



**Take Away**

## Come ordinare:

- Indicare il *nome*, il *codice della pietanza* e le *quantità*.
- Indicare il *tipo di carne* preferito quando la pietanza presenta più opzioni.
- Indicare il *grado di piccantezza* (nessuno/basso/medio/alto).
- Indicare la *fascia oraria* gradita per il ritiro.
- Attendere messaggio di conferma.

## How to order:

- Indicate the *name*, *code* and *quantity* of the dish.
- Indicate the *type of meat* preferred if the dish has more than one option.
- Indicate the *level of spiciness* (none/low/medium/high).
- Indicate the preferred *time for pick up*.
- Wait for the confirmation message.

## Contatti:

info@siamthairestaurant.it

+39 334 977 9911

055 202 5985

Chiuso Martedì  
Closed on Tuesday

## ANTIPASTO

- R1. POPIA TOD** (1)(6)(14)\* ปอเปียะทอด 4.00 €  
Involtini Thailandesi vegetariani fritti
- R2. SATÈ KHAI** (5)(6)(14) สะเต๊ะไก่ 6.00 €  
Spiedini di pollo in salsa Thai
- R3. KHOONG HOM PHA** (1)(2)(6)(14)\* กุ้งห่มผ้า 6.00 €  
Gamberi ricoperti con foglie di pasta di riso fritti
- R4. ANTIPASTO MISTO TAKE AWAY** (1)(2)(5)(6)(14)\* 12.00€  
2 pz. Popia Tod - 4 pz. Sate Khai - 4 pz. Khoong Hom Pha

## ZUPPE

- R5. TOM YAM KHOONG** (2)(4)\* ต้มยำกุ้ง 12.00 €  
Zuppa con gamberi, funghi, lemon grass e galanga
- R6. TOM KHA KHAI** (4) ต้มขาไก่ 10.00 €  
Zuppa di pollo con latte di cocco, funghi e galanga

## VERDURE

- R7. PAD PAK RUAMMIT** (14) ผัดผักรวมมิตร 8.00 €  
Verdure miste e funghi saltati con salsa di ostriche
- R8. PAD PAK PRIEW WAAN** (6)(14) ผัดผักเปรี้ยวหวาน 8.00 €  
Verdure miste saltate in salsa agrdolce con ananas, cetrioli e pomodori

## CURRY

Accompagnato da riso bianco

- R9. KAENG KIEW WAN KHAI** (4) แกงเขียวหวานไก่ 12.00 €  
Pollo con curry verde, latte di cocco, basilico e peperoni
- R10. KAENG DAENG KHAI** (4) แกงแดงไก่ 12.00 €  
Pollo con curry rosso, bamboo, latte di cocco, basilico e peperoni
- R11. KAENG GA REE** (4) แกงกะหรี่ 12.00 €  
Pollo o manzo con curry giallo, latte di cocco e patate
- R12. KAENG MASSAMAN** (4)(8) แกงมัสมั่น 12.00 €  
Pollo o manzo con curry Massaman, latte di cocco, patate e cipolla bianca e arachidi
- R13. KAENG PANENG** (4)(8) แกงพะแนง 12.00 €  
Pollo o manzo con curry Panang, latte di cocco, foglie di limone e peperoni
- R14. CHOO CHEE KHOONG** (2)(4)\* ชูฉี่กุ้ง 13.00€  
Gamberi con curry rosso, latte di cocco, foglie di limone e peperoni

