



## 1. Entrante

### Opción 1

#### Kai Satee (1 ud.)

Brocheta de pollo o verduras, marinada con salsa de cacahuete.

#### Poh Plah de carne y verdura o sólo verduras (2 uds.)

Rollitos rellenos de fideos de arroz, carne y verduras o sólo verduras, servidas con salsa agri dulce picante.

### Opción 2

#### Ensalada Yum Yai 🍷

Ensalada fresca con tomate, lechuga, cebolla, pepino, piña y salsa agri dulce picante.

### Opción 3

#### Croquetas de pollo o veganas (3 uds.) 🍷

Croquetas de pollo o veganas a escoger entre curry amarillo o curry rojo.

### Algo para picar

#### Lumplang (6 ud.)

2,50€ extra

Mini rollitos rellenos de carne de ternera y cerdo, con un poquito de cebolla y zanahoria. Servidas con salsa agri dulce picante.

#### Salapao Carne o Vegano (1 ud.)

2,50€ extra

Panecillo al vapor relleno con carne de ternera, cerdo, cebolla y huevo marinado o de setas variadas y cebolla.

#### Miang Kham (4 ud.)

4,00€ extra

Montadito de picadillo de pollo con cacahuete, cebolla, lima, cilantro y jengibre, sobre una base de lechuga.

## 2. Principal (pollo/vegetariano/vegano)

#### Pad Thai

Tallarines de arroz al tamarindo, salteados con brates de soja, tofu, huevo y cacahuete.

#### Pad Med Ma Muang

Salteado con anacardos, pimientas, cebolla, champiñones, con salsa de ostras, servida con arroz blanco Jazmín.

#### Pad Khing 🍷

Salteado con verduras y jengibre, servida con arroz blanco Jazmín.

#### Curry amarillo

Curry con cebolla y patata, servida con arroz blanco Jazmín.

# Menú de mediodía 13,95€

Lunes a viernes (excepto festivos)

Incluye entrantes, principal, postre o café

Precio por persona a mesa completa. IVA incluido

#### Curry Massaman 🍷

Curry con cebolla, patata y anacardos, servida con arroz blanco Jazmín.

#### Curry Panang 🔥🔥

Curry con puerro y pimienta, servida con arroz blanco Jazmín.

#### Curry Rojo 🔥🔥

Curry con pimienta, berenjena, albahaca, judías y chili, servida con arroz blanco Jazmín.

#### Curry Verde 🔥🔥🔥

Curry con pimienta, berenjena, albahaca, judías y chili, servida con arroz blanco Jazmín.

### Proteína opcional

#### Langostinos

2,50€ extra

#### Temera

2,50€ extra

#### Pato

2,00€ extra

#### Cerdo

2,00€ extra

#### Calamar

2,00€ extra

#### Heura

2,90€ extra

#### Mooping

4,00€ extra

Brochetas de cerdo marinadas al estilo barbacoa tailandés, servida con salsa Thai Mongkut y una dulce vinagreta, servida con arroz blanco Thai de Jazmín.

#### Costillar

5,00€ extra

Costillar de cerdo tailandés, con salsa de piña, servida con arroz blanco Thai de Jazmín.

#### Longanizas 🍷

3,00€ extra

Longanizas de cerdo marinadas al estilo tailandés, con toques dulces y picantes, servida con arroz blanco Thai de Jazmín.

#### Khao Pad Saparot

2,50€ extra

Arroz frito con piña, gambas, anacardos, pasas y jengibre.

## 3. Postre

#### Helado de chocolate o mango

#### Salapao de chocolate o Sankaya

Panecillo al vapor relleno de chocolate o de crema y canela.

#### Khanom Jaak

Arroz glutinoso dulce, envuelto en hoja de plátano, a la plancha.

#### Medio mango fresco

2,00€ extra

#### Sticky Rice

2,50€ extra

Arroz con leche de coca y mango fresco.

