



STARTERS

TO SHARE

Our starters are home made by our cooks as per the original recipes of the different regions in Thailand

KAI SATEE (5 u.) (🚫)	ไก่สะเต๊ะ	12.50 €
Marinated grilled chicken thigh brochettes in coconut milk and peanut sauce		
POH PIA (5 u.) (🌱)	ปอเปี๊ยะทอด	12.50 €
Thai Barcelona style vegetable spring rolls		
PRIK KAENG KHUNG (5 u.) (🚫)	กุ้งห่มผ้า	13.50 €
Prawns with a crunchy batter based on corn, red curry and lime leaf		
KANOM GIB (5 u.)	ขนมจีบ	12.50 €
Steamed small baskets filled with pork and water chestnuts		
TOOD MAN PLAMUK (5 u.) (🚫)	ทอดมันปลาหมึก	12.50 €
Squid, chicken, cilantro and corn croquettes, breaded with crunchy corn		
HOY SHELL YANG (4 u.) (🚫)	หอยเชลย่าง	17.50 €
Grilled scallops with oyster sauce, butter and aromatic herbs, served on the shell		
PANSIB (3 u.) (🌱)	ปันลิบ	12.50 €
Dumplings stuffed with chopped tofu, carrot and onion with curry and turmeric		
PED SON RUUB (3 u.)	เป็ดซอนรูป	13.00 €
Crispy triangle filled with roasted duck, and vegetables with a cinnamon aroma		
THAI BARCELONA (6 u.)	ชุดรวมอาหารว่าง	16.50 €
Starters from the set menu or from the vegan menu		

SOUPS

In Thailand meals usually start with a soup

TOM YAM KHUNG (🌱)	ต้มยำกุ้ง	12.50 €
Vegetable consommé with lime juice, king prawns, mushrooms, lemongrass and coriander		
TOM KAA KAI (🚫) (🌱) (🌱)	ต้มขาไก่	12.50 €
Vegetable consommé with coconut milk, mushrooms, chicken, galanga, lemongrass and coriander		
TOM KAA KHUNG (🚫) (🌱)	ต้มข่ากุ้ง	12.50 €
Vegetable consommé with coconut milk, mushrooms, king prawns, galanga, lemongrass and coriander		
TOM YAM PAKRUAM (🌱) (🌱)	ต้มยำผักรวม	12.50 €
Vegetable consommé with lime juice, mushrooms, vegetables, lemongrass and coriander		

SALADS AND VEGETABLES

In Thailand salads are complete plates. They are served as cold dishes which combine vegetables, meats, noodles and seafood

YAM WOON SEN (🚫) (🌱) (🌱)	ยำวุ้นเส้น	12.50 €
Capellini soya salad prepared with chopped chicken, vegetables, lime juice, celery and coriander		
PLA LUY SUAN (🚫) (🌱) (🌱)	ปลาลุยสวน	17.50 €
Salad of fried salmon fillets with green mango, lime juice, cashews, Thai spices and hot sauce		
SOM TAM (🚫) (🌱) (🌱)	ส้มตำมะละกอ	15.00 €
Green papaya salad with vegetables peanuts and lime juice		
PHA KHUNG SOD (🚫) (🌱)	พล่ากุ้งสด	15.00 €
King prawn salad with vegetables, coriander and spiced sauce		
PAT PAK (🚫) (🌱)	ผัดผักรวม	13.00 €
Al dente sautéed season vegetables with broccoli and soya bean shoots dressed in garlic oil and soya sauce		
LAAB KAI (🚫) (🌱)	ลาบไก่	15.00 €
Minced chicken, chives and carrot mix seasoned with lime and mint leaves		





RICE AND NOODLES

KHAO PAT (✓)(✕)	ข้าวผัด	14.50 €
Sautéed rice with vegetables, egg and soy sauce		
KHAO PAT SI YU KAI (🍗)(✕)	ข้าวผัดซีอิ๊วไก่	15.50 €
Sautéed rice with chicken, egg, vegetables and soya sauce		
KHAO PAT SI YU KHUNG (🦐)(✕)	ข้าวผัดซีอิ๊วกุ้ง	17.50 €
Sautéed rice with king prawns, egg, vegetables and soy sauce		
KHAO SAPPAROD (🍗)(✕)	ข้าวผัดสับปะรด	17.50 €
Rice sautéed with turmeric and madras curry, butter, vegetables, king prawns, pineapple and cashew nuts		
PAT THAI (✓) 🍗 (✕)	ผัดไทย	15.00 €
Sautéed rice noodles with tamarind sauce with vegetables, onion, soybeans, egg and peanuts		
PAT THAI SAI KHUNG (✕)	ผัดไทยใส่กุ้ง	17.50 €
Sautéed rice noodles with tamarind sauce, prawns, egg, onion, soybeans, vegetables and peanuts		
MEE PAD PAK (🍗)	หมี่ผัดผัก	15.50 €
Sautéed egg noodles and vegetables seasoned with soy sauce and sesame		
MEE PAD KAPROAW 🍵🍵🍵 (🍗)	หมี่ผัดกะเพรา	15.00 €
Sautéed egg noodles with basil, vegetables chili and fresh green pepper		

