

MARQUINA

—Coffee House & Brunch—

Marquina Black marble is a calcite stone. The intense color of its base resembles a dark night sky occasionally illuminated by the alternation of bright white veins and fossils.

Café Marguina



Marquina's Signature



Khao Tom Haeng Pork/Beef

220.-/260.-

ข้าวต้มแห้ง ห้ม/เนื้อ

"Khao Tom Haeng" is a Thai-Chinese dry-style rice soup with minced pork and 12 hours stewed. Stewed for 12 hours, served with side meats and authentic local taste.

Grains, Fruits and Berries



Bee pollen, wild honey 320.-
Organic steel-cut oatmeal, coconut milk, bourbon vanilla, mango, hazelnut sponge, torched brown sugar, mint sprigs.



Açaí Energizer 320.-
Açaí purée, frozen strawberries, banana, blueberries, goji berries, agave nectar, Indian pomegranate, kiwi, house-made granola,



Granola, Yoghurt & Assorted Fruits Parfait 280.-
House-made granola, Greek yoghurt, kiwi, blueberries, strawberries, Sunkist orange.

Morning from the Farm



520.- Florentine
Two poached eggs, sautéed spinach, home-made English muffin, hollandaise sauce.



Salami Benny 310.-
Homemade English muffin, Salami, aged cheddar, homemade sauerkraut, poached eggs, hollandaise sauce, smoked paprika.



Captain & Lox Benny 420.-
Homemade English muffin, cream cheese, house-cured lox, fresh avocado, poached eggs, buttermilk-battered soft-shell crab, hollandaise sauce.



Caprese Benny 360.-
Homemade English muffin, buffalo mozzarella cheese, sun-dried tomato tapenade, poached eggs, hollandaise sauce, maple-balsamic glaze.



Classic Benedict 320.-
Homemade English muffin, Paris ham, poached eggs, hollandaise sauce.



Smoked Salmon Benedict 350.-
Homemade English muffin, smoked salmon, poached eggs, hollandaise sauce.

Omelettes

Two Eggs Any Style

480.-

Fried eggs / Scrambled / Omelette served with toast, bacon, home-fried potatoes, grilled tomatoes, avocado, smoked salmon, sausage and Paris ham.



Omelettes

Italian Omelette

320.-

Aged cheddar, Italian basil, cherry tomatoes, omelette, home-fried, toasted.



Salami Margherita Omelette 340.-

Salami, black olive, shallot, omelette, Italian basil, cherry tomatoes, home-fried potatoes, aged cheddar toast.

House-cured Lox Omelette 340.-

House-cured lox, cream cheese, dill, omelette, home-fried, toasted.



Toast



Croque Madame 290.-
Toasted bread, ham, cheddar cheese, béchamel sauce, fried egg



Classic Ham Cheese 240.-
Toasted bread, ham, cheddar cheese and honey mustard



Tuna Melt Sandwich 260.-
Toasted bread, tuna salad, black olive, shallot, mozzarella cheese.



Salami on Toast 290.-
Toasted bread, salami, cheddar cheese, salad, boiled egg and honey dill

House-made Croissant



New Yorker Croissant 480.-
Grilled Australian striploin steak, house-made sauerkraut, gruyere, rosemary boom dressing.



Broadway Croissant 320.-
House-cured lox, cream cheese, dilled cream cheese, capers, dill, pickled shallot, lemon vinaigrette.



B.L.T.A Croissant 350.-
Crisp bacon strips, organic romaine lettuce, sliced tomatoes, fresh avocado, buttermilk ranch dressing



Sweet Berry Croissant 280.-
Mixed berries, brie cheese, crumble, wild honey.

Club OFF Sand



Chicken & Avocado Sandwich 420.-
Loaf bread, grilled chicken breast, caramelized onion, tomatoes, avocado.



Mediterranean Sandwich 350.-
Loaf bread, black olives, mixed grilled bell peppers, tomatoes, halloumi cheese, vinaigrette.

