

## STARTERS

- 10. POPIE TOD** 85 KR  
Vegetarian deep-fried spring rolls served with sweet & sour sauce.
- 11. KOONG CHOP PENG TOD** 95 KR  
Deep-fried baked scampi with plum sauce.
- 12. FRESH SPRING ROLLS** 115/165 KR  
Fresh and crispy vegan rolls. Served with peanut sauce and basil sauce. Half or whole portion. (Vegan)
- 13. TOD MAN PLA** 105 KR  
Home made fish cakes with chili served with sweet chili sauce topped with peanuts.
- 16. SOM TAM** 125 KR  
Spicy papaya salad with chili, garlic, carrot, peanuts and roasted mini shrimps.
- 17. GAI CHOP PENG TOD** 95 KR  
Deep fried and baked chicken served with sweet chili sauce.
- 19. KOONG YAM VON SEN** 125 KR  
Glass noodles salad with scampi, tomato, red onion, lemon, coriander and chili.
- 28. MIX PLATE (2-3P)** 215 KR  
Mix of four starters: vegetarian spring rolls, fried scampi, spicy papaya salad and fried chicken

## SOUP

- 20. TOM YAM KOONG** 135/195 KR  
Scampi with broth of prawn and chili paste, onion, mushroom, galangal and kaffir lime.

- 21. TOM KHA GAI** 125/180 KR  
Chicken in coconut milk with onion, lemongrass, mushrooms, galangal, tomatoes and fresh coriander.
- 22. TOM KHA KOONG** 135/195 KR  
Scampi in coconut milk, with onions, mushroom, lemongrass, tomatoes, galangal and fresh coriander.

## MAIN DISHES

- 32. PAT KRAPAW GAI/MOO/KOONG** 179/199 KR  
Stir fried chicken, pork or scampi with vegetables, hot basil, chili and garlic.
- 34. LAP GAI, MOO/NUA** 185/205 KR  
Chopped up chicken, beef or pork with lime, chili, red onion, mint leaves, roasted basil and fresh coriander.
- 35. PLA TOD SALMON** 189 KR  
Fried salmon with Waan Thai-sauce, fresh coriander, garlic, chili, mushrooms, lime and ginger.
- 36. YAM VONSEN TALEY** 205 KR  
Squid, clams and scampi fried with glass noodles, lime, celery, chili and fresh coriander.
- 37. GAI SATAY** 185 KR  
Curry marinated chicken skewers with peanut sauce.
- 38. YAM NUA** 205 KR  
Grilled beef in a salad with lime, cucumber, red onion, tomato, chili, and fresh coriander.
- 50. GAI PAT MET MAMOANG** 179 KR  
Deep fried wokked chicken in a stir-fry with vegetables, garlic, chili, bell pepper, carrot, sugar snaps and cashew nuts.

ALLERGIES OR QUESTIONS ABOUT OUR MENU,  
PLEASE ASK THE STAFF.

# MAIN DISHES

## BANGKOK MENU

- 23. PLA NUNG** 315 KR  
Steamed red snapper with chili, garlic, lime and fresh coriander.
- 30. PLA TOD RED SNAPPER** 315 KR  
Deep fried red snapper served with seafood sauce, fresh herbs and cashew nuts.
- 80. WAAN THAI TURF** 355 KR  
Sliced ribeye served with grilled tiger prawns. Served with homemade seafood sauce, aioli and our spicy tiger sauce.
- 82. GRÅTANDE TIGERN** 289 KR  
Sliced rib eye with spicy tiger sauce, fresh herbs, thai basil and garlic aioli.
- 83. THAI RIBS** 205 KR  
Honey marinated ribs with cucumber and carrot sticks and garlic aioli dip.
- 25. PED YANG** 225 KR  
Crispy duck glazed with honey and chili paste served with stir-fried vegetables.

