



SAWADEE KA! สวัสดีค่ะ

Since 1998, Thai Barcelona has paid tribute to the refinement of authentic Thai haute cuisine, inspired by recipes historically reserved for royalty and members of the Thai court.

Our restaurant preserves a culinary tradition where handcrafted preparation, delicacy in every detail and excellence in ingredients are essential.

Each dish is freshly prepared following the gastronomic heritage of the ancient Kingdom of Siam, combining respect for tradition with subtle modern touches that bring balance, elegance and a unique personality.

An experience designed to discover the authentic art of Thai cuisine in a distinguished and welcoming atmosphere.



ตั้งแต่ปี 1998 Thai Barcelona ได้รังสรรค์และสืบสานความประณีตแห่งศาสตร์อาหารไทยชั้นสูง ซึ่งได้รับแรงบันดาลใจจากตำรับที่เคยสงวนไว้สำหรับพระราชวงศ์และสมาชิกแห่งราชสำนักไทย

ร้านอาหารของเรายังคงรักษาขนบธรรมเนียมด้านอาหารที่ให้ความสำคัญกับการปรุงอย่างพิถีพิถัน ความละเอียดอ่อนในทุกรายละเอียด และการคัดสรรวัตถุดิบคุณภาพเยี่ยม

ทุกจานปรุงสดใหม่ตามแบบฉบับมรดกแห่งอาณาจักรสยาม ผสานความเคารพต่อรากเหง้าดั้งเดิมเข้ากับสัมผัสร่วมสมัยอย่างละเอียดละไม ซึ่งมอบทั้งความสมดุล ความสง่างาม และเอกลักษณ์เฉพาะตัว

ประสบการณ์ที่เรรังสรรค์ขึ้นเพื่อให้ท่านได้ค้นพบศิลปะแห่งอาหารไทยแท้ ในบรรยากาศอันโดดเด่นและอบอุ่นน่าประทับใจ



RECOGNISED
WITH 2 *Thai*
SELECT STARS

An official distinction recognising excellence in Thai cuisine
and the quality of our dining experience



MENU

SALADS

-   **SOM TAM:** Green papaya, fresh vegetables, peanuts and lime juice 16,50€
-  **YAM WOON SEN:** Glass soy noodles with minced chicken, vegetables, lime, celery and coriander 13,75€
-   **PLA LUY SUAN:** Fried salmon with green mango, lime juice, cashew nuts and spicy sauce 19,25€

SKEWERS

SATEE (2 pcs): Served with coconut milk and peanut sauce

-  Chicken thigh 9,50€
-    Tofu and mushrooms 9,00€

SPRING ROLLS & DUMPLINGS

-  **POH PIA:** Homemade crispy vegetable spring rolls Thai style 1998 13,75€
- PANSIB KAI:** Homemade chicken dumplings with carrot, onion, curry and turmeric 13,75€
- PED SON RUUB:** Homemade roasted duck triangles with vegetables and a hint of cinnamon 14,50€

FLAVOURS OF THE SEA

-  **PRIK KAENG KHUNG:**
Crispy king prawns with red curry, kaffir lime leaf and coriander 14,75€
-  **TOOD MAN PLAMUK:**
Chef's homemade Thai-style croquettes 13,75€
-  **HOY SHELL YANG:**
Grilled scallops with oyster sauce, served in their shell 19,25€
- KANOM GIB:**
Steamed dumplings filled with pork and water chestnuts 13,75€

SOUPS

TOM YAM STYLE:

Broth with lime, lemongrass, coriander and mushrooms

-   Vegetables 13,75€
-  King prawns 13,75€

TOM KAA STYLE:

Broth with coconut milk, galangal, coriander and mushrooms

-  Chicken 13,75€
-  King prawns 13,75€

CURRIES (Fresh whole coconut option: +9,50€)

-  **KIO WAN (Green Curry):**  
With bamboo shoots, aubergine, green beans, courgette and basil
-  Tofu / Vegetables 20,75€
- Chicken 21,75€
- King prawns 25,50€
- Beef 26,50€
-  **KAENG DAENG (Red Curry):**  
With coconut milk, bamboo shoots and tropical fruits
-  Vegetables 20,75€
- Roasted duck 22,50€
- King prawns 24,50€