## PIETANZE

- R15. PAD PHONG GAREE** (3)(6)(9)\* ผัดผงกะหรี่กุ้ง 12.00  
Gamberi saltati con curry giallo, uova, sedano e peperoni
- R16. KHAI PAD MED MAMUANG** (6)(8) ไก่ผัดเม็ดมะม่วง 10.00€  
Pollo saltato con anacardi, pasta di chili, cipolla e peperoni
- R17. PAD PRIEW WAAN** (6) ผัดเปรี้ยวหวาน 10.00€  
Verdura saltata in salsa agrodolce con cetrioli, ananas, pomodoro, peperoni e pollo o maiale o manzo
- R18. PAD KHING** (6)(9)(14) ผัดขิง 10.00€  
Pollo o maiale saltato con zenzero, funghi, cipolla bianca e peperoni
- R19. NEANAM MAN-HOI** (6)(14) เนื้อผัดน้ำมันหอย 10.00€  
Manzo saltato con salsa di ostriche e funghi
- R20. KHAI TOD** (1)(4) ปีกไก่ทอด 8.00 €  
Ali di pollo fritte
- R21. KUA KHING MOO** (4)(6) คั่วกลิ้งหมู 10.00€  
Maiale tritato e fagiolini con curry tradizionale della Thailandia meridionale

## RISO

- R22/A. KAO PAD** (2)(3)(6)(9)(14) ข้าวผัด 10.00€  
Riso saltato con pollo o maiale o manzo, uova, carote e cipollotto
- R22/B. KAO PAD KHOONG** (2)(3)(6)(9)(14)\* ข้าวผัดกุ้ง 12.00€  
Riso saltato con gamberi, uova, carote e cipollotto
- R23. KAO PAD GRA-PHAO** (6)(14) ข้าวผัดกะเพรา 10.00€  
Riso saltato con basilico, verdure, peperoni, manzo o pollo
- R24. KAO PAD PRIG-GAENG** (4)(6) ข้าวผัดพริกแกง 10.00€  
Riso saltato con curry rosso con funghi, bamboo, fagiolini, basilico e pollo o maiale o manzo
- R25. KAO PAD SAPPAROT** (4)(6)(8)\* ข้าวผัดสับปะรด 12.00€  
Riso saltato con gamberi, ananas, anacardi e carote
- R26/A. KAO PAAW (KAO SOI)** ข้าวเปล่า 2.00 €  
Riso bianco
- R26/B. KAO NIEW** ข้าวเหนียว 3.00 €  
Riso glutinoso

## SPAGHETTI

- R27. PAD THAI** (2)(3)(4)(6)\* ผัดไทย 12.00 €  
Tagliatelle di riso con gamberi, uova, germogli di soia e cipollotto
- R28. PAD SI-YEW** (3)(4)(6) ผัดซีอิ้ว 10.00 €  
Pappardelle di riso con uova, verdure, pollo o manzo o maiale
- R29. PAD WOONSEN** (3)(4)(6) ผัดวุ้นเส้น 10.00 €  
Spaghetti di soia con uova e verdure miste, pollo o manzo o maiale

## INSALATE

- R101. YAM TALEY** (2)(4)(9)(14)\* ยำทะเล 12.00 €  
Insalata di frutti di mare, succo di limone e sedano
- R102. YAM WOONSEN TALEY** (2)(4)(6)(9)(14)\* ยำวุ้นเส้นทะเล 12.00 €  
Insalata di frutti di mare con spaghetti di soia, succo di limone e sedano
- R103. YAM WOONSEN MOO SAB** (4)(6)(9) ยำวุ้นเส้นหมูสับ 10.00€  
Insalata di maiale con spaghetti di soia, succo di limone e sedano
- R104. LAAB MOO** (4) ลาบหมู 10.00€  
Maiale tritato con menta e peperoncino secco
- R105. NAMTOK MOO** (4) น้ำตกหมู 10.00€  
Insalata di maiale grigliato con peperoncino
- R106. SOM TAM THAI** (4)(5) ส้มตำไทย 10.00€  
Insalata di papaya verde, limone, pomodoro, arachidi, fagiolini e peperoncino
- R107. SOM TAM PLARHA** (4) ส้มตำปลาร้า 10.00€  
Insalata di papaya verde, limone, pomodoro, fagiolini, peperoncino e salsa di pesce thailandese

