

DRINKS

HOUSE COCKTAILS

LYCHEE MARTINI

Vodka, Lychee Liquor, Lime Juice

GINGER MOJITO

Bacardi 8, Ginger Syrup, Ginger Beer, Lime Juice

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice

MAI THAI

White Rum, Spicy Rum, Mayer Rum, Fruit Punch

THAI MARTINI

Gin, Cilantro, Ginger, Spicy Chili

BEERS

HEINKEN, HEIKEN LIGHT, CORONA, COORS LIGHT, SAPPORO,
SAPPORO LIGHT, MEDALLA, BLUE MOON, MODELO NEGRA,
MODELO RUBIA

NON-ALCOHOLIC DRINKS

THAI ICE TEA

Sweet Jasmin Tea, Milk, Cream

MANGO LASSI

Homemade Yoghurt, Mango

**MOBILE/
MÓVIL
MENU**



THAI TAPAS

1. SUMMER ROLL

12.00

Wrapped zucchini, yellow squash, carrot, cilantro and mint. Served with Thai spicy peanut sauce.

Rollos de zucchini, calabaza, zanahoria, cilantro, menta, servido en una salsa picante de mani.

2. THAI CHICKEN FLAUTAS

14.00

Grapow chicken blend wrapped with flour tortillas and mild cheddar cheese.

Flautas/Rollos revuelto de Pollo, queso crema y queso cheddar.

3. GYOZA CHICKEN

10.00

Pan fried Japanese dumpling.

Bola de masa hervida japonesa frita.

4. SHUMAI SHRIMP or PORK

12.00

5. ASSORTED DIMSUM

12.00

6. TUNA TARTAR

14.00

Fresh tuna with chopped fresh ginger, soy sauce, lime juice, chopped cilantro, scallion, lemon grass and kaffir lime leaves. Served with guacamole and mango salad.

Tuna fresca con jenjibre fresco, salsa soja, jugo de limon, cilantro picadito, cebolines picados, cebolines de limon y hojas de lima kaffir. Servido con una ensalada de guacamole y mango.

7. DUCK ROLL

14.00

Duck mixed with hoi sin sauce. Wrapped with flour tortillas, cream cheese, carrot, zucchini, yellow squash and cilantro.

Pato en salsa hoi sin. Rollos de tortillas finas con queso crema, zanahoria, zucchini, calabaza y cilantro.

THAI MENU

SOUP & SALAD / SOPA & ENSALADA

1. TOM YUM GOONG

10.00

The savory traditional broth with shrimps, chili, lemon grass, mushroom, tomato, and fresh lime juice.

Caldo tradicional tailandés con camarones, chiles, limoncello setas, tomates y jugo de lima fresco.

2. TOM KHA KAI

12.00

Most famous heartily aromatic herbs soup, sliced chicken breast, fresh mushroom with coconut milk, lemon grass, galangar, fish sauce. and fresh lime juice.

Sopa de hierbas aromáticas, pechuga de pollo en rebanadas, leche de coco, Galanga y jugo de lima fresco.

3. THAI SALAD

10.00

Variety of mix green with cucumber, tomatoes and fried tofu served with Thai peanut dressing.

Variedad de vegetales Verdes con pepinos, tomates, queso de soja aderezado con salsa tailandesa de maní.

APPETIZERS / APERITIVOS

4. POR PIA TOD SPRING ROLL

10.00

Crunchy fried spring roll with rice noodle and vegetables. Served with tangy chili sauce.

Crujiente rollito de primavera de vegetales fritos con fideos de arroz. Se sirve con salsa agridulce tailandesa.

5. GYOW TOD FRIED DUMPLING

10.00

Stuffed wonton shell stuff with ground chicken and shrimp, deep-fried, served with Thai sweet and sour sauce.

"Won ton" relleno con pollo y camarones fritos, servido con salsa tailandesa agridulce.