## VEGAN DISHES

- 84. YAM TOFU** 179 KR  
Tofu salad with citrus, cucumber, coriander, red onion and tomato served at room temperature.
- 85. PAT PAK KING TOFU** 179 KR  
Stir fried vegetables with tofu, garlic, chili and ginger.
- 86. TOM KHA VEGAN** 179 KR  
Creamy coconut milk with tofu and vegetables, onion, mushroom, lemongrass and fresh coriander.
- 87. PAT THAI TOFU VEGAN** 179 KR  
Stir fried rice noodles with tofu, leek, sprouts, carrot, broccoli served with peanuts and lemon.
- 88. LAB TOFU VEGAN** 185 KR  
Chopped up tofu with lime, chili, red onion, mint leaves and fresh coriander
- 53. GAI/NUA KRATIEM PRIK THAI** 175/195 KR  
Stir fried chicken or beef with garlic, black pepper and fresh coriander.
- 54. GAI/KOONG, NUA PAT NAMAN HOI** 175/195 KR  
Stir fried chicken, scampi or beef with oyster sauce, peppers, onion, broccoli and sugar snaps.
- 56. KOONG PAD KING** 205 KR  
Stir fried scampi with garlic, ginger and vegetables.
- 59. GAI/KOONG MAMPRIK PAW** 179/199 KR  
Stir fried chicken or shrimp with garlic, chili paste, vegetables and roasted sweet basil.

## THAI CURRY

- 70. GAENG KIEW WAN GAI** 179 KR  
Green curry with chicken, bamboo sprouts and pepper with creamy coconut milk.
- 71. GENG PED GAI/KOONG** 179/199 KR  
Chicken or scampi in red curry, creamy coconut milk, sweet basil, broccoli, bell pepper, carrot, bamboo and sugar snaps.
- 72. GAENG PHANENG GAI/NUA** 179/199 KR  
Chicken or beef in phaneng curry with coconut milk, bell peppers and kaffir lime.
- 73. MASSAMAN CURRY** 179/199 KR  
Chicken or scampi in yellow curry with creamy coconut milk, potato, peanuts and roasted onion.
- 75. GENG PET PED YANG** 215 KR  
Duck in red curry with creamy coconut milk, sweet basil and fresh fruit.

## WAAN THAI SPECIAL

- 24. MOO GRAP MAPRICK PAW** 189 KR  
Crispy pork with garlic, chili paste, vegetables and roasted sweet basil.
- 26. GAI/KOONG PAD KRUENG GENG** 189/209 KR  
Stir-fried red curry with chicken or tiger prawns, broccoli, mushrooms, peppers, carrots and bamboo shoots
- 27. KRAPOW NUA SAB** 189/209 KR  
Chopped beef or chicken with thai basil, bamboo, mushroom and chilli topped with fried egg.
- 29. LAP PED** 215 KR  
Chopped duck with lime, chili, red onion, fresh coriander and mint. Served with sticky rice.

- 31. PAT KI MAO TALAY** 205 KR  
Squid, clams and scampi wokked in whiskey sauce with chili, garlic and vegetables.
- 39. NAM TOK** 205 KR  
Oven-baked pork loin, marinated in soy sauce with garlic, mint, red onion and coriander.
- 41. KAO PAD TOM YAM KOONG** 195 KR  
Fried rice with scampi in tomyam marinade, coriander, lemongrass, mushrooms, onion and galangal.

## RICE & NOODLES

- 42. KAO PAD VEG/GAI/KOONG** 165/175/195 KR  
Fried rice with vegetables or chicken or scampi, stir-fried egg and fresh coriander.
- 44. PAT THAI VEG/GAI/KOONG** 165/175/195 KR  
Stir fried rice noodles with vegetables or chicken or scampi, egg, leek, carrot, broccoli, sprouts, served with peanuts and lemon.
- 46. PATH SI YOU** 175/195 KR  
Stir fried rice noodles with chicken, beef or scampi with vegetables in black soy sauce.
- 47. ME LUANG PAT NAMAN HOI** 175/195 KR  
Stir fried egg noodles with chicken, pork, beef or scampi with vegetables and mushroom in oyster sauce.
- 48. PAD WOON-SEN GARI** 175/195 KR  
Stir fried glass noodles with chicken, beef or scampi, egg, carrots, broccoli and celery.



