THAI THAI STREETFOOD

NOVO U PONUDI
/NEW ON THE MENU

KHAO SOI 10,00 €

Aromatična juha od kokosovog mlijeka i currya s pšeničnim rezancima, jajem i piletinom. Poslužuje se s hrskavim rezancima, ukiseljenim povrćem, chilijem i limetom za savršeni spoj okusa.

Aromatic coconut milk and curry soup with wheat noodles, egg and chicken. Served with crispy noodles, pickled vegetables, chili and lime for the perfect combination of flavors.

SOM TAM 10,00 €

Osvježavajuća i pikantna tajlandska salata od ribane zelene papaje, čilija, limete, češnjaka, korabice, rajčice i kikirikija. Savršena ravnoteža kiselog, slanog, slatkog i ljutog.

A refreshing and spicy Thai salad made with shredded green papaya, chili, lime, garlic, kohlrabi, tomatoes, and peanuts. A perfect balance of sour, salty, sweet, and spicy.

DODAJ kozice / ADD shrimps **+ 3,30 €**

MOO GRATIEM – Pork with garlic 11,00 €

Sočne trakice svinjetine s prženim češnjakom i paprom u laganom umaku na bazi soje. Poslužuje se uz mirisnu jasmin rižu.

Juicy strips of pork stir-fried with garlic and black pepper in a light soy-based sauce. Served with fragrant jasmine rice.

HOT THAI FRIED CHICKEN 11,00 €

Hrskava pržena piletina u slatko-ljutom tajlandskom umaku, poslužena s jasmin rižom i svježom paprikom.

Crispy fried chicken in a sweet and spicy Thai sauce, served with jasmine rice and fresh bell peppers.

PAD KEE MAO – Drunken noodles

Pikantni wok s pšeničnim rezancima, svježim povrćem, bosiljkom i izborom mesa. Intenzivni okusi i aromatične začinske note.

Spicy stir-fried wheat noodles with fresh vegetables, basil, and your choice of meat. Bold flavors with aromatic spices.

s piletinom / with chicken **11,00 €**
sa svinjskim fileom / with pork **11,00 €**
s kozicama / with shrimps **12,00 €**

COCONUT DESERT 12,90 €

mladi kokos punjen ljepljivom rižom kuhanom u aromatičnom kokosovom mlijeku i sladoledom od kokosa, posipan prženim kikirikijem

young coconut filled with sticky rice cooked in fragrant coconut milk and served with coconut ice cream, topped with toasted peanuts.

POSJETI NAS NA LOKACIJI:

VRBANI, HORVAĆANSKA 158
(NASUPROT POINT-A)

PREDJELA / APPETIZERS

1. RAČIĆI U TEMPURI / SHRIMPS IN TEMPURA — **6,00 €**

3 pržena račića u tempuri, sweet chili umak
3 fried shrimps in batter, served with sweet chili sauce

2. SPRING ROLLS s piletinom / with chicken — **5,50 €**

6 proljetnih rolica punjenih s povrćem i piletinom, sweet chili umak
6 spring rolls filled with chicken and vegetables, sweet chili sauce

3. CHICKEN SATAY — **6,00 €**

2 pileća ražnjića u satay marinadi s domaćim kikiriki umakom i pikantnom salatom
2 chicken skewers in satay sauce with homemade peanut sauce and spicy salad

4. GYOZA s kozicama / with shrimps — **7,70 €**

6 gyoza punjenih s povrćem i kozicama, gyoza umak
6 gyoza filled with shrimps and vegetables, gyoza sauce

JUHE I CURRY / SOUPS AND CURRIES

5. TOM YUM

ljuto kiselkasta juha s thai chili pastom, kokosovim mlijekom, rajčicom, limunskom travom, lišćem kaffir limete, galangalom i korijanderom
spicy and sour soup with thai chili paste, coconut milk, tomato, lemongrass, kaffir lime leaves, galangal and coriander

s piletinom / with chicken — **5,50 €**
s kozicama / with shrimps — **6,00 €**

6. TOM KHA

juha s galangalom, kokosovim mlijekom, limunskom travom, lišćem kaffir limete
soup with galangal, coconut milk, lemongrass, kaffir lime leaves

s piletinom / with chicken — **5,50 €**
s kozicama / with shrimps — **6,00 €**

7. KHAO SOI — **10,00 €**

aromatična juha od kokosovog mlijeka i curryja s rezancima, jajem i piletinom, prelivena hrskavim prženim rezancima i servirana s ukiseljenim povrćem, chilijem, limetom i pšeničnim rezancima
aromatic coconut milk and curry soup with noodles, egg and chicken, topped with crispy fried noodles and served with pickled vegetables, chili, lime and and wheat noodles