Over the Bread



Espresso Tuna On Toast 530.-
Toasted rye, grilled tuna, espresso crush, tomato salsa, avocado, poached egg.



Avocado & Halloumi On Toast 350.-
Toasted rye, fresh and puréed avocado, grilled halloumi, poached egg.



Scrambled Bacon 330.-
Grilled maple syrup-glazed bacon with scrambled eggs on toast.

Light Up with Our Soup Du Jour

Soup of the Day 220.-
Please ask our staff for today's special.



Fresh from the Garden to the Kitchen



Burrata Salad
Mixed greens, cherry tomatoes, citrus, granola, cucumber and balsamic glaze.



Caesar Salad
with Homemade Dressing
Romaine lettuce, croutons, parmesan cheese, anchovy-garlic dressing and poached egg.



Avocado & Mango Salsa with Grilled Prawn
Grilled prawns on mixed green salad, avocado, mango salsa served with ranch dressing.



Cancun Salad
Mixed greens, avocado, cherry tomato, corn, orange, tortilla chips, honey dill dressing.



Ahi Ahi Salad
Mixed greens, carrots, cucumber, seared tuna, edamame, miso dressing.

Appetizers



Shrimp and Squid Gambas Al Ajilo
Shrimp and squid in Spanish garlic chili olive oil and bagheta.



Shrimp Gambas Al Ajilo
Shrimp in Spanish garlic chili olive oil and bagheta.



Chicken Alabama
Crispy fried chicken, fried potatoes and white BBQ sauce.



French Fries
Traditional fried potato served with homemade sauce.



Avocado Truffle
Crispy fried avocado topped with parmesan cheese, served with truffle mayo aioli.



Chili Cheese Fries
Traditional French fries topped with our homemade spicy beef bolonese sauce.



Mashed Potato
Traditional mashed potato served with house gravy.

Mellow Smell from the Pan



Duck & Waffle 380.-
Duck leg confit, bacon jam, buttermilk waffle, fried egg, orange gravy sauce.



Steak & Eggs 790.-
Grilled striploin steak with chimichurri sauce, fried egg, and fried potatoes.



Old Fashioned Fried Chicken Waffle 320.-
Cornflake-crusted fried chicken, buttermilk waffle, scrambled eggs, creole mustard country gravy.



Lox & Rösti stack 320.-
Herbed potato rösti, house-cured lox, cream cheese, dilled cream cheese, pickled shallot, capers, dill, lemon vinaigrette.



Salmon Lemon Butter Sauce 520.-
Poached salmon and mashed potato with lemon butter.

Fried Rice

Truffle Cream American Fried Rice 370.-
Fried rice and tomato sauce with crispy chicken , Paris ham, sausage fried egg, and truffle cream.



