


Eggroll (2 units)  **48**
Filled with carrot, white cabbage, glass noodles, white onion, shiitake, celery, ginger, and garlic. Side sauce of Thai chili, cilantro, tamarind, peanuts, and chili flakes


Fried Calamari **57**
Crispy calamari rings- Served with spicy green chili sauce, coriander, fish sauce, green onion, garlic, lemon, palm sugar



Pi Gai Tod **59**
Crispy chicken wings, kashi, galangal, garlic, in lemongrass sauce, tamarind, fish sauce, lemon, chili flakes, red onion, green onion, and cilantro




Chicken Satay in Peanut Sauce **49**
3 grilled chicken skewers in yellow curry sauce, Thai chili, coconut milk, tamarind, oyster sauce, palm sugar, peanuts, and sesame oil


Tod Man Kung **59**
3 Shrimps fritters, panang paste, kaffir lime, oyster sauce, white pepper, soy, and fish


Soups




Tom Yum  **76**
Chicken/seafood/tofu, chili paste, fish sauce, coconut milk, chicken broth, cherry tomatoes, shallots, snow mushroom, champignon mushroom, shiitake mushroom, ginger, lemongrass, green onion, lemon, cilantro


Jungle Curry   **76**
Chicken/beef, asparagus, white onion, green onion, green bean, zucchini, kikurage mushrooms, in kashi, shallot, lemongrass, Thai basil, dill, kaffir lime, fish sauce, soy, chicken broth sauce

Som Tum    **52**
Green papaya, carrot, cherry tomatoes, garlic, spicy chili, peanuts, in fish sauce, palm sugar, and lemon



Som Tum Salmon  **58**
Fresh salmon, kohlrabi, red onion, green onion, cherry tomatoes, celery, kaffir lime, mint, in fish sauce, lemongrass, lemon juice, tamarind, garlic, and spicy chili

Som Tum Cucumber (Tam Tang)  **48**
Cucumber, red onion, spicy chili, celery, mint, peanuts, in tamarind sauce, fish sauce, sesame oil, and lemon juice

Yum Woon Sen    **59**
Glass noodles with shrimp/chicken/tofu, red onion, cherry tomatoes, celery, green onion, cilantro, snow mushroom, shiitake, shimeji and Kikurage. in fish sauce, lemon, palm sugar, and red chili sauce

Yum Pla Tod  **61**
Codfish, red and green onion, celery cilantro, mint, lemon, lime, carrot, red chili, fish sauce

Yum Khao Tod  **61**
Salmon cubes, crispy rice in panang paste, ginger strips, peanuts, red onion, toasted coconut, mint, green onion, cilantro, spicy chili, kaffir lime, in lemon juice and fish sauce

Nam Tok   **67**
Burnt sirloin, with green onion, red onion, cilantro, kaffir lime, mint, and chili flakes, in lemon juice, fish sauce and toasted rice. Served with white cabbage and fresh cucumber

Lav Gai Yang   **59**
Chopped grilled chicken, red onion, cilantro, mint, green onion, roasted rice, kaffir lime in lemon juice, fish sauce, chili flakes and crispy shallots on top

Chicken gyoza **57**
Four units of chicken gyoza, steamed and seared, served with lemon grass sauce, tamarind fish sauce, lemon, shata, green purple onion and cilantro.



CHATUCHAK
Bangkok Sunday Market

Mains

Noodles

Pad San Yai   **79**

Fresh rice noodles, slow-cooked beef chuck\chicken\tofu, shallot, broccoli, green onion, egg, garlic, oyster sauce, black soy sauce, celery, crispy shallot

Pad Si Eu   **75**

Fresh rice noodles chicken/beef/tofu, egg, garlic, oyster sauce, soybeans, broccoli, and carrots

Pad Thai   **75**

Chicken/beef/shrimp/tofu, rice noodles, white cabbage, carrot, green onion, egg, garlic. In tamarind, palm sugar, soy, and fish sauce. Sprouts, fried peanuts, lemon, and chili flakes on the side

Pad Paneng  **79**

Chicken/beef/shrimp/tofu, egg noodles, white and green onion, celery, mint, Hazelnuts, garlic, in coconut milk sauce, Penang curry, fish sauce, palm sugar

Pad Kun San  **79**

Egg noodles, chicken/beef/tofu, garlic, ginger, white and green onion, red pepper, in soybean and chowchow sauce. Sesame and green onion on top

Curry

Served with steamed white rice on the side

Paneng    **89**

Chicken/beef/fish/tofu, Thai pumpkin, green onion, green beans, hot red chili, lime kaffir, Thai basil, fish sauce, coconut milk, and Penang curry paste


Massaman   **89**

Chicken/beef/fish/tofu, tamarind, masaman paste, fish sauce, coconut milk, ginger, curry powder, potato, sweet potato, white onion, and kaffir lime. Crispy shallot and cashew on top

Gang Keiw Wan     **89**

Chicken/shrimp/fish/tofu, Thai sweet potato, peas, green beans, eggplant, Thai basil, in coconut milk, palm sugar, cashew, and green curry sauce

Soups

Khao Soi    **89**

Pullet chicken, Egg noodles, khao soi paste, Thai curry powder, coconut milk, chicken broth, fish sauce, lemon juice, kaffir lime, green onions, cilantro, pickled purple onion, lemon wedge, and crispy noodles

Kuaitiao **83**

Chicken broth with Thai spices served with 2 pieces of chicken balls, thin rice noodles, roasted chicken, sprouts, cilantro, 2 units of wonton, green onion, crispy tofu, seasoned soy, crispy garlic



