

CENA
DINNER
อาหารเย็น

RINDII
BAAN THAI

Coperto e Servizio
Table service
€ 1,5



I piatti sono tutti preparati al momento e dobbiamo rispettare i tempi di preparazione per garantirne la qualità, per questo vi chiediamo di essere pazienti.

The dishes are all freshly prepared
and we must respect the preparation times to guarantee
its quality, so we ask you to be patient.

**I nostri piatti sono tutti leggermente piccanti.
A richiesta possono essere preparati più o meno piccanti
o in versione vegetariana.**

Our dishes are all slightly spicy.
On request they can be prepared more or less spicy
or in a vegetarian version.

Per eventuali allergie e/o intolleranze alimentari è presente e consultabile l'elenco dei prodotti contenenti gli allergeni. Alcuni prodotti possono essere surgelati all'origine e congelati in loco (mediante abbattimento rapido di temperatura) come descritto nelle procedure del Manuale di Autocontrollo Igienico ai sensi del Reg. CE n. 852/04. Per maggiori informazioni siamo a vostra completa disposizione.
For allergies or intolerances, the list of products containing allergenic substances can be consulted. Some products may be frozen at the origin or on site (by rapid temperature decay) in accordance to procedures of HACCP systems as defined in Regulation CE n. 852/04. We are happy to provide you further information.

APPETIZER



ไก่ทอด

€ 5 / 9

CHICKEN FRIED (4pcs/8pcs)

Petto di pollo, farina di patate, farina, sale, acqua gasata, uovo, salsa di soia, latte
Chicken breast, potato starch, flour, salt, sparkling water, egg, soy sauce, milk



ปีกไก่ทอด

FRIED CHICKEN WINGS (4pcs/8pcs)

€ 6 / 10

Ali di pollo, sale, aromi, olio
Chicken wings, salt, flavorings, oil



กุ้ง หมึก ชุบแป้งทอด

€ 11

SHRIMP / SQUID FRIED (8pcs)

Gambero/Calamari, farina di patate, farina, sale, acqua gasata, uovo
Shrimp/Squid, potato starch, flour, salt, sparkling water, egg



หมูสะเต๊ะ

€ 10

PORK SATAY AND PEANUT SAUCE (5pcs)

Pork satay

Maiale, curcuma, curry in polvere, latte condensato, latte di cocco, sale

Pork, turmeric, curry powder, condensed milk, coconut milk, salt

Peanut Sauce

Latte di cocco, arachidi, pasta di peperoncino rosso, pasta di curry massaman, zucchero di palma, tamarindo, sale

Coconut milk, peanuts, red chili paste, Massaman curry paste, palm sugar, tamarind, salt



ปอเปี๊ยะ / ปอเปี๊ยะกุ้ง

€ 5 / 6

FRIED SPRING ROLLS (4pcs)

Involtni primavera, carote, cavolo, zucchine, salsa di soia, aromi
Spring rolls, carrots, cabbage, zucchini, soy sauce, flavorings

FRIED SPRING ROLLS WITH SHRIMP (4pcs)

Involtni primavera, gamberi, farina
Spring rolls, shrimp, flour



กินดีรวมมิตร

KINDII MIXED / KINDII MAX

€ 11 / 18

MIXED: Involtni primavera 2pz, pollo fritto 2pz, gambero fritto 2pz, calamaro fritto 2pz / *Fried spring rolls 2pcs., chicken fried 2pcs., shrimp fried 2pcs., squid fried 2pcs.*

MAX: Involtni primavera 4pz, pollo fritto 4pz, gambero fritto 4pz, calamaro fritto 4pz / *Fried spring rolls 4pcs., chicken fried 4pcs., shrimp fried 4pcs., squid fried 4pcs.*

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH

BASIL FRIED RICE



ผัดกระเพรา (หมู/ไก่)

€ 12

BASIL FRIED RICE WITH PORK/CHICKEN

Riso Jasmine, maiale/pollo, uovo fritto, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

Jasmine rice, pork/chicken, fried egg, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings



ผัดกระเพรากุ้ง

€ 14

BASIL FRIED RICE WITH SHRIMP

+ Uovo fritto / fried egg + € 1,5

Riso Jasmine, gamberetti, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

Jasmine rice, shrimp, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings



ผัดกระเพราปลาหมึก

€ 14

BASIL FRIED RICE WITH SQUIDS

+ Uovo fritto / fried egg + € 1,5

Riso Jasmine, calamari, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

Jasmine rice, squid, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings



ผัดกระเพรารวมทะเล

€ 15

BASIL FRIED RICE MIXED SEAFOOD

Riso Jasmine, frutti di mare, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