ADD ONS

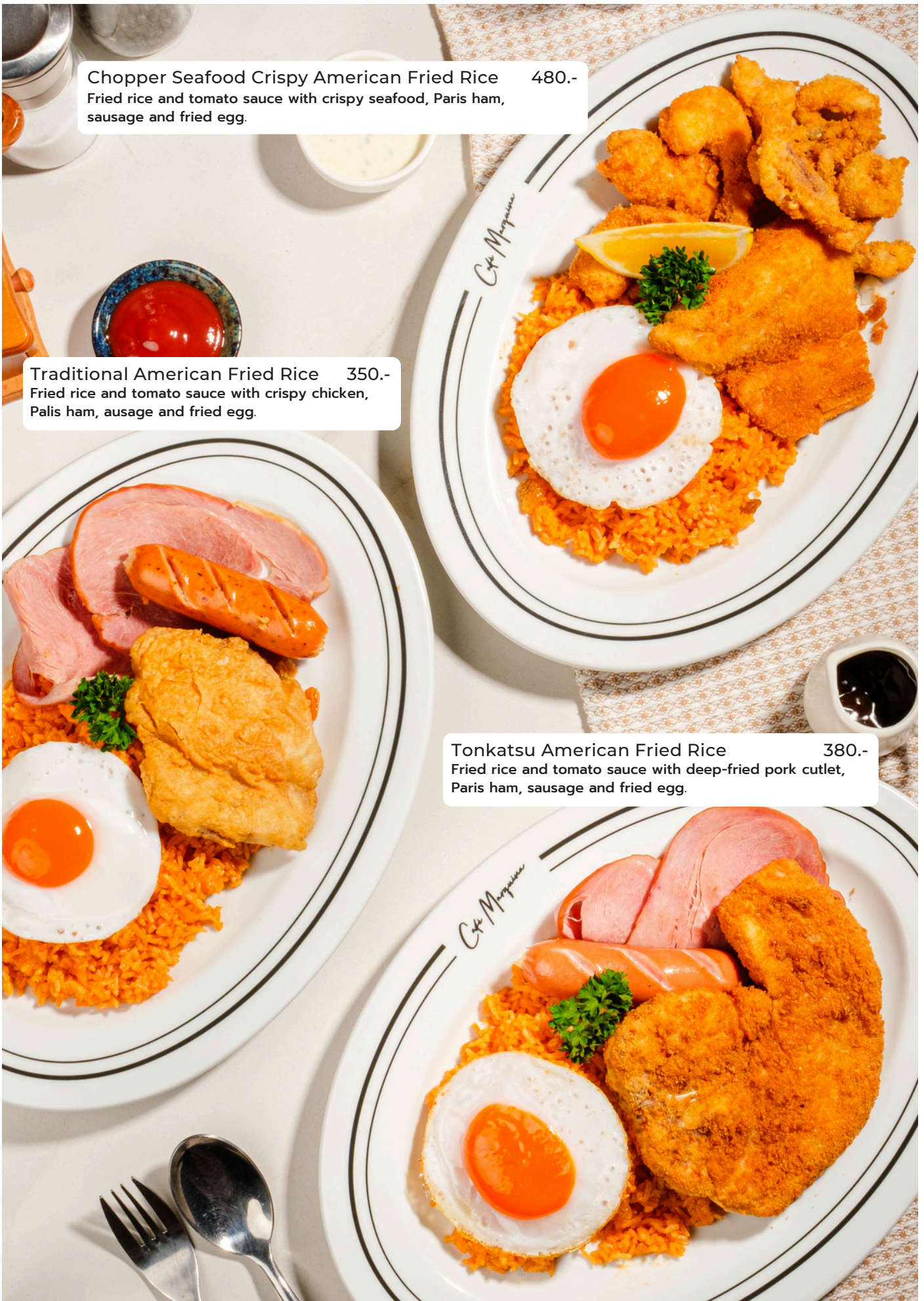
Large Bacon	140.-	Sausage	80.-
Duck Confit	150.-	Paris Ham	120.-
Hamburg	170.-	Fried Duck Egg	40.-

Fried Rice

Chopper Seafood Crispy American Fried Rice 480.-
Fried rice and tomato sauce with crispy seafood, Paris ham, sausage and fried egg.

Traditional American Fried Rice 350.-
Fried rice and tomato sauce with crispy chicken, Paris ham, sausage and fried egg.