#### Trampantojo huevo

4,00€ extra

Trampantojo de huevo de chocolate blanco y crema de mango.

#### Tarrina tarta queso con crema de chocolate

1,00€ extra

#### Tarrina tarta de queso con crema de mango

1,00€ extra

Alérgenos





## 1. Starter

### Option 1

#### Kai Satee (1 pc.)

Chicken or vegetable skewer, marinated in peanut sauce.

#### Poh Plah with meat and vegetables or just vegetables (2 pcs.)

Rolls filled with rice noodles, meat and vegetables or just vegetables, served with spicy sweet and sour sauce.

### Option 2

#### Salad Yum Yai 🍷

Fresh salad with tomato, lettuce, onion, cucumber, pineapple and sweet chili sauce.

### Option 3

#### Chicken or vegan croquettes (3 pcs.) 🍷

Chicken or vegan croquettes with a choice of yellow or red curry.

### Something to snack on

#### Lumpiang (6 ud.) 2,50€ extra

Mini rolls filled with beef and pork, with a little onion and carrot. Served with a spicy sweet and sour sauce.

#### Salapao Meat or Vegan (1 ud.) 2,50€ extra

Steamed bun filled with beef, pork, onion and marinated egg or assorted mushrooms and onion.

#### Miang Kham (4 ud.) 4,00€ extra

Chicken mince sandwich with peanuts, onion, lime, cilantro and ginger, on a bed of lettuce.

## 2. Main Course (chicken/vegetarian/vegan)

#### Pad Thai

Tamarind rice noodles, stir-fried with bean sprouts, tofu, egg and peanuts.

#### Pad Med Ma Muang

Stir-fried with cashews, peppers, onions, mushrooms, with oyster sauce, served with Jasmine white rice.

#### Pad Khing 🍷

Stir-fried with vegetables and ginger, served with Jasmine white rice.

#### Yellow Curry

Curry with onion and potato, served with white Jasmine rice.

# Lunch menu 13,95€

Monday to Friday (except holidays)

Includes starters, main course, dessert or coffee

Price per person for a full table. VAT included

#### Massaman Curry 🍷

Curry with onion, potato and cashew nuts, served with white Jasmine rice.

#### Panang Curry 🔥🔥

Curry with leek and pepper, served with Jasmine white rice.

#### Red Curry 🔥🔥

Curry with bell pepper, eggplant, basil, beans and chili, served with white Jasmine rice.

#### Green Curry 🔥🔥🔥

Curry with bell pepper, eggplant, basil, beans and chili, served with white Jasmine rice.

### Optional protein

Prawns 2,50€ extra

Beef 2,50€ extra

Duck 2,00€ extra

Pork 2,00€ extra

Squid (8) 2,00€ extra

Heura 2,90€ extra

Mooping 4,00€ extra

Thai BBQ style marinated pork skewers, served with Thai Mongkut sauce and a sweet vinaigrette, served with Thai Jasmine white rice.

Ribs 5,00€ extra

Thai Pork Ribs, with Pineapple Sauce, served with Thai Jasmine White Rice.

Thai Sausage 🍷 3,00€ extra

Thai-style marinated pork sausages with sweet and spicy touches, served with Thai Jasmine white rice.

Khao Pad Saparot 2,50€ extra

Fried rice with pineapple, shrimp, cashews, raisins and ginger.

## 2. Dessert

#### Chocolate or mango ice cream

#### Chocolate Salapao or Sankaya

Steamed bun filled with chocolate or cream and cinnamon.

#### Khanom Jaak

Sweet glutinous rice, wrapped in banana leaf, grilled.

Half a fresh mango 2,00€ extra

Sticky Rice 2,50€ extra

Rice pudding with coconut milk and fresh mango.

Fake Egg 4,00€ extra

Fake egg with white chocolate and mango cream.

Cheesecake tub with chocolate cream 1,00€ extra

Cheesecake tub with mango cream 1,00€ extra

Alérgenos

