

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

10,90

v1 chicken satay

chicken breast, thai herbs, coconut milk, peanut sauce

v2 spring rolls

glass noodles, mushrooms, carrot, red cabbage, pepper, coriander, plum chili sauce

v3 prawn & chicken roll

deep fried prawn & chicken cake, wasabi chili sauce

v4 tiger prawn & vegetable tempura

prawn and vegetable tempura, thai herbs, sweet chili sauce

v5 calamari tempura

calamari tempura, thai herbs, wasabi chili sauce

v6 thai sausage – northern thai style

smoked and grilled sausage, coriander, ginger, chili

v7 fried wan tan

prawns, ground chicken, thai herbs, cranberry chili sauce

v8 chicken puff

chicken breast, potato, onion, thai herbs, pepper in a puff pastry, served with cucumber onion sauce

v9 prawn & vegetable roll – fresh roll

prawns, rice noodles, carrot, ice salad, thai celery, sprouts, wrapped in rice paper, served with tamarind oyster sauce and dry onions, peanuts

soup

9,90

s1 clear prawn soup (hot & sour)

prawn, coriander, lime, galanga, chili, kaffir leaf, lemongrass, mushroom

s2 coconut chicken soup

coconut milk, chicken, chili paste, coriander, kaffir leaf, 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 prawn & chicken, coriander, vegetables, garlic

s5 clear rice soup

prawn, meatballs, egg, pepper, coriander, galanga, garlic

s6 clear mushroom soup

mixed mushrooms, lime, galanga, chili, kaffir leaf, lemongrass, coriander

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 bean salad

chicken, prawn, chili, peanut, coriander, onion, 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 leaf, chili-lime-dressing

y6 papaya salad

papaya, dried shrimps, peanuts, garlic, kenia beans, carrot, tomato, lime-fish-dressing

y7 isaan salad – north eastern thai style

papaya, garlic, chili, eggplant, kenia bean, anchovy, lime-fish-dressing

y8 snow mushroom salad

coriander, chili, chives, tomato, coriander, soy sauce, lime, nuts, sesame-dressing

y9 chicken salad

ground chicken, lime, kaffir leaf, onion, chili, lemongrass, coriander

curry – your choice of chicken, pork, beef or tofu

20,90

c1 massaman curry

coconut milk, onion, potato, tomato, vegetables, lotus, onion, cashew

c2 kanom curry served with rice noodles

coconut milk, thai eggplant, bamboo, hot peppers, basil, kenia beans

c3 yellow curry

coconut milk, tomato, onion, vegetables, lotus, coriander, onions

c4 jungle curry

bamboo shoot, wild ginger, vegetables, mushroom onion, chili, basil

c5 sour curry (sour, spicy)

tamarind, vegetables, chili, tomato, fishsauce, shrimp paste

c6 southern curry

mixed vegetables, kaffir leaf, cumin, chili, lemongrass, green pepper

c7 peanut curry

mixed vegetables, peanuts, chili paste, coconut milk, onion, tamarind,

duck

23,90

e1 duck tamarind (a litte bit spicy)

tamarind, onion, garlic, coriander, cashew, chili

e2 duck red curry

red curry, coconut milk, pineapple, vegetables, tomato, basil, kaffir, chili

e3 duck basil

chili, basil, bell pepper, onion, vegetables, oyster sauce

e4 duck ginger

black bean sauce, bell pepper, ginger, mushrooms, onion, lotus, thai celery

e5 duck mango (a litte bit spicy)

mango, onion, coriander, garlic, sweet mango sauce

e6 duck lychee

green curry, coconut milk, lychee, bamboo, bell pepper, basil, chili, kaffir

☞ = mild | 🌶 = spicy | 🌶🌶 = very spicy | 🌶🌶🌶 = extremely spicy

all our herbs and vegetables are only fresh products

prices all in euro - tax included | july 2021

seafood & fish 24,90

- f1 deep fried whole gilthead**
served with the sauce of your choice
spicy coconut curry sauce 🌶️🌶️
spicy chili and lime sauce 🌶️🌶️
garlic pepper herb sauce 🌶️
tamarind and ginger sauce 🍃
sweet 'n sour sauce 🍃
- f2 prawn pineapple** 🌶️
prawn, coconut milk, 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 leaf
- f6 mixed seafood** 🌶️🌶️
mixed seafood, chili, garlic, basil, bell pepper, thai aubergine, chives
- f7 octopus curry** 🌶️🌶️
octopus, chili paste, egg, coconut milk, yellow curry, garlic, onion, hot peppers, thai celery