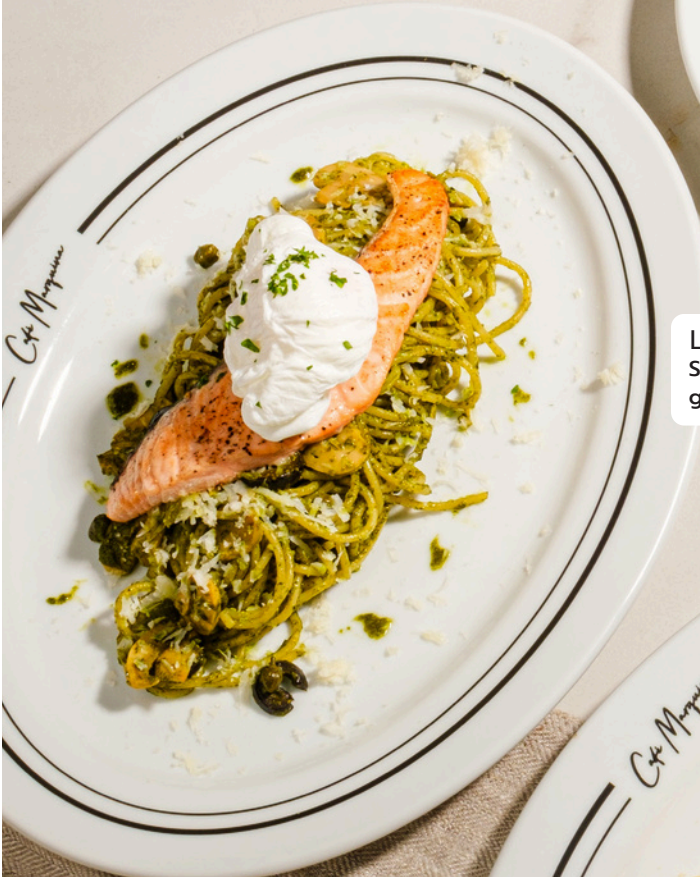
Tonkatsu American Fried Rice 380.-
Fried rice and tomato sauce with deep-fried pork cutlet, Paris ham, sausage and fried egg.




Pasta



Mozzarella Bolognese 420.-
Spaghetti with homemade bolognese sauce and fresh mozzarella.



Lemon Pesto Salmon and Pasta 390.-
Spaghetti with homemade pesto sauce served with grilled salmon.



Mac and Cheek 430.-
Macaroni and cheese au gratin topped with beef cheek

Pasta



Chicken Alfredo 280.-
Chicken with spaghetti, homemade alfredo sauce, champignons, parsley, parmesan topped with cheddar flakes.



Carbonara 280.-
Classic spaghetti carbonara topped with crispy bacon.



Hamburg and Egg Pasta 280.-
Fettuccine carbonara with beef patty, fried egg and cheese.



Ebiko Seafood Pasta with Cream Sauce 360.-
Spaghetti shoyu cream sauce with seafood, ebiko, and poached eggs topped with cheddar flakes.



Seafood Arabiata 350.-
Seafood fettuccini in spicy tomato sauce with a hint of basil, chili and garlic.



Aglio e Olio Bacon 250.-
Spaghetti with garlic and olive oil topped with crispy bacon, parmesan, basil and chili flakes.

Burgers



Pork Patty Burger 300.-
Grilled pork patty burger mixed with bacon jam and seasoning, topped with cheese and Big Mac sauce.



American Gangster 350.-
Grilled beef patty burger with bacon caramelized onion, cheese, Big Mac sauce and topped with fried egg.



Chicken Alabama Burger 310.-
Crispy fried chicken burger topped with white BBQ sauce.



Cracking Belly Burger 320.-
Crispy pork belly burger with coleslaw topped with Hoisin sauce and jalapeno.

Pizza



Parma Burrata 680.-
Napoli pizza parma ham, rocket
and burrata cheese.



Cream Truffle 390.-
Napoli pizza truffle, bechamel cream,
mushroom and mozzarella cheese.



Salmon Rocket 520.-
Napoli pizza with smoked salmon,
rocket, candied lemon and mozzarella
cheese.

Pizza



Pesto Mushroom 420.-
Napoli pizza with pesto sauce, mushroom,
cherry tomatoes and mozzarella cheese.



Salami Margherita 450.-
Napoli pizza with salami, tomato,
basil and mozzarella cheese.



Four Cheese 420.-
Napoli pizza with four cheese;
mozzarella, gouda, edam, and
cream cheese.

Honey Toast

Honey Toast

250.-

Buttery toast, golden-baked to crisp, drizzled with honey, topped with creamy vanilla ice cream.



