



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, octopus

CALIFORNIA MAKI 19

Inside out, cucumber, avocado, crabstick, 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

RAINBOW ROLL 25

Mango, avocado, shrimp, tuna, salmon, yellow tail

ACHILLES BAY ROLL 22

Chopped wahoo, panko crumbs, wasabi mayo, scallions

VEGA FUTO MAKI 19

Avocado, kimchi, pumpkin, 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

CARPACCIO 27

Yellowfin tuna, arugula, scallions, capers, basil, lemon, crostini **GF**

COCONUT WAHOO SASHIMI 26

Coconut cream, spicy tamarind dressing, mint, cilantro, Thai basil **GF**

CHICKPEA FATTOUSH 23

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

GRILLED SHRIMPS 25

Tiger Shrimps, salmoriglio, toasted breadcrumbs, Kalamata olive crumble

CALAMARI 23

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

SHELLS 26

Wild mussels, little neck clams, garlic, white wine, parsley, crostini **GF**

AYAM GORENG 22

Indonesian style organic fried chicken, cabbage and green bean slaw, cilantro, cashews **GF, N**

PROSCIUTTO E MELONE 25

Parma ham, cantaloupe melon, Tuscan pecorino cheese, aged balsamic vinegar

salads

Add organic chicken or shrimps **8**

GREEK SALAD 26

Feta, bell peppers, tomatoes, cucumber, red onion, romaine hearts, Kalamata olives, herbs and lemon dressing **V, GF**

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

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

sandwiches

Served with fries or salad

BURGER OF THE HOUSE 28

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

FISH SANDWICH 30

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

BANH MI 28

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

PARMA 28

Parma ham, burrata, arugula, pistachio pesto, tomato, black olives ciabatta **N**

indian

DREAMS OF PASTA M/P

Follow our daily changing pasta journey, as our chefs take inspiration from their heritage and travels

CATCH ALL'ACQUA PAZZA 46

Fresh Bermuda waters harvest, organic grape tomatoes, capers, garlic, white wine, basil, herb crushed potatoes **GF**

BEEF TAGLIATA 46

8oz dry aged Long Island strip, endives, arugula, parmesan, balsamic reduction, truffle fries **GF**

HUMMUS & CO. 34

Bermuda carrots, broccolini, pumpkin, harissa oil, toasted almonds, apple, herbage **VG, GF, N**

dessert

JAPANESE COTTON CHEESECAKE 16

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

DOUBLE CHOCOLATE MOUSSE CAKE 16

White and dark chocolate mousse **GF**

GREEK YOGURT 16

Vanilla, strawberries, mango, Bermuda honey, almonds, mint **GF, N**

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)