## DOLCE

- R30. KWEY BUAT-CHUI** กล้วยขาวชชี 6.00 €  
Banana in latte di cocco
- R32. KAO-NIEW MAMUANG** ข้าวเหนียวมะม่วง 12.00€  
Riso glutinoso con latte di cocco e mango dolce



## STARTERS

- R1. POPIA TOD** (1)(6)(14)\* ปอเปี๊ยะทอด 4.00 €  
Springroll with mixture of vegetable
- R2. SATÈ KHAI** (5)(6)(14) สะเต๊ะไก่ 6.00 €  
Chicken skewers marinated in Thai spices
- R3. KHOONG HOM PHA** (1)(2)(6)(14)\* กุ้งห่มแป้ง 6.00 €  
Fried shrimp covered with rice flour
- R4. ANTIPASTO MISTO TAKE AWAY** (1)(2)(5)(6)(14)\* 12.00€  
2 pz. Popia Tod - 4 pz. Sate Khai - 4 pz. Khoong Hom Pha

## SOUPS

- R5. TOM YAM KHOONG** (2)(4)\* ต้มยำกุ้ง 12.00 €  
Soup with shrimp, mushrooms, lemon grass and galangal
- R6. TOM KHA KHAI** (4) ต้มขาไก่ 10.00 €  
Chicken soup with coconut milk, mushrooms and galangal

## VEGETABLES

- R7. PAD PAK RUAMMIT** (14) ผัดผักรวมมิตร 8.00 €  
Sautéed mixed vegetables and mushrooms with oyster sauce
- R8. PAD PAK PRIEW WAAN** (6)(14) ผัดผักเปรี้ยวหวาน 8.00 €  
Sautéed mixed vegetables in sweet and sour sauce with with pineapple, cucumber and tomatoes

## CURRY

Served with white rice

- R9. KAENG KIEW WAN KHAI** (4) แกงเขียวหวานไก่ 12.00 €  
Chicken with green curry, bamboo, coconut milk, basil and sweet peppers
- R10. KAENG DAENG KHAI** (4) แกงแดงไก่ 12.00€  
Chicken with red curry, bamboo, coconut milk, basil and sweet peppers
- R11. KAENG GA REE** (4) แกงกะหรี่ 12.00€  
Chicken or beef with yellow curry, coconut milk and potatoes
- R12. KAENG MASSAMAN** (4)(8) แกงมัสมั่น 12.00€  
Chicken or beef with Massaman curry, coconut milk, potatoes, white onions and peanuts
- R13. KAENG PANENG** (4)(8) แกงพะแนง 12.00€  
Chicken or beef with Panang curry, coconut milk, lemon leaves, sweet peppers
- R14. CHOO CHEE KHOONG** (2)(4)\* จู๋ฉี่กุ้ง 13.00€  
Shrimp with red curry, coconut milk, lemon leaves and sweet peppers

## DISH

- R15. PAD PHONG GAREE** (3)(6)(9)\* ผัดผงกะหรี่กุ้ง 12.00€  
Sautéed shrimp with yellow curry, eggs, celery and sweet peppers
- R16. KHAI PAD MED MAMUANG** (6)(8) ไก่ผัดเม็ดมะม่วง 10.00€  
Sautéed chicken with cashews, chili paste, white onion and sweet peppers
- R17. PAD PRIEW WAAN** (6) ผัดเปรี้ยวหวาน 10.00€  
Sautéed vegetables in sweet and sour sauce with cucumber, pineapple, tomato, sweet peppers and chicken or pork or beef
- R18. PAD KHING** (6)(9)(14) ผัดขิง 10.00€  
Sautéed chicken or pork with ginger, white onion, mushrooms and sweet peppers
- R19. NEANAM MAN-HOI** (6)(14) เนื้อผัดน้ำมันหอย 10.00€  
Sautéed beef with oyster sauce and mushrooms
- R20. KHAI TOD** (1)(4) ปีกไก่ทอด 8.00 €  
Fried chicken wings
- R21. KUA KHING MOO** (4)(6) คั่วกลิ้งหมู 10.00€  
Chopped pork and green beans with traditional curry from southern Thailand

