

# Krua Thai Classic Restaurant

## Stay @ home Menu

Staalstraat 22, 1011JM, Amsterdam

020-6229533 || 06-29014032/06-24624907

Openingstijden : 16:00 - 21:00 uur

### Soepen / Soups

1. **Tom Yam Koong** 8.50

Pikante soep met garnalen, citroensap en champignons

*Spicy soup with prawns, lemon juice and mushrooms*

2. **Tom Kha Kai** 7.50

Pikante soep met kip, kokosmelk, citroensap en champignons

*Spicy soup with chicken, coconut milk, lemon juice and mushrooms*

3. **Tom Yam Pla** 8.00

Pikante soep met visfilet, citroensap en champignons

*Spicy soup with fish filet, lemon juice and mushrooms*

5. **Kaeng Jued Woensen** 6.75

Heldere bouillon met kip, glasnoedel en groenten

*Clear chicken stock with chicken, glass noodle and vegetable*

### Voorgerechten / Appetizer

11. **Koong Hor Baiteuy ( 4 st. )** 8,50

Frituurde gemarineerde garnalen in pandanblad

*Fried marinated prawns wrapped in pandan leaf*

12. **Koong Sate ( 4 st. )** 8,50

Garnalen sate / Prawns sate

13. **Tod Man Pla (5 st.)** 8,00

Viskoekjes / Fish cakes

14. **Piek Kai (4 st.)** 7,75

Gevuld kippenvleugeltjes / Stuffed chicken wings

15. **Sate Kai ( 5 st. )** 8,00

Kip sate / Chicken sate

72. **Khao Pad Gai** 5,50

Roergebakken rijst met ei en groenten

*Stir fried rice with egg and vegetable*

73. **Pad Pack Ruam** 7,50

Roergebakken gemengde groenten

*Stir fried mixed vegetables*

75. **Khao Suey** 2,50

Thaise witte jasmijn rijst / Thai jasmine rice

### Vegetarisch / Vegetarian

80. **Tom Kha Hed** 6,75

Pikante soep met champignons, kokosmelk en citroensap

*Spicy soup with mushrooms, coconut milk and lemon juice*

81. **Yam Kalamplie Tjee** 15,50

Pikante spitskoolsalade met tofu, kokosmelk en geroosterd chili

*Spicy cabbage salad with tofu, coconut milk and roasted chili*

82. **Poh Pia Tjee ( 5 st.)** 6,75

Groenten loempia / Vegetable spring roll

83. **Tao Hu Medmamuang** 15,50

Roergebakken tofu met cashewnoten

*Stir fried tofu with cashew nuts*

84. **Panaeng Tao Hu** 15,50

Gemengde groenten en tofu met kokosmelk in Panaeng curry

*Mixed vegetable and tofu with coconut milk in Panaeng curry*

85. **Khiao Whan Pack** 15,50

Gemengde groenten en tofu met kokosmelk in groene curry

*Mixed vegetable and tofu with coconut milk in green curry*

86. **Pad Thai Tjee** 15,50

Roergebakken Thaise noedels met tofu, ei en taugé

*Fried Thai noodles with tofu, egg and bean sprout*

**Let us know if you have any allergies**

## Thaise Salade / Thai Salad

21. **Yam Kalamplie** 17,50

Pikante salade met spitskool, garnalen, kip en kokos  
*Spicy salad with cabbage, shrimps, chicken and coconut*

22. **Yam Neua** 19,50

Gegrilde rundvleessalade met knoflook, chili in citroensaus  
*Grilled beef salad with garlic, chili in lemon sauce*

## Hoofdgerechten / Main Dishes

30. **Koong Chu Chie** 23,50

Garnalen in een rode curry & kokosmelk saus  
*Prawns in red curry & coconut milk sauce*

31. **Koong Kratiam Prik Thai** 25,50

Roergebakken grote garnalen met knoflook en peper  
*Stir fried big prawns with garlic and pepper*

33. **Koong Pad Phong Karie** 25,50

Roergebakken grote garnalen met gele kerrie, ui, kokosmelk en selderijblad  
*Stir fried big prawns with yellow curry, onion, coconut milk and celery leaf*

40. **Pla Nung Manauw** 21,50

Gestoomde visfilet met chilipepers en knoflook in citroensaus  
*Steamed fish filet with chili and garlic in lemon sauce*

41. **Pla Chu Chie** 21,50

Visfilet in rode curry & kokosmelk saus  
*Fish filet in red curry & coconut milk sauce*

42. **Pla Sam Rod** 21,50

Visfilet met pikante zoet-zure saus / *Fish filet with spicy-sweet and sour sauce*

50. **Neua Kratiam** 19,50

Roergebakken rundvlees met knoflook en zwarte peper  
*Stir fried beef with garlic and black pepper*

51. **Neua Krapraow** 19,50

Roergebakken rundvlees met chilipepers, knoflook en basilicum  
*Stir fried beef with chili, garlic and basil*

52. **Panaeng Neua** 19,50

Mildhete lichtzoete curry met rundvlees en kokosmelk  
*Mild spicy and light sweet curry with beef & coconut milk*

60. **Kai Med Mamuang** 17,50

Roergebakken kip met cashewnoten  
*Stir fried chicken with cashew nuts*

61. **Khiao Whan Kai** 17,50

Kip in groene curry en kokosmelk  
*Chicken with green curry and coconut milk*

63. **Massaman Kai** 17,50

Licht zoete Massaman curry met kip, aardappel & kokosmelk  
*Light sweet Massaman curry with chicken, potato & coconut milk*

64. **Lab Kai** 17,50

Pikante gehakte kip met citroensap, munt en Thaise kruiden  
*Spicy minced chicken with lemon, mint and Thai herbs*

65. **Panang Kai** 17,50

Mildhete lichtzoete curry met kip & kokosmelk  
*Mild spicy and light sweet curry with chicken & coconut milk*

66. **Kai Kratiam** 17,50

Roergebakken kipfilet met peper en knoflook  
*Stir fried chicken with pepper and garlic*

68. **Kaeng Phed Ped** 20,50

Eend filet in rode curry en kokosmelk  
*Duck filet with red curry and coconut milk*

69. **Pad Thai Kai** 17,50

Thaise noedels met kip, ei, taugé & tofu  
*Thai noodles with chicken, egg, beans prouts & tofu*

## Bijgerechten / Side Dishes

70. **Pad Thai Koong** 19,50

Thaise noedels met garnalen, ei, taugé & tofu  
*Thai noodles with prawns, egg, beans prouts & tofu*

71. **Kwietieaw Pad** 7,50

Roergebakken rijst noedels met taugé en soja saus  
*Stir fried rice noodles with bean sprouts and soy sauce*