

STARTERS

KAI SATEE	11,00€
6 Chicken grilled brochettes marinated in yelow curry served with peanut sauce	
KUNG SATEE	11,60€
6 King prawns grilled brochettes marinated in yelow curry served with peanut sauce	
TOFU SATEE	11,60€
6 Tofu brochettes served with peanut sauce	
POH PIA KHAI	11,50€
6 Vegetables spring rolls with chicken chopped	
POH PIA PAK	11,00€
6 Vegetables spring rolls	
KUNG HOM PHA	12,20€
6 Prawns wrapped in Crispy pasta filled with a peanuts touch	
SAMOSA PED	13,20€
4 Crispy triangle filled with roasted duck with vegetables	
TOD MAN PLAMUK	12,80€
6 Squid and chicken croquettes with sweet corn, egg battered in panko	
PANSIP	13,20€
4 Small pastes filled with minced chicken and vegetables in yellow curry powder	
POH PIA SOD	11,00€
4 fresh pasta rolls with prawns, vegetables, mint, egg with tamarindo sauce and peanuts	
ISAAN STARTERS	14,50€
Selection of starters (2 Kai Satee, 2 Po Pia Pak, 2 Tod Man Plamuk & Yan Woon Sen salad	

SALADS

YAM NUA YANG	16,40€
Grilled beef salad with mint, lima juice and Thai spices	
LABB KAI	14,50€
Chicken chop salad with lime leaves and vegetables with mint, thai herbs and roasted rice	
PHA KUNG SOD	15,90€
King prawns salad with vegetables, lime leaves, mint and chilly past	
YAM WOON SEN	14,90€
Soy noodles salad prepared with chicken chopped, prawns, vegetables, lime juice, celery and coriander	
SOM TAM	16,50€
Green papaya salad with carrot, lima juice, peanuts, tomate cherry, chilly and Thai sauce	
PAD PAKRUAM	12,50€
Sauteed vegetables in soy sauce	

SOUPS

TOM YAM	
Chicken 9,50€ Prawns 9,90€ Tofu 9,90€ Seitan 9,90€ Vegetables 9,00€	
Chicken consome with vegetables, mushrooms, lemongras, galanga and coriander	
TOM KHA	
Chicken 9,50€ Prawns 9,90€ Tofu 9,90€ Seitan 9,90€ Vegetables 9,00€	
Chicken consome with vegetables, coconut milk, mushrooms, lemongras, galanga and coriander y cilantro	

RICE

KAO PAD	
Chicken 13,50€ Prawns 14,10€ Vegetables 13,10€ Tofu 14,10€ Seitan 14,90€	
Sauteed rice with, egg, vegetables and soy sauce	
KHAO PAD KAPRAW	
Chicken 13,50€ Prawns 14,10€ Vegetables 13,10€ Tofu 14,10€ Seitan 14,90€	
Sauteed rice with vegetables and basil	
KHAO PAD SAPPAROD	
Chicken 16,50€ Prawns 16,90€ Vegetables 16,10€ Tofu 16,50€ Seitan 16,90€	
Sauteed rice with vegetables, pinneapple and yellow curry powder	

NOODLES

PAD THAI	
Chicken 15,50€ Prawns 15,90€ Vegetables 15,10€ Tofu 15,90€ Seitan 15,50€	
Sauteed rice noodles with egg, vegetables, soya, peanuts and tamarind sauce	
PAD SE IEW	
Chicken 14,50€ Prawns 14,90€ Vegetables 14,10€ Tofu 14,10€ Seitan 14,90€	
Sauteed rice noodles with egg, vegetables with black soy sauce	
WUN SEN PAD KAI	
Chicken 14,50€ Prawns 14,90€ Vegetables 14,10€ Tofu 14,50€ Seitan 14,90€	
Soja noodle saunted with egg, vegetables and soja sauce	

