THAI THAI STREETFOOD

POSEBNA PONUDA
/SPECIAL OFFER

KHAO SOI 11,00 €

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 9,00 €

Salata od papaye i drugog povrća s posipom od kikirikija u slatko kiselom umaku.
Papaya and other veggies salad with a sprinkle of peanuts in a sweet and sour sauce.

HOT THAI FRIED CHICKEN 10,00 €

Pržena piletina s mladim lukom u slatko ljutom Thai Thai umaku servirana s jasmin rižom i svježom paprikom.
Fried chicken with spring onions in sweet and spicy Thai Thai sauce served with jasmine rice and fresh paprika.

MOO PING 11,00 €

2 svinjska ražnjića marinirana u kokosovom mlijeku sa začinskim biljem, servirana s jasmin rižom.
2 pork skewers marinated in coconut milk with herbs served with jasmine rice.

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

YAM KAI SEP SALAD

Pržena piletina, svinjski file ili kozice, mrkva, korabica, zelena salata, krastavac, luk, kikiriki, sezam, korijander i chilli.
Fried chicken, pork or shrimp, carrot, kohlrabi, green salad, cucumber, onion, peanuts, sesame, coriander, and chili

s piletinom / with chicken **10,00 €**
sa svinjskim fileom / with pork **10,00 €**
s kozicama / with shrimps **11,00 €**

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. GYOZA s kozicama / with shrimps — **7,50 €**
6 gyoza punjenih s povrćem i kozicama, gyoza umak
6 gyoza filled with shrimps and vegetables, gyoza sauce

JUHE I CURRY / SOUPS AND CURRY

4. 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 €**

5. 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 €**

6. PANANG CURRY
panang curry pasta s kokosovim mlijekom, chilijem i lišćem kaffir limete servirano s jasmin rižom
panang curry paste with coconut milk, chili and kaffir lime leaves served with jasmine rice

s piletinom / with chicken — **9,00 €**
s kozicama / with shrimps — **10,00 €**

7. 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 — **9,00 €**
s kozicama / with shrimps — **10,00 €**

8. KHAO SOI — **11,00 €**
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

GLAVNA JELA / MAIN DISHES

9. SOM TAM — **9,00 €**
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 — **+ 3,00 €**

10. HOT THAI FRIED CHICKEN — **10,00 €**
pržena piletina s mladim lukom u slatko ljutom Thai Thai umaku s jasmin rižom i svježom paprikom
fried chicken with spring onions in sweet and spicy Thai Thai sauce served with jasmine rice and fresh paprika

11. MOO PING — **11,00 €**
2 svinjska ražnjića marinirana u kokosovom mlijeku sa začinskim biljem s jasmin rižom
2 pork skewers marinated in coconut milk with herbs served with jasmine rice

12. YAM KAI SEP SALAD
mrkva, korabica, zelena salata, krastavac, luk, kikiriki, sezam, korijander i chilli
carrot, kohlrabi, green salad, cucumber, onion, peanuts, sesame, coriander, and chili

s piletinom / with chicken — **10,00 €**
sa svinjskim fileom / with pork — **10,00 €**
s kozicama / with shrimps — **11,00 €**

13. 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 — **11,00 €**
s kozicama / with shrimps — **12,00 €**

14. 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 — **12,00 €**
sa svinjskim fileom / with pork — **12,00 €**
s kozicama / with shrimps — **13,00 €**

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 — **9,00 €**
s kozicama / with shrimps — **10,00 €**

DODAJ ananas i indijske oraščiće / ADD pineapple and cashew nuts — **+ 2,50 €**

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

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

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. PANANG CURRY **9,00 €**
panang curry pasta s tofuom, kokosovim mlijekom, chilijem i lišćem kaffir limete, servirano s jasmin rižom
panang curry paste with tofu, coconut milk, chili and kaffir lime leaves served with jasmine rice

22. GREEN CURRY **9,00 €**
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 **9,00 €**
tofu, pržena jasmin riža, povrće
tofu, fried jasmin rice, vegetables

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*

26. PAD KEE MAO – Drunken noodles **11,00 €**
pšenični rezanci s povrćem iz woka, bosiljkom i svježim zelenim paprom
rice noodles with wok vegetables, basil and fresh green peppers

SLATKO / SWEET

27. MANGO PUDING **5,00 €**
mango, pistachio, mlijeko / *milk*

28. MANGO STICKY RICE **7,50 €**
mango, ljepljiva riža, kokosovo mlijeko
mango, sticky rice, coconut milk

29. MOCHI SLADOLED / MOCHI ICECREAM **6,00 €**

ODABERI 3 OKUSA:
- veganska čokolada lješnjak
- madagascan vanilija
- kokos
- med i prženi pistachio
- mango & marakuja

CHOOSE 3 FLAVORS:
- vegan chocolate hazelnut
- madagascan vanilla
- coconut
- honey & roasted pistachio
- mango & passionfruit

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	**2,00 €**
6. RIŽINI REZANCI / rice noodles	**2,00 €**
7. TOFU	**2,00 €**
8. PILETINA / chicken	**2,00 €**
9. SVINJSKI FILE / pork steak	**3,00 €**
10. KOZICE / shrimps	**3,00 €**

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.*

THAI THAI STREETFOOD

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.