

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 o biff, 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 sallad and fried chicken

SOUP

- 20. TOM YAM KOONG** 135/205 KR
Scampi with broth of prawn and chili paste, onion, mushroom, galangal and kaffir lime.
- 21. TOM KHA GAI** 125/185 KR
Chicken in coconut milk with onion, lemongrass, mushrooms, galangal, tomatoes and fresh coriander.
- 22. TOM KHA KOONG** 135/205 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**
Steamed red snapper with chili, garlic, lime and fresh coriander. 315 KR
- 30. PLA TOD RED SNAPPER**
Deep fried red snapper served with seafood sauce, fresh herbs and cashew nuts. 315 KR
- 80. WAAN THAI TURF**
Sliced ribeye served with grilled tiger prawns. Served with homemade seafood sauce, aioli and our spicy tiger sauce. 355 KR
- 82. GRÅTANDE TIGERN**
Sliced rib eye with spicy tiger sauce, fresh herbs, thai basil and garlic aioli. 289 KR
- 83. THAI RIBS**
Honey marinated ribs with cucumber and carrot sticks and garlic aioli dip. 205 KR
- 25. PED YANG**
Crispy duck glazed with honey and chili paste served with stir-fried vegetables. 225 KR

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 leafs och 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** 185 KR
Green curry with chicken, bamboo sprouts and pepper with creamy coconut milk.
- 71. GENG PED GAI/KOONG** 185/205 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** 185/205 KR
Chicken or beef in phaneng curry with coconut milk, bell peppers and kaffir lime.
- 73. MASSAMAN CURRY** 185/205 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 tomyan 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

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

MOCKTAILS

VIRGIN SUNSET Strawberry, pinapple, passionfruit topped with sprite.	78 KR
VIRGIN MANGO PUNCH Mango pure, mango juice, lemon, sugar, bitters.	78 KR

SPARKLING

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

POPULAR STARTERS

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

SMALL DISHES

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

SNACKS

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

DRINKS

WHITE WINE

BADET CLÉMENT BLANC France. Dry, light and fresh wine with a taste of apple and tangerine. Perfect as an after work wine.	115/575 KR
LAKE CHALICE THE FALCON RIESLING New Zealand. Semi-dry Riesling that goes well with spicy dishes. Vibrant and fresh wine with a taste of honeydew melon and peach.	135/675 KR
MAISON LOUIS MAX CHARDONNAY France. Dry and fresh wine with a taste of exotic fruit and yellow apples with high minerality. Suitable for fish and shellfish.	130/650 KR
BOURGOGNE COTE-D'OR CHARDONNAY France. Elegant wine from Joseph Pascal - fresh and fruity with notes of citrus and apple. A perfect match for our fish dishes and seafood.	165/890 KR

ALCOHOL FREE

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

BANGKOK MENU

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

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

RED WINE

BADET CLÉMENT ROUGE France. Easy-drinking wine with hints of red berries and herbs, soft tannins and a spicy finish. Perfect as an after work wine.	115/575 KR
MÉTAYAGE PINOT NOIR France, Burgundy. Taste of raspberry and cherry and soft spicy notes of nutmeg. Long aftertaste and complexity.	140/700 KR
RIZZARDI VALPOLICELLA Italy, Venice. Full-bodied wine with rich fruitiness. Tones of dark berries, lively freshness, elegant tannins.	130/650 KR
BOURGOGNE COTE-D'OR PINOT NOIR France. Well-balanced wine from Joseph Pascal with flavors of red berries and a hint of spice.	160/890 KR

ROSÉ

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

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

POPULAR MAIN DISHES

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