## RICE

- R22/A. KAO PAD** (2)(3)(6)(9)(14) ข้าวผัด 10.00€  
Stir-fried rice with chicken or pork or beef, egg, carrots and spring onion
- R22/B. KAO PAD KHOONG** (2)(3)(6)(9)(14)\* ข้าวผัดกุ้ง 12.00€  
Stir-fried rice with shrimps, egg, carrots and spring onion
- R23. KAO PAD GRA-PHAO** (6)(14) ข้าวผัดกะเพรา 10.00€  
Stir-fried rice with chicken or pork, basil and sweet peppers
- R24. KAO PAD PRIG-GAENG** (4)(6) ข้าวผัดพริกแกง 10.00€  
Stir-fried rice with red curry with mushrooms, bamboo, green beans, basil and chicken or pork or beef
- R25. KAO PAD SAPPAROT** (4)(6)(8)\* ข้าวผัดสับปะรด 12.00€  
Stir-fried rice with shrimp, pineapple, cashews and carrots
- R26/A. KAO PAAW (KAO SOI)** ข้าวเปล่า 2.00 €  
Boiled white rice
- R26/B. KAO NIEW** ข้าวเหนียว 3.00 €  
Sticky rice

## NOODLES

- R27. PAD THAI** (2)(3)(4)(6)\* ผัดไทย 12.00 €  
Rice noodles with shrimp, egg, soya bean sprouts and spring onion
- R28. PAD SI-YEW** (3)(4)(6) ผัดซีอิ๊ว 10.00 €  
Rice flakes with eggs, vegetables, chicken or beef or pork
- R29. PAD WOONSEN** (3)(4)(6) ผัดวุ้นเส้น 10.00 €  
Soy spaghetti with eggs and mixed vegetables, chicken or beef or pork

## SALADS

- R101. YAM TALEY** (2)(4)(9)(14)\* ยำทะเล 12.00 €  
Seafood salad, lemon juice and celery
- R102. YAM WOONSEN TALEY** (2)(4)(6)(9)(14)\* ยำวุ้นเส้นทะเล 12.00 €  
Seafood salad with soy spaghetti, lemon juice and celery
- R103. YAM WOONSEN MOO SAB** (4)(6)(9) ยำวุ้นเส้นหมูสับ 10.00 €  
Pork salad with soy spaghetti, lemon juice and celery
- R104. LAAB MOO** (4) ลาบหมู 10.00€  
Chopped pork with mint and dried chilli
- R105. NAMTOK MOO** (4) น้ำตกหมู 10.00€  
Grilled pork salad with chili pepper
- R106. SOM TAM THAI** (4)(5) ส้มตำไทย 10.00€  
Green papaya salad, lemon, tomato, peanuts, green beans and chili
- R107. SOM TAM PLARHA** (4) ส้มตำปลาร้า 10.00€  
Green papaya salad, lemon, tomato, green beans, chilli and thai fish sauce

## DESSERT

- R30. KWEY BUAT-CHUI** ก๋วยเตี๋ยวชวี 6.00 €  
Banana in coconut milk
- R32. KAO-NIEW MAMUANG** ข้าวเหนียวมะม่วง 12.00€  
Sticky rice with coconut milk and sweet mango



# VINI



Bianchi	Bitornino Biologico	IGT Toscana	Az. Agricola Frascole	€ 20.00
	Argo	IGT Toscana	Az. Agricola Frascole	€ 21.00
	Ribolla Gialla	Friuli DOC	Ca' Bolani	€ 20.00
	Friulano	Friuli DOC	Ca' Bolani	€ 20.00
	Sauvignon	Friuli DOC	Ca' Bolani	€ 20.00
	Pinot Grigio	Friuli DOC	Ca' Bolani	€ 20.00
	Chardonnay	Friuli DOC	Ca' Bolani	€ 20.00
Rossi	Bitornino Biologico	IGT Toscana	Az. Agricola Frascole	€ 20.00
	Riserva Ducale	Chianti Classico DOCG	Az. Agricola Frascole	€ 28.00
Rosati	Prosecco Rosè	DOC	Ruffino	€ 19.00
	Pink	Maremma Toscana DOC	Podere San Cristoforo	€ 20.00