8. MASSAMAN CURRY

massaman curry pasta s krumpirom i kikirikijem servirano s jasmin rižom
massaman curry paste with potatoes and peanuts served with jasmine rice

s piletinom / with chicken — **10,00 €**
s kozicama / with shrimps — **10,00 €**

9. GREEN CURRY

zelena curry pasta s patlidžanom, lišćem kaffir limete, bosiljkom i kokosovim mlijekom servirano s jasmin rižom
green curry paste with eggplant, kaffir lime leaves, basil and coconut milk served with jasmin rice

s piletinom / with chicken — **10,00 €**
s kozicama / with shrimps — **10,00 €**

GLAVNA JELA / MAIN DISHES

10. SOM TAM — **10,00 €**

pikantna salata od ribane zelene papaje, čilija, limete, češnjaka, korabice, rajčice i kikirikija
spicy salad of grated green papaya, chili, lime, garlic, kohlrabi, tomato and peanuts
DODAJ kozice / ADD shrimps — **+ 3,30 €**

11. MOO GRATIEM – Pork with garlic — **11,00 €**

svinjski file i prženi češnjak u laganom umaku na bazi soje posluženo s jasmin rižom
pork fillet and fried garlic in a light soy-based sauce served with jasmine rice

12. HOT THAI FRIED CHICKEN — **11,00 €**

hrskava pržena piletina u slatko-ljutom tajlandskom umaku
poslužena s jasmin rižom i svježom paprikom
crispy fried chicken in a sweet and spicy Thai sauce, served with jasmine rice and fresh peppers

13. PAD KEE MAO – Drunken noodles

pšenični rezanci s povrćem iz woka, bosiljkom i svježim zelenim paprom
rice noodles with wok vegetables, basil and fresh green peppers

s piletinom / with chicken — **11,00 €**
sa svinjskim fileom / with pork — **11,00 €**
s kozicama / with shrimps — **12,00 €**

14. PAD THAI

rižini rezanci, jaje, klice mungo graha, tofu, mladi luk, korijander i kikiriki u pad thai umaku
rice noodles, egg, mung bean sprouts, tofu, spring onions, coriander and peanuts in pad thai sauce

s piletinom / with chicken — **11,00 €**
sa svinjskim fileom / with pork — **12,00 €**
s kozicama / with shrimps — **12,00 €**

15. THAI FRIED RICE

pržena jasmin riža, jaje, povrće
fried jasmin rice, egg, vegetables

s piletinom / with chicken — **9,00 €**
sa svinjskim fileom / with pork — **10,00 €**
s kozicama / with shrimps — **10,00 €**
DODAJ ananas i indijske oraščiće / ADD pineapple and cashew nuts — **+ 2,50 €**

16. PAD KRAPOW GAI — **12,00 €**

jasmin riža ili rižini rezanci s pilećim mesom, chilijem, češnjakom, tajlandskim bosiljkom, svježim mahunama i jajem
chicken, chili, garlic, thai basil, fresh green beans and egg
*served with **jasmin rice or rice noodles***

17. STIR FRIED CASHEW NUTS

jasmin riža ili rižini rezanci s prženim indijskim oraščićima, paprikom, mladim lukom, češnjakom, svježim chilijem u cashew umaku
***jasmin rice or rice noodles** with stir fried cashew nuts, bell peppers, spring onion, garlic and fresh chili in cashew sauce*

s piletinom / with chicken — **12,00 €**
sa svinjskim fileom / with pork — **13,00 €**
s kozicama / with shrimps — **13,00 €**

VEGE

PREDJELA / APPETIZERS

18. SPRING ROLLS s povrćem / with vegetables **5,50 €**
6 proljetnih rolica punjenih s povrćem, sweet chili umak
6 spring rolls filled with vegetables, sweet chili sauce

19. GYOZA s povrćem / with vegetables **6,60 €**
6 gyoza punjenih s povrćem, gyoza umak
6 gyoza filled with vegetables, gyoza sauce

JUHE I CURRY / SOUPS AND CURRY

20. TOM KHA **5,50 €**
juha s tofuom, galangalom, kokosovim mlijekom, limunskom travom, lišćem kaffir limete
soup with tofu, galangal, coconut milk, lemongrass, kaffir lime leaves

