

HOUSE SPECIALS

STARTERS

TORTILLA ROYAL /THB 170

DECONSTRUCTED TORTILLA SERVED WITH ONION CONFIT CLANDESTINO STYLE DEEP FRIED EGG YOLK AND POTATO MOUSSE

TWO HOMEMADE RAVIOLI /THB 250 PC

STUFFED WITH RICOTTA CHEESE, SPINACH AND EGG YOLK TOPPED WITH PARMESAN

BURRATA FRESCA /THB 230

HEART OF BURRATA CHEESE SERVED WITH GRILLED VEGETABLES AND BALSAMIC REDUCTION

CHEF'S GNOCCHI /THB 190

GNOCCHI SERVED WITH A ZUCCHINI AND BASIL PUREE

FISH TARTAR DUO /THB 360

SALMON AND SEABASS WITH GINGER, LEMONGRASS, COMBAVA AND COCONUT FOAM

AGUACHILE SALAD /THB 330

SHRIMPS MARINATED IN SPICY CILANTRO AND LIME SAUCE SERVED WITH MIX CORAL LETTUCE AND COCONUT DRESSING


SCALLOP SALMOREJO /THB 390

PAN-FRIED SEA SCALLOPS GAZPACHO STYLE AND SLICED IBERICO HAM

SIDES /THB 160


SMOKED MASHED POTATO / FRENCH FRIES 
MILLEFEUILLE POTATO GRATIN / BABY POTATOES
VEGETABLES PLATE / GREEN SALAD

ARGENTINEAN BEEF CHIMICHURRI /THB 590
200G GRILLED ARGENTINEAN BEEF STRIP LOIN SERVED WITH SEASONAL VEGETABLES AND CHIMICHURRI SAUCE

GOURMET CHICKEN /THB 350 
CHICKEN FRICASSEE WITH WILD MUSHROOM TOPPED WITH SOUS VIDE SLOW COOKED CHICKEN BREAST

LAMB RACK PARILLA /THB 690
AUSTRALIAN LAMB RACK SERVED WITH JERUSALEM ARTICHOKE, SHITAKE MUSHROOM AND RED WINE SAUCE

MEATS

CLANDESTINO BEEF TARTAR /THB 570 
150G AUSTRALIAN BEEF STRIP LOIN, CAPERS, CORNICHONS, OLIVES, QUAIL EGG, SHALLOTS AND CHIVES SERVED WITH HOMEMADE FRENCH FRIES

RIB EYE "TRADITION" /THB 690
250G ARGENTINEAN BEEF, POTATO GRATIN AND ONION MOUSE SERVED WITH BEEF JUICE

SIGNATURE BURGER /THB 650
BEEF MINCED, MELTED CHEDDAR, LIME AND BASIL MAYO WITH CRISPY BACON, CARAMELISED ONION AND HOMEMADE FRENCH FRIES

FROM THE SEA

KING MACKEREL REGGAETON /THB 320
THIN SLICED KING MACKEREL, LEMON AND TOMATO CONFIT WITH YOGURT SAUCE

COD FISH IN STYLE /THB 590 
COD FISH WITH 2 WAYS FENNEL AND FISH JUICE INFUSED WITH LEMONGRASS AND GINGER

KING PRAWN RISOTTO /THB 850
250G FRESH KING PRAWN, SPRING ONION AND GRANA PADANO

SHARING

SPANISH COLD-CUT /THB 550
100G SELECTION OF IBERICO

36 MONTHS CURED HAM /THB 690
100G HAND SLICED


PAELLA DE LA TIERRA /THB 350
CHICKEN AND SPICY CHORIZO

T - BONE /THB 2200 
PARILLA GRILLED T BONE STEACK


DESSERTS

CHOCOLATE FONDANT /THB 250
BARRY CHOCOLATE 72.5% CACAO SERVED WITH VANILLA ICE CREAM

PANNA COTTA /THB 170
SERVED WITH FRESH FRUITS

BANANA CHEESECAKE /THB 190 
CARAMELISED BANANA AND CREAM CHEESE FOAM TOPPED WITH OAT CRUMBS

ICE CREAM AND SORBET /THB 150
VANILLA OR CHOCOLATE, COCONUT OR LEMON

ICED AND WARM CAPPUCCINO /THB 220 
CHOCOLATE GANACHE, VANILLA CHANTILLY AND COFFEE GRANITY

CLANDESTINO
CANTINA

*PRICES ARE SUBJECT TO GOVERNMENT TAXES AND 10% SERVICE CHARGE