



# 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.) (V) ปอเปี๊ยะทอด 12.50 €  
Thai Barcelona style vegetable spring rolls

**PRIK KAENG KHUNG** (5 u.) (⊗) กระเทียมผัดเผ็ด 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.) (⊗) หอดมันปลาหมึก 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.) (⊗) ปันสิบ 12.50 €  
Dumplings stuffed with chopped tofu, carrot and onion with curry and turmeric

**PED SON RUUB** (3 u.) เป็ดช่อนรูบ 13.00 €  
Crispy triangle filled with roasted duck, and vegetables with a cinnamon aroma

**THAI BARCELONA** (6 u.) ชุดรวมอาหารร่วม 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** (⊗) (V) (⊗) ต้มขาไก่ 12.50 €  
Vegetable consommé with coconut milk, mushrooms, chicken, galanga, lemongrass and coriander

**TOM KAA KHUNG** (⊗) (V) ต้มขาไก่ 12.50 €  
Vegetable consommé with coconut milk, mushrooms, king prawns, galanga, lemongrass and coriander

**TOM YAM PAKRUAM** (⊗) (V) ต้มยำผักกระมุน 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** (⊗) (V) (⊗) ยำวุ้นเส้น 12.50 €  
Capellini soya salad prepared with chopped chicken, vegetables, lime juice, celery and coriander

**PLA LUY SUAN** (⊗) (V) (⊗) ปลาลุยสวน 17.50 €  
Salad of fried salmon fillets with green mango, lime juice, cashews, Thai spices and hot sauce

**SOM TAM** (⊗) (V) (⊗) ส้มตำมะละกอ 15.00 €  
Green papaya salad with vegetables, peanuts and lime juice

**PHA KHUNG SOD** (⊗) (⊗) ผ้ากั้งสด 15.00 €  
King prawn salad with vegetables, coriander and spiced sauce

**PAT PAK** (⊗) (V) (⊗) 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 (V) (⊗)** 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 (V) (⊗)** 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 (⊗)** หมีผัดผัก 15.50 €  
Sautéed egg noodles and vegetables seasoned with soy sauce and sesame

**MEE PAD KAPROAW (⊗)** หมีผัดกะเพรา 15.00 €  
Sautéed egg noodles with basil, vegetables chili and fresh green pepper

## MAIN COURSES

### CURRY

**OSOBUCO MASSAMAN (⊗)** โอโซบูโค้กแมสหมัน 22.50 €  
Osso Buco in a smooth and creamy massaman curry with pineapple, potatoes, cashews, carrots and fried onions

**KAENG PHED PED YANG (⊗)** แกงเผ็ดเป็ดย่าง 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 (⊗)** ฉู่ฉี่ปลา 23.00 €  
Steamed white fish fillets, in a red curry with coconut milk and vegetables

**KAENG DAENG PAKRUAM (⊗)** แกงแดงผักรวม 19.00 €  
Variety of *al dente* 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 (⊗) เชี่ยวหวานไก่ 20.00 €  
King prawns - KIO WAN KHUNG (⊗) เชี่ยวหวานกุ้ง 23.00 €  
Veal - KIO WAN NUA (⊗) เชี่ยวหวานเนื้อ 24.00 €

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

### VEAL

**NUA KRATIAM (⊗)** เนื้อกระเทียม 20.50 €

Filleted beef rump sautéed with garlic oil, fresh green pepper and spring onion, served on a hot griddle

**NUA PAD SAMUNPRI (⊗)** เนื้อผัดสมุนไพร 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



(V) VEGAN  
OPTION



## PORK

|  |               |         |
|--|---------------|---------|
| PRIOW WAN MU (⊗)   | ເປົ້າຫວານໜຸ້ມ | 18.00 € |
| Sautéed pork fillet with vegetables and sweet and sour sauce |               |         |

  

|  |              |         |
|--|--------------|---------|
| KAPROAW MU SAAB (⊗) (၂)  | ກະເພົາຫມຸສັບ | 18.50 € |
| Minced pork sautéed with basil, vegetables, chili and fresh green pepper |              |         |