6. SATAY

Vegetables, Chicken, Beef, Shrimp/Camarones, Combination/Combo 12.00

Marinated foods of your choice grilled on skewers. Served with peanut sauce.

Su selección de polio, carne de res o vegetales marinados en especias tailandesas.

Asados a la parrilla y servidos con salsa de mani.

7. YUM NEUR

15.00

Marinated grilled slices of beef, served over lettuce, tossed with fresh lime juice and fish sauce.

Rebanadas de carne marinadas a la parrilla, servidas sobre lechuga, tomate, pepino, aliñada con fresco jugo de lima.

CHICKEN BEEF DUCK / POLLO RES PATO

8. GANG MASAMAN

Chicken or Beef \$... 28.00

Shrimp...\$ 30.00 Lobster....Market Price.

Your selection simmered in peanut sauce, masaman curry, cashews nut, potatoes and chunk of avocado

Su selección, a fuego lento en salsa de maní y "Curry Masaman" con nueces de la India, papas y dedazos de aguacate.

9. GANG PED OR GANG KEOW WAN

Chicken or Beef...\$ 28.00,

Shrimp...\$ 30.00, Lobster...Market Price.

Your selection simmered in red curry or Green curry, coconut milk, zucchini, carrots, pepper and fresh basil leaves

Su selección, con leche de coco, zanahorias y hojas frescas de albahaca con salsa de Curry rojo o verde.

10. GRATIAM PRIX THAI

Chicken or Beef...\$ 28.00,

Shrimp...\$ 30.00, Lobster... Market Price.

Sautéed Selection with fresh garlic and white pepper sauce served with sliced cucumber and tomatoes.

Su selección, con salsa ajos frescos y pimienta, blanca.

Servido pepinillo y tomate en rodajas.

11. PAD GRA PROW

Chicken or Beef...\$ 28.00, Shrimp ...\$ 30.00

Lobster...Market Price.

Sautéed selection with peppers, onion and fresh basil leaves with house special brown sauce.

Su selección, salteados con pimientos, cebolla y hojas frescas de albahaca con la salsa morena especial de la Casa.

CHICKEN BEEF DUCK / POLLO RES PATO

12. PAD KING

Chicken or Beef...\$ 28.00,

Shrimp...\$ 30.00, Lobster....Market Price.

Sautéed selection with peppers, onion, mushroom, scallion and ginger in brown sauce.
Su selección, salteado con jengibre, pimientos, cebolla y setas en salsa de habichuelas negras.

13. HAW MOK KAI

32.00

Steamed sliced chicken breast with red curry , coconut milk, on top of Cabbage and fresh basil. Served in ALUMINUM FOIL.

Rebanadas de pechuga de pollo al vapor con Curry rojo y leche de coco, Cubierto de repollo y albahaca fresca. Servido en PAPEL DE ALUMINO.

14. PED CHOO CHEE

38.00

Half long island duck boned, with choo chee curry and coconut milk served FLAMBE on a hot sizzling plate.

Medio pato "Long Island" deshuesado, con Curry "choo chee" y leche de Coco FLAMBEADO y servido a la brasa.

15. BANGKOK DUCK

38.00

Half Long Island duck boned, with tamarind sauce served FLAMBE on A hot sizzling plate.

Medio pato "Long Island" deshuesado con salsa tamarindo FLAMBEADO, y servido a la brasa.

SEAFOOD/ PESCADOS Y MARISCOS

16. PLA LARD PRIX

Filet Sea bass...\$ 39.00, Salmon, Red snapper...\$ 29.00
with a tangy tamarind sauce. Served FLAMBE on a hot sizzling plate.
Filete pescados con salsa tamarindo. Servido FLAMBEADO.

17. PLA JEARN

Sea Bass ...\$ 39.00, Salmon, Red snapper ...\$ 29.00
Steamed fish filet topped with ground chicken, ginger, mushrooms, peppers, scallion
and plum sauce. Served in ALUMINUM FOIL.
Filete de pescado al vapor coronado con polio molido, jengibre, setas, pimientos,
cebollines y salsa de ciruela. Servido en PAPEL DE ALUMINIO.

