

ALATI

----- STORIES OF SPAIN -----

APPETISERS

Tortilla de patata [P] 390
Traditional Spanish Potato and Chorizo Omelette Served with Aioli

Pimientos de padrón [V] 290
Traditional Spanish Fried Sweet Green Peppers, Served with Sea Salt

Albondigas [G] [D] 390
Beef Meatball Stew in Tomato Sauce and Pimentón

Jamón ibérico 50 g (+THB 400) [G] [P] 750
Spanish Cured Ham Platter Served with Grilled Bread with Tomato

MAINS

Confitado de pato a la Catalana [A] [D] [N] 650
Duck Leg Confit, Prunes, Pine Nuts and Duck Jus Served with Mashed Potatoes

Pulpo a la gallega (+THB 200) 850
Galician Octopus, Olive Oil Potatoes, Smoked Paprika

Pescado a la plancha con escalibada [N] 750
Grilled Seabass, Charred Capsicum, Eggplants and Pine Nuts

DESSERTS

Tarta de manzana [D] [G] [N] 320
Warm Creamy Apple Tart, Roasted Almonds, Apple Chips, Vanilla Ice Cream

Churros limon chocolate y pistacho [D] [G] 290
Dulce de Leche and Chocolate Sauce

Flan de caramelo [D] [G] [N] 290
Hazelnut Chocolate Chantilly, Chocolate Tuile, Fresh Fruits

----- MEDITERRANEAN FAVOURITES -----

APPETISERS AND SALADS

ALATi Greek Salad [V] [D] 390
Cherry Tomatoes, Watermelon, Basil, Feta Cheese, Molasses

Rocket & Berries [V] [N] [D] 450
Wild Rocket Leaves, Pears, Raspberries, Walnuts, Berry Dressing

Mediterranean Chicken Salad [G] [D] 390
Romaine Lettuce, Chicken Breast, Onion, Olives, Parmesan Cheese, Dried Tomato Dressing, Croutons

Pulled King Crab (+THB 400) [SF] 850
Spider Crab Meat, Avocado, Celery, Tomato, Lemon Juice

Burrata and Tomatoes [V] [G] [D] 450
S. Marzano and Cherry Tomato Pie, Fresh Burrata Cheese, Tomato Molasses, Fresh Basil

Seared Tuna [D] 420
Cured and Seared Tuna Loin, Haydari, Green Onion Gremolata

Pan-fried Foie Gras and Truffle (+THB 300) [D] [G] 750
Diced Pan-fried Foie Gras, Mushroom and Truffle Duxelle, Brioche Bread, Truffle Hollandaise

Truffle Chicken Liver Pâté [N] [D] [A] 390
Homemade Chicken Liver Mousseline, Pickled Shallots, Homemade Hazelnut Bread

Salmon & Green Apple Tartare [D] 420
Norwegian Salmon, Green Apple, Cucumber, Dill-infused Sour Cream

Fritto Misto [G] [SF] 420
Fried Calamari, White Prawns, Soft-shell Crab, Served with Smoked Paprika Aioli

FLATBREADS

Burrata [V] [G] [D] 390
Baked Cherry Tomatoes, Fresh Burrata, Basil Leaves, Olive Oil

Niçoise [G] 350
Caramelised Onion, Anchovies, Black Olives, Oregano

Black Truffle and Cheese Pide (+THB 250) [V] [G] [D] 650
Mozzarella Cheese, Homemade Truffle Compote, Sliced Truffle

Smoked Salmon (+THB 150) [G] [D] 490
Lemon Cream Cheese, Red Onion, Dill, Capers, Smoked Salmon, Pomegranate

Garlic and Cheese [V] [S] [G] [D] 390
Fluffy Arabic Sesame Focaccia, Garlic, Butter, Chives and Melted Cheese, Spicy Tomato Dip

