



APPETIZERS & SHARING PLATES

EDAMAME - SALT & LEMON VEGAN	7
- SAUTÉD WITH TERIYAKI GARLIC SAUCE VEGAN	8
CRISPY BAKED AVOCADO VEGETARIAN CHIPOTLE DIPPING SAUCE	12
DUMPLINGS (4 PIECES) PAN FRIED OR STEAMED SHRIMP OR VEGGIES SERVED WITH GINGER AND VINEGAR SAUCE	15
SAMOSAS VEGETARIAN (4 PIECES) POTATOES AND VEGGIES, SERVED WITH MINT AND CILANTRO CHUTNEY	15
CALAMARI GARLIC BUTTER STEW	19
ROXXY TENDERS CHICKEN TENDERS WITH BBQ AND HONEY MUSTARD SAUCE	18
BAO BUNS SPICY 2 GLAZED PORK BELLY - 2 SPICY TUNA TARTARE OPTIONAL: TOFU VEGAN	24
ARTICHOKE CHICKPEA 'CRAB CAKES STYLE' VEGAN 3 PIECES, SERVED WITH GARDEN SALAD	15
GRILLED OCTOPUS WITH VIOLET SMASHED POTATO	16

SOUPS & SALADS

DUMPLING SOUP VEGAN HOT AND SOUR, WITH VEGETARIAN DUMPLINGS	18
ROXXY SIGNATURE RAMEN SOUP TRADITIONAL JAPANESE SOUP WITH UDON NOODLES, BOK CHOY, SHIITAKE MUSHROOMS, EGG AND CHOICE OF PROTEIN: PORK BELLY SHRIMP TOFU	21
CHIRASHI BOWL VEGETARIAN MANGO, AVOCADO, CUCUMBER, EDAMAME, SPROUTS, SESAME, SWEET SOY SAUCE, SUSHI RICE AND MIX SALAD CHICKEN 3 RAW SALMON 6 RAW TUNA 8 SHRIMP 6 TOFU 3	18
COLD GREEN TEA SOBA SALAD VEGAN GREEN TEA SOBA, CUCUMBER, CARROT, RED CABBAGE, CILANTRO, SESAME, PEANUT SAUCE	16
ASIAN SLAW GREEN CABBAGE, RED CABBAGE, CARROTS, SPROUTS, GREEN ONION, CILANTRO, MINT, FRIED SHALLOTS, ASIAN DRESSING CHICKEN 3 RAW SALMON 6 RAW TUNA 8 SHRIMP 6 TOFU 3	14
TEMPURA MISTO SHRIMP, ZUCCHINI, CHICKEN, SALMON AND ASPARAGUS	21

MEAT & FISH

ROXXY BURGER KOBE BURGER, CARAMELIZED ONION, CHEDDAR, LETTUCE, TOMATO, BACON, SERVED WITH FRIES	22
CRISPY PEKING DUCK BREAST SERVED WITH FRESH VEGGIES, PEKING PANCAKES AND ORANGE HONEY TERIYAKI SAUCE	30
PASTA OF THE DAY ASK YOUR WAITER FOR THE PASTA OF THE DAY	25
THE ROXXY RIBEYE 10/ 100 GRAM 40oz CERTIFIED BLACK ANGUS BEEF RIBEYE, BONE IN, SEASONED WITH OUR SECRET RECIPE, SERVED WITH CHIMICHURRI SAUCE, PEPPERCORN SAUCE, HOMEMADE KIWI AND RED FRUITS MARMELADE, MIXED GRILLED VEGGIES FRENCH FRIES AND GARDEN SALAD FOR 2/3 PERSONS	30
L'ENTRECOTE SERVED WITH FRIES AND CHIMICHURRI SAUCE OR PEPPERCORN SAUCE	30
TUNA TIRADITO TUNA TIRADITO IN NIKKEI SAUCE (SERVED WITH SUSHI RICE)	29
AJI-MAHI BURGER WITH MANGO SALSA MED-SPICY GRILLED MAHI MAHI, LETTUCE, TOMATO AND MANGO SALSA WITH AJI AMARILLO. SERVED WITH FRIES	21
FISH AND CHIPS SNAPPER FILLET, FRIES, TARTARE SAUCE	28
SALMON TERIYAKI SESAME BOK CHOI, MIX GRILLED VEGGIES	24
FRESH LOCAL RED SNAPPER 7/ 100 GRAM GRILLED OR FRIED WITH 2 CHOICES OF SIDES	27
RAINBOW CARPACCIO GLUTEN FREE - SPICY SALMON, TUNA, SEA BASS, RED ARGENTINIAN SHRIMP, PONZU SAUCE, TOGARASHI, EVO, FLEUR DE SEL, AND SPROUTS. SERVED WITH SUSHI RICE	27
BBQ JACKFRUIT SANDWICH VEGAN WITH AVOCADO AND RED CABBAGE, SERVED WITH SWEET POTATO FRIES	20