CURRY

KANG DANG	
Beef 16,50€ Chicken 15,90€ Prawns 16,10€ Vegetables 14,50€ Tofu 16,10€ Seitan 16,50€	
Red curry with coconut milk and vegetables	
PANANG	
Beef 16,50€ Chicken 15,90€ Prawns 16,10€ Tofu 16,10€ Seitan 16,50€	
Panang curry with green peas, lima leaves and coconut milk	
BEEF MASSAMAN	19,50€
Massaman curry with beef, potatos, onion, cashew nuts & coconut milk	
KANG KIEW WAN	
Beef 16,50€ Chicken 15,90€ Prawns 16,10€ Tofu 16,10€ Seitan 16,50€ Vegetables 14,50€	
Green curry with coconut milk and vegetables	
KANG KALEE	
Beef 16,50€ Chicken 15,90€ Prawns 16,10€ Tofu 16,10€ Seitan 16,50€	
Yelow curry with potatos, onion, carrot and coconut milk	
PED KANG PED	21,50€
Duck in red curry with pinneapple, grape, chilly tomato, lychee and coconut milk	

BEEF

NUA NAM MANHOY	18,50€
Sauteed beef with vegetables and oyster sauce	
KAPRAW NUA	19,00€
Sauteed beef with vegetables, pepers, basil and chilly sauce	
NUA KATIEM	18,50€
Sauteed beef with onion, spring onion, garlic and oyster sauce	
NUA WINE PANG	19,00€
Sauteed beef with mushrooms, onion, ginger, pepper and red wine	

DUCK

KAPRAW PED	20,50€
Sauteed duck with vegetables, basil and chilly sauce	
PED RAD PRIK	20,90€
Fried duck served with minced tomato and peaneapple with sweet spicy sauce	
PED MAKHAM	20,10€
Fried crispy duck served with pak choi and tamarindo sauce	
PED KROB	20,50€
Fried crispy duck served with sauteed vegetables in black soja and toasted sesame	

FISH

PAR RAD PRIK	20,90€
Fried seabass served with vegetables, tomato and pinneapple in sweet chilly sauce	
PAR PAD KUNCHAI	20,90€
Fried seabass served with sauteed vegetables, celery, peper ginjer and soja sauce	
CHU CHEE PAR	19,50€
Fried salmon with vegetables pour with red curry and coconut milk	
PAD PHAKURAM KHUNG	19,10€
King prawns sauteed with mix vegetables and oyster sauce	
KAPRAW KHUNG	19,50€
King prawns sauteed with vegetables, basil and chilly sauce	
HOR MOK TALEA	19,50€
Salmon, prawns and squid sauteed in yellow curry powder with egg and coconut milk	

CHICKEN

KHAI PAD KING	17,50€
Sauteed chicken with mix vegetables, ginger, and soy sauce	
KHAPRAW KHAI	17,90€
Sauteed chicken with mix vegetables, basil and chilly sauce	
KHAI KATIEN	17,50€
Sauteed chicken with onion, spring onion and oyster sauce	
KHAI PAD METMAMUANG	18,00€
Fried chicken sauteed with mix vegetables, cashew nuts and sweet chilly sauce	

SEITAN / TOFU

KAPRAW	16,90€
Saunteed vegetables with basil and chilly sauce	
PAD PAK	16,90€
Saunted vegetables in soya sauce	

EXTRAS

KHAO PAD KAI	4,00€
Fried rice with egg	
THAI HOM MALI	3,00€
Thai Jazmin rice	
KHAO NIAO	4,00€
Steamed sticky rice	
PLAIN NOODLES	4,00€
Rice Noodles	
1/2 PAD PAKRUAM	6,00€
Saunteed vegetables in soy sauce	

SET MENU

(Min. 2 Pers.)

