





Starters

1. Satay - Delicious grilled skewers served with peanut sauce - 2 pcs.	Chicken € 8,65/ Tofu € 8,65
2A. Fried (vegan) spring rolls with glass noodles, cabbage and carrot. Served with a sweet chili sauce - 2 pcs.	€7,65
2B. Fresh springrolls with chicken, herbs and fresh vegetables, served with a tangy dipping sauce - 2 pcs	€ 7,65
3A. Fried, crispy prawns served with plum sauce - 4 pcs.	€ 8,65
3B. Tuna Tataki - Slices of seared tuna served with sesame cucumber salad and homemade Thai spicy sauce - 4 pcs.	€ 9,50
4. Hot chicken wings Thai style - marinated and deep fried with paprika and onion - 4 pcs.	€8,10
5. Tom Yam soup - Spicy and fragrant tomato based soup with lemongrass, galangal, kaffir, lime leaves, red onion and straw mushrooms.	Chicken € 8,65 / Prawns € 9,10
6. Tom Kha soup - Mild coconut soup with straw mushrooms, lemongrass, tomato and kaffir lime leaves.	Chicken € 8,65 / Prawns €9,10
7. Sa-Wad-Dee mixed starter platter for 2 - Fried prawns, hot wings, Satay and spring rolls.	€ 19,50

From the wok	
	Chicken/Beef/Pork /Prawns/Tofu
8. Pad Med Mumung - A traditional Thai dish that is an excellent introduction to the Thai kitchen. A stir fry with onion, spring onion, paprika and cashew nuts.	€ 15,75/17,75/16,75 / 17,75 / 15,75
9. Pad Kra Pao - This is the most popular Thai street food - a tasty stir fry with long beans, paprika, thai basil leaves, garlic and chili.	€ 15,75/17,75/16,75 / 17,75 / 15,75
10. Pad Thai - The number one Thai classic! A wok with rice noodles, been sprouts, egg, crushed peanuts and lime.	€ 15,75/17,75/16,75 / 17,75 / 15,75
11. Pad King - A Thai dish inspired by the Chinese kitchen - a stir fry with onion, spring onion, wood ear mushroom, chili and ginger.	€ 15,75/17,75/ 16,75/ 17,75 / 15,75
12. Gai Preaw Wan – Crispy fried chicken in sweet and sour sauce with onion and paprika.	€ 15,75
13. Pad Se Ew - A tasty wok with rice noodles, broccoli, carrot, garlic, egg and soya sauce.	€ 15,75/17,75/16,75 / 17,75 / 15,75

14. Pad Pak - A healthy, low calorie wok with mixed vegetables and oyster sauce	
(Vegetarian or with salmon).	

- 15. Three flavour duck Wok with duck, zucchini, mushroom, broccoli and paprika. Served in a sweet and sour sauce which gives the dish its name.
- **16. Crispy duck** Fried crispy duck with boiled vegetables. Served with a homemade sweet soya sauce.
 - 17A. Lemon grass chicken stir fried chicken with lemon grass, chili, garlic and cilantro. Broccoli, bell peppers, onion and spring onion is added together with some crunchy nuts. Delicious!



€ 15,75





17B. Moo Pad Prik Gaeng - a typical street food dish. Juicy pieces of pork stir fried with red curry powder and bell pepper, green beans, onion and kafir lime leaves. The smell is addictive!

€ 16,75

Currys

18. Paneng curry - Creamy lovely curry with coconut milk, paprika and kafir
lime leaves. Topped with crushed peanuts.

- 19. Gang Kiew Wan A green curry full of tasty flavors with coconut milk, paprika, zucchini, long beans, bamboo shoots and thai basil leaves.
- 20. Massaman curry Fragrant yellow curry with potatoes, onion, carrot, coconut milk and cashew nuts with influences from the Indian kitchen.
- 21. Gang Ped Spicy red traditional curry with coconut milk, paprika, long beans, bamboo shoots and thai basil leaves.
- 22. Chuchee curry Beautiful creamy curry with coconut milk and kaffir lime leaves. Served with salmon or prawns.
- 23. Roasted Duck curry Fruity and exciting curry with grapes, pineapple, lychee, tomato, paprika and sweet basil.

Chicken/Beef/Pork/Prawns/Tofu

€ 15,75/17,75/16,75/17,75/15,75

€ 15,75/17,75/16,75/17,75/15,75

€ 15,75/17,75/16,75/17,75 / 15,75

€ 15,75/17,75/16,75/17,75 / 15,75

Prawns € 17,75 / **Salmon** 17,75

€ 22,30

Fish

24. Pla Priew Waan - Fried fish fillet served thai style with pineapple, tomato,	€ 17.75
paprika and sweet and sour chili sauce.	617,73

- 25A. Pla Prik Thai Dam Fried fish fillet with onion, garlic, paprika, spring onion and black pepper. A very popular dish among Thai people.
- 25B. Tuna Tataki Slices of seared tuna served with sesame and cucumber salad and homemade Thai spicy sauce.
- 25C. Tuna Burger Asian inspired grilled tuna hamburger with rocket salad, sesame, cucumber and wakame. Served with french fries , cole slaw and wasabi mayonnaise.