★ SIGNATURE CURRIES:

MASSAMAN:

Beef osso buco in a smooth and creamy massaman curry with pineapple, potatoes, cashew nuts and crispy onions 24,75€

PANENG:

Beef skirt steak in a creamy, mild and aromatic panang curry with coconut and spices 22,00€



gluten free



vegetarian



vegan



spicy

WOK STIR-FRIES

(Choose your protein)

KAPROAW STYLE:

Stir-fried with basil, vegetables, chilli and fresh green peppercorns

Chicken / Pork / Tofu	20,50€
Duck	22,50€
King prawns	23,50€

PAD MEDMAMUANG STYLE: Stir-fried with vegetables, black mushrooms, pineapple and cashew nuts

 Chicken	20,50€
 Smoked tofu	22,50€

PRIOW WAN STYLE:

Stir-fried with fresh vegetables and sweet and sour sauce

Pork	19,75€
King prawns	24,50€

RICE & NOODLES

KHAO PAD: Fried rice with egg, vegetables and soy sauce

 Vegetables	15,75€
Chicken	16,75€
King prawns	19,50€

★ **PAD THAI:** Stir-fried rice noodles with tamarind sauce, vegetables, onion, bean sprouts, egg and peanuts

 Vegetables	16,50€
Chicken	18,50€
King prawns	19,50€

MEE PAD: Stir-fried egg noodles with basil, vegetables, chilli and fresh green peppercorns

17,25€

SIDE DISHES

 THAI HOM MALI: Thai jasmine rice	5,50€
 KHAO NIAO: Northern Thai sticky rice	6,50€
 KHAI JIO: Thai omelette with spring onion	9,50€
 KHAO PAD KHAI: Fried rice with egg and garlic	9,50€

POULTRY

 PED MAKHAM: Grilled duck magret served on a bed of spinach with garlic and tamarind sauce	22,50€
KAI PAD KING: Stir-fried sliced chicken breast with assorted vegetables and fresh ginger	20,00€

FISH & SEAFOOD

 PLA NUNG MANOW: Fresh steamed fish with vegetables, lemon juice and spicy herbs	24,50€
 PLA LAD PRIK: Fresh fried fish with sweet chilli sauce, chilli, crispy basil and grated coconut	24,50€
PLA NUNG SEE IEW: Fresh steamed fish with ginger, spices, noodles, oyster sauce and black mushrooms	24,50€
 HOY SHELL KAPROAW: Stir-fried scallops with basil, vegetables, chilli and fresh green peppercorns	27,50€

TOFU

  KIO WAN TOFU: Smoked tofu with vegetables in green curry and coconut milk	20,75€
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CHILDREN'S MENU

BREADED CHICKEN OR THAI OMELETTE
Served with jasmine rice

+DESSERT (ice cream, fruit or chocolate cake)	
+DRINK	18,00€



WINES

WHITE

COSTERS DEL SEGRE	bottle	glass
BLANC DE SERÈ (Macabeo, Parellada, Garnatxa Blanca)	25,00€	
D.O. TERRA ALTA		
IMPULS (Garnatxa Blanca)	21,00€	5,50€
D.O. RUEDA		
ABCD (Verdejo)	22,00€	5,50€
D.O. BIERZO		
BREZO (Godello)	27,50€	
D.O. RÍAS BAIXAS		
ALTOS DE TORONA ALBARIÑO (Albariño)	25,50€	
CASTILLA Y LEÓN		
EL OCTAVO COLOR (Sauvignon Blanc)	47,50€	
AOP LIMOUX		
DOMAINE DE L'AIGLE (Chardonnay)	49,00€	

RED

CONCA DE BARBERÀ	bottle	glass
MOLI DELS CAPELLANS TREPAT (Trepat)	29,00€	5,50€
D.O. PRIORAT		
L'EXPRESSION DEL PRIORAT (Garnatxa, Cariñena)	32,00€	
D.O. RIOJA		
HACIENDA GRIMON CRIANZA (Tempranillo)	24,00€	5,50€
D.O. RIBERA DEL DUERO		
PAGO DE LOS CAPELLANES ROBLE (Tinta fina)	39,50€	
CAMINO (Tinta fina)	24,00€	
D.O. MONTSANT		
LASENDAL (Garnatxa, Syrah)	26,00€	

