

bar. yard ๕๐

PERUVIAN-LED, PAN-LATIN & THAI-INSPIRED

get ready for dishes that balance smoke, citrus, spice and soul.

CEVICHE

Fish Tiradito

Thin slices of Hamachi, creamy **aji amarillo** sauce, avocado, roasted corn

490

Classic Ceviche

Hamachi filet, marinated in classic **leche de tigre**, grilled purple and orange sweet potato, roasted corn

530



Nikkei Ceviche

Fresh yellowfin tuna, marinated in Peruvian ponzu, mirin, sesame oil, grilled avocado, red shallots, scallions, Japanese cucumber, fried wontons

460

Thai Ceviche

Salmon filet, marinated in coconut milk, lemongrass, citrus marinade, green mango, peanuts, taro chips

490



CEVICHE TASTING

CHOOSE 2 FOR 650 / CHOOSE 3 FOR 790



STARTERS

Chicharrón de Calamari

Crunchy squid served with **chalaquita**, **acevichada** mayonnaise

490

Guacamole & Spicy Tuna Larb

Premium Hass creamy avocados, tomatoes, onions, coriander, chilli, fresh lime juice, maduros chips, corn tortilla chips

690

• Just the Guacamole & Chips

490



Octopus Causa

Potato and **aji amarillo**, **anticucho**-style octopus, Thai chimichurri, **chalaquita**, olive aioli

590

Anticucho Wings (3 pieces)

Charcoal smoked grilled chicken wings, **anticucho** sauce, avocado, corn **chalaquita**

390

Kaprao Pork Empanadas (3 pieces)

Fried empanadas served with **acevichada** sauce and **huancaina** sauce

390

 = ALCOHOL  = BEEF  = DAIRY  = EGG  = FISH  = GLUTEN  = NUTS  = PORK  = SOY  = SESAME  = SHELLFISH  = VEGETARIAN ** VEGAN

 BAR.YARD'S SIGNATURE

 = HOT  = SPICY  = MILD

ALL PRICES ARE IN THB AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT
ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

MAIN COURSES

-  **Lomo Saltado**     890
Stir-fried beef tenderloin, tomatoes, red onions, **aji amarillo**, cilantro, soy sauce, oyster sauce, vinegar
Choose: roasted baby potatoes or steamed white rice
- Arroz con Mariscos**      690
Traditional creamy rice with octopus, tiger prawns, squid, aji base, **chalaquita**, citrus aioli
-  **Arroz con Pato**    690
Duck leg confit, rice, cilantro, Peruvian spices, dark beer, **chalaquita**, **huancaína** sauce
- Seco de Asado de Tira**    890
Peruvian braised pork short ribs marinated in cilantro, Peruvian chilli, beer, slow-cooked and served on tacu tacu rice and bean cake, **salsa criolla**, grilled baby carrots, baby corn
- Jamon Iberico Chuleta Frita**   690
Boneless Iberico pork chop, breaded & fried calabaza squash & coconut milk purée, mango and **aji amarillo** chutney, red radish **salsa criolla**
- Grilled Thai River Prawn**    990
Garlic butter and Thai seafood sauce, baby roasted potatoes in garlic, chilli oil
- Pollo a la Brasa**    490
Grilled boneless chicken leg, marinated in **anticucho** sauce, with roasted baby potatoes in Thai chimichurri, coleslaw, **huancaína** sauce
- Peruvian Anticuchos**     490
Beef rib eye, octopus, chicken hearts, potatoes, grilled corn, **huancaína** sauce, **chalaquita** sauce
- Churrasco Carioca – Josper Smoked Grilled**
Choices:
- Picanha**  790
- Ribeye**  890
served with asparagus, fried ripe maduro plantain, crispy cassava, pico de gallo, Thai chimichurri
- ## SIDES
- Curly or Sweet Potato Fries**   ** 220
- Carrots, Corn and Mushrooms**   ** 190
- Causa – Peruvian Mashed Potato**   ** 190
- Arroz – Peruvian Rice**   ** 190
- ## SALADS
- Quinoa Ranch-style Salad**    420
Hass avocado, baby Romaine lettuce, quinoa pico de gallo, crispy corn tortilla, beans, grated picante dried cheese, pink peppercorn ranch dressing
- Avocado, Kale, Baby Spinach Salad**    420
Jack picante cheese, roasted walnuts, blueberries, Asian pear, balsamic reduction, raspberry and honey dressing