INSTAGRAM: @WAANTHAI

FACEBOOK: RESTAURANGWAANTHAI

COCKTAILS

<b>WAAN THAI MAI TAI</b> Dark rum, light rum, cointreau, amaretto, orange, lime, sugar and grenadine.	<b>165 KR/6 CL</b>
<b>HOT THAI BASIL</b> Gin, thai basil, chili, sugar, lemon.	<b>165 KR/6 CL</b>
<b>PINK SOURS</b> Pink gin, grenadine, sugar, lemon, egg white.	<b>165 KR/6 CL</b>
<b>LOST IN BANGKOK</b> Dark rum, malibu, mango, lemon, sugar, bitters.	<b>165 KR/6 CL</b>
<b>WHITE LOTUS</b> Gin, elderflower, cucumber, sugar, lemon, egg white.	<b>165 KR/6 CL</b>
<b>AMARETTO APPLE</b> Amaretto, apple liqueur, sugar, lemon, egg white.	<b>165 KR/6 CL</b>

MOCKTAILS

<b>VIRGIN SUNSET</b> Strawberry, pinapple, passionfruit topped with sprite.	<b>78 KR</b>
<b>VIRGIN MANGO CRUSH</b> Mango pure, mango juice, lemon, sugar, bitters.	<b>78 KR</b>

SPARKLING

<b>ALKOHOLFRITT BUBBEL</b> France. Fruity, slightly floral taste with a slight sweetness, hints of pear, honeydew melon, elderberry and citrus.	<b>79 KR</b>
<b>TEMPIO PROSECCO</b> Italy. Dry and fresh prosecco with soft smooth bubbles with the taste of pears and yellow apples.	<b>115/575 KR</b>
<b>GASTON BURTIN CHAMPAGNE</b> France. Dry, fruity, fresh taste of red apple, honey and nougat.	<b>895 KR/FLASKA</b>

POPULAR STARTERS

<b>10. POPIE TOD</b> Vegetarian deep fried spring rolls served with sweet and sour sauce.	<b>85 KR</b>
<b>11. KOONG CHOP PENG TOD</b> Deep fried baked scampi with plum sauce.	<b>95 KR</b>
<b>16. SOM TAM</b> Spicy papaya salad with chili, garlic, carrot, peanuts and roasted mini shrimps.	<b>125 KR</b>
<b>17. GAI CHOP PENG TOD</b> Deep fried and baked chicken served with sweet and sour sauce.	<b>99 KR</b>
<b>28. MIX PLATE (2-3P)</b> Mix of four starters: vegetarian spring rolls, fried scampi, spicy papaya sallad and fried chicken.	<b>215 KR</b>

SMALL DISHES

<b>51. KHAO MAN GAI</b> Chicken thigh and rice cooked with chicken stock. Served with hot ginger sauce.	<b>159 KR</b>
<b>52. MOO TOD</b> Crispy porkbelly served with tamarind sauce and sticky rice.	<b>159 KR</b>

SNACKS

<b>THAI WINGS</b> Chicken wings served with our own garlic aioli.	<b>105 KR</b>
<b>HOT THAI CASHEW</b> Cashewnuts with red onion, garlic, chili, lime and fresh coriander.	<b>75 KR</b>
<b>KOONG-CHIPS</b> Crispy prawn crackers.	<b>45 KR</b>

DRINKS

WHITE WINE

<b>BADET CLÉMENT BLANC</b> France. Dry, light and fresh wine with a taste of apple and tangerine. Perfect as an after work wine.	<b>115/575 KR</b>
<b>LAKE CHALICE THE FALCON RIESLING</b> New Zealand. Semi-dry Riesling that goes well with spicy dishes. Vibrant and fresh wine with a taste of honeydew melon and peach.	<b>135/675 KR</b>
<b>MAISON LOUIS MAX CHARDONNAY</b> France. Dry and fresh wine with a taste of exotic fruit and yellow apples with high minerality. Suitable for fish and shellfish.	<b>130/650 KR</b>

<b>BOURGOGNE COTE-D'OR CHARDONNAY</b> France. Elegant wine from Joseph Pascal - fresh and fruity with notes of citrus and apple. A perfect match for our fish dishes and seafood.	<b>165/890 KR</b>
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ALCOHOL FREE

Cola, Zero, Fanta, Sprite, Loka.....	<b>45 KR</b>
Fresh Thai Shake.....	<b>75 KR</b>
Filter Coffee.....	<b>42 KR</b>
Espresso, single/double.....	<b>35/40 KR</b>
Non alcoholic Cider, Briska (0,5%).....	<b>55. KR</b>
Melleruds Ekological beer (0,5%).....	<b>55. KR</b>
Brooklyn Special Effects (0.4%).....	<b>55 KR</b>