Pancakes



Banana Rhumba Pancake

250.-

Buttermilk pancake topped with oozy banana caramel sauce



Classic: Waffle or Pancake

280.-

Warm waffle or pancake with candied bacon, mascarpone, maple syrup



Fruits Of The Forest Pancake

290.-

Buttermilk pancake with strawberries, blueberries, kiwi, raspberries, wild honey

Co ld - Pre s sed

Orange

- Prevents cancer
- Nourishes skin
- Promotes eye health

145.-



Yellow

- Reduces bloating
- Burns excess fat
- Relieves indigestion and nausea

145.-



Red

- Improves blood circulation
- Boosts eye health
- Anti-aging properties
- Lowers blood pressure

145.-



Green

- High in iron and calcium
- Rich in protein
- Contains vitamins A, B, C

145.-





ALL DAY MENU

MARQUINA
— Coffee House & Brunch —



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RECOMMENDED

T-Bone Steak 1,950.-

Grilled Grain fed Angus 500g with grilled vegetables and pepper sauce

สเต็กเนื้อที-บอน



Ribeye Steak 620.-

Grilled Ribeye with grilled vegetables and pepper sauce

สเต็กเนื้อริบอาย



Pork Chop 450.-

Grilled pork chop with grilled vegetables and pepper sauce

พอร์คชอป





MARQUINA
- Coffee House & Brunch -

WESTERN

Marquina Special Pasta 260.-

Capellini with Prawn Fat Sauce

มาควิน่าพาสต้า

Homemade Fettuccine 230.-

with Seaweed Cream Sauce

เฟตตุดูชีนีครีมสาหร่าย

Sirloin Steak 540.-

Grilled ribeye steak with grilled vegetables and rosemary sauce

สเต็กเนื้อสันนอก

Seabass Steak 380.-

Grilled Seabass with grilled vegetables and lemon cream sauce

สเต็กปลากระพง

Fish & Chips 350.-

served with tartar sauce

ฟิชแอนด์ชิปส์

Grilled Chicken Breast 260.-

served with carrot puree, assorted vegetable and mushroom sauce

สแต็กอกไก่

Sausage Combo 380.-

Grilled mixed sausages

ชุดไส้กรอกรวม

Classic Hamburger 280.-

Grilled beef/Pork burger served with french fries

คลาสสิก แฮมเบอร์เกอร์ เนื้อ/หมู

THAI

Thai Style Noodles with 240.-

Soft Shell Crab

ผัดไทยปูนิ่ม

Larb Tod 250.-

Spicy Deep Fried Pork Salad Thai Style

ลาบหมูทอด

Stir-fried holy basil 160/190.-

Pork/Chicken/Beef served with rice and fried egg

ข้าวกะเพราหมู/ไก่/เนื้อ เสิร์ฟพร้อมไข่ดาว

Stir-fried garlick 160.-

Pork/Chicken served with rice and fried egg

ข้าวหมู/ไก่ กระเทียม เสิร์ฟพร้อมไข่ดาว

Thai fried rice 150.-

with Pork/Chicken served with fried egg

ข้าวผัดหมู/ไก่ เสิร์ฟพร้อมไข่ดาว

Stir-fried chicken cashew nuts 190.-

served with rice and fried egg

ข้าวไก่ผัดเม็ดมะม่วง เสิร์ฟพร้อมไข่ดาว

Pad Thai - Thai style fried noodles 220.-

with tamarind sauce and prawns

ผัดไทยกุ้งสด

Rice Porridge 180.-

with Fish/Shrimp

ข้าวต้มปลา/กุ้ง

Stir-fried rice noodles 150.-

with soy sauce and chicken/pork

ผัดซีอิ๊วไก่/หมู

Deep Fried Chicken Joints 220.-

เอ็นข้อไก่

Spicy Grilled Pork Neck 250.-

น้ำตกคอหมูย่าง





MARQUINA
— Coffee House & Brunch —

ABOUT US

Marquina Café is located in the heart of Bangkok. Inspired by the natural elegance and strength of marble, Marquina is a tribute to the beauty and resilience of the earth. During the day, the café serves up delicious brunch and freshly brewed coffee sourced from local and sustainable farms. And as the sun sets, Marquina transforms into a tranquil oasis, offering a selection of expertly crafted cocktails and fine wines to savor amidst the stunning backdrop of the Cascade's.



