



1. Entrante

Opción 1

Kai Satee (1 ud.)

Bracheta 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 Hham (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 anacardas, pimientas, cebolla, champiñones, con salsa de astras, 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 anacardas, 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

Ternera

2,50€ extra

Pato

2,00€ extra

Cerdo

2,00€ extra

Calamar

2,00€ extra

Heura

2,90€ extra

Mooping

4,00€ extra

Brachetas 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, anacardas, 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.

Medio mango fresco

2,00€ extra

Sticky Rice

2,50€ extra

Arroz con leche de coco 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

Kal 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

Lumplang (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.

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