21. MASSAMAN CURRY **10,00 €**
massaman curry pasta s tofuom, krumpirom i kikirikijem servirano s jasmin rižom
massaman curry paste with tofu, potatoes and peanuts served with jasmine rice

22. GREEN CURRY **10,00 €**
zelena curry pasta s tofuom, patlidžanom, lišćem kaffir limete, bosiljkom i kokosovim mlijekom servirano s jasmin rižom
green curry paste with tofu, eggplant, kaffir lime leaves, basil and coconut milk served with jasmin rice

GLAVNA JELA / MAIN DISHES

23. PAD THAI
rižini rezanci, klice mungo graha, tofu, mladi luk, korijander i kikiriki u veganskom pad thai umaku
rice noodles, mung bean sprouts, tofu, spring onions, coriander and peanuts in vegan pad thai sauce

s tofuom / with tofu **11,00 €**
s jajem / with egg **11,00 €**

24. THAI FRIED RICE
pržena jasmin riža, povrće
fried jasmin rice, vegetables

s tofuom / with tofu **9,00 €**
DODAJ ananas i indijske oraščiće / ADD pineapple and cashew nuts **+ 2,50 €**

25. STIR FRIED CASHEW NUTS **12,00 €**
jasmin riža ili rižini rezanci s tofuom, prženim indijskim oraščićima, paprikom, mladim lukom, češnjakom, svježim chilijem u veganskom cashew umaku
jasmin rice or rice noodles *with tofu and stir fried cashew nuts, bell peppers, spring onion, garlic, fresh chili in vegan cashew sauce*

SLATKO / SWEET

26. MANGO PUDING **4,00 €**
mango, pistachio, mlijeko / *milk*

27. MANGO STICKY RICE with Air-Flown Thai Mangoes **9,90 €**
mango, ljepljiva riža, kokosovo mlijeko
mango, sticky rice, coconut milk

Enjoy our Mango Sticky Rice, made with premium mangoes flown in from Thailand for unmatched f reshness and quality. Our commitment to perfection justifies the slightly higher price.

28. COCONUT DESERT **12,90 €**
mladi kokos punjen ljepljivom rižom kuhanom u aromatičnom kokosovom mlijeku i sladoledom od kokosa, posipan prženim kikirikijem
young coconut filled with sticky rice cooked in fragrant coconut milk and served with coconut ice cream, topped with toasted peanuts.

DODACI / EXTRAS

1. PRŽENO JAJE / fried egg	**1,30 €**
2. KLICE MUNGO GRAHA / mung bean sprouts	**2,00 €**
3. ANANAS / pineapple	**2,00 €**
4. INDIJSKI ORAŠČIĆI / cashew nuts	**2,50 €**
5. JASMIN RIŽA / jasmin rice	**2,20 €**
6. RIŽINI REZANCI / rice noodles	**2,20 €**
7. TOFU	**2,20 €**
8. PILETINA / chicken	**2,20 €**
9. SVINJSKI FILE / pork steak	**3,30 €**
10. KOZICE / shrimps	**3,30 €**

ODABERI / *CHOOSE:* ljuto / *hot* jako ljuto / *very hot* ekstra ljuto / *extra hot*

sadrži gluten / *contains gluten*

Za informacije o ostalim alergenima pitajte osoblje.
/ *For information about allergens, ask the staff.*

PIĆA / DRINKS

THAI BEZALKOHOLNA PIĆA
/ THAI NON-ALKOHOLIC BEVERAGE

1. **KOKOSOVA VODA** *0,33l*	**3,00 €**
2. **THAI ICE TEA** *0,33l* domaći thai ledeni čaj s mlijekom / *homemade thai ice tea with milk*	**3,00 €**
3. **HOMEMADE LIMUNADA** / lemonade *0,3l*	**3,00 €**
4. **BUBBLE TEA mixed berris** *0,34l*	**3,30 €**
5. **BUBBLE MILK TEA thai flavor** *0,35l*	**3,30 €**
6. **BUBBLE MILK TEA matcha** *0,35l*	**3,30 €**
7. **BUBBLE TEA passion fruit** *0,34l*	**3,30 €**
8. **OISHI GRAPE green tea** *0,371l*	**3,30 €**
9. **OISHI HONEY LEMON green tea** *0,5l*	**3,50 €**
10. **OISHI ORIGINAL green tea** *0,5l*	**3,50 €**
11. **SVJEŽI KOKOS** / fresh coconut	**7,90 €**

