



ACHILLES

BERMUDA

sushi & sashimi

CHIRASHI DON BOWL 24

Yellowfin tuna, hamachi, salmon, scallions, nori, radish, wakame, togarashi egg, sushi rice, soy sesame dressing **GF, N**

SASHIMI (3pc) 16

Tuna, salmon, yellow tail, wahoo, shrimp

CALI SALMON MAKI 20

Inside out, salmon, cucumber, avocado, sesame seeds

BERMUDA ROLL 24

Salmon, spicy tuna, yellow tail, scallions

OMG ROLL 22

Tuna, cilantro, yellow tail, red onion, miso mustard sauce

FIVE FORTS ROLL 23

Shrimp, avocado, mango, cucumber, crabstick

CRAZY ISLAND ROLL 23

Spicy chopped salmon, avocado, torched salmon, mayo

DYNA ROLL 24

Shrimp tempura, scallions, mango, shishito peppers, spicy mayo

CRUNCHY KANI ROLL 22

Seared tuna, cucumber, crispy crabstick, almonds, teriyaki sauce

VEGA FUTO MAKI 19

Avocado, kimchi, zucchini, scallions, wakame, pickles **VG**

sake

Gekkeikan Horin Junmai Daiginjo (300ml) 47

Mild fruity aroma with delicate notes of over-ripe cantaloupe, honeydew and honeysuckle. Round and smooth on the palate, with a medium, creamy body. Finishes long and smooth, with a hint of pear. Yamada Nishiki and Gohyakumangoku blend.

Suzaku Junmai Ginjo (330ml) 37

Very pleasing aromas of fruit. Gentle sweetness of lychee and bubblegum, and also a surprising tropical feel with notes of pineapple and mango on the nose. The palate features rice and hints of apple. The finish short, dry and refreshing.

Sho-Chiku Bai Nigori (375ml) 27

It is coarsely-filtered and is one of the sweeter types of sake. It is especially delicious with bold or spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Character: Bold and sweet. Rich and robust flavor with distinctive rice aroma.

appetizers

CALAMARI 23

Crispy fried Rhode Island calamari, zucchini, shishito peppers, lemon and herbs aioli **GF**

COCONUT SASHIMI 24

Bermuda waters wahoo, coconut cream, spicy tamarind dressing, mint, cilantro, Thai basil **GF**

MOULES FRITES 26

Wild Maine mussels, shallots, parsley, white wine, cream, French fries **GF**

MELITZANES 23

Eggplant, grape tomatoes, garlic, oregano, green olives, feta, mint leaves, crostini **V**

CHICKPEAS FATTOUSH 23

Crispy chickpeas, romaine, arugula, radishes, tomatoes, cucumber, onion bits, crispy pita, pomegranate dressing **VG**

CHARRED BROCCOLINI 21

Sherry vinegar, chili, capers, extra virgin olive oil, pistachio, crostini **VG, N**

salads

Add organic chicken or shrimps **8**

CHICKEN MANGO 28

Baby spinach, roasted organic chicken, grapes, mango, berries, avocado, house curry dressing **GF**

SALADE NICOISE 30

Seared yellowfin tuna, organic egg, tomatoes, green beans, potatoes, kalamata olives, lettuce, mustard dressing **GF**

ACHILLES BOWL 24

Bok choy, broccolini, kimchi, scallions, nori, radish, wakame, sushi rice, soy sesame dressing **VG, GF, N**

sandwiches

Served with French fries or house salad

BURGER OF THE HOUSE 28

8oz Angus beef patty, double Swiss cheese, applewood smoked bacon, crispy onion shishito peppers, lettuce, tomato, pickles, secret sauce, brioche bun

FISH SANDWICH 30

Marinated and seared local catch, cabbage, tomato, red onion, lettuce, tartar sauce, sourdough bread

BANH MI 28

Bang Bang chicken, turmeric, ginger, house made pickles, cilantro, red chili, butter, baguette

indian

CATCH MEUNIERE 46

Bermuda waters harvest, capers, lemon and parsley brown butter, green beans, white creamer potatoes, thyme **GF**

SOUVLAKI 38

Organic chicken skewers, red onion, traditional hummus, tabouleh, shishito peppers, grilled pita bread

BISTECCA 46

Grilled 8oz dry aged Long Island strip, rosemary and garlic roast potatoes, parmesan, charred broccolini, salsa verde **GF**

CAULI FRITTERS 36

Korean style fried cauliflower, garlic and shallots glaze, bok choy, bean sprouts, jasmine rice **VG, GF**

dessert

JAPANESE COTTON CHEESECAKE 16

Yuzu, white chocolate, berries, miso caramel sauce **GF**

70% CHOCO LAVA CAKE 16

White chocolate heart, toasted almonds, marron glace` ice cream, orange creme anglaise **N**

PINEAPPLE CARPACCIO 16

Mirin, sake, ginger, mango, berries, chocolate crumble, coconut flakes, coconut sorbet **VG, GF**

AFFOGATO 15

Espresso, hazelnut ice cream, Kahlua, chocolate soil, whipped cream **GF, N**

ICE CREAM AND SORBETS 13 (TWO SCOOPS)

Check with your waiter for our current selection **GF**

Achilles is a cashless establishment. We accept all major credit cards only.

For your convenience, 17% service charge will be added to your bill | 20% service charge for parties of 8 guests and above

Please advise your server of food allergies & dietary restrictions (gf=gluten free, n=contains nuts, v=vegetarian, vg=vegan)