18. PLA CHOO CHEE

Sea bass ...\$ 39.00, Salmon, Red Snapper...\$ 29.00
Fish filet topped with Choo Chee curry, coconut milk, basil leaves and peppers. Served
FLAMBE on a hot sizzling plate.
Filete de pescado cubierto con Curry "Choo Chee", leche de coco,
Hojas de albahaca y pimientos. Servido FLAMBEADO.

19. HAW MOK

Filet Sea bass ...\$ 39.00, Salmon, Red Snapper...\$ 29.00 and Combination
(Scallops/ostiones, Shrimp/Camarones, Fish/Pescado, Squid /Calamari and
Mussel/Mejillones)...\$ 37.00
Steamed choice of seafood in red curry coconut milk on a bed of cabbage and fresh
basil. Served in ALUMINUM FOIL
Su selección de pescados y mariscos al vapor en salsa de Curry rojo y leche de coco,
en una cama de hojas de guineo y pollo blanco. Servido en PAPEL DE ALUMINIO

SEAFOOD/ PESCADOS Y MARISCOS

20. PAD POI SIAN

37.00

Sautéed combination seafood (shrimp / camarones, scallops / ostiones, squids / calamari fish / pescado and mussel / mejillones) with baby corn, broccoli, zucchini and carrot in delicate brown sauce.

Combinación mariscos con una delicada salsa morena.

VEGETABLES/VEGETALES

21. PAD PUCK (VEGETABLES/VEGETALES OF THE DAY)

26.00

Sautéed Vegetables with garlic sauce.

Vegetales salteados con salsa de ajo.

NOODLES/FIDEOS

22. PAD THAI

Shrimp / Camarones...\$ 30.00,

Chicken / Pollo, Beef / Res...\$ 28.00, Combination / Combinación (scallops / ostiones, shrimp / camarones, squid / calamares and Mussel / mejillones)...\$37.00

Sautéed rice noodles with your choice, egg and scallions. topped with ground peanut.

Fideos de arroz salteados con huevo y cebollin. Cubierto con maní molido.

INDIAN MENU/ MENU INDIO

APPETIZERS / APERITIVOS

1. Onion & Spinach Pakora

14.00

Fresh Chopped Onions & Spinach, dipped in spicy chick pea batter, deep fried.

Cebollas frescas picadas y frituras de espinacas, sumergidas en una mezcla rebozada picante de garbanzo, todas fritas.

2. Ragada

14.00

Potatoes and Chic Peas patties, served with curry chick pea sauce.

Papas y frituras de garbanzos, servidas con salsa de garbanzos al curri.

3. Samosas (x2)

12.00

Savory pastries stuffed with seasoned potatoes and green peas.

Sabrosas masas rellenas con papas sazonadas y guisantes verdes.

SOUPS / SOPAS

4. Mulligatawny

9.00

Lentel curry soup.

Sopa con sabor a Curry, con lentejas amarillas y crema de coco.

INDIAN BREADS / PANES INDIOS

- 5. Chapatti** **3.50**
Unleavened whole wheat bread.
Pan sin levadura de trigo integral.
- 6. Puri.** **3.50**
Deep fried, puffed whole wheat bread.
Pan Frito inflator de trigo integral.
- 7. Roti** **3.50**
Flat, dry whole wheat bread baked in Tandoor oven.
Pan plano de trigo integral, horneado en horno Tandoor.
- 8. Parantha** **3.50**
Buttered and layered whole wheat bread.
Trigo integral con mantequilla.
- 9. Aloo Paratha** **4.50**
Whole wheat bread stuffed with potatoes.
Pan de trigo integral relleno con papas.
- 10. Naan** **3.50**
Leavened fine bread, cooked in tandoor oven.
Pan con levadura fina, cocida en horno Tandoor.
- 11. Onion Kulcha or Garlic Kulcha** **4.50**
Naan stuffed with seasoned onions or garlic.
Naan relleno de cebollas o ajos condimentados.