VODA
/ WATER

1. **JANA negazirana voda** / natural water *0,33l*	**2,70 €**
2. **JANA negazirana voda** / natural water *0,75l*	**3,85 €**
3. **JAMNICA gazirana voda** / sparkling water *0,25l*	**2,20 €**
4. **JAMNICA gazirana voda** / sparkling water *1l*	**3,95 €**
5. **JANA vitamin menta&limeta** / mint&lime *0,33l*	**3,35 €**

GAZIRANA PIĆA
/ SPARKLING BEVERAGE

1. **SENSATION LIMETA KIWANO** / lime kiwano *0,25l*	**2,60 €**
2. **SENSATION BAZGA LIMUN** / elderberry lemon *0,25l*	**2,60 €**
3. **SENSATION LIMUNSKA TRAVA** / lemongrass *0,25l*	**2,60 €**
4. **PIPI naranča** / orange *0,25l*	**3,90 €**
5. **COCA COLA** *0,33l*	**3,40 €**
6. **COCA COLA ZERO** *0,33l*	**3,40 €**
7. **KOMBUCHA bobičasto voće** / berries *0,33l*	**4.95 €**
8. **KOMBUCHA matičnjak i limun** / melissa and lemon *0,33l*	**4,95 €**
9. **KOMBUCHA menta i limeta** / mint and lime *0,33l*	**4,95 €**

SOKOVI
/ JUICES

1. **TOCO 100% jabuka** / apple *0,2l*	**3,60 €**
2. **TOCO 100% naranča** / orange *0,2l*	**3,60 €**
3. **TOCO 100% ananas** / pineapple *0,2l*	**3,60 €**
4. **LEDENI ČAJ breskva** / ICE TEA peach *0,33l*	**3,75 €**
5. **LEDENI ČAJ limun** / ICE TEA lemon *0,33l*	**3,75 €**
6. **LEDENI ČAJ šumsko voće brusnica** / ICE TEA forest fruit cranberry *0,33l*	**3,75 €**

PIVO / BEER

1. **SINGHA** thai lager beer *0,33l*	**4,30 €**

HRVATSKO CRAFT PIVO / CROATIAN CRAFT BEER

2. **PULFER ZIHER Pale Ale** 0,5l	**4,95 €**
3. **PULFER LAGERICA Munich Helles** 0,5l	**4,95 €**
4. **PULFER LANDSKY Session IPA** 0,5l	**4,95 €**
5. **VARIONICA Pale Ale** 0,5l	**5,50 €**
6. **VARIONICA Cold IPA** 0,5l	**5,95 €**

OUR RECOMMENDATION

VINA / WINES

1. **GRAŠEVINA DIKA** / white wine *0,187l*	**4,30 €**
2. **CHARDONAY DIKA** / white wine *0,187l*	**4,30 €**
3. **CABERNET SAUVIGNON DIKA** / red wine *0,187l*	**4,30 €**
4. **MALVAZIJA LAGUNA** / white wine *0,187l*	**4,30 €**
5. **ROSE DIKA** / rose wine *0,187l*	**4,30 €**
6. **CHIC BARCELONA BRUT pjenušac** / sparkling wine *0,2l*	**5,50 €**
7. **SACCHETTO pjenušac** / sparkling wine *0,2l*	**5,50 €**

RAKIJE I LIKERI
/ BRANDIES AND LIQUORS

1. **RAKIJA AURA** / brandy 0,05l Biska / Medenica / Grapa Bianca	**5,50 €**
2. **LIKER AURA** / liquor 0,05l Teranino / Travarica	**5,50 €**

Temeljem čl. 10, st. 10 Zakona o ugostiteljskoj djelatnosti (85/15), a u vezi sa čl. 10, st. 3 Zakona o zaštiti potrošača (NN 79/07, 125/07, 79/09 i 89/09, 133/09, 78/12, 56/13 i 41/14, 110/15) obavještavamo potrošače da prigovor kojim iznose svoje nezadovoljstvo u odnosu na kupljeni proizvod ili pruženu uslugu, mogu podnijeti u pisanom obliku i to u ovim poslovnim prostorijama te će im bez odgađanja pisanim putem biti potvrđen primitak tog prigovora. Prigovor se također može podnijeti putem pošte na adresu: GELIPTERS d.o.o., Sveti Duh 89, 10000 Zagreb ili na e-mail: thai.thai.zagreb@gmail.com.

Zabranjeno je točenje alkoholnih pića osobama mlađim od 18 godina.

Sve cijene su izražene u eurima, s PDV-om.