

THAI CUISINE

11€

APERITIVOS

Chicken Sate

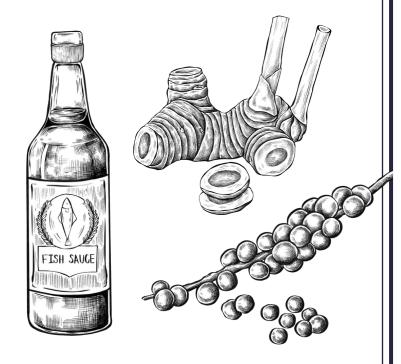
Chicken breast, marinate in thai spices. served with peanut sauce.

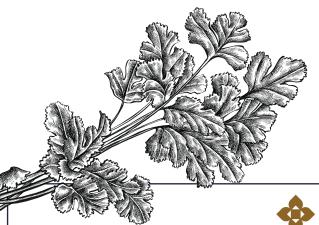
Veggie Rolls 10€

Crispy egg rolls with Vegetables, and glass noodles. served with sweet sauce.

Fried Tofu €7

Seaseoned crispy tofu. Serve with Ahjad souce.







25€

Pad thai + Chicken Sate + Thai Iced Tea

Combo Set B

20€

Green curry + Fied Tofu + Thai Iced Coffee

SOPAS/ENSALADAS

Papaya Salad

10€

Shreded green papaya, tomatos, carrots, mixed by using a wooden mortar and pestle.

Larb Duck

16€

Roasted duck breast, lemongrass, scalloin, lime, roasted chili and toasted rice.

Tom Yum with Shrimp

8€

Aromatic broth seasoned with lemongrass, kaffir lime, lime juice, and chili.

Tom Kha

7€

A rich coconut sop with lemongrass, kafifir lime, galangal, lime juice, and chili.

MONDAY - SATURDAY 5PM - 12 AM

Menu

THAI CUISINE

PLATOS

GREEN CURRY

14€

Coconut curry made of chili paste, eggplants and bassil. chicken or beef. Eaten with rice

CHU-CHEE SALMON

16€

Salmon fillet glazed with creamy red curry coconut sauce with veggies. Eaten with rice

PAD THAI

13€

Rice noodles, tofu, eggs, garlic, chives served with peanuts. With chicken or shrimp







POSTRES

LOD CHONG

10€

MANGO RICE

10€

TUBTIM KROB

10€

ICE CREAM

10€

BUA LOY EGG

10€

BEBIDAS

THAI ICED TEA

10€

Thai tea mixed with premium milk and cane sugar

THAI LEMON TEA

10€

Thai lemon mixed with Cane sugar

THAI ICED COFFEE

10€

Thai coffee mixed with premium milk and cane sugar



Famous thai beer

8€

BEER SOMSED

Famous thai beer

8€