75

€ 17,75

€ 18,75

€ 14,95

And more...

- **26. Yam** Thai spicy salad with glass noodles, carrot, coriander, spring onion, tomato, red onion, chili, fish sauce and limejuice.
- 27. Som Tam Green papaya salad with long bean, carrot, tomato, chili, garlic and palm sugar dressing.
- 28. Laab Spicy minced meat salad with mixed vegetables, thai herbs and crispy fried rice.

Chicken/Beef/Pork/Prawns/Tofu € 13,75/15,75/14,75/15,75/13,75

Chicken / Prawns / Tofu € 13,75 / 15,75 / 13,75

Chicken/Beef/Pork/Tofu € 14,95/14,95/14,95





29. Tom Yam soup - Spicy soup with lemon grass, galangal, straw mushrooms, onion, kaffir lime leaves and tomato.

Chicken / Prawns / Tofu € 14,75 / 16,75 / 14,75

30.Tom Kha soup - Mild coconut soup with tomato, straw mushrooms, galangal, lemongrass and kaffir lime leaves.

Chicken / Prawns / Tofu € 14,75 / 16,75 / 14,75

31. Chicken Satay - Grilled marinated chicken skewers served with peanut sauce - 4 pcs.

€ 15,75

32. Pineapple Fried Rice – Fried rice with yellow curry powder, sweet pineapple, juicy raisins, crunchy cashew nuts, paprika, broccoli and carrot.

Chicken/Beef/Pork/Prawns/Tofu € 14,75/16,75/15,75/16,75 /14,75 Chicken/Beef/Pork/Prawns/Tofu € 14,75/16,75/15,75/16,75 /14,75

33. Thai Fried Rice - An authentic Thai recipe - fried rice with egg, tomato, broccoli, carrot, onion and tomato.

€ 15,50

34. Sa-Wad-Dee hamburger - Thai style burger (beef) served with hot bun, vegetables, cole slaw and fries.

€ 18.75

35A. Suea Rong Hai – Grilled entrecote marinated Thai style, sliced in thin pieces served with delicious homemade spicy sauce 'Nam Jim Jeaw'.

€ 16.75

35B. Sii Kroog Moo Yang – Juicy Thai style pork ribs, full of flavor. Ribs are marinated in garlic, coriander, oyster sauce and soy sauce. Served with homemade spicy sauce 'Nam Jim Jeaw'.

House specialities to share

Sa-Wad-Dee Fusion Mix - perfect for trying a little bit of everything! (2 pers)

€ 36,95

Green curry - with your choice of meat or tofu Pad Thai - with your choice of meat or tofu Thai fried rice - with egg and mixed vegetables Stir fry with mixed vegetables - vegetarian

Sawadee Grill Plate – a new addition to the Sawadee–family! Enjoy 90 grams of meat, 80 grams of tuna, 2 prawns and 30 grams of halloumi per person. Comes with two sauces of your choice, vegetable skewer, steamed rice, french fries, thai salad and coleslaw. (min 2 persons – price per person)

€ 24,95

Sawadee Sizzler - a selected mix of crispy beef, pork, chicken and prawns with broccoli, bell peppers, chinese mushrooms, onion, sesame and spring onion in the secret sauce of Sawadee - all served on a sizzling hot plate. Served with steamed rice. (min 2 persons - price per person)

€ 24,95

Don't forget to add...

Prawn crackers € 1,00
Steamed white rice € 1,00
Fried rice with egg € 3,50
Fried rice with vegetables € 4,00
French fries € 4,00
Fried noodles € 4,00
Extra meat € 4,50
Extra sauce for curries € 4,00







Desserts

36. Thai Roti - Crispy Thai pancake with chocolate sauce and ice cream of your choice	€ 7,75
37. Your choice of ice cream with fresh fruit of the season	€ 7,50
38. Exotic coconut ice cream	€ 7,25
39. Ice cream (1 scoop)	€ 3,95
40. Chocolate fondant served with ice cream of your choice	€ 8,95
41. Fried banana with ice cream of your choice	€ 8,50
42. Sticky rice with mango – classic Thai dessert with sweet rice and coconut milk. Served with fresh mango or ice cream	€ 8,25 / 9,25
43. Dessert spring rolls - filled with banana and Nutella, served with your choice of ice cream.	€ 8,50
44. Banana split	€ 8,25
45. Milkshake of your choice / add Baileys or Kalúha	€ 6,25 / 8,95









COCKTAILS

Phi Phi Island Daiquiri- A frozen blend of Bacardi, lime and fruit. Choose between mango, strawberry, lemon, passionfruit, blueberry, coconut, raspberry and peach.

