

Soups & Salads

Lobster Bisque	\$20.00
Rich lobster bisque with cream and aromatic herbs, topped with black mussels in a cognac shrimp foam.	
Tomato Soup	\$17.00
Tomato soup finished with olive oil and cheesy crostini, warm and full of rich flavor.	
Mango Green Salad	\$20.00
Romaine with mango, tomatoes, cucumber, onion, and olives, tossed in a house vinaigrette.	
Thai Beef Salad	\$22.00
Marinated beef with mixed greens, cucumber, red onion and sesame seeds, finished with teriyaki sauce.	
Caesar Salad	\$20.00
Crisp romaine with creamy Caesar dressing, Parmesan, garlicky croutons, and anchovies.	
Add Chicken	\$6.00
Add Shrimp	\$8.00

Starters

Tuna Tartare	\$22.00
Cubes of tuna, Avocado, Mango, onion spring, soy dressing, sesame seeds.	
ACOYA Escargot	\$22.00
Marinated Escargot in a garlic and herb - infused butter sauce. Accompanied by baguette slices.	
Carpaccio	\$22.00
Paper-thin slices of premium beef, extra virgin olive oil, Truffle mayo, Sun-dried tomatoes and a layer of Parmesan cheese	
Shrimp Cocktail	\$22.00
Perfectly cooked shrimp, served on crisp iceberg lettuce with our signature zesty cocktail sauce.	

Pastas

Seafood Pasta	\$29.50
Seafood linguine in creamy garlic herb sauce. Accompanied with garlic bread.	
Pasta Arrabiata	\$20.00
Spicy Arrabiata pasta with tomato, basil, and garlic bread.	
Pasta al Pesto	\$20.00
Pasta al pesto with basil, pine nuts, and Parmesan. Accompanied with garlic bread.	
Classic Fettuccine Alfredo	\$20.00
Fettuccine Alfredo in creamy Parmesan sauce.	
Add Chicken	\$6.00
Add Shrimp	\$8.00
Fettuccine Creamy Salmon Linguine	\$32.00
Salmon linguine primavera in creamy sauce. Accompanied with garlic bread.	
Lobster Fettuccine Pasta	\$35.00
Luxuriously pasta prepared with tender lobster meat in a rich, creamy seafood sauce. Accompanied with garlic bread.	

Seafoods

Salmon Fillet	\$29.50
Salmon fillet served with mashed potatoes and mixed vegetables.	
Yellow Fin Tuna Steak	\$29.50
Grilled tuna steak with a perfect sear and tender, melt-in-your-mouth center.	
Red Snapper Fish Fillet	\$29.50
Red snapper fillet, perfectly cooked, served with fried plantain and Creole sauce.	
Garlic Shrimps	\$29.50
Garlic-infused shrimp marinated with herbs and a hint of citrus.	
Mix Sea Food	\$47.00
Seafood medley of fish, squid, shrimp, and lobster tail in a creamy white sauce.	
Whole Fried Red Snapper	\$35.00
Crispy whole red snapper, delicately seasoned and fried golden, served with traditional garnishes.	

Chicken & Ribs

Chicken Satay	\$22.00
Grilled chicken skewers with peanut sauce and French fries.	
Full Slab of Ribs	\$28.00
Tender ribs with tangy barbecue sauce.	

Premium Cuts

Tenderloin	\$36.00
275 grs Grilled Tenderloin with mixed vegetables and red wine sauce.	
Ribeye	\$39.00
Grilled ribeye (350 grs) with mixed vegetables and chimichurri sauce.	
T bone Steak	\$44.00
Grilled to perfection with vegetables and pepper sauce. (475 gr)	
Picanha	\$39.00
Wood-grilled picanha (350 grs) with sautéed vegetables and chimichurri sauce.	
Lamb Chops	\$42.00
Grilled lamb chops with mixed vegetables.	

Burgers

ACOYA Ribeye Burger	\$24.00
Juicy beef burger on a toasted brioche bun with lettuce and tomato.	
ACOYA Chicken Burger	\$22.00
Grilled chicken burger with lettuce and tomato on a toasted brioche bun.	
Beyond Bliss Burger	\$22.00
Beyond Bliss veggie burger with lettuce, tomato, and mayo.	

Side Orders

Wedges Potatoes	\$7.00
French Fries	\$6.00
White rice	\$6.00
Mixed Vegetables	\$7.00
Mashed Potatoes	\$6.00

In case of any allergies please notify the waiter

All prices are including 9% sales tax and excluding 15% service charge