🌀MAIN COURSES🌀

CURRY

OSOBUCO MASSAMAN (✕) 🍵🍵	โอโซโบโก้มัสหมั่น	22.50 €
Osso Buco in a smooth and creamy massaman curry with pineapple, potatoes, cashews, carrots and fried onions		
KAENG PHED PED YANG (✕) 🍵🍵	แกงเผ็ดเปิดย่าง	20.50 €
Duck magret fillet in a red curry with lychee, pineapple, and black grapes		
PANENG NUA (✕) 🍵🍵	พะแนงเนื้อ	20.00 €
Veal fillets in a creamy paneng curry		
KAENG DAENG KHUNG (✕) 🍵🍵	แกงแดงกุ้ง	22.00 €
King prawns in a red curry with coconut milk, bamboo stalks and lychee		
CHU-CHI PLA (✕) 🍵🍵🐟	ฉูฉีปลา	23.00 €
Steamed white fish fillets, in a red curry with coconut milk and vegetables		
KAENG DAENG PAKRUAM (✕) 🍵🍵✓	แกงแดงผักรวม	19.00 €
Variety of <i>al dente</i> season vegetables, in a red curry with coconut milk		
KIO WAN		
Green curry, the most popular for its mild spiciness. It is presented accompanied by bamboo stalks, eggplant, green beans, basil and zucchini. Combine it with:		
Chicken -	KIO WAN KAI (✕) 🍵	เขียวหวานไก่ 20.00€
King prawns -	KIO WAN KHUNG (✕) 🍵	เขียวหวานกุ้ง 23.00 €
Veal -	KIO WAN NUA (✕) 🍵	เขียวหวานเนื้อ 24.00 €

Do you want your curry inside a fresh coconut? Do you dare? +7.50 €

VEAL

NUA KRATIAM (✕) 🍵	เนื้อกระทียม	20.50 €
Filleted beef rump sautéed with garlic oil, fresh green pepper and spring onion, served on a hot griddle		
NUA PAD SAMUNPRI (✕) 🍵🍵	เนื้อผัดสมุนไพรร	20.00 €
Filleted and sautéed veal stock with lime leaves, red pepper, basil and chilli		



GLUTEN
FREE



ACCORDING TO
SEASON OR
MARKET



LITTLE - MEDIUM -
VERY SPICY



VEGETARIAN



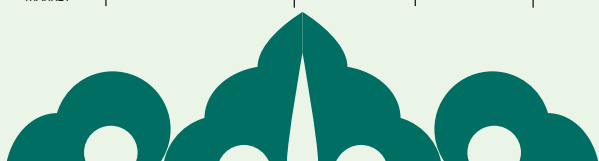
VEGETARIAN
OPTION



VEGAN



VEGAN
OPTION





PORK

- PRIOW WAN MU (🚫)

เป็รียหวานหมู

18.00 €
- Sautéed pork fillet with vegetables and sweet and sour sauce
- KAPROAW MU SAAB (🚫) 🌶️🌶️
- กะเพราหมูสับ
- 18.50 €
- Minced pork sautéed with basil, vegetables, chili and fresh green pepper

POULTRY

- PED MAKHAM (🚫)

เป็ดมะขาม

20.50 €
- Grilled duck maigret, served on a bed of spinach in garlic and tamarind sauce
- KAPROAW PED (🚫) 🌶️🌶️

ผัดกะเพราเป็ด

20.50 €
- Roast duck sautéed with basil, vegetables, chilli and fresh green pepper
- KAI PAD KING (🚫)

ไก่ผัดขิง

18.00 €
- Sautéed chicken breast fillet with vegetables and fresh ginger
- KAI PAD MEDMAMUANG (🚫)

ไก่ผัดเม็ดมะม่วง

18.50 €
- Sautéed chicken breast fillet with vegetables, black mushrooms, pineapple and cashews
- KAPROAW KAI (🚫) 🌶️🌶️

กะเพราไก่

18.50 €
- Sautéed chicken breast fillets with basil, vegetables, chili and fresh green pepper

