



STARTERS

KAI SATEE 10,^{00€}

6 Chicken grilled brochettes marinated in yellow curry served with peanut sauce

KUNG SATEE 10,^{60€}

6 King prawns grilled brochettes marinated in yellow curry served with peanut sauce

TOFU SATEE 10,^{60€}

6 Tofu brochettes served with peanut sauce

POH PIA KHAI 10,^{50€}

6 Vegetables spring rolls with chicken chopped

POH PIA PAK 10,^{00€}

6 Vegetables spring rolls

KUNG HOM PHA 11,^{20€}

6 Prawns wrapped in Crispy pasta filled with a peanuts touch

SAMOSA PED 12,^{20€}

4 Crispy triangle filled with roasted duck with vegetables

TOD MAN PLAMUK 11,^{80€}

6 Squid and chicken croquettes with sweet corn, egg battered in panko

PANSIP 12,^{20€}

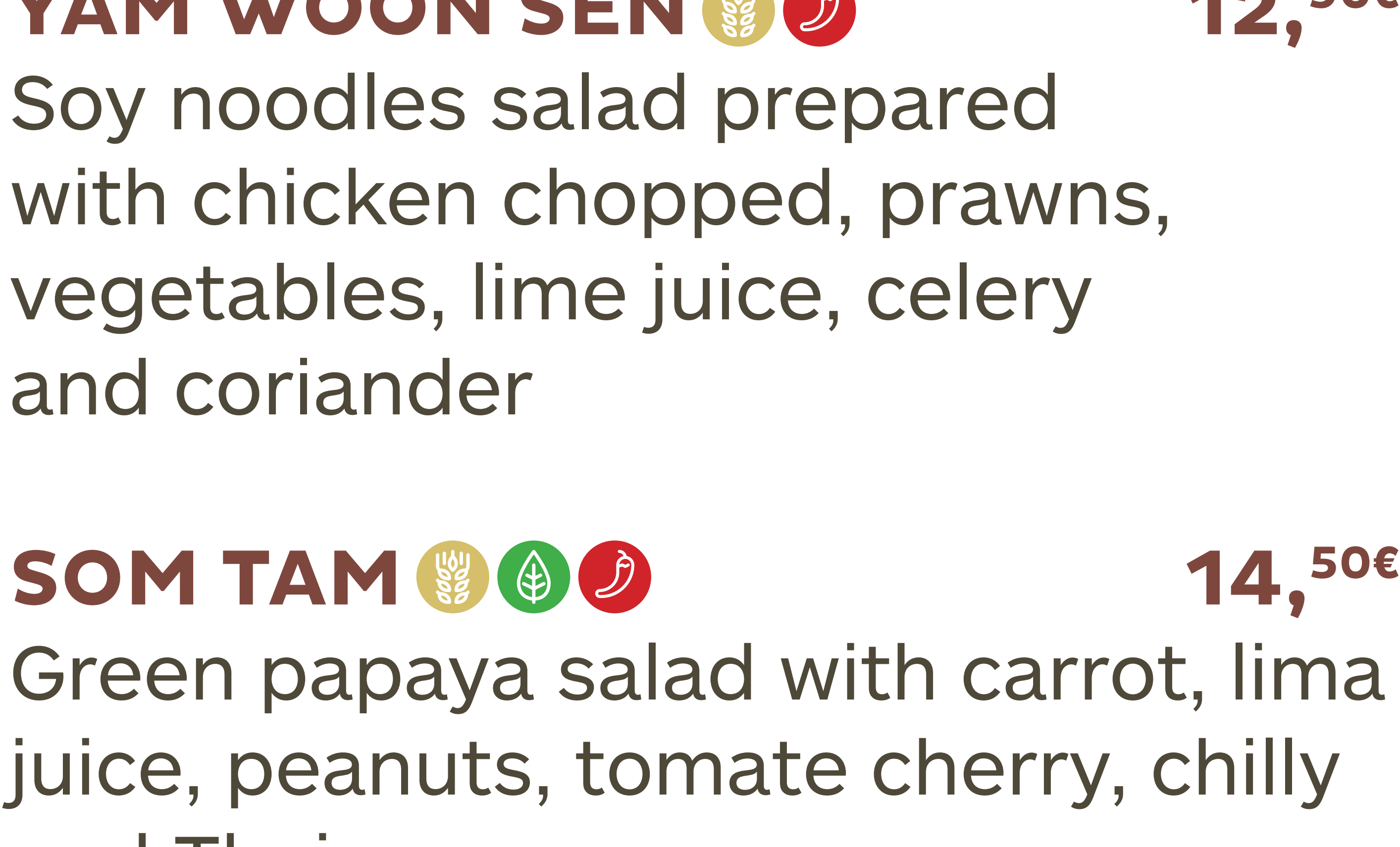
4 Small pastes filled with minced chicken and vegetables in yellow curry powder