VEGETABLES/ VEGETALES

12. Matar Paneer

28.00

Green peas cooked with homemade cheese and tomatoes sauce.
Guisantes verdes cocidos con queso hecho en salsa tomates.

13. Malai Kofta Curry

25.00

Potatoes stuff with homemade cheese cooked in a creamy sauce.
Papas relleno con queso cocinados en una salsa cremosa hecha en la casa.

14. Chana Masala

23.00

Chickpeas cooked with fresh herbs and spices.
Garbanzos cocidos con hierbas frescas y especias.

15. Paneer Makhni

28.00

Homemade cheese cubed and sautéed with fresh tomatoes and garlic butter sauce.
Queso hecho en casa, en cubos, salteados con tomates frescos y salsa de mantequilla de ajo.

CHICKEN / POLLO

16. Murgh Tikka Masala

28.00

Cubes chicken breast marinate in a spicy yogurt, cooked in tandoor oven simmered in masala sauce.
Pollo en adobo de yogurt especiado, cocinado al horno Tandoor y salteado con salsa masala.

17. Chicken Curry

28.00

Cubes chicken breast simmered in Indian curry.
Pollo al curri medianamente condimentado.

18. Murgh Vindaloo

28.00

Goan style cubes chicken breast simmered in species vindaloo curry.
Pollo al vindaloo Curry al estilo Goa, picante.

TANDOORI SPECIALTIES

19. Murgh Tandoori

23.00

A half of chicken marinated in yogurt, coriander, cumin, ginger, onions and garlic cooked in Tandoor oven served with masala sauce.

Media pollo marinada en yogurt con cilantro, comino, jengibre y ajo cocido en un horno Tandoor. Servido en salsa masala.

20. Murgh Tikka

27.00

Cubes chicken breast marinated in yogurt and Indian spiced cook in Tandoor oven served with masala sauce.

Trozos de pollo cocinado, marinado, en brochetas asadas en horno Tandoori. Servido en salsa masala.

21. Lamb Chops / Chuletas De Cordero

39.00

Rack of lamb chops, marinated in yogurt and Indian spiced cooked In Tandoor Oven. Served with masala sauce.

Costillar de chuletas de cordero, marinado de yogur y especias indias en horno Tandoor. Servido en salsa masala.

22. Boti Kabab

35.00

Cubes of lamb marinated in yogurt, Indian spiced, ginger, garlic and onions Cook in Tandoor oven. Served with masala sauce.

Cubos de cordero cocinados en adobo de yogur y especias indias, cocido en horno Tandoor.

LAMB / CORDERO

23. Rogan Josh

37.00

Cubes of lamb simmered in yogurt and Indian spiced sauce.

Cubos de cordero en una salsa delicadamente condimentada.

24. Lamb Vindaloo

37.00

Cubes of lamb simmered in Vindaloo curry, hot.

Cubos de cordero al Vindaloo curry , picante.

ACCOMPANIMENTS

25. Ratia 7.00

Slice cucumber in yogurt and fresh coriander.
Pepino rallado en yogurt y cilantro fresco.

26. Dal Makhani 8.00

Punjabi dish cooked with red kidney bean, lentils and spices.
Plato Punjabi cocinado con habichuelas coloradas, lentejas y especias.

DESSERTS / POSTRES

27. Gulab Jamun 9.00

A very delicate dough made of whole milk and fine flour deep fried and served in cardamom creamy syrup.
Una masa muy delicada a base de leche y harina frita y servido en jarabe de crema cardamomo.

28. Kulfi 9.00

Indian Ice cream with pistachios, cardamom and saffron.
Helado de la India con pistachos, cardamomo y azafrán.

BEVERAGES / BEBIDAS

29. Mango Lassi 10.00

Mango pulp mix in yogurt. Served cold.
!Opción refrescante y pura de mango!