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MEXICAN - LATIN GREATEST HITS

Don't call it a throwback! Familiar favourites, with a twist

TACOS

Served in sets of two with chips and salsa

Choose: soft corn or flour tortilla

Al Pastor 🌿 🍷 290

Pork neck marinated in smoked dried Mexican chillies, spices, smoky **achiote**, charred grilled pineapple, **Guajillo** chilli and salsa verde

Pollo Tinga 290

Chicken breast, slow-cooked in chipotle, onions, tomatoes

Carne Asada 🍷 290

Charcoal grilled skirt steak marinated in olive oil, garlic, onions, lime, coriander

Baja-style Fish 🍷 🐟 🌿 320

Beer battered, deep fried fish filet, green & red cabbage slaw, chipotle and lime spicy sauce, fresh lime, coriander

Jalisco-style Beef Birria 🍷 🍷 🌿 390

Guajillo chilli, chipotle **morita**, **ancho** chillies, herbs, spices, feta & jalapeño jack cheese, salsa verde, birria broth

Vegetarian 🌿 290

Grilled cactus, spinach, mushrooms, chipotle, topped with guacamole & jack picante cheese

CREATE YOUR PLATTER !
MIX AND MATCH 3 OR MORE TACOS – 120 THB PER TACO

Lomo Saltado Tacos 🍷 🍷 🌿 🍷 590

Marinated beef tenderloin, **aji verde**, roasted potatoes, red onions, tomato and cilantro, spicy black burnt chilli sauce on the side

Quesadillas 🍷

Choices:

Carne Asada 🍷 390

Chicken – Jasper charcoal grilled and smoked 350

Vegetarian – Carrot, zucchini, mushroom, baby corn 🌿 320

Nachos 🍷 🍷

Corn tortilla chips, topped with cheese, pico de gallo, guacamole, sour cream, **queso seco picante**, coriander

Choices:

Vegetarian 🌿 ** 390

Chicken Tinga 420

Al Pastor 🍷 420

Carne Asada 🍷 490

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BBQ Pork Ribs 🍷 🍖 🥔

Smoked pork ribs, apple jalapeño BBQ, crushed garlic potatoes, coleslaw

790

Texas-style Chipotle Smoked Beef Brisket (300 grams) 🍷

Sliced brisket with crushed garlic potatoes, apple jalapeño BBQ sauce

790

Combo Platter 🍷 🍖 🍷 🍷 🥔

BBQ Pork ribs / Brisket / Nachos / Quesadilla

Served with grilled corn and your choice of curly fries or garlic bread

990

DESSERTS

Sweet dreams are made of these**Crema Volteada** 🍷 🍷 🌿

Traditional Peruvian flan with a Thai twist, made with coconut and lemongrass

290

Peruvian Cheesecake 🍷 🍷 🌿 🌿

with purple corn reduction and seasonal wild local berries

290

Torta Tres Leches 🍷 🍷 🍷 🌿

Peruvian sponge cake, soaked in 3 types of milk (coconut, condensed and whole milk), seasonal fruits, Pisco, meringue brûlée

290

Fruit Platter 🌿 **

5 seasonal local fruits, passion fruit and coconut sorbet

390

Assorted Sorbets 🌿 **

Coconut, passion fruit, kaffir lime

290

ACEVICHADA – MAYONNAISE, CHILLI, TOGARASHI, HONDASHI, SOY SAUCE, LIME JUICE, CORIANDER, GARLIC**AJÍ AMARILLO** – PERUVIAN YELLOW CHILLI**ANTICUCHO** – “PERUVIAN SATAY” MARINADE: AJÍ PANCA DRIED RED CHILLI PASTE, GARLIC, CUMIN, SALT, PEPPER, VINEGAR**CHALAQUITA** – PERUVIAN PICO DE GALLO WITH ONIONS, CORIANDER, CHILLI, TOMATO**HUANCAÍNA** – A TRADITIONAL PERUVIAN SAUCE MADE WITH YELLOW CHILLI, CHEESE, MILK, SALT**LECHE DE TIGRE** – “TIGER’S MILK” BASE IN CEVICHE: GARLIC, CELERY, GINGER, CORIANDER, CHILLI, LIME JUICE**SALSA CRIOLLA** – RED ONIONS, FRESH GREEN CHILLI, CILANTRO, LIME, SALT

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