SOUPS

Lobster & Prawn Bisque (+THB 250) [SF] [D] [A] 550
Traditional Lobster Soup, Lobster and Prawn Chunks, Whipped Cream

Pumpkin Velouté [V] [S] [D] 290
Shaved Manchego, Roasted Pumpkin Oil and Seeds

SHARINGS

Seafood Lover [SF] 3,900
Lobster, Oysters, Prawns, Mussels, King Crab, Marinated Tuna

Charcuterie Board (+THB 400) [N] [G] [D] [P] 790
Paris Ham, Chorizo, Parma Ham, Duck Rillettes, Truffle Liver Pâté, Pickles

Cheese Board (+THB 400) [V] [N] [G] [D] 750
Camembert, Brillat-Savarin, Comté, Parmesan Cheese, Grapes, Nuts

Mixed Board (+THB 400) [N] [G] [D] [P] 750
A Choice of 2 Kinds of Charcuterie and 2 Cheeses, Grapes, Nuts

Mezze Platter (+THB 200) [V] [N] [S] [D] 590
Hummus, Haydari, Muhammara, Marinated Smoked Eggplant, Turkish Olives, Crudités

PASTAS

Ravioli Lobster (+THB 200) [G] [SF] [D] [A] 750
Homemade Ravioli Filled with Saffron and Lemon Ricotta Cheese, Lobster Ragout and Bisque

Spaghetti AOP Prawns [G] [SF] [A] 650
Spaghetti Tossed with Prawn Chunks, White Wine, Chilli and Garlic

Braised Beef Agnolotti [N] [G] [D] [A] 550
Beef-stuffed Ravioli, Hazelnuts, Vincotto-glazed Grapes, Rosemary

Black Truffle Tonnarelli (+THB 500) [V] [G] [D] 1,200
Homemade Pasta, Black Truffle, Pecorino Cheese

FISH & MEAT

Snow Fish (+THB 700) [D] 1,350
Baked Snow Fish, Celeriac Velouté, Avruga Caviar, Black Truffle

Fjord Salmon Trout (+THB 200) [D] [A] 850
Pan-fried Salmon Trout, Parsley Potatoes, Chardonnay Sauce

Pork in Milk Sauce [G] [D] [P] 650
Kurobuta Pork Loin, Milk and Sage Sauce, Served with Onion Gratin

Steak Haché [D] 650
Australian Beef Patty, Parmesan, Rocket, Parmesan, Mustard Sauce

FROM THE GRILL

Whole Spicy Baby Chicken 650

Jack Creek Wagyu Prime Picanha 250 g (+THB 900) 1,450

Black Onyx Angus Ribeye 300 g (+THB 800) 1,490

Wammco Lamb Cutlets 350 g (+THB 800) 1,490

Select a Side and Sauce to Enjoy Your Favourite Cut
Side: Rosemary and Garlic Roasted Potatoes, Chilli and Garlic Spinach, Mashed Potato
Sauce: Balsamic Vinegar Gravy, Homemade Harissa, Gremolata, Nahm Jim Jaew, Nahm Jim Seafood

SWEETS

ALATi Knafeh (+THB 100) [N] [G] [D] 390
Warm Cheese Filled Pastry, Dulce de Leche and Vanilla Ice Cream

Valrhona Chocolate Choux [G] [D] 350
Guanaja 70% Chocolate Cream, Chocolate Crumble, Vanilla Sauce and Chocolate Sorbet

Delizia al Limone [N] [G] [D] [A] 320
Amalfi Coast Lemon Sponge Dome, Light Whipped Cream, Lemon Custard and Limoncello

Fruit Méli-mélo Tart [N] [G] [D] 320
Caramelised Filo pastry, Vanilla Chantilly, Poached Apricot, Strawberry Compote, Pistachio Crumble, Raspberry Sorbet



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Signature Alcohol Dairy Gluten Nuts Pork Seeds Shellfish Vegetarian

All prices are in Thai Baht and subject to 10% service charge and 7% Government tax.