Signature



The Marquina
145.-

SIGNATURE

The Moonrise
130.-



The Sunrise
140.-



SIGNATURE

Marquina Dirty
145.-



Rosy Cheeks
140.-



Ground Chocolate
115.-



SIGNATURE

Marshmallow Matcha Latte
140.-



Strawberry Matcha Latte
150.-



Passion Cold Brew
160.-



Dried Bael Cold Brew
165.-



Coffee

CHOOSE YOUR BEANS

House Blend

Omkoï, Thailand

Process: Natural

Tasting Notes: Full Body
Chocolate, Nutty, Salted Butter,
Caramel

Marquina Blend +30.-

Columbia, Eithiopia, Kenya
& Thailand

Process: Anaerobics & Wahsed

Tasting Notes: Medium Body
Cashew Nut, Milk Chocolate, Coconut,
Jackfruit

Black Moon +45.-

Columbia, Eithiopia & Kenya

Process: Anaerobic, Rum-Barrel Aged
& Wahsed

Tasting Notes: Full Body
Riped Red Berry, Sweet Rambutan,
Mint, Guava, Rum Raisin, Coconut

ESPRESSO BREW

	HOT	COLD	BLENDED
Espresso	75	-	-
Americano	85	95	-
Cappuccino	95	105	115
Piccolo Latte	85	-	-
Latte	95	105	115
Flat White	95	-	-
Mocha	105	115	125
Caramel Macchiato	120	130	140
Marquina Brew	-	120	130

FILTER BREW

Cold Brew / Cold Drip: Black	160
Cold Brew / Cold Drip: Black	160
Hand Drip	160

COFFEE FLOAT

Choice of Ice Cream Affogato	140
Matcha Affogato	150

ADD-ONS

Espresso 1 Shot	30	Almond Milk	20	Honey Syrup	30
Espresso 2 Shots	50	Vanilla Syrup	30	Caramel Syrup	30
Soy Milk	20				

Non-Coffee

	HOT	COLD	BLENDED
Match Latte	115	125	135
Hojicha Latte	115	125	135
Thai Milk Tea	85	95	105
Lemon Iced Tea		85	
Honey Lemon Cold Brew Tea		145	



Tea

TEA	CUP	POT
Oolong	75	120
English Breakfast	75	130
Earl Grey	85	130



Italian Soda & Smoothies


ITALIAN SODA — 120.-

Strawberry . Blueberry . Raspberry
Mango . Passion Fruit . Lychee
Yuzu (+10.-)

SMOOTHIES — 150.-

Strawberry . Raspberry . Blueberry
Mango . Lychee . Mixed Berries



A hand is pouring honey from a small white ceramic pitcher onto a square piece of golden-brown toast. The toast is topped with a scoop of vanilla ice cream and a small sprig of rosemary. The dish is served on a dark, textured plate with a dollop of whipped cream and some crumbs. The background is a dark, marbled surface with some grey rocks.

Honey Toast
250.-



MARQUINA
— Coffee House & Brunch —

BAR
Menu

Black Marquina is a strikingly beautiful dark marble





X

PEOPLE
—you may know—

Special



CLEOPATRA

GIN | HONEY | COLD BREW TEA
| LEMON | U.S.A | PEARL POP | GOLD

280 THB

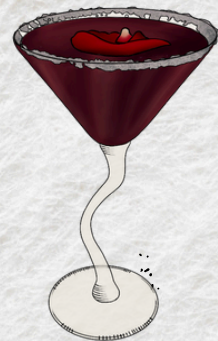
Signature COCKTAIL



RISKY MARQUINA

COFFEE | KARUA | WHISKEY |
BROWN SUGAR | WHIPPING CREAM

320 THB



VINO ROS

RED WINE | ROSE SYRUP
| LEMON | GIN

300 THB



BOURBON TOSCANO

WHISKEY | APEROL | ROSEMARY
| DEHYDRATED ORANGE
WHEEL | CINNAMON

300 THB



TORINO ROSSI

MARTINI | VODKA | OLIVE

280 THB



MARQUINA
— Coffee House & Branch —

Classic COCKTAIL



LYCHEE MARGARITA

PUREE LYCHEE | GIN
| VODKA | LEMON
240 THB



OLD FASHION

WHISKEY | ANGOSTURA
| ORANGE PEEL SMELL
230 THB



MOJITO CLASSIC

WHITE RUM | LEMON | BROWN
SUGAR | MINT
220 THB

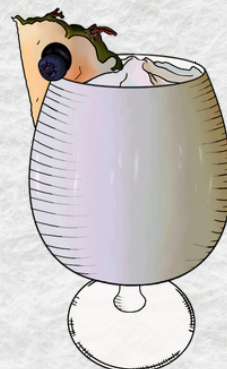
TONIC

BOMBAY | LEMON
| TONIC WATER
300 THB



LONG ISLAND

GIN | VODKA | WHITE RUM
| TEQUILA | TRIPLE SEC | COKE
250 THB



PINA COLADA

BACARDI CARTA BLANCO
| COCONUT CREAM | PINEAPPLE
260 THB



MARQUINA
— Coffee House & Brunch —

Wine list

RED WINE

Natura Passione 2 Merlot by Glass (Italy)	270
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Natura Passione 2 Merlot by Glass (Italy)	1,080
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Ventis Reserva Cabernet/Merlot (Chile)	1,590
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Penfolds Koonumka Hill (Australia)	1,820
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CH.Monplaisir (France)	2,350
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CH.La Croix De Beaugas (France)	2,770
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Barolo (ITALY)	2,700
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Juste Le Blanc (ITALY)	1,900
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Carmille de Labrie (France)	1,800
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Les Hauts (France)	3,900
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Haut Medoc (France)	2,200
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Bouchon Rouge (Chile)	1,300
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Quarttro Quarti (ITALY)	1,600
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Marne 180 Amarone (ITALY)	3,100
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Chateau Labarth Bordeaux (France)	2,100
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Chataeu Moulin (France)	2,650
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Wine list

White Wine

Ventiterre Pinot Grigio (ITALY)	1,300
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Villa Maria Sauvignon Blanc (New Zealand)	1,290
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Sacred Hill Semillion (Australia)	850
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Bestheim Rayon (France)	1,900
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Sparkling Wine

Martini Rose (ITALY)	1,590
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Babo Prosecco Brut 2021 (ITALY)	1,500
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Babo Rose (ITALY)	1,500
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Pirates Glera (ITALY)	1,400
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MARQUINA
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Drinks

WHISKY

By Glass

Jim Beam (U.S.A.)	300
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Jack Daniel's (U.S.A.)	300
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Bombay Sapphire (England)	250
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Jameson (Irish)	250
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By bottle

Monkey Shoulder (Scotland)	2,090
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Chivas Rigal (Scotland)	2,580
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Black Label (Scotland)	2,250
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Glenfiddich 12 Yrs (Scotland)	3,290
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REGENCY (Thailand)	560
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Tamnavulin (Scotland)	1,900
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Tenjaku (Japan)	2,580
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Drinks

BEER

By Bottle

Heineken	120
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Lao Lager	150
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Lao IPA	150
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Corona Beer	250
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San Miguel Beer	160
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Asahi	130
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Singha	140
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Leo	120
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Budweiser	140
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Drinks

OTHERS

By Glass

Soda	40
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Coke	40
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Sprite	40
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Mineral water	30
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Ice

Ice Bucket (M)	50
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Ice Bucket (L)	100
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