ISAAN STARTERS
2 Kai Sate
2 Samosa Ped
2 Po Pia Pak

YAM NUA
Beef sauteed salad, mint, lime juice and thai species

PAD THAI
Saunteed rice noodles with egg, vegetables, soya, peanuts and tamarind sauce

KAPRAW KUNG
Chicken saunteed with vegetables, lima leaves, basil and chilly sauce

KANG DANG KAI
Red curry with coconut milk, vegetables and chicken

PED MAKHAM
Crispy duck with packchoi and tamarindo sauce

THAI HOM MALI
Thai Jazmin rice

DESSERTS
Selection of desserts

DRINK
1 Drink

43,00€ PP

CHILDREN MENU

CHILDREN KHAI PAD
Homemade nuggets

KHAO PAD KAI
Fried rice with egg

11,50€

-  Vegetarian
-  Gluten Free
-  Spicy

DESSERTS

KHAO NIAO MAMUANG 10,^{00€}
Rice cooked with coconut milk
and fresh mango

COCONUT FLAN 6,^{00€}
Homemade flan made with egg
and coconut milk

LEMON PIE 7,^{50€}
Lemon pie with vanilla ice cream

CHOCOLATE DELIGHT 7,^{50€}
Cocoa biscuit, praline mouse, chocolat
with currants ice cream

MANDARIN YUZU FLOWER 7,^{50€}
Biscuit, yuzu mouse and mandarina
core with coconut ice cream

CHOCOLATE EGG 7,^{50€}
White chocolate base with mango
coulis interior with 3 citric ice cream

**GUANAJO CHOCOLATE
ICE CREAM** 6,^{50€}
Fresh milk ice cream, reserve Guanajo
chocolate 70% cocoa

MATCHA TEA ICE CREAM 6,^{50€}
Ice cream made from Matcha
green tea

COCONUT ICE CREAM 6,^{50€}
Ice cream made with coconut milk

**VANILLA ICE CREAM FROM
MADAGASCAR** 6,^{50€}
Egg-based ice cream infused with
Madagascar vanilla beans

**CURRANTS AND BERRIES
ICE CREAM** 6,^{50€}
Currants and berries ice cream

3 CITRUS SORBET 6,^{50€}
3 Citrus sorbet: Kalamansi, lime and
tangerine sorbet

MANGO SORBET 6,^{50€}
Alfonso Impala mango sorbet from
India. 54% fruit

STRAWBERRY SORBET 6,^{50€}
With strawberries pieces.
Made with strawberries. 60 % fruit

RED WINE

SENDA GALIANA 5,^{50€} / 22,^{00€}
RIOJA
Sirah, Garnacha, Merlot

PRADO REY 5,^{50€} / 22,^{00€}
RIBERA DEL DUERO
Tempranillo, Merlot

ESNEGRE 25,^{00€}
MALLORCA
Cabernet Sauvignon, Merlot

HABLA DEL SILENCIO 27,^{00€}
EXTREMADURA
Syrah, Cabernet, Tempranillo

IZADI SELECCIÓN 29,^{00€}
RIOJA
Tempranillo, Graciana, Mataran

OBAC 30,^{00€}
MALLORCA
Mantonegro, Callet, Merlot, Sarah

WHITE WINE

4 RAYAS 5,^{50€} / 22,^{00€}
CASTILLA
Verdejo

VALDELAVACA 5,^{50€} / 22,^{00€}
RUEDA
Sauvignon Blanc

VINYA SON CAULES 6,^{00€} / 24,^{00€}
MALLORCA
Macabeo, Prensai, Moscatel

MONTEPEDROSO 25,^{00€}
RUEDA
Verdejo

HABLA DE TI 27,^{00€}
EXTREMADURA
Sauvignon Blanc

BLANC DE BLANCS 27,^{00€}
MALLORCA
Chardonnay, Sauvignon, Moscatel,
Malvasia, Prénsal