Pattaya Spritz - Aperol, cava and soda.

Thai Paradise - A frozen blend of Bacardi, Malibu, banana liquor and pineapple juice.

Long Island Ice Tea - Moskovskaya, Bacardi, triple seco, Beefeater, Jose Cuervo, lemon juice and Coca-Cola.

Ko Yao Yi Mojito - Bacardi, mint, lime and cane sugar. Choose between classic, mango, strawberry, coconut, passionfruit and ginger.

Krabi Caipirinha - Cachaça 51, lime, sugar syrup.

Full Moon Margarita - Jose Cuervo tequila, triple seco and fresh lemon juice.

Choose between mango, strawberry, lemon, passionfruit, blueberry, coconut, raspberry and peach.

Mai Thai - Bacardi, triple seco, Amaretto, pineapple juice, lime juice and a splash of arenadine.

Thai Pearl - Bacardi, Malibu, pineapple juice and cream.

Porn Star Martini - Absolute vanilla, Passoa, passionfruit juice, orange juice and a shot of cava

Sangria - Brandy, triple seco, banana liquor, red wine, a splash of orange Fanta and fresh fruit.

Bangkok Cosmo - Moskovskaya, Cointreau, cranberry juice and lime.

Phuket Beach - Moskovskaya, peach schnapps, fresh orange juice and a touch of grenadine.

Whisky Sour - Jack Daniels, lime juice and a splash of sour mix.

Amaretto Sour - Amaretto Disaronno, lime juice and a splash of sour mix.

Phuket Sunrise - Jose Cuervo, triple seco, fresh orange juice, lemon juice and a touch of grenadine.

Thai Style Gin - Beefeater, tonic, lemon juice, fresh lime, ginger and lemon grass.

Virgin Daiquiri - Frozen fruit blended with juice and lemon. Choice of flavours.

Virgin Mojito - Lime, mint, sugar and Sprite. Choice of flavours.

Homemade lemonade - no alcohol.

Barmanagers Choice

- **Blueberry Margarita** José Cuervo tequila, triple seco, fresh lemon juice, and blueberry.
- **Koh Samui Mule** Moskovskaya, Lychee, lime juice, fresh ginger and 8,50 ginger beer.
- **Espresso Martini** Absolute vanilla, Kahlúa and espresso coffee. 8,50



Bebidas/Beverages

Agua/Water 50 cl	€ 2,30
Agua/Water 70 cl	€ 2,95
Coca-Cola, Cola Zero, Fanta, Sprite, Nestea (33 cl)	€ 3,70
Zumo de naranja natural/Fresh orange juice	€ 4,00
Zumos varios/Juice selection	€ 2,75
CERVEZAS/BEERS	0 2,7 0
Tropical barril 0,4 - 0,25/Tropical draught 0,4 - 0,25	€ 4,00/2,75
Dorada barril 0,4 - 0,25/Dorada draught 0,4 - 0,25	€ 4,70/3,25
Cerveza tailandesa Singha/Thai beer Singha	€ 4,00
Cerveza tailandesa Sawadee/Sawadee Thai beer	€ 4,00
Tropical limón/Tropical lemon	€ 3,65
Tropical 0,0%	€ 3,35
1906	€ 3,70
Corona	€ 3,95
Franziskaner	€ 5,30
Cerveza sin gluten/Gluten free beer	€ 3,65
VINO TINTO/RED WINE	
Tinto de la casa/House red wine	€ 4,00/15,50
Lambrusco Le Vigne Dell'Olmo	€ 19,95
Arneguí Rioja Crianza	€ 24,50
Viñatigo Tenerife, Listan	€ 29,95
Sospechosos, Tempranillo/Tinto de Toro	€ 26,95
Glarima, Tempranillo/Merlot	€ 18,50
Cantamañanas Ribera del Duero	€ 22,50
VINO BLANCO/WHITE WINE	
Blanco de la casa (seco o semidulce)/House white wine (dry or semisweet)	€ 4,00/15,50
Reciente	€ 23,50
Analivia Sauvignon Blanc	€ 23,50
Glarima Chardonnay/Gewurztraminer	€ 18,50
Botijo Garnacha	€ 24,95
VINOS ROSADOS/ROSÉ WINE	
Rosado de la casa/House rosé wine	€ 4,00/15,50
Glarima Rosado	€ 18,50
Mateus Rosé	€ 15,95