POH PIA SOD 10,^{00€}

4 Fresh rice pasta rolls filled with vegetables, mint and peanuts in tamarindo sauce

ISAAN STARTERS 13,^{50€}

Selection of starters
(2 kai satee, 2 po pia pak, 2 tod man plamuk and yan won sen salad



SALADS

YAM NUA YANG 14,^{40€}

Grilled beef salad with mint, lima juice and Thai spices

LABB KAI 12,^{50€}

Chicken chopped salad with lima juice and vegetables with mint, Thai herbs and roasted rice

PHA KUNG SOD 13,^{90€}

King prawns salad with vegetables, coriander, mint and Chilly paste

YAM WOON SEN 12,^{90€}

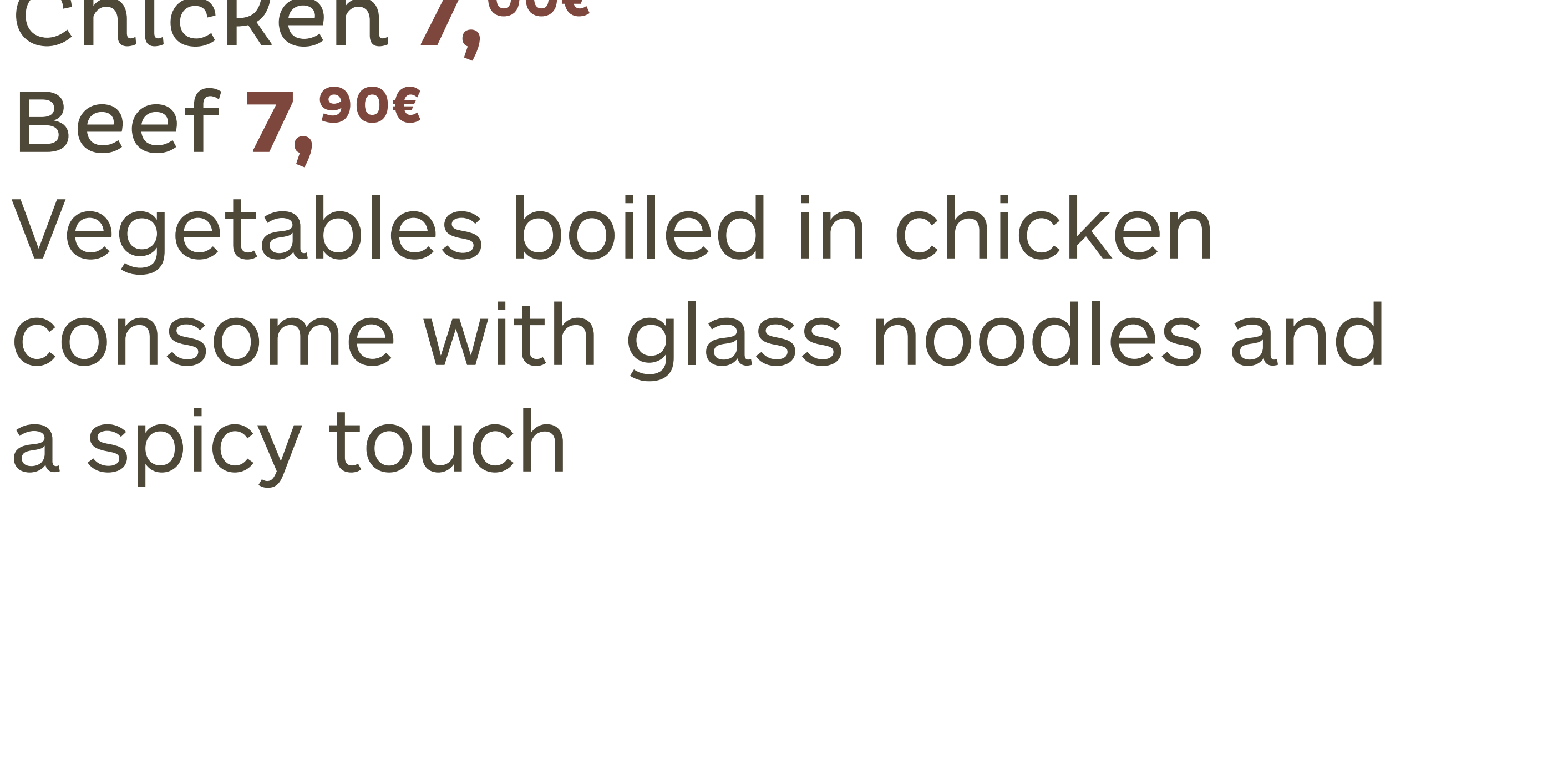
Soy noodles salad prepared with chicken chopped, prawns, vegetables, lime juice, celery and coriander