ROSE WINE

IZADI LARROSA 23,^{00€}
RIOJA
Garnacha

FLAIRES 26,^{00€}
MALLORCA
Merlot, Monastrell, Cabernet Sauvignon

PETALOS DEL BIERZO 33,^{00€}
BIERZO
Mencia

ALE DE CABERNET 33,^{00€}
MALLORCA
Cabernet Sauvignon

ALONSO DEL YERRO 35,^{00€}
RIBERA DEL DUERO
Tempranillo

ANIMA 2 37,^{00€}
MALLORCA
Callet, Cabernet, Fogoneu

ABADIA RETUERTA 40,^{00€}
PAGO
Sirah

CHATEAU ARGADENS 42,^{00€}
FRANCIA
Merlot, Cabernet Sauvignon

BLANC DE NEGRES 6,^{50€} / 27,^{00€}
MALLORCA
Sirah, Merlot, Cabernet Sauvignon

EL ZARZAL 27,^{00€}
BIERZO
Godello

GRAMONA GESSAMI 28,^{00€}
PENEDES
Sauvignon Blanc, Muscat,
Gewurztraminer

NOUNAT 30,^{00€}
MALLORCA
Prensai blanc, Chardonnay

PAZO RUBIANES 31,^{00€}
RIAS BAIXAS
Albariño Lias

CHABLIS 32,^{00€}
FRANCIA
Chardonnay

VELO ROSE 28,^{00€}
MALLORCA
Manto negro (Ecológico)

UP PROVENCE 30,^{00€}
FRANCIA
Sirah, Cinsault, Garnacha Negra, Rolle

CAVA

**CHAMCALET
BRUT NATURE** 4,^{50€} / 21,^{00€}
PENEDES
Macabeo, Xarel.lo y Parellada

GRAMONA ROSÉ 30,^{00€}
PENEDES
Pinot Noir

COCKTAILS WITH ALCOHOL

CAIPIRINHA 9,^{00€}
Lime, brown sugar and cachaça

MOJITO 9,^{00€}
Rum, lime, mint and brown sugar

COCONUT MOJITO 9,^{00€}
Rum, lime, mint, brown sugar and
coconut milk

CAIPIROSKA 9,^{00€}
Lime, vodka and passion fruit
or strawberry

MAI TAI 9,^{00€}
Black and white rum, lime, cointreau,
almond and grenadine

PIÑA COLADA 9,^{00€}
Rum, coconut milk and pineapple juice

COCKTAILS WITHOUT ALCOHOL

ISAAN 9,^{00€}
Mango syrup, strawberry, iced tea
and lemonade

THAI ICED TEA 6,^{00€}
Homemade iced tea with lemon

DRINKS

WATER 3,^{00€}

SODA WATER 4,^{00€}

SOFT DRINKS 4,^{00€}

COCONUT WATER 4,^{00€}

NATURAL LEMONADE 6,^{00€}

KOMBUCHA 250 ml 4,^{50€}
Ginger-Lemon / Red Fruits

CAÑA 3,^{50€}

GLASS OF BEER 5,^{00€}

GRAMONA IMPERIAL 32,^{00€}
PENEDES
Chardonay, Macabeo y Xarel-lo

ISAAN 9,^{00€}
Mango syrup, strawberry, iced tea,
lemonade and vodka

BANGKOK 9,^{00€}
Orange syrup, sweet&sour, tequila,
and Triple Sec

FROZEN TROPICAL SORBET 5,^{00€}
Mango syrup, passion fruit and vodka

APEROL SPRITZ 7,^{00€}
Aperol, cava and sprite

ORANGE CAMPARI 7,^{00€}
Campari and orange juice

KIR ROYAL 7,^{00€}
Cassis and cava

PIÑA COLADA 9,^{00€}
Coconut milk and pineapple juice

SAN FRANCISCO 6,^{00€}
Orange, pineapple, peach
and grenadine juice

AGUILA TOSTADA O'O 4,^{00€}

SINGHA 4,^{50€}

CHANG 5,^{50€}

VERMOUTH 5,^{00€}

HIERBAS MALLORCA 5,^{00€}

PACHARAN 5,^{00€}

BAILEYS 5,^{00€}