BANGKOK MENU

<b>23. PLA NUNG</b> Steamed red snapper with chili, garlic, lime and fresh coriander.	<b>315 KR</b>
<b>30. PLA TOD RED SNAPPER</b> Deep fried red snapper served with seafood sauce, fresh herbs and cashew nuts.	<b>315 KR</b>
<b>80. WAAN THAI TURF</b> Sliced ribeye served with grilled tiger prawns. Served with wokked vegetables, sticky rice, seafood sauce, garlic aioli and spicy tamarind sauce.	<b>355 KR</b>
<b>82. THE CRYING TIGER</b> Sliced ribeye with spicy tamarind sauce, fresh herbs, thai basil and garlic aioli.	<b>289 KR</b>
<b>83. THAI RIBS</b> Honey marinated ribs with cucumber and carrot sticks and garlic aioli dip.	<b>205 KR</b>

"We strive to use locally produces vegetables and meat of the highest quality. Our shellfish are MSC and ASC-labeled. "

RED WINE

<b>BADET CLÉMENT ROUGE</b> France. Easy-drinking wine with hints of red berries and herbs, soft tannins and a spicy finish. Perfect as an after work wine.	<b>115/575 KR</b>
<b>MÉTAYAGE PINOT NOIR</b> France, Burgundy. Taste of raspberry and cherry and soft spicy notes of nutmeg. Long aftertaste and complexity.	<b>140/700 KR</b>
<b>RIZZARDI VALPOLICELLA</b> Italy, Venice. Full-bodied wine with rich fruitiness. Tones of dark berries, lively freshness, elegant tannins.	<b>130/650 KR</b>

<b>BOURGOGNE COTE-D'OR PINOT NOIR</b> France. Well-balanced wine from Joseph Pascal with flavors of red berries and a hint of spice.	<b>160/890 KR</b>
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ROSÉ

<b>BADET CLÉMENT ROSÉ</b> France. Fresh and easy-drinking rosé with a taste of strawberry and raspberry. Perfect to drink in the sun or as an apéritif.	<b>115/575 KR</b>
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BEER

<b>BEER ON TAP</b> Norrlands Guld.....	40cl/50cl <b>72/89 KR</b>
Krusovice.....	<b>78/98 KR</b>
Mariestads (4,2%).....	<b>68/85 KR</b>
Singha.....	<b>85/106 KR</b>
<b>ON BOTTLE</b> Singha.....	33cl/63 cl <b>72/125 KR</b>
Chang.....	<b>72/125 KR</b>
Pear Cider, Briska.....	<b>72/ - KR</b>
Peach-Riesling, Briska.....	<b>72/ - KR</b>

POPULAR MAIN DISHES

<b>26. GAI/KOONG PAD KRUENG GENG</b> Stir fried chicken or scampi with red curry, broccoli, pepper, carrot, bamboo and mushroom.	<b>189/209 KR</b>
<b>32. PAT KRAPAW GAI/MOO/KOONG</b> Stir fried chicken, pork or scampi with vegetables, hot basil, chili and garlic.	<b>179/199 KR</b>
<b>34. LAP GAI, MOO/NUA</b> Chopped up chicken, beef or pork with lime, chili, red onion, mint leafs, roasted basil and fresh coriander.	<b>185/205 KR</b>
<b>24. MOO GRAP MAPRICK PAW</b> Crispy pork with garlic, chili paste, vegetables and roasted sweet basil.	<b>189 KR</b>
<b>44. PAT THAI VEG/GAI/KOONG</b> Stir fried rice noodles with vegetables /chicken /scampi, egg, leek,carrot, broccoli, sprouts, served with peanuts and lemon.	<b>165/175/195 KR</b>
<b>50. GAI PAT MET MAMOANG</b> Deep fried wokked chicken in a stir-fry with vegetables, garlic, chili, pepper, carrot, sugar snaps and cashew nuts.	<b>179 KR</b>
<b>59. GAI/KOONG MAMPRIK PAW</b> Stir fried chicken or shrimp with garlic, chili paste, vegetables and roasted sweet basil.	<b>179/199 KR</b>
<b>35. PLA TOD LAX</b> Fried salmon with Waan Thai-sauce, fresh coriander, garlic, chili, mushrooms, lime and ginger.	<b>189 KR</b>
<b>72. GAENG PHANENG GAI/NUA</b> Chicken or beef in phaneng curry with coconut milk, bell peppers and kaffir lime.	<b>179/199 KR</b>
<b>73. MASSAMAN CURRY</b> Chicken or scampi in yellow curry with creamy coconut milk, potato, peanuts and roasted onion.	<b>179/199 KR</b>