SOM TAM 14,^{50€}

Green papaya salad with carrot, lima juice, peanuts, tomate cherry, chilly and Thai sauce

PAD PAKRUAM 10,^{50€}

Sauteed vegetables in soy sauce



SOUPS

TOM YAM

Chicken 7,^{50€}

Prawns 7,^{90€}

Vegetables 7,^{00€}

Chicken consome with vegetables, mushrooms, lemongras, galanga and coriander

TOM KHA

Chicken 7,^{50€}

Prawns 7,^{90€}

Vegetables 7,^{00€}

Chicken consome with vegetables, coconut milk, mushrooms, lemongras, galanga and coriander

TOM YAM PAKRUAM

Tofu 7,^{90€}

Seitan 7,^{90€}

Vegetables 7,^{50€}

Vegetable consome with mushrooms, vegetagles, lemongras, galanga and coriander

SUKI YAKI

Prawns 7,^{50€}

Chicken 7,^{00€}

Beef 7,^{90€}

Vegetables boiled in chicken consome with glass noodles and a spicy touch



RICE

KAO PAD 🌾🌿

Chicken **11,50€** Prawns **12,10€**

Vegetables **11,50€** Tofu **12,10€**

Seitan **12,90€**

Sauteed rice with, egg, vegetables and soy sauce

KHAO PAD NAMPRIK 🌾🌿🌶️

Chicken **11,50€** Prawns **12,10€**

Vegetables **11,50€**

Saunted rice with vegetables and chilly sauce

KHAO PAD SAPPAROD 🌾🌿

Chicken **14,50€** Prawns **14,90€**

Vegetables **14,50€**

Saunted rice with vegetables, pinneapple and yellow curry powder

KHAO PAD KAI 🌾🌿 **3,00€**

Fried rice with egg

THAI HOM MALI 🌾🌿 **2,00€**

Thai Jazmin rice

KHAO NIAO 🌾🌿 **3,00€**

Steamed sticky rice



NOODLES

PAD THAI 🌾🌿

Chicken **12,50€** Prawns **12,90€**

Vegetables **11,50€** Tofu **12,90€**

Seitan **12,50€**

Sauteed rice noodles with egg, vegetables, soya, peanuts and tamarind sauce

PAD SE IEW 🌾🌿

Chicken **11,50€** Prawns **12,10€**

Vegetables **11,50€** Tofu **12,10€**

Seitan **12,90€**