Jasmine rice, seafood, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings



ผัดกระเพร่าไก่ทอด

€ 13

BASIL FRIED RICE WITH CHICKEN FRIED

Riso Jasmine, pollo fritto, uovo fritto, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aromi

Jasmine rice, fried chicken, fried egg, olive oil, green chili, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavorings

MAIN DISH RICE



ผัดพริกแกงแดง หมู/ไก่

€ 13

THAI RED CURRY FRIED WITH PORK/CHICKEN

+ Uovo fritto / fried egg + € 1,5

Riso Jasmine, maiale/pollo, peperoncino, peperoncino secco, scalogno, aglio, citronella, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, zucchero, basilico, peperoni

Jasmine rice, pork/chicken, chili, dried chili, shallot, garlic, lemongrass, galangal, kaffir lime peel, salt, shrimp paste, olive oil, green beans, sugar, basil, bell peppers



ผัดพริกแกงทะเล

€ 15

THAI RED CURRY FRIED WITH SEAFOOD

+ Uovo fritto / fried egg + € 1,5

Riso Jasmine, frutti di mare, peperoncino, peperoncino secco, scalogno, aglio, citronella, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, zucchero, basilico, peperoni

Jasmine rice, seafood, chili, dried chili, shallot, garlic, lemongrass, galangal, kaffir lime peel, salt, shrimp paste, olive oil, green beans, sugar, basil, bell peppers



ข้าวยำไก่แซ่บ

€ 13

YUM KAI ZEB WITH RICE

+ Uovo fritto / fried egg + € 1,5

Riso Jasmine, pollo fritto, cipolla rossa, coriandolo, riso arrosto, pepe di cayenna, lime, salsa di pesce, zucchero di canna

Jasmine rice, fried chicken, red onion, coriander, toasted rice, cayenne pepper, lime, fish sauce, brown sugar



ทอดกระเทียมราดข้าว

Pork/Chicken Shrimp/Squid

€ 11

€ 13

GARLIC AND PEPPER WITH RICE

+ Uovo fritto / fried egg + € 1,5

Maiale/Pollo/Gamberetti/Calamari, riso Jasmine, olio di oliva, aglio, peperoni, salsa di soia, salsa di ostriche, zucchero di canna

Pork/Chicken/Shrimp/Squid, Jasmine rice, olive oil, garlic, bell peppers, soy sauce, oyster sauce, brown sugar

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH

FRIED RICE



ข้าวผัดหมู/ไก่

€ 10

FRIED RICE WITH PORK / CHICKEN

Riso Jasmine, maiale/pollo, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, pork/chicken, egg, olive oil, carrots, soy sauce, oyster sauce, flavorings, brown sugar



ข้าวผัดกุ้ง

€ 11

FRIED RICE WITH SHRIMP

Riso Jasmine, gamberetti, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, shrimp, egg, olive oil, carrots, soy sauce, oyster sauce, flavorings, brown sugar



ข้าวผัดปลาหมึก

€ 11

FRIED RICE WITH SQUIDS

Riso Jasmine, calamari, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, squid, egg, olive oil, carrots, soy sauce, oyster sauce, herbs/spices, brown sugar



ข้าวผัดทะเล

€ 12

FRIED RICE MIXED SEAFOOD

Riso Jasmine, gamberetti, calamari, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, shrimp, squid, egg, olive oil, carrots, soy sauce, oyster sauce, herbs/spices, brown sugar



ข้าวผัดพริกแกง หมู/ไก่

€ 13

FRIED RICE THAI RED CURRY WITH PORK / CHICKEN

Riso Jasmine, maiale/pollo, pasta di peperoncino, scalogno, aglio, citronella, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, latte di cocco, zucchero, basilico, peperoni
Jasmine rice, pork/chicken, chili paste, shallot, garlic, lemongrass, galangal, kaffir lime peel, salt, shrimp paste, olive oil, green beans, coconut milk, sugar, basil, bell peppers



ข้าวผัดแกงเขียวหวาน หมู/ไก่

€ 13

FRIED RICE GREEN CURRY WITH PORK/CHICKEN

Riso Jasmine, maiale/pollo, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni
Jasmine rice, pork/chicken, chili, green chili, lemongrass, shallot, garlic, galangal, kaffir lime peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, bell peppers

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH
FