

# VANILLA SKY

BAR & GASTRO PUB

## À la carte menu 2022 - 2023

### Legenda



Vegetarian Friendly, it might contains dairies



Contains seafood and/or derivates



Contains pork meat and/or derivates



Contains beef meat and/or derivates



Little spicy (western style)



Spicy



Really spicy (Thai style)

## Cold Tapas



### Rocket science

฿ 120.-

*Wild rocket salad, cherry tomatoes and pickled olives salad, dressed in olive oil and balsamic vinegar and served on a pita bread.*



### Hommous

฿ 90.-

*Lebanese style chick peas dip, served with pita bread.*



### Baba Ganoush

฿ 90.-

*Levantine roasted eggplants and tahine dip, served with pita bread.*



### Muhammara

฿ 90.-

*Red capsicum and walnuts dip, served with pita bread.*



### Crouton à la tapenade

฿ 80.-

*Crispy toasted baguette slice and Southern France style olive paté.*



### Shrimp Cocktail

฿ 170.-

*Poached shrimp tails on crispy iceberg lettuce and topped with our special in-house made cocktail sauce.*



### Raw tuna, salsa roja

฿ 130.-

*Yellow fin tuna, coated in sesame seeds and quickly seared, serve with spicy salsa roja.*



### Spicy raw salmon

฿ 130.-

*Fresh, raw salmon fillet on alfalfa sprouts, dressed with Thai spicy seafood sauce, garlic, mint and coriander.*



### Cold smoked salmon crouton

฿ 130.-

*Crispy bread, premium churned butter, cold smoked salmon, red onion, fresh tomato and capers.*



### Scallop Carpaccio

฿ 190.-

*Thinly sliced raw scallop meat on crispy iceberg lettuce, dressed with EVO and lemon.*



### Lonza tonnata

฿ 130.-

*Brined and roasted pork loin in Piedmont's traditional tuna and capers sauce.*




### Stolichniy Salad

฿ 150.-

*A modern version of the classic Russian Salad made of a concoction of fruits, vegetables, pickles and eggs in a rich mayonnaise and served with imported premium cooked ham and croutons.*





 **Prosciutto e melone** ₪ 150.-  
*Two slices of cantaloup, wrapped in Parma ham.*

 **Beef Tartare** ₪ 130.-  
*Raw, knife chopped beef tenderloin, seasoned with all the traditional condiments, served with croutons.*


**Smoked duck, truffle** ₪ 160.-  
*A wedge of crispy lettuce with smoked duck breast, ricotta cheese & black truffle mayo.*

## Hot Tapas


 **In house made chips** ₪ 70.-  
*Potato chips, prepared at the moment and served hot with Texan BBQ sauce and Salsa Roja.*

 **French Fries** ₪ 70.-  
*Shoestring size, skin on, crispy, and they actually remain crispy! Served hot with Texan BBQ sauce and Salsa Roja.*


 **Tomato & Mozzarella melters** ₪ 130.-  
*Deep fried tomato and mozzarella little balls, melt in your mouth!*

 **Arancini alla romana** ₪ 130.-  
*Deep fried risotto balls, Roman style, with a melting heart of mozzarella cheese, served with arrabbiata sauce.*

 **Béchamel & scamorza cheese Crepe** ₪ 130.-  
*Baked crepe, thoroughly filled with béchamel, scamorza cheese and bacon.*

 **Octopus in chimichurri** ₪ 150.-  
*Grilled baby octopuses, basting in chimichurri verde and served on avocado and sour cream sauce.*





 **Stuffed squid, arrabbiata sauce** ₪ 160.-  
*Shrimp stuffed squid, breaded and deep fried, served on spicy arrabbiata sauce.*

 **Scallop in the shell** ₪ 90.-  
*A locally sourced scallop, still in its half shell and baked with a savory Salmoriglio sauce.*



-  **Crab cakes** ฿ 160.-  
*Herbed crab cakes, served on tzatziki.*
-  **Salmon in fillo pastry** ฿ 170.-  
*Fresh salmon fillet, baked in crunchy fillo pastry and served on grilled pineapple salsa. Be aware that we usually cook it rare, but if you want it well done, just tell your waiter.*
- Abuela's omelette** ฿ 90.-  
*Grand Ma omelette, Spanish style with potatoes and onions.*
-  **Satays on the charcoal** ฿ 150.-  
*2 Satays on a charcoal grill, served with peanuts sauce and and Thai pickles. Your choice of beef, chicken or both.*
-  **Italian meatball** ฿ 90.-  
*Fresh beef and pork, bread, herbs, all in a ball and simmered in tomato sauce, veritable Italian style.*
-  **Pulled pork sandwich with BBQ sauce & coleslaw** ฿ 120.-  
*Texan style slow cook pulled pork, its own smokey BBQ sauce in a mini bun. Served with more BBQ sauce and coleslaw.*
- Roast chicken, hazelnut & honey ducca** ฿ 120.-  
*Roasted chicken breast, coated in hazelnut & honey ducca, served with sautéed button mushrooms*

## Sweet Tapas

-  **Mini profiterole** ฿ 110.-  
*One eclair, filled with vanilla ice cream and covered in melted chocolate.*
-  **Mini chocolate truffle** ฿ 120.-  
*Artisanal chocolate ice cream truffle.*
-  **Hazelnut Bakhlava** ฿ 100.-  
*Roasted hazelnuts, wrapped in crunchy fillo pastry and baked with honey.*
-  **Italian Sundae** ฿ 120.-  
*A decadent combination of premium pistachio ice cream, imported wild cherries in syrup, whipped cream and crunchy roasted pistachios.*