ROSÉ

D.O. COSTERS DEL SEGRE	bottle	glass
AIROS (Garnacha)	25,00€	5,50€
D.O. LANGUEDOC		
COTE DES ROSES ART EDITION (Garnatxa, Cinsault, Syrah)	29,50€	

CAVA

D.O. CAVA	bottle	glass
INCONFORMISTA BRUT NATURE (Macabeu, Xarel·lo, Parellada)	22,00€	5,50€
ST. GORG BRUT NATURE (Macabeu, Xarel·lo, Parellada)	29,50€	
NAVERAN VINTAGE BRUT (Macabeu, Xarel·lo, Parellada, Chardonnay)	30,50€	
L'ATZAR BRUT ROSÉ (Trepat)	34,50€	
D.O. CHAMPAGNE		
MOËT & CHANDON BRUT IMPERIAL (Pinot Meunier, Pinot Noir, Chardonnay)	89,00€	

BEERS/SOFT DRINKS

Thai Singha Beer	4,50€	
Small Draft Beer	2,90€	
Medium Draft Beer	3,90€	
Bottled Beer 33 cl	3,90€	
Gluten-Free Beer	3,90€	
Alcohol-Free Beer 0.0	3,90€	
Ambar 0.0 Alcohol-Free Beer	3,90€	
Radler	3,90€	
Coca-Cola/Coca-Cola Zero	3,50€	
Fanta Lemon/Fanta Orange	3,50€	
Sprite/Aquarius/Fuze Tea/Tonic Water	3,50€	
Mapraw: Fresh whole coconut	9,50€	★

SPIRITS

Bombay Sapphire or Tanqueray gin & tonic	12,00€
Absolut Blue Mixed drink	12,00€
Barceló Añejo Mixed drink	12,00€
Ballantine's Mixed drink	12,00€
Barceló Añejo shot	4,80€
Absolut Blue shot	4,80€
Ballantine's shot	4,95€
Baileys	5,40€
Lychee Liqueur	6,60€
Herbal Orujo or White Orujo	4,50€

DESSERTS

Let yourself be seduced by **Thai-inspired** sweets or enjoy fresh tropical fruit like never before

FRUIT: (seasonal)

 **Fruit platter:** Fresh sliced mango or pineapple 7,70€

FRUIT DESSERTS:

Coconut flan: Coconut milk flan topped with caramel 8,80€

Aroy Mammuang: Mango cream and sorbet on a passion fruit base 7,70€

Sorbet: Passion fruit, mango or lime 6,00€

THAI TRADITION:

 **SukhoThai:** Banana leaf basket filled with sweet rice and banana 8,25€ 

 **Khao niao mamuang:** Sticky rice cooked with coconut milk served with fresh mango 9,35€ 

CHOCOLATE:

 **Black orchid:** Chocolate coulant served with passion fruit sorbet 8,50€

Amelie au chocolat: Chocolate cake with ice cream 8,50€

Chef's dessert 6,90€

TEAS/INFUSIONS

Imperial Jasmine White Tea 4,50€
White tea with jasmine

Chung Hao Jasmine Green Tea 4,50€
Chinese jasmine tea
(Strengthens the immune system)

Bangkok Tea 4,50€
Green tea with jasmine, pineapple, coconut, mango, lemongrass, lemon peel and sunflower petals

Chadan Black Tea 4,50€
Black tea with strawberry and pineapple, turmeric root, pink peppercorns and jasmine flowers

Daeng Red Tea 4,50€
Red tea with orange, strawberry and vanilla
(Stimulating and diuretic)

Chao Praya Rooibos 4,50€
Apple, cinnamon, carrot, orange and vanilla

Camomile 3,60€
Pure camomile

Mint Splash 3,60€
Mint, lemongrass and camomile

Balance 3,85€
Melissa, camomile, anise, ginseng, fennel & honey

Ginger & Lemon 4,50€
Mint, ginger and lemongrass

COFFEES

Espresso 2,35€
Macchiato 2,35€
Coffee with milk 2,70€
Americano 2,60€
Ristretto 2,35€

Baileys coffee 3,50 €
Irish coffee 7,10 €
Cappuccino 3,60 €

Thai coffee 3,50 € 