EXTRA SIDES

FRENCH FRIES 7	SWEET POTATO FRIES 7	SUSHI RICE 4	CRISPY PECORINO ASPARAGUS 9
MARINATED ZUCCHINI WITH GARLIC AND FRESH HERBS 6	RAINBOW POTATOES WITH TRUFFLE OIL & PARMESAN 9		

SUSHI & SASHIMI

SUMMER PASSION CARAMELIZED SALMON , CREAM CHEESE, MANGO, PASSION FRUIT, PISTACHIO, TERIYAKI	21
CRUNCHY BERRY CRAB AND MANGO FUTOMAKI IN TEMPURA, CREAM CHEESE, BERRIES CHUTNEY, ALMONDS, SWEET SOY SAUCE	24
CALYPSO BLISS SPICY SALMON TUNA AND SCALLION INSIDE, OUTSIDE SALMON, CALYPSO AIOLI, RED SHRIMP, PICKLED JALAPEÑOS, YUZU TOBIKKO, TOGARASHI AND PINK PEPPERCORN	25
TEMPURA TEMPTATION SPICY TIGER SHRIMP TEMPURA, LETTUCE, AVOCADO, SPICY TUNA TARTARE, SESAME, TERIYAKI GLAZED AND AJI AMARILLO MAYO	25
OMAKASE EXECUTIVE CHEF DAVIDE'S CHOICE	26
SASHIMI CHEF SELECTION OF FRESH RAW FISH AND CAVIAR, SERVED WITH PONZU SAUCE	29

WOK

ROXXY SIGNATURE PAD THAI SPICY NOODLES, THAI BASIL, GREEN ONION, AND MIXED VEGGIES CHICKEN 3 BEEF 6 TOFU 3	16
KUNG PAO SHRIMP SPICY JUMBO TIGER SHRIMP, GINGER, ONION, ROASTED PEANUTS, RICE	26
FILET MIGNON FRIED RICE FILET, EGG, VEGGIES, RICE	21
SWEET AND SOUR CHILLI MANGO CHICKEN TYPICAL SOUTH-EAST ASIAN RECIPE, SERVED WITH RICE	19

DESSERTS

ICE CREAM CHOCOLATE, VANILLA, STRAWBERRY	4
LAVA CAKE WITH VANILLA BOURBON ICE CREAM	11
ROXXY SUNDAY VANILLA BOURBON ICE CREAM, CHOCOLATE SAUCE, MIXED NUTS, CHERRY MARASCHINO	11
CHEESECAKE WITH WILD STRAWBERRIES	10
ROXXYMISU HOMEMADE TIRAMISU. ASK FOR THE WEEKLY FLAVOR	10
CRÈME BRÛLÉE	10
FRESH FRUIT PLATE SMALL 12 LARGE 22	16
CHEESE PLATTER	16

ROXXY SIGNATURE COCKTAILS

G&G TANQUERAY, GRAPEFRUIT AND TONIC	11
MANGO MADNESS CAPTAIN MORGAN, MANGO, VANILLA AND LIME	12
PASSION SANZ MOUNT GOLD, PASSION FRUIT, APPLE AND LIME	12
SEXY BEACH STOLICHNAYA CARAMEL, WATERMELON, PASSION FRUIT, BASIL AND LIME	12
SWEET BREEZE IS MADE OF THIS ORCHID, ROSE WINE, PROSECCO AND SODA	12
MICHELE'S FRENZY APEROL, GRAPEFRUIT, PROSECCO, TANQUERAY SEVILLA SODA AND LIME	11
NOT A MARGARITA MEZCAL 400 CONEJOS, PASSION FRUIT, COINTREAU, LIME AND CELERY SALT	14
THIS IS NOT A PALOMA SCREWBALL WHISKEY, LIME, GRAPEFRUIT SODA AND SALT	11
ROBY ROB ROY JOHNNIE WALKER GOLD, COFFEE ROSSO VERMOUTH, RHUBARB	14
TIKI TORNADO MOUNT GAY GOLD, AGRICOLE RHUM, ORANGE SHRUB, LIME, HOUSE FALERNUM	11

ROXXY CLASSIC COCKTAILS

APEROL SPRITZ APEROL, SODA AND PROSECCO	10
MARGARITA TEQUILA, LIME AND COINTREAU	10
OLD FASHIONED BULLEIT, BITTERS AND BROWN SUGAR	11
PORNSTAR MARTINI STOLICHNAYA VANILLA, LIME, PINEAPPLE, PASSION FRUIT AND PROSECCO	12
NEGRONI TANQUERAY, VERMOUTH AND CAMPARI	10
ESPRESSO MARTINI STOLICHNAYA VANILLA, ESPRESSO AND KHALUA	12
MANHATTAN BULLEIT, RHUBARB AND ANTICA FORMULA VERMOUTH	11
ZACAPA BOULEVARDIER ZACAPA 23, COFFEE ROSSO VERMOUTH AND CAMPARI	12
SIDECAR MARTELL COGNAC, COINTREAU AND LIME	12
BLOODY MARIA DON JULIO BLANCO, HOMEMADE BLOODY MARIA MIX	10
BLOODY MARY KETEL ONE, HOMEMADE BLOODY MARY MIX	11