FISH AND SEAFOOD

- PLA NUNG MANOW 🌶️🌶️🌶️ 🐟

ปลาในมะนาว

22.50 €
- Steamed fresh fish with vegetables, lemon juice and spicy spices
- PLA LAD PRIK (🚫) 🌶️

ปลาราดพริก

22.50 €
- Fresh fish loin fillets, fried with hot and sour sauce, chilli pepper, crispy basil and grated coconut
- KAPROAW KHUNG (🚫) 🌶️🌶️

กะเพรากุ้ง

21.50 €
- Sautéed king prawns with basil, vegetables, chilli and fresh green pepper
- PLA NUNG SEE IEW 🐟

ปลาในซีอิ๊ว

22.50 €
- Steamed fresh fish fillets with ginger, spices, noodles, oyster sauce and black mushrooms
- HOY SHELL KAPROAW (🚫) 🌶️🌶️

หอยเชลล์กะเพรา

25.00 €
- Sautéed scallops with basil, vegetables, chili and fresh green pepper
- PRIOW WAN KHUNG (🚫)

เป็รียหวานกุ้ง

22.00 €
- Sautéed prawns with vegetables and sweet and sour sauce

TOFU

- PAD KAPROAW TOFU 🌶️🌶️

ผัดกะเพราเต้าหู้

18.50 €
- Sautéed smoked tofu with basil, spring onion, peppers, chili and fresh green pepper
- TOFU PAD METMAMUANG 🌶️

เต้าหู้ผัดเม็ดมะม่วง

20.50 €
- Sautéed smoked tofu with red and green peppers, spring onion, pineapple and cashews
- TOFU CHAMP SATEE (5 u) (🚫) 🌶️ 🌱

เต้าหู้สะเต๊ะ

12.00 €
- Tofu and mushrooms brochettes with peanut sauce
- KIO WAN TOFU 🌶️ 🌶️

เขียวหวานเต้าหู้

19.00 €
- Smoked tofu in green curry with vegetables and coconut milk



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VEGETARIAN
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VEGAN



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SIDE DISHES

THAI HOM MALI 	ข้าวหอมมะลิ	4.90 €
Thai jasmine rice		
KHAO NIAO 	ข้าวเหนียว	5.75 €
Glutinous northern Thailand rice, cooked and served in a typical basket		
KHAI JIO 	ไข่เจียว	8.45 €
Thai omelet with spring onion		
KHAO PAD KHAI 	ข้าวผัดไข่	9.50 €
Sautéed jasmine thai rice with egg and fried garlic		
MAPRAW	มะพร้าวสด	8.50 €
Whole fresh coconut. Ideal to contain curries		



CLASSIC MENU

STARTERS

KAI SATEE 	ไก่สะเต๊ะ
Marinated grilled chicken thigh brochettes in coconut milk and peanut sauce	
KANOM GIB	ขนมจีบ
Steamed small baskets filled with pork and water chestnuts	
POH PIA	ปอเปี๊ยะทอด
Thai Barcelona style vegetable spring rolls	
YAM WON SEN	ยำวุ้นเส้น
Capellini soya salad prepared with chopped chicken, vegetables, lime juice, celery and coriander	
TOOD MAN PLAMUK	ทอดมันปลาหมึก
Squid and chicken croquettes with coriander and corn	
PRIK KAENG KHUNG	พริกแกงกุ้ง
Prawns with a crunchy batter based on corn, red curry and lime leaf	

MAIN COURSES

PANENG NUA	พะเนียงเนื้อ
Veal fillets served with a paneng creamy curry	
KIO WAN KHUNG	เขี้ยวหวานกุ้ง
King prawns in green curry sauce served with al dente vegetables	
KAPROAW MU SAAB	กะเพราหมูสับ
Minced pork sautéed with basil, vegetables, chili and fresh green pepper	
PLA LAD PRIK	ปลาราดพริก
Fresh fish bites, fried with hot and sour sauce, chilli pepper, crispy basil and grated coconut	
KAI PAD MEDMAMUANG	ไก่ผัดเม็ดมะม่วง
Sauted chicken breast fillets with vegetables, black mushrooms, pineapple and cashews	

Menu is served with
Thai jasmine rice served with all courses

DESSERT

Natural pineapple and Thai Barcelona sweets duo

47.00 € { Price per person }

{ Minimum 2 persons. Available any day, afternoon and evening meals }



CHILDREN'S MENU

Chicken in batter with crunchy corn and sesame
Thai jasmine rice stir fry with egg
Ice cream or fruit
Soda or fruit juice

18,00 €

