

spicery philosophy

dear guests,

it is our foremost wish to present to you authentic regional thai cooking, prepared according to northern and eastern thai culinary customs.

our compositions, herbs and spices will, we hope, surprise and may even challenge your senses. please understand that we wish not to vary the style in which we prepare our meals. upon request we can not "tone them down" or "spice them up", nor shall we alter the amounts or degree of those herbs, spices and elements which make up the essence of the dish. for it is our goal to serve to you food prepared the authentic thai way and enjoyed the authentic thai way.

let your senses embark upon a short journey to southeast asia. we wish you a memorable evening there and here with us.

sawadee, your spicery team

appetizer

v1 chicken satay ☞	9,50
chicken breast, thai herbs, coconut, peanut sauce	
v2 spring rolls ☞	9,50
glass noodles, mushrooms, carrot, red cabbage, pepper, coriander, plum chili sauce	
v3 prawn & pork roll ☞	10,50
deep fried prawn & pork cake, wasabi chili sauce	
v4 tiger prawn & vegetable tempura ☞	10,50
prawn and vegetable tempura, thai herbs, sweet chili sauce	
v5 calamari tempura ☞	10,50
calamari tempura, thai herbs, wasabi chili sauce	
v6 thai sausage – northern thai style 🌶️🌶️	9,50
sausage grilled over a smoke coconut husk fire, coriander, ginger, chili	
v7 fried wan tan ☞	9,50
shrimps, ground chicken, thai herbs, cranberry chili sauce	
v8 chicken puff ☞	10,50
chicken breast, potato, onion, thai herbs, pepper in a puff pastry, served with cucumber onion sauce	
v9 shrimp & vegetable roll – fresh roll ☞	10,50
shrimps, rice noodles, carrot, ice salad, coriander, sprouts, wrapped in rice paper, served with tamarind oyster sauce and dry onions, peanuts	

soup 9,50

s1 clear prawn soup (hot & sour) 🌶️	
prawn, coriander, lime, galanga, chili, kaffir leave, lemongrass, mushroom	
s2 coconut chicken soup ☞	
coconut milk, chicken, chili paste, coriander, kaffir leave, lemongrass, onion, tomato, mushroom, fish sauce and lime juice	
s3 hot & sour fish soup 🌶️	
crispy fish, mushroom, onion, chili, tomato, coriander	
s4 clear wan tan soup ☞	
wan tan filled with ground shrimp & chicken, coriander, vegetables, garlic	
s5 clear rice soup ☞	
prawn, schweinefleischbällchen, ei, pfeffer, koriander, galgant, knoblauch	
s6 mushroom soup 🌶️	
mixed mushrooms, lime, galanga, chili, kaffir leave, lemongrass, coriander	

☞ = mild, 🌶️ = spicy, 🌶️🌶️ = very spicy

all our herbs and vegetables are only fresh products

prices include all taxes

we do accept visa, amex and ec-cash

please notice: we do not accept euro card and master card

salad 14,90

y1 grapefruit salad 🌶️	
grapefruit, prawn, chili, onion, tomato, coriander, chili-lime-dressing	
y2 eggplant salad 🌶️	
eggplant, ground pork, prawn, onion, coriander, chili-lime-dressing	
y3 wing bean salad ☞	
chicken, prawn, chili, peanut, onion, coriander, tomato and coconut-lime-dressing	
y4 crispy fish salad 🌶️	
lemongrass, onion, chili, mango, tomato, carrot, coriander, cashew, lime-fish-dressing	
y5 grilled beef salad – north eastern thai style 🌶️🌶️	
beef, onion, cucumber, coriander, lemongrass, kaffir, chili-lime-dressing	
y6 papaya salad 🌶️🌶️	
dried shrimps, peanuts, garlic, string beans, carrot, tomato, lime-fish-dressing	
y7 isaan salad – north eastern thai style 🌶️🌶️	
papaya, knoblauch, chili, aubergine, bohne, anchovy, limette-fisch-dressing	
y8 snow mushroom salad 🌶️	
coriander, chili, chives, tomato, coriander, soy sauce, lime,nuts, sesame-dressing	
y9 chicken salad 🌶️🌶️	
ground chicken, lime, kaffir, onion, chili, lemongrass, rice powder, coriander	

CURRY – your choice of chicken, pork, beef or tofu 19,90

c1 massaman curry 🌶️	
coconut, onion, sweet potato, tomato, vegetables, lotus, onion, cashew	
c2 panang curry 🌶️	
coconut, chili, kaffir leave, bell pepper, sweet basil	
c3 yellow curry 🌶️	
coconut, tomato, onion, vegetables, lotus, coriander, dried onions	
c4 jungle curry 🌶️🌶️	
bamboo shoot, wild ginger, vegetables, mushroom onion, chili, sweet basil	
c5 sour curry (sour, spicy) 🌶️🌶️🌶️	
tamarind, vegetables, chili, tomato, fishsauce, shrimp paste	
c6 southern curry 🌶️🌶️🌶️	
mixed vegetables, kaffir leaves, cumin, chili, lemongrass, green pepper	
c7 peanut curry 🌶️	
mixed vegetables, peanuts, chili paste, coconut, onion, tamarind,	

duck 21,90

e1 duck tamarind (a litte bit spicy)	
tamarind, onion, garlic, coriander, cashew, chili	
e2 duck red curry 🌶️	
red curry, coconut, pineapple, vegetables, tomato, basil, kaffir, chili	
e3 duck basil 🌶️🌶️	
chili, basil, bell pepper, onion, vegetables, oyster sauce	
e4 duck ginger ☞	
black bean extract, bell pepper, ginger, mushrooms, onion, lotus, thai celery	
e5 duck mango (a litte bit spicy)	
mango, onion, coriander, garlic, sweet mango sauce	
e6 duck sour curry 🌶️🌶️🌶️	
saueres curry, gemüse, chili, tamarinde, krachai, kaffir, shrimppaste	
e7 duck lychee 🌶️	
green curry, coconut, lychee, bamboo, bell pepper, sweet basil, chili, kaffir	

if you have any allergies please do not hesitate to ask our waiter for the allergy list

thai pinto

**served for the whole table only–
thai family style dining for parties of three or more**

p1 thai pinto 1 per person 32,00

spicy'n sour chicken soup, served in a hot pot 🍲
glass noodle salad with pork and prawns 🍲
beef with onion, garlic and chili 🍲
thai omelette with sriracha sauce 🍲
fresh vegetables sauteed in oyster sauce 🍲
mango-ananas-chilli sorbet 🍲

p2 thai pinto 2 per person 36,00

spicy'n sour prawn soup, served in a hot pot 🍲
fresh cold summer roll 🍲
chicken panang curry 🍲
thai omelette with shrimps and sriracha sauce 🍲
stir fried tofu with fresh soy sprouts 🍲
mango-ananas-chilli sorbet 🍲

p3 thai pinto 3 per person 38,00

chicken-coconut soup, served in a hot pot 🍲
pork with basil, onion and chili 🍲
chicken green curry with fresh vegetables 🍲
fresh vegetables sauteed in oyster sauce 🍲
mango-ananas-chilli sorbet 🍲

p4 thai pinto 4 per person 43,00

spicy'n sour seafood soup, served in a hot pot 🍲
chicken satay 🍲 - fried calamari 🍲 - spring rolls 🍲
tiger prawns with ginger and fresh vegetables 🍲
chicken yellow curry with fresh vegetables 🍲
tofu and fresh vegetables sauteed in oyster sauce 🍲
mango-ananas-chilli sorbet 🍲

fried rice & noodle

r1 spicery fried rice 🍲 18,90
chicken breast, tomato, vegetables, coriander, onion, soy sauce, egg

r2 pineapple fried rice 🍲 19,90
shrimps, chicken breast, onion, tomato, pea, egg,
cashew, pineapple

r3 chili fried rice 🍲 🍲 18,90
beef, thai eggplant, egg, onion, basil, kaffir leave, chili,
vegetables, coriander

r4 seafood fried rice 🍲 22,90
mixed seafood, basil, onion, chili, eggplant, egg, vegetables, coriander

r5 shrimp fried rice 🍲 19,90
shrimps, vegetables, tomato, onion, bell pepper, coriander, egg

r6 prawn fried rice 🍲 19,90
prawn, lemongrass, kaffir leave, mushrooms, onion, galanga,
chili, coriander, string beans, basil, egg

n1 pad thai 🍲 20,90
rice noodles, prawn, tofu, onion, fish sauce, lime,
palm sugar, ground peanuts, sprouts, egg, tamarind

n2 chinese noodles 🍲 18,90
egg noodles, pork, soy sauce, black bean sauce, pepper, egg,
broccoli, onion, pak choi

n3 seafood noodles 🍲 22,90
fat noodles, mixed seafood, soy sauce, broccoli, pak choi,
bell pepper, baby corn, gravy sauce

n4 crispy noodles 🍲 19,90
egg noodles, shrimps, garlic, shallot, pak choi, tamarind, chili

n5 fried glass noodles 🍲 19,90
glass noodles, chicken, shrimps, soy sauce, egg, onion,
thai celery, vegetables, white mushroom

n6 chili noodles 🍲 🍲 18,90
rice noodles fried with your choice of meat or tofu,
chili sauce, tomato, mixed vegetables, basil

thai fusion

x1 duck salad 🍲 🍲 (served lukewarm) 21,90
duck breast, rice powder, kaffir, chili, coriander, onion, lime
served with sticky rice

x2 soft shell crab chu chee 🍲 🍲 28,90
fried soft shell crab in chu chee curry with coconut, chili, lotus
string bean, kaffir leave, thai eggplant and sweet basil

x3 lobster and palm heart 🍲 🍲 31,50
naked fried lobster in yellow curry with palm heart, lotus
string bean, red onion, coconut, chili and thai basil

x4 crocodile red curry 🍲 🍲 29,90
sliced crocodile fillet, red curry, coconut, krachai,
kaffir, basil, green pepper

x5 mussel curry 🍲 (new sealand mussels in the shell) 20,90
mussels sauteed in red curry with pineapple, chili, kaffir leave

x6 gung avocado 🍲 23,90
prawn sauteed in panang curry with coconut milk, fresh chilis,
kaffir leaves, red bell peppers, sweet basil and fresh avocado

seafood & fish

23,90

f1 deep fried whole gilthead
served with the sauce of your choice

spicy coconut curry 🍲 🍲
spicy chili and lime 🍲 🍲
garlic pepper herb 🍲
tamarind and ginger 🍲
sweet'n sour 🍲

f2 prawn pineapple 🍲
prawn, coconut, kaffir, bell pepper, red curry, fresh pineapple, chili, basil

f3 prawn sweet & sour 🍲
prawn, cucumber, bell pepper, onion, mushroom, lotus, baby corn, pineapple

f4 prawn ginger 🍲
black bean sauce, onion, ginger, mushroom, chive, bell pepper, celery, garlic

f5 prawn basil 🍲
prawn, basil, chili, bell pepper, coconut milk, bamboo, krachai, kaffir

f6 mixed seafood 🍲 🍲
mixed seafood, chili, garlic, basil, bell pepper, thai aubergine, chives

f7 squid 🍲 🍲
squid, black bean sauce, bell pepper, onion, basil, hot peppers, thai celery

dessert

d1 crispy bananas 9,50

d2 tapioca pudding coconut custard 9,50

d3 mango-pineapple-chili-sorbet 🍲 9,50

d4 passionfruit creme 9,50

d5 deep fried vanilla ice cream with cocos flakes 9,50

d6 crème brûlée trio 9,50
lemongrass, ginger, lime

d7 sticky rice with thai-mango 11,50

**FOR YOUR NOTICE:
WE DO NOT ACCEPT MASTER CARD!**