Sauteed rice noodles with egg, vegetables with black soy sauce

WUN SEN PAD KAI 🌾🌿

Chicken **12,50€** Prawns **12,90€**

Vegetables **11,50€**

Soja noodle saunted with egg, vegetables and soja sauce

PLAIN NOODLES 🌾🌿 **3,00€**

Rice Noodles



CURRY

KANG DANG 🌾🌿🌶️

Beef **14,50€** Chicken **13,90€**

Prawns **14,10€** Tofu **14,10€**

Seitan **14,50€** Vegetables **12,50€**

Red curry with coconut milk and vegetables

PANANG 🌿🌶️

Bef **15,50€** Chicken **14,90€**

Prawns **15,10€** Tofu **15,10€**

Seitan **15,50€**

Panang curry with green peas, lima leaves and coconut milk

BEEF MASSAMAN 🌾🌶️ **16,50€**

Massaman curry with beef, potatos, onion, cashew nuts and coconut milk

KANG KIEW WAN 🌾🌿🌶️

Beef **14,50€** Chicken **13,90€**

Prawns **14,10€** Tofu **14,10€**

Seitan **14,50€** Vegetables **13,50€**

Green curry with coconut milk and vegetables

KANG KALEE 🌾🌿🌶️

Beef **13,90€** Chicken **14,10€**

Prawns **14,10€** Tofu **14,10€**

Seitan **14,50€**

Yelow curry with potatos, onion, carrot and coconut milk

PED KANG PHED 🌶️ **19,50€**

Duck in red curry with pinneapple, grape, chilly tomato, lychee and coconut milk



BEEF

NUA NAM MANHOY 15,^{50€}

Sauteed beef with vegetables and oyster sauce

KAPRAW NUA 15,^{10€}

Sauteed beef with vegetables, pepers, basil and chilly sauce

NUA KATIEM 15,^{20€}

Sauteed beef with onion, spring onion, garlic and oyster sauce

NUA WINE PANG 15,^{50€}

Sauteed beef with mushrooms, onion, ginger, pepper and red wine



KAPRAW PED 18,^{50€}

Sauteed duck with vegetables, basil and chilly sauce

PED RAD PRIK 18,^{90€}

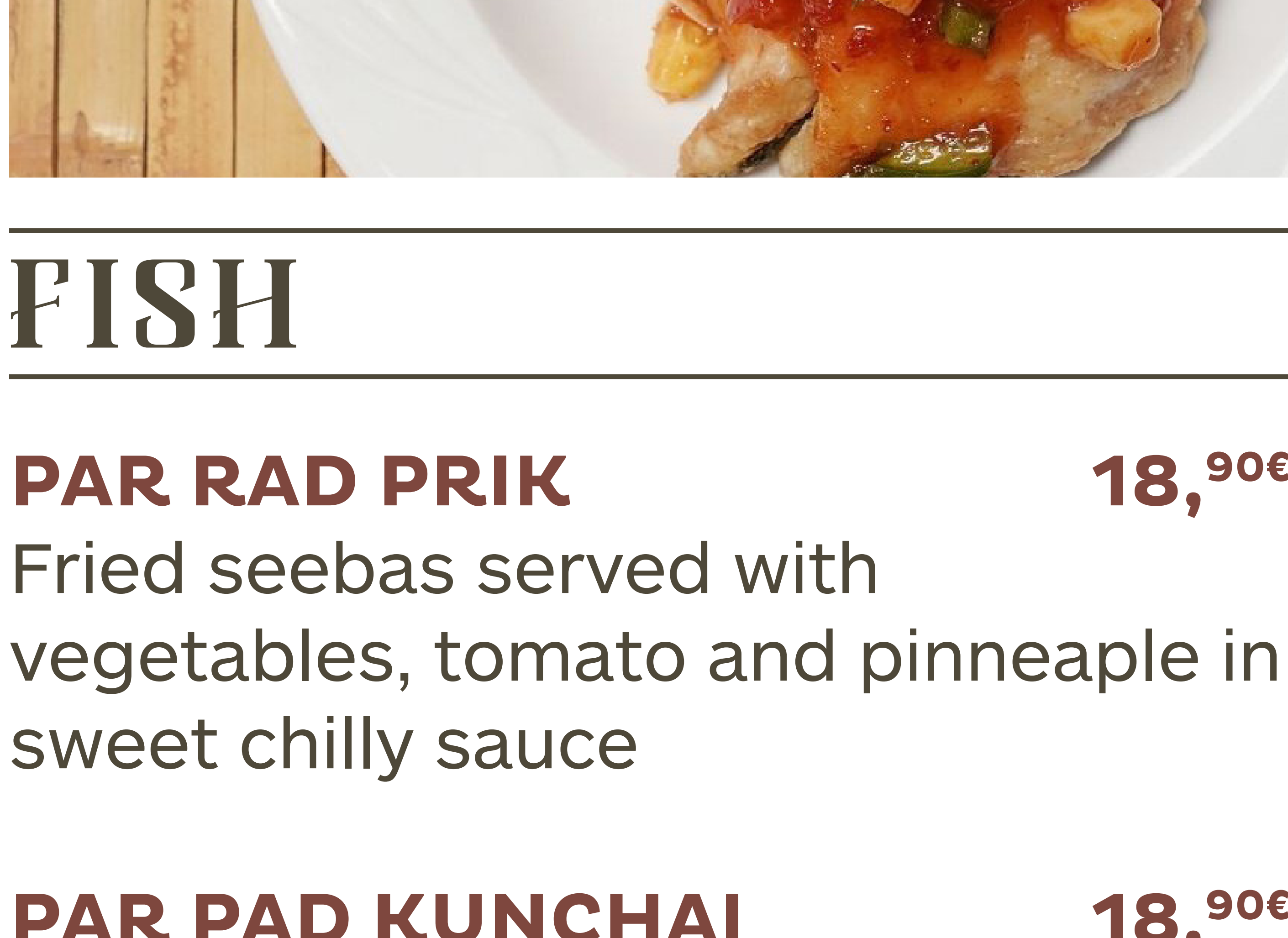
Fried duck served with minced tomato and peaneaple with sweet spicy sauce