# BEVANDE



Acqua Minerale 50cl	€ 1.50
Bevande lattina <i>Coca- Cola/ Coca- Cola Zero/ Fanta/ Estathè</i>	€ 3.00
Birra Singha 33 cl	€ 3.50
Birra Singha 63 cl	€ 6.00
Birra Chang 33 cl	€ 3.50
Birra nazionale 66cl <i>Nastro Azzurro</i>	€ 4.00
Birra estera 33cl <i>Becks</i>	€ 3.50
Birra estera 66cl <i>Heineken</i>	€ 5.50



## A tutti i clienti:

Le nostre proposte alimentari contengono ingredienti coinvolti in allergie e intolleranze fra quelli citati nell'allegato II del Reg CE 1169/2011.

Per tutti i chiarimenti in merito, potete rivolgerVi al nostro personale preparato per fornirVi tutte le informazioni specifiche.

## Qualora desideriate una preparazione personalizzata, saremo lieti di servirVi.

*\*Presenza di prodotti surgelati*

<b>1</b>	Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne: a) sciroppi di glucosio a base di grano, incluso destrosio; b) maltodestrine a base di grano; c) sciroppi di glucosio a base di orzo; d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola
<b>2</b>	Crostacei e prodotti a base di crostacei.
<b>3</b>	Uova e prodotti a base di uova.
<b>4</b>	Pesce e prodotti a base di pesce, tranne: a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
<b>5</b>	Arachidi e prodotti a base di arachidi.
<b>6</b>	Soia e prodotti a base di soia, tranne: a) olio e grasso di soia raffinato; b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia; c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia; d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
<b>7</b>	Latte e prodotti a base di latte (incluso lattosio), tranne: a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola; b) lattiolio.
<b>8</b>	Frutta a guscio, vale a dire: mandorle ( <i>Amygdalus communis</i> L.), nocciole ( <i>Corylus avellana</i> ), noci ( <i>Juglans regia</i> ), noci di acagiù ( <i>Anacardium occidentale</i> ), noci di pecan [ <i>Carya illinoensis</i> (Wangenh.) K. Koch], noci del Brasile ( <i>Bertholletia excelsa</i> ), pistacchi ( <i>Pistacia vera</i> ), noci macadamia o noci del Queensland ( <i>Macadamia ternifolia</i> ), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
<b>9</b>	Sedano e prodotti a base di sedano.
<b>10</b>	Senape e prodotti a base di senape.
<b>11</b>	Semi di sesamo e prodotti a base di semi di sesamo.
<b>12</b>	Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO <sub>2</sub> totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
<b>13</b>	Lupini e prodotti a base di lupini.
<b>14</b>	Molluschi e prodotti a base di molluschi.

## To all the customers:

Our food proposals contain ingredients involved in allergies and intolerances as mentioned in Annex II of Reg CE 1169/2011.

For all the clarifications, you can contact our staff prepared to provide you with all the specific information.

## If you want a personalized preparation, we will be happy to serve you.

*\*Presence of frozen products*

<b>1</b>	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
<b>2</b>	Crustaceans and products thereof.
<b>3</b>	Eggs and products thereof.
<b>4</b>	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine.
<b>5</b>	Peanuts and products thereof.
<b>6</b>	Soybeans and products thereof, except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
<b>7</b>	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol.
<b>8</b>	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
<b>9</b>	Celery and products thereof.
<b>10</b>	Mustard and products thereof.
<b>11</b>	Sesame seeds and products thereof.
<b>12</b>	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
<b>13</b>	Lupin and products thereof.
<b>14</b>	Molluscs and products thereof.