Mains

Fish

Pla Tod Sam Rot 125
Whole Deep-fried Gilthead bream (350 g) coated in cornflour. In red, green, and yellow pepper, red onion, cilantro, garlic, Sriracha, Thai chili, tamarind, and palm sugar

Pla Manaho 125
Whole Steamed Gilthead bream (350 g) in garliclemon sauce, fish sauce green and red chili, cilantro, garlic, sriracha, palm sugar, pickled ginger and garlic. Served with fresh ginger and red Kapaho leaves

Grilled

Served with steamed rice/sticky rice/Khanom chin noodles

Guy Yang 89
Chicken thigh on an authentic Thai skewer made on a charcoal grill, marinated in chowchow, peppers, garlic, ginger, lemon grass, panang curry, sariricha, cilantro and cumin seeds, served with stir-fried vegetables and steamed rice With a side of homemade Thai green chili sauce

Wok

Served with steamed white rice on the side

Pad Kapaho Makha 81/91
Meat/chicken, cubed fried eggplant, spicy chili, garlic, Thai basil, green beans in oyster and fish sauce, soybean, and white pepper. Fried egg on top

Gai Pad Mamong 81
crispy chicken, white onion, green onion, green, yellow, and red peppers, celery, dry sweet red pepper, in sriracha sauce, oyster sauce, Thai chili sesame oil, and seasoned soy

Pad Khong 91
Shrimp (black tiger), Thai curry powder, asparagus, celery, Thai curry powder, white onion, red chili strips, cilantro, coriander, red onion, in tamarind sauce, fish sauce, oyster sauce, palm sugar. Hot red chili on top

Kids Menu

Breaded Chicken(Schnitzel) 55
Chicken breast, covered with crispy panko, served with rice, with a side of palm and chili sauce

Noodles 55
Egg noodles with chicken/tofu, mushrooms, green onion, carrots, gentle soy sauce

Pad Thai 55
Rice noodles, chicken/tofu, mushrooms, green onions, carrots, egg, in soy sauce, fish sauce, and oyster sauce

Chicken Wings 55
Crispy chicken wings, in a sweet chili sauce



Desserts

Banana Roti **48**

Authentic Thai Banana Roti, coconut chips, coconut shreds, and coconut sorbet


Tapioca **48**

Pandan tapioca with water chestnuts and palm sugar, coconut cream, rambutan, slices of fresh coconut, and toasted sesame on top served with seasonal fruit and crushed ice

Mango Steaky rice **48**

Steaky rice cooked with  coconut cream, palm sure, served with mango and black rice

Thai Bar-Bin **48**

Served with  espresso ice cream, berries, and vanilla sauce

Hot Drinks

Short/long/double espresso **12\12\14**

black coffee **12**

Americano **14**

Macchiato **12**

Tea **12**

Teapot **27**



CHATUCHAK
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Beers

Chang 1\2	36
Chang 1\3	30
Malka Admonit	34
Singa	29
Goldstar	28
Stella	30
Negev Oasis	34

Soft Drinks

Coca-Cola	14
Coca-Cola Zero	14
Sprite	14
Sprite Zero	14
Chang Soda	13
Grape/ Orange/ grapefruit/ Lemonade/ Cranberries	14
Mineral Water	13
Tonic	14
Ginger Beer	14
Pelgrino	27

Our Cocktails

Chiang Mai Chack **52**

Roku Gin, lychee liqueur, Raspberry and coconut syrup, Coconut milk, coconut water

Kun-San **52**

White Jim Beam, Pimento liqueur, almond syrup, juices: lemon and pineapple

Anothai **52**

Spiced Rum, Pimento liqueur, cherry syrup, juices: lemon and pineapple

Chatu-Green **52**

Roku Gin, ST. Germain liqueur, tonic, cucumber and vanilla syrup, lemon juice

Chatu- Shiek **52**

Rojo Blanco Tequila, lemon juice, passion fruit syrup, pineapple, Angostura

Vilotiny **55**

Gin Bombai , dry vermouth , liquor lechee, violets



CHATUCHAK
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gin

Bombay Gin	46
Japanese Roku Gin	50

vodka

Stoli	38
Stoli Gold	42
Grey Goose	46

Tequila

Quervo Gold	40
Silver Patron	50
Anejo Patron	55

Rum

Negrta White	38
Negrta Spice	40

Aniseed

Arak	34
Pernod	42
Pastis	42

Classic cocktails

Mojito	50
Negroni	50
Old fashioned	50
Margarita	50
Aperol Spritz	50

Cognac

Hennessy V.S	62
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Whites

Villa Maria (New Zealand)	46/173
Chablis Malandes (France)	56/210
Gewurztraminer (Germany)	36/135
Vermentino Timo (Italy)	36/135

Reds

Rioja Valdebaron (Spain)	42/155
Primitivo Talo (Italy)	42/155
Alma red (Israel)	54/210
Cabernet gran (Spain)	46/180

Rose

Caprice st. Tropez (France)	46/173
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Whiskey

Johnnie walker black	48
Jameson	42
Jim Beam White	42
Jack Daniel's	44

Single Malt

Bowmore 12	54
Balvenie 12 double wood	62

Apéritif

Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Aperol	44
Campari	44

digestif

Jägermeister	42
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Liquor

Isolabella Limoncello	34
Amaretto	38
Midori	36
ST. Germain	38
Cointreau	40