



WINE



Enjoy the best Cambodian cuisine inspired by its famous pepper!

High quality food, carbon grill, BBQ skewers, original pepper steak... you make the choice and our chef will surprise you with new and sophisticated recipes. You can also enjoy premium tequila and mezcal selected by our tequila Maestro. You can spend an amazing time at our rooftop or private party room.

We have everything you could wish for!





APPETIZER



1. ណែម

\$4,00

FRESH SPRING ROLL

Prawns, vegetables and herbs wrapped in rice paper and served with Khmer dressing



2. មីកបំពង

\$6,00

SALT & PEPPER CALAMARI

Served with lime wedged and tartar sauce



3. ជំន្រូងបំពង

\$3,00

PEPPER FRENCH FRIES

Fried potato with pepper



4. ហ្វូមមេត ខន តូរទីយ៉ា ណាតូស

\$5,00

HANDMADE CORN TORTILLA NACHOS

With cheese, ground beef and coriander

10% VAT not included



5. បង្កាខ្ទប់អាណុយមីញូមអាំង

PRAWNS FOIL PACK

With baby potatoes, garlic butter and peppercorn

\$6,00



6. ពោតលីង

CAMBODIAN FRIED CORN

With dried shrimps, garlic and scallion

\$4,00



7. កេសសាឌីយ៉ា

QUESADILLA

Pan-fried tortilla filled with cheese and served with salsa and guacamole

\$4,50



8. វៀតគេ

BEEF JERKY

Served with crunchy pickled vegetables and a citrus peppercorn dip

\$4,00



១. វៀតក្រពើ
CROCODILE JERKY

\$5,00

Served with crunchy pickled vegetables and a citrus peppercorn dip



10. ចម្រិតលីង
FRIED CRICKET

\$2,50

With spices and scallion



11. សណ្តែកដីលីង
CAMBODIAN SPICY PEANUTS

\$2,50

Fried peanut with garlic, lemon grass, galangal, kaffir leaves and chili

A close-up photograph of a dark, textured wooden bowl filled with a vibrant green soup. The soup is garnished with several large, cooked shrimp, their bright orange-red shells contrasting with the green liquid. The shrimp are topped with small, dark, round garnishes. The bowl is set against a background of long, slender, green palm fronds that fan out from the left side. The word "SOUP" is overlaid in the center of the bowl in a white, bold, sans-serif font.

SOUP



12. សម្លកក្លូ

\$5,00

KO KOO

Prawn, fish, chicken or vegetarian choice. With vegetables, spices and coconut milk soup



13. សម្លកុងយ៉ុ 

\$5,00

TOM YUM SOUP

Seafood, fish, chicken or vegetarian choice. Thai style sour soup with mushrooms, tomatoes, onions, spices and lime juice



14. ស៊ុបសាច់មាន់ (កុងសុមមេ)

\$5,00

PEPPER CONSOMMÉ CHICKEN SOUP

Clear soup with slow-cooked chicken, mushroom and scallion



15. សម្លរដីឆាយ

\$5,00

BLACK SEAWEED SOUP

Soup with pork meatballs, dried shrimps, napa cabbage, carrots, garlic, tofu and Chinese celery

10% VAT not included

A close-up photograph of a fresh shrimp salad. The salad is served on a white, shallow ceramic plate. It features several large, succulent shrimp with a pinkish-orange hue. The salad is mixed with various fresh vegetables, including green leafy herbs, sliced green onions, purple onions, and thin slices of yellow and orange bell peppers. A single, bright red chili pepper is prominently placed on top of the salad as a garnish. The background is softly blurred, showing a dark metal railing and lush green foliage, suggesting an outdoor dining setting. The word "SALAD" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

SALAD



16. សាន្តាដ ជំន្រូងចារាំងបែបជប៉ុន
JAPANESE STYLE PEPPER POTATO SALAD

\$6,00



17. សាន្តាដ បន្លែអាំង
GRILLED VEGETABLES

\$7,00

Eggplants, zucchini, bell peppers, cherry tomatoes tossed with balsamic and topped garlic crouton and cheese



18. សាន្តាដស៊ីសា
CAESAR SALAD

\$6,00

Crunchy romaine lettuce, crouton, bacon and parmesan cheese and Caesar dressing



19. ញ៉ាំមីស្ពួរបង្កា 
PRAWNS VERMICELLI SALAD

\$5,50

Vermicelli with prawn, onions, bell peppers, tomatoes, Chinese celery, peanuts and spicy sweet and sour dressing



