

# MENU OFFER UNTIL MAY 21ST

(Hopefully we are allowed to open and offer our full menu. Fingers crossed)

Everyday from 12:00-21:00

EACH ORDER COMES WITH A STARTER OF YOUR CHOICE

## STARTERS

### Spring roll (VEGAN, A, D, F)

Knsuprige Rolle gefüllt mit Gemüse und Glasnudeln, dazu süß-saure Soße

*Crispy spring roll filled with vegetables and glass noodles, sweet and sour sauce*

### Seasonal salad (VEGAN, B, E)

Saisonal gemischter Salat mit Erdnuss-Sesamdressing

*Seasonal mixed salad with special peanut sesam dressing*

## MAIN

### Pad Thai Tofu (VEGAN, A, B, D, E)

Gebratene Reismnudeln mit Tofu, Erdnüssen, Bohnensprossen, Knoblauch, Limette

*Stir fried rice noodles with tofu, peanuts, bean sprout, garlic chives, lime*

10

### Tofu Panang (VEGAN)

Tofu, Süßkartoffeln, Karotten, Gemüsezwiebeln in cremigen Panang Curry, getoppt mit Bananenchips, serviert mit Reis

*Tofu, sweet potato, carrots, vegetable onion in creamy panang curry, topped with plantain, served with rice*

10

### Saté Chicken (A, B, D)

Gegrilltes Hähnchenspieße mit gebratenen Bohnensprossen, grünen Bohnen, serviert mit Reis

*Grilled chicken skewers on stir fried bean sprouts, broccoli, green beans, served with rice*

11

### Beef King (A, B, D) 🍴 🌱

Gebratene Rinderhüftsteakstreifen mit Ingwer, Morcheln, Paprika, Pilzen, serviert mit Reis

*Stir fried beef hip steak stripes with ginger, morels, peppers, mushrooms, served with rice*

12

### Salmon Yam Yam (A, B, D, H, K) 🍴 🌱

Gegrillter Lachs auf Wontonnudeln, Bohnensprossen, Sellerie, Champignons, Koriander, getoppt mit gerösteten Erdnüssen, Knoblauch-Chili-Limettenöl und knusprigen Wontonstreifen

*Grilled salmon on wonton noodles, bean sprouts, sellerie, champignons, cilantro, topped with roasted peanuts, garlic chili lime oil and crispy wonton stripes*

13

A GLUTENHALTIG (WEIZEN, MEHL, AUSTERNOSSE, SOJASOSSE) | GLUTEN (WHEAT, FLOUR, SOY SAUCE, OYSTER SAUCE) B ERDNÜSSE UND ERDNUSSPRODUKTE | PEANUTS AND PEANUT PRODUCT C NÜSSE (CASHEWNÜSSE, MANDEL) | NUTS (CASHEW NUT, ALMOND) D SOJA (SOJASPROSSEN, SOJABOHNEN, SOJASOSSE, AUSTERNOSSE, TOFU) | SOY (BEAN SPROUTS, SOY BEANS, SOY SAUCE, OYSTER SAUCE, TOFU) E SESAM UND SESAMÖL | SESAME AND SESAME OIL F EIER | EGGS G MILCH (PRODUKTE AUS KÜHMILCH, BUTTER, KONDENSMILCH) | MILK (PRODUCTS OF COW MILK, BUTTER, CONDENSED MILK) H SELLERIE | CELERY I LUPINE (MEERRETTICH) | LUPIN (HORSE RADISH) J SCHALEN-/KRUSTENTIERE (GARNLEBEN, MUSCHELN, AUSTERNOSSE) | SHELLFISHES AND CRUSTACEANS (PRAWNS/SHRIMPS, MUSCHELN, OYSTER SAUCE) K FISCH (ALLE ARTEN VON FISCH, FISCHSAUCE) | FISH (ALL KIND OF FISH, FISH SAUCE, ASIAN CONDIMENT PASTE)

# TACOS OFFER UNTIL MAY 21ST

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## TACOS

### Tikt Tokt TAUHU TACO

Knusprige Tofu, Paprika, Avocado, Mischsalat, Sesam, thailändische Miso Sauce

*Crispy tofu, peppers, avocado, mixed seasonal salad, sesame, Thai miso sauce* VEGAN (A,B, D,E)

### Sweet Sin MANTHET TACO

Knusprige Süßkartoffeln, Mais, Kidneybohnen, saisonaler Mischsalat, Plantain, Guacamole

*Fried sweet potato, baby corn, kidney beans, mixed seasonal salad, plantain, guacamole* VEGAN

### Karma Cala PLA MUEK TACIO

Gegrillte Calamares, Frühlingszwiebeln, Chilli, Eisbergsalat, PREEDA Soße

*Grilled calamari, spring onions, chili, iceberg lettuce, PREEDA sauce* (A, D, K)

### Bang bang GUNG THOT TACO

Garnelen im knusprigen Grünreismantel, Rettich-Karotte-Salsa, rote Zwiebel, Koriander, Zitronengras-Toffee-Soße

*Crispy prawns in green rice dough, radish carrot salsa, red onion, cilantro, lemongrass toffee sauce* (F, G, J, K)

### Nu Nu NÜAH NAM TOK TACO

Regionales Rib-Eye, geröstete Reiskörner, Minze, rote Zwiebeln, Koriander, PREEDA Soße

*Regional Rib Eye, roasted rice corns, mint, red onion, cilantro, PREEDA sauce* (H, K)

### Huli huli GAÍ SATÉ

Gegrilltes mariniertes Hähnchen, Rettich-Karotten-Salsa, Gurke, dunkle Sojasoße, Erdnusssoße

*Grilled marinated chicken, radish carrot salsa, cucumber, dark soy sauce, peanut sauce* (A,B, D, J)

1 R 4 €  
2 L 7 €

Aside from the many traditional Thai dishes offered, we introduce our interpretation of Mexican tacos into our cuisine. Based on many similarities shared by both cuisines, particularly the usage of fresh herbs and the spicy taste, we invent a variety of tacos and hope you would enjoy them as much as we do!

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## ALCOHOLIC DRINKS

6€

### Aperol Spritz

Aperol, Prosecco, Sprudelwasser

*Aperol, Prosecco, soda*

### Preeda Gin Tonic

Gin infusioniert mit Zitrus, Blaubeeren und Schmetterlingserbse, Tonic Wasser

*Gin infused with citrus, blueberries, pigeonwings, tonic water*

### Moscow Mule

Vodka, Angostura bitters, Ginger Beer, Gurke, Limette

*Vodka, Angostura bitters, ginger beer, cucumber, lime*

### Malee

Tanqueray London dry gin, Lavendel Sirup, Honig, Zitronensaft

*Tanqueray London dry gin, lavender syrup, honey, lime juice*

+

### Duangkamol

Cazadores tequila, Cointreau, Guavenpüree, Limettensaft, bunte Pfeffer

*Cazadores tequila, Cointreau, guava pulp, lime juice, peppers*

## NON-ALCOHOLIC DRINKS

4€

### Chakrii

Wachholder, Gurke, Ingwer, Limette, Ginger Beer

*Juniper, cucumber, ginger, lime, Ginger Beer*

### Arthit

Mangopüree, Thai Basilikum, Limettensaft, Soda

*Mango pulp, Thai basil, lime juice, soda*

+

### Benchamat

Chrysantementee, Passionsfrucht, Pfirsichsirup, Limettensaft, Minze

*Chrysanthemum flower tea, passion fruit, peach sirup, lime juice, mint*