## POULTRY

|   |                |         |
|---|----------------|---------|
| PED MAKHAM (⊗)  | ເປີດມະໜານ      | 20.50 € |
| Grilled duck maigret, served on a bed of spinach in garlic and tamarind sauce         |                |         |
| KAPROAW PED (⊗) (၂)   | ຜັດກະເພົາເປີດ  | 20.50 € |
| Roast duck sautéed with basil, vegetables, chili and fresh green pepper               |                |         |
| KAI PAD KING (⊗)  | ໄກຜັດຊົງ       | 18.00 € |
| Sautéed chicken breast fillet with vegetables and fresh ginger                        |                |         |
| KAI PAD MEDMAMUANG (⊗)  | ໄກຜັດເມີດມະໝວງ | 18.50 € |
| Sautéed chicken breast fillet with vegetables, black mushrooms, pineapple and cashews |                |         |
| KAPROAW KAI (⊗) (၂)   | ກະເພົາໄກ       | 18.50 € |
| Sautéed chicken breast fillets with basil, vegetables, chili and fresh green pepper   |                |         |

## FISH AND SEAFOOD

|   |                |         |
|---|----------------|---------|
| PLA NUNG MANOW (၂) (၂) (魚)  | ປລານົງມະນາວ    | 22.50 € |
| Steamed fresh fish with vegetables, lemon juice and spicy spices                                      |                |         |
| PLA LAD PRIK (⊗) (၂)  | ປລາຣາດພົກ      | 22.50 € |
| Fresh fish loin fillets, fried with hot and sour sauce, chili pepper, crispy basil and grated coconut |                |         |
| KAPROAW KHUNG (⊗) (၂)   | ກະເພົາກຸງ      | 21.50 € |
| Sautéed king prawns with basil, vegetables, chili and fresh green pepper                              |                |         |
| PLA NUNG SEE IEW (魚)  | ປລານົງຊື່ວ້າ   | 22.50 € |
| Steamed fresh fish fillets with ginger, spices, noodles, oyster sauce and black mushrooms             |                |         |
| HOY SHELL KAPROAW (⊗) (၂)   | ຫອຍເຊລລັກະເພົາ | 25.00 € |
| Sautéed scallops with basil, vegetables, chili and fresh green pepper                                 |                |         |
| PRIOW WAN KHUNG (⊗)   | ເປົ້າຫວານກຸງ   | 22.00 € |
| Sautéed prawns with vegetables and sweet and sour sauce   |                |         |

## TOFU

|   |                      |         |
|---|----------------------|---------|
| PAD KAPROAW TOFU (၂) (၂)  | ຜັດກະເພົາເຕ້າງໆ      | 18.50 € |
| Sautéed smoked tofu with basil, spring onion, peppers, chili and fresh green pepper |                      |         |
| TOFU PAD METMAMUANG (၂)   | ເຕ້າຫຼັງຜັດເມີດມະໝວງ | 20.50 € |
| Sautéed smoked tofu with red and green peppers, spring onion, pineapple and cashews |                      |         |
| TOFU CHAMP SATEE (၅) (၂) (၂)  | ເຕ້າຫຼັງສະເຕີ        | 12.00 € |
| Tofu and mushrooms brochettes with peanut sauce                                     |                      |         |
| KIO WAN TOFU (၂) (၂)  | ເຈົ້າຫວານເຕ້າງໆ      | 19.00 € |
| Smoked tofu in green curry with vegetables and coconut milk                         |                      |         |



GLUTEN FREE



ACCORDING TO SEASON OR MARKET



LITTLE - MEDIUM - VERY SPICY



VEGETARIAN



VEGETARIAN OPTION



VEGAN



VEGAN OPTION



## 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 ขัมเมจิบ  
Steamed small baskets filled with pork and water chestnuts

POH PIA ปอเปี๊ยะหอด  
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 หอดมันปลาหมึก  
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 พะแนงเนื้อ  
Veal fillets served with a paneng creamy curry

KIO WAN KHUNG เชียวหวานกุ้ง  
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 ปลาดัดพริก  
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 €