SKEWER



20. សាច់មាន់ចង្កាក់អាំងបែបជប៉ុន

\$4,50

YAKITORI

Japanese style grilled chicken skewered with teriyaki sauce



21. បង្កាចង្កាក់អាំង

\$6,00

PRAWN SKEWERS

Served with a citrus peppercorn dip



22. គ្រឿងសមុទ្រ

\$8,00

SEAFOOD COMBO SKEWERS

Served with a citrus peppercorn dip



23. ទំពាំងបាវាំងអាំង

\$2,50

BACON WRAPPED ASPARAGUS



24. សាច់ឆ្អឹងជំនីគោរូស្រ្តាលីអាំង

\$6,00

BBQ AUSTRALIAN BEEF RIB FINGERS

Beef skewer served with BBQ sauce



25. សាច់ជ្រូកចង្កាក់អាំង

\$5,50

BBQ PORK

Served with bell peppers, cherry tomatoes and pineapple with BBQ sauce



26. សាច់មាន់ចង្កាក់អាំង

\$4,50

PEPPERCORN CHICKEN

Boneless chicken thighs served with a black peppercorn paste

10% VAT not included



27. ឆ្អឹងជំនីយ្រូក និង ទឹកប្រុំអាំង
HONEY AND SPICES PORK RIB

\$5,50

Boneless pork ribs served with a black peppercorn paste



28. សាច់ចង្កាក់ចំរុះ
4 SKEWERS COMBO SET

\$10,00

One prawn skewer, one BBQ Australian beef rib finger skewer, one peppercorn chicken skewer and one honey and spices pork rib skewer



29. ផ្លែឈើអាំង
GRILLED FRUITS

\$4,00

With palm sugar and coconut milk sauce



STEAK



30. សាច់ចំឡកក្នុង (គោអូស្ត្រាលី)
AUSTRALIAN BEEF TENDERLOIN

\$18,00



31. សាច់ជាប់ខ្នាញ់ (គោអូស្ត្រាលី)
AUSTRALIAN BEEF RIBEYE

\$15,00



32. សាច់ចំឡកក្នុង (គោកម្ពុជា)
CAMBODIAN BEEF TENDERLOIN

\$12,00



33. សាច់ចំឡកក្នុង (ជ្រូកកម្ពុជា)
CAMBODIAN PORK TENDERLOIN

\$8,00



34. ត្រីសាលម៉ុនហ្វីលឡេ
GRILLED SALMON FILLET

\$15,00

10% VAT not included

A close-up photograph of four sausages arranged diagonally on a dark, textured surface. The sausages are cooked, with a golden-brown, slightly charred exterior. In the background, a metal bowl contains sliced green vegetables, possibly cucumbers and onions. The lighting is bright, highlighting the texture of the sausages.

SAUSAGE



35. សាច់ក្រូករស់ជាតិឆ្នូរហ្សូ
CHORIZO

\$6,00



36. សាច់ក្រូករស់ជាតិតុមយ៉ាំ
TOM YAM

\$4,00



37. សាច់ក្រូកសាច់ជ្រូក
SMOKED PORK

\$4,00



38. សាច់ក្រូករស់ជាតិខេត្តសៀមរាប
SIEM REAP TASTE

\$4,00



39. សាច់ក្រូកចំរុះ
COMBO SAUSAGES

\$10,00

Chorizo, tom yam, smoked pork and Siem Reap taste

10% VAT not included

A close-up photograph of several pieces of roasted chicken. The skin is a rich, golden-brown color with a glistening, slightly charred texture. A fresh green herb, likely parsley, is placed on top of the chicken as a garnish. The background is dark, making the chicken stand out.

OTHER GRILL



40. ស្លាបមាន់អាំងបែបឆប៉ុន
JAPANESE-STYLE SPICY SOY SAUCE CHICKEN WINGS

\$6,00



41. សាច់មាន់អាំងបំពង់ប្លូស្ស៊ី
TSUKUNE
Grilled chicken patty

\$6,00



42. សាច់ក្រពើអាំង
CROCODILE
Served with vegetables and pepper sauce

\$8,00



SIDE



43. តូរទីយ
HOMEMADE TORTILLAS

\$2,00



44. បាយស
STEAMED RICE

\$0,50



45. នំប៉័ង
BREAD

\$2,00



46. បាយផ្លែច
PEPPER FRIED RICE

\$5,00

10% VAT not included



47. អាំងបាយបែបជប៉ុន

\$2,00

YAKI ONIGIRI

Japanese-style grilled riceballs flavored with soya sauce



48. ឆាមីជាមួយម្រេចខ្មៅ

\$5,00

BLACK PEPPER STIR-FRIED NOODLES

Black Pepper Stir-Fried Noodles with garlic, carrots, napa cabbage and egg



49. ករីសាច់មាន់

\$5,00

CAMBODIAN RED CHICKEN CURRY

With eggplants, carrots, onions, potatoes and coconut milk served with steamed rice



50. មីត្រជាក់បែបជប៉ុន

\$4,00

COLD SOMEN NOODLES

Japanese-style cold noodles

and to conclude...



DESSERT



51. ក្រឡាន

\$3,00

KRALAN

Sticky rice, coconut flakes and black bean charcoal baked inside bamboo trunk. Served with coconut syrup



52. វៀតចេក

\$3,00

KHMER BANANA

With caramelized palm sugar and with coconut ice cream



53. ផ្លែឈើ

\$3,50

TROPICAL FRESH FRUIT PLATTER

With coconut ice cream



54. ម៉ាសម៉ាឡូអាង

\$3,00

GRILLED MARSHMALLOWS

With coconut ice cream



55. ការ៉េមសធាតិដូង

\$2,50

COCONUT ICE CREAM

10% VAT not included



**THANKS FOR
VISITING US!**





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