PED MAKHAM 18,^{90€}

Fried crispy duck served with pak choi and tamarindo sauce

PED KROB 18,^{90€}

Fried crispy duck served with saunteed vegetables in black soja and toasted sesame



PAR PAD KUNCHAI 18,^{90€}

Fried seabas served with saunteed vegetables, celery, peper ginjer and soja sauce

CHU CHEE PAR 17,^{50€}

Fried salmon with vegetables pour with red curry and coconut milk

PAD PHAKURAM KHUNG 17,^{50€}

King prawns saunteed with mix vegetables and oyster sauce

KAPRAW KHUNG 17,^{50€}

King prawns saunteed with vegetables, basil and chilly sauce

HOR MOK TALEA 18,^{90€}

Salmon, prawns and squid saunteed in yellow curry powder with egg and coconut milk



CHICKEN

KHAI PAD KING 14,^{10€}

Sauteed chicken with mix vegetables, ginger, and soy sauce

KHAPRAW KHAI 14,^{10€}

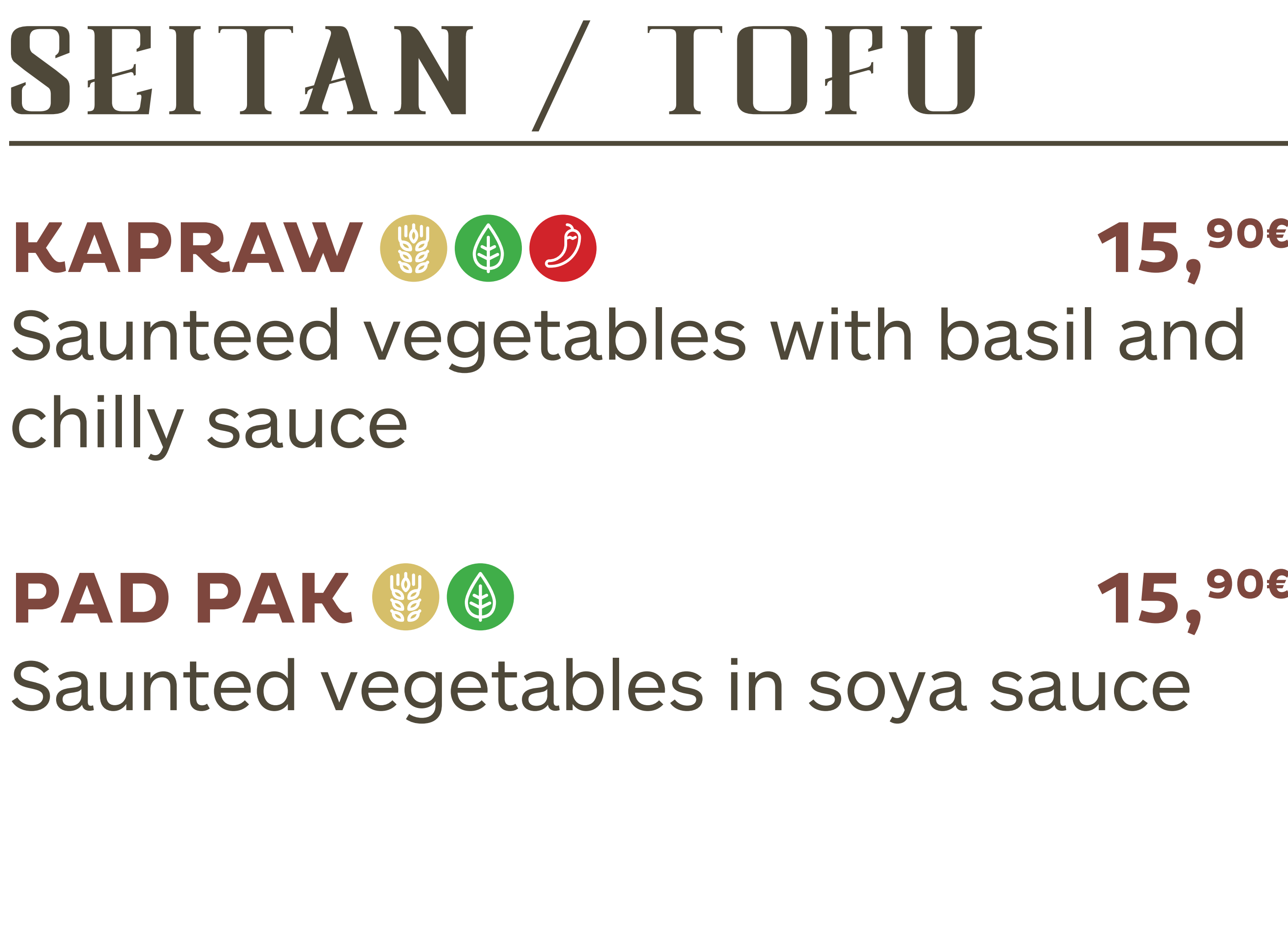
Sauteed chicken with mix vegetables, basil and chilly sauce

