



Gastronomía Tailandesa

MENU DEGUSTACION NAVA THAI

- **Trio de entrantes - Sabores del Siam** *Trio of starters - Flavors of Siam*

Rollito de primavera, langostinos fritos y croqueta de pescado servido con salsa agri dulce
Spring roll, fried shrimps and fish croquette served with sweet and sour sauce



- **Kai Saté**

Brocheta de pollo marinada en leche de coco y especias, servidas con una cremosa y deliciosa salsa de cacahuetes.

Chicken skewer marinated in coconut milk and spices, served with a creamy peanut sauce.



- **Tom Kha Kai**

Sopa cremosa de leche de coco con pollo, tomate, cebolla roja, cilantro, champiñones, galanga y lima.
Creamy coconut milk soup with chicken, tomatoes, red onion, cilantro, mushrooms, galangal and lime.



- **Gaeng Phed Ped Yang** Plato a compartir *Dish to share*

Curry rojo espeso con pato asado con leche de coco, tomate cherry, uvas, piña, lima kaffir y albahaca, servido con arroz jazmín

Thick red curry with roasted duck, coconut milk, cherry tomatoes, grapes, pineapple, kaffir lime and Thai basil, served with jasmine rice.

Nivel de picante *Spice Level*: Suave 🌶️



- **Pad Thai Goong** Plato a compartir *Dish to share*

Tallarines salteados con ajo tierno, brotes de soja, tofu, cacahuetes, huevo y lima y langostinos
Stir-fried noodles with young garlic, bean sprouts, tofu, peanuts, egg and lime and prawns



- **Postre de la casa "Roti"** Plato a compartir *Dish to share*

Crepe tailandesa tradicional servido con helado de chocolate y fruta de temporada con salsa de leche condensada.

Traditional Thai crepe served with chocolate ice cream, seasonal fruit and condensed milk sauce.



bebida* Agua sin gaz, refresco, cerveza o copa de vino incluido.

drink* Still water, soda, beer or glass of wine included.