

APPETIZERS

SATAY PORK SKEWERS		3,50
TERYAKI CHICKEN SKEWERS		3,50
TANDOORI CHICKEN FINGERS		5,90
VIETNAMESE FRIED ROLLS		3,50
MOZZARELLA FINGERS		5,90
THAI CRAB CAKES		3,50
PRAWNS DIM SUM		6,80
EDAMAME		3,50

Fresh! SALADS

THAI SALAD		8,50
Beef, sweet peppers, red onions, fresh coriander, cherry tomatoes and sweet radish with lime and galanga ginger dressing		
CHICKEN MANGO SALAD		8,50
Green leaves, chicken, mango, walnuts or peanuts and feta cheese with lemon and cream dressing.		
WAKAME SALAD		8,50
Bean sprouts, cucumber, spring onion and wakame with sesame oil dressing.		

EXTRAS

BOILED RICE	2,30	EXTRA PRAWNS	2,70
FRIED RICE WITH EGG	3,50	EXTRA VEGETABLES	1,20
EXTRA CHICKEN	1,70	FRIED EGG	0,70
EXTRA BEEF	1,90	SAUCES	0,50
		100% VEGAN	0,50

* All our noodles&rice recipes can be prepared fully vegetarian under your request.

NOODLES & RICES

1 FLAVORS

GON BAO

Our most universal, every taste, recipe. Lightly spiced, seasoned with soy and oyster sauces. Cooked with egg, chinese cabbage, broccoli, carrot, sweet bell peppers, zucchini and baby corn cobs.

GREEN CURRY

Our Veggie lovers favorite recipe, seasoned with mild curry, coconut milk, and basil leaves. Cooked with eggplant, leek, green bell peppers, zucchini and chinese cabbage.

RED CURRY

A recipe for intense spicy flavor lovers. Strongly spiced with red chilli peppers, lime, ginger, coconut milk and a touch of peanuts. Cooked with broccoli, red bell peppers, onions, carrots and chinese cabbage. This recipe cannot be ordered without hot seasoning.

SWEET CURRY

A recipe full of contrast. Seasoned with mild curry, coconut milk, kaffir lime leaves and cane sugar. Cooked with pineapple, mango fruit, sweet bell peppers, zucchini, onions and carrots.

PAD THAI GALANGA

Classic sweet and sour thai recipe, seasoned with lime, acid fruits, galanga (thai ginger), peanuts and fresh coriander. Cooked with egg, red onions, soy bean sprouts and sweet bell peppers.

LEMONGRASS PAD

Vietnamese original recipe, slightly acid with rich lemongrass and mint aroma. Cooked with black ear fungus, mangetout peas, onions, leek and baby corn cobs.

Sauce

2 BASE

- SOY VERMICELLI - EXTRATHIN
- WHEAT NOODLES - THIN
- RICE NOODLES - PLAIN
- UDON NOODLES - THICK
- FRIED RICE *
- BOILED RICE

* NOT FOR CURRYS

INGREDIENTS

VEGETABLES ONLY	6,90
CHICKEN	8,30
BEEF	8,90
PRAWNS	9,20
2 INGREDIENTS	10,20
3 INGREDIENTS	11,20

GOURMETS

limited availability

BREADCRUMB FRIED TUNA-MAGURO KATSU		12,90
Marinated and breaded tuna with sweet and sour sauce, Rice and Vegetables garnish		
BAMI GORENG		12,90
Chicken, Vegetables, Prawns and Cashews stirfried with indonesian sauce and wheat+egg noodles.		
TERIYAKI WAGYU		18,50
Minced japanese veal grilled with teriyaki sauce, vegetables and rice.		
IBERIAN NOODLES WITH PORK CHEEKS		14,90
Wheat noodles stir fried with olive oil, vegetables and iberian pork cheeks.		
QUINOA WITH SALMON TARTAR		12,90
Salmon with lime, ginger and cardamom marinade, fresh vegetables and quinoa .		
FESEJUN DUCK		14,90
Duck leg cooked with pomegranate and walnuts sauce, with rice garnish, covered by a gold leaf.		

You must try these!