KHAI KATIEN 14,^{50€}

Sauteed chicken with onion, spring onion and oyster sauce

KHAI PAD METMAMUANG 15,^{10€}

Fried chicken saunteed with mix vegetables, cashew nuts and sweet chilly sauce



SEITAN / TOFU

KAPRAW 15,^{90€}

Sauteed vegetables with basil and chilly sauce

PAD PAK 15,^{90€}

Sauteed vegetables in soya sauce

SET MENU	
37, ⁰⁰ € P.P. (Min. 2 Pers.)	
ISAAN STARTERS	
Selection of 6 starters	
YAM NUA	
Beef sauteed salad, mint, lime juice and thai species	
PAD THAI	
Sauteed rice noodles with egg, vegetables, soya, peanuts and tamarind sauce	
KAPRAW KAI	
Chicken sauteed with vegetables, basil and chilly sauce	
GREEN CURRY WITH KING PRAWNS	
Green curry with coconut, vegetables and prawns	
PED RAD PRIK	
Fried duck served with minced tomato and peaneapple with sweet spicy sauce	
THAI HOM MALI	
Thai Jazmin rice	
POSTRES	
Selection of desserts	
*1 Drink included	

CHILDREN'S MENU	
11, ⁵⁰ €	
CHILDREN KHAI PAD	
Fried chicken mixed with egg, bread crumbs and sesame seeds	
KHAO PAD KAI	
Fried rice with egg	



DESSERTS	
KHAO NIAO MAMUANG	10, ⁰⁰ €
Rice cooked with coconut milk and fresh mango	
BLACK ISAAN	6, ⁵⁰ €
Coulant with vanilla ice cream	
YUZU	6, ⁵⁰ €
Yuzu mouse with green tea biscuit	
ICE CREAMS	5, ⁵⁰ €
Various flavors	
BAILEYS TIRAMISU	6, ⁵⁰ €
Mascarpone mouse with biscuit in baileys coffee and cacao	
FRESH SLICED FRUIT 	9, ⁰⁰ €
Mango, papaya and pineapple	
COCONUT FLAN 	5, ⁰⁰ €
Homemade flan made with egg and coconut milk	

-  Option Gluten Free
-  Option Vegetarian
-  Spicy Dishes



Isaan

THAI CUISINE

Issan is Thailand’s largest region located at the northeast of the country and bordered by the Mekong River. It is Surrounded by a very rich nature and thanks to the tropical clima, amount of sun, a high rate of rainfall, and high humidity the region is plenty of rice yields.

Issan’s culture is deeply influenced by their traditions and their passion for their cuisine Thai food is known for its unique combinations of seasoning. Although it is hot and spicy, Thai cooking is carefully balanced to bring out all the different flavors of the country.

At our restaurant we would like you to have a taste of Thai’s cuisine in a nice an welcoming environment together with a glass of wine from our cellarorifyoupreferyoucanalsoexperiment and enjoy our natural smoothies.

We are pleased to offer you a large variety of proposals and dishes if you are vegetarian.

RED WINE

SENDA GALIANA RIOJA Sirah, Garnacha y Merlot	19,^{00€}
HABLA DEL SILENCIO EXTREMADURA Syrah, Cabernet y Tempranillo	22,^{00€}
SECRETO DE MARIA RIBERA Tinta fina	23,^{00€}
IZADI RIOJA Tempranillo	24,^{00€}
UNANIM CATALUÑA Garnacha	24,^{00€}
ALE D'ALENS MALLORCA Cabernet, Sauvignon, Sirah y Merlot	27,^{00€}
PETALOS DEL BIERZO BIERZO Mencia	27,^{00€}
ALONSO DEL YERRO RIBERA DUERO Tempranillo	29,^{00€}
ANIMA 2 MALLORCA Callet, Cabernet y Fogoneu	29,^{00€}
ABADIA RETUERTA RIBERA DUERO Tempranillo, cabernet y Sauvignon	35,^{00€}

WHITE WINE

4 RAYAS CASTILLA Verdejo	18,^{00€}
MONTESPINA SAUVIGNON CASTILLA Sauvignon Blanc (Ecológico)	18,^{00€}
PROECTE TERRA MALLORCA Prensal Blanc	19,^{00€}
PAZO SERANTELLOS RÍAS BAIXAS Albariño	19,^{00€}
MONTEPEDROSO RUEDA Verdejo	20,^{00€}
KM. 1 MALLORCA Prensal Blanc (Ecológico)	22,^{00€}
HERENCIA BIERZO Godello	23,^{00€}
BLANC DE NEGRES MALLORCA Syrah, Merlot y Cabernet (Ecológico)	23,^{00€}
GRAMONA GESSAMI PENEDES Moscatel y Sauvignon (Ecológico)	23,^{00€}
BLANC D'ALENS MALLORCA Chardonay, Sauvignon, Prensal, Giro Ros y Viognier (Ecológico)	25,^{00€}
PAZO RUBIANES RIAS BAIXAS Albariño Lias	26,^{00€}

ROSE WINE

IZADI RIOJA Larrosa y Garnacha	19,^{00€}
VELO ROSE MALLORCA Manto negro (Ecológico)	22,^{00€}
ROSAT D'ALENS MALLORCA Cabernet Sauvignon y Merlot (Ecológico)	25,^{00€}

CAVA CHAMPAGNE

CAVA BRUT NATURE REQUENA Macabeo, Chardonnay	20,^{00€}
GRAMONA IMPERIAL PENEDES Chardonay, Macabeo y Xarel-lo	29,^{00€}
GRAMONA ROSÉ PENEDES Pinot Noir	29,^{00€}

COCKTAILS WITH ALCOHOL

CAIPIRINHA	8,00€
Lima, azúcar moreno y cachaça	
MOJITO	8,00€
Lima, hierbabuena, azúcar moreno y ron	
CAIPIROSKA	8,00€
Lima, vodka y Maracuyá / Fresa	
ISAAN	8,00€
Jarabe de mango, fresa, té helado, limonada y vodka	
BANGKOK	8,00€
Jarabe de naranja, sweet&sour, tequila y triple seco	
CHIANG MAI	8,00€
Jarabe de frambuesa, limonada y vodka	
SORBETE TROPICAL	4,00€
Mango / Maracuya y vodka	
APEROL SPRITZ	6,50€
Aperol, cava y sprite	
CAMPARI NARANJA	6,50€
Campari, zumo de naranja	
KIR ROYAL	6,00€
Cassis y cava	
VERMOUTH	5,00€
Blanco / Negro	
HIEBAS MALLORQUINAS	5,00€
Dulces - Mixtas - Secas	
<i>*Ask the waiter for other drinks</i>	

COCKTAILS WITHOUT ALCOHOL

ISAAN	8,00€
Jarabe de mango, fresa, té helado y limonada	
CHIANG MAI	8,00€
Jarabe de frambuesa y limonada	
THAI ICED TEA	6,00€
Té helado casero con limón	
<i>*Ask the waiter for other drinks</i>	

DRINKS

AGUA	2,00€
AGUA CON GAS	2,50€
REFRESCOS	2,50€
AGUA DE COCO	2,50€
KOMBUCHA 250 ml	9,00€
Te verde, Gengibre-Limon y Frutos Rojos	
CAÑA	2,50€
COPA CERVEZA	4,50€
HEINEKEN	3,00€
SINGHA	3,50€
CHANG	4,50€

**Ask the waiter for other drinks*