue,

Wattana,

Bangkok, Thailand

10110

HOURS

Mon - Friday

Dinner: 6pm - late

Sat - Sunday

Brunch: 12pm -

3pm

Snacks: 3pm -

6pm

Dinner: 6pm - late

CONTACT

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