fried rice & noodle

- r1 spicery fried rice** 🍃 19,90
chicken breast, tomato, vegetables, coriander, onion, soy sauce, egg
- r2 pineapple fried rice** 🍃 20,90
prawns, chicken breast, onion, tomato, egg, cashew, pineapple
- r3 chili fried rice** 🌶️🌶️ 19,90
beef, thai eggplant, egg, onion, basil, kaffir leaf, chili, vegetables, coriander
- r4 seafood fried rice** 🌶️ 22,90
mixed seafood, basil, onion, chili, eggplant, egg, vegetables, coriander
- r5 prawn fried rice** 🌶️ 20,90
prawn, lemongrass, kaffir leaf, mushrooms, onion, galanga, chili, coriander, beans, basil, egg
- n1 pad thai** 🍃 21,90
rice noodles, prawn, tofu, onion, fish sauce, lime, palm sugar, ground peanuts, soy sprouts, egg, tamarind
- n2 chinese noodles** 🍃 19,90
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** 🍃 20,90
egg noodles, prawns, garlic, shallot, pak choi, tamarind, chili
- n5 chili noodles** 🌶️🌶️ 19,90
rice noodles fried with your choice of meat or tofu, chili sauce, tomato, mixed vegetables, basil
- n6 chicken noodles - northern thai style** 🌶️ 20,90
egg noodles, crispy noodles, marinated chicken, yellow curry, onion, marinated cabbage, egg, coconut milk, chili oil
- n7 bbq pork noodles** 20,90
egg noodles, bbq pork, garlic, onion, pak choi, chinese cabbage, soya sprouts, egg

thai pinto

- served for the whole table only–
thai family style dining for parties of three or more**
- p1 thai pinto 1** per person 34,90
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-pineapple-chili sorbet 🌶️
- p2 thai pinto 2** per person 38,90
spicy 'n sour prawn soup, served in a hot pot 🌶️
fresh cold summer roll 🍃
chicken panang curry 🌶️
thai omelette with prawn and sriracha sauce 🍃
stir fried tofu with fresh soy sprouts 🍃
mango-pineapple-chili sorbet 🌶️
- p3 thai pinto 3** per person 40,90
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-pineapple-chili sorbet 🌶️

spicery specials

- x1 duck salad** 🌶️🌶️ (served lukewarm) 23,90
duck breast, rice powder, kaffir leaf, 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 milk, chili, lotus, kenia bean, kaffir leaf, thai eggplant, basil
- x3 lobster and palm heart (seasonal)** 🌶️🌶️ 31,50
naked fried lobster in yellow curry with palm heart, lotus, string bean, red onion, coconut milk, chili, basil
- x4 crocodile red curry** 🌶️🌶️ 27,90
sliced crocodile fillet, red curry, coconut milk, krachai, kaffir leaf, basil, green pepper
- x5 green pepper beef** 🌶️🌶️🌶️🌶️ 20,90
beef, garlic, green pepper, chili, hot peppers, kaffir leaf, basil, turmeric, fish sauce, thai eggplant
- x6 gung avocado** 🌶️ 24,90
prawn sauteed in panang curry with coconut milk, fresh chili, kaffir leaf, red bell pepper, basil, avocado
- x7 chiang mai pork - northern thai style** 🌶️🌶️ 20,90
pork, chili, shrimp paste, kaffir leaf, coconut milk, lemongrass, galanga, onion, hot peppers

dessert 9,90

- d1 crispy bananas**
- d2 tapioca pudding coconut custard**
- d3 mango-pineapple-chili-sorbet** 🌶️
- d4 passionfruit creme**
- d5 deep fried vanilla ice cream with cocos flakes**
- d6 ginger crème brûlée**
- d7 sticky rice with mango** 12,90

should you require any further assistance regarding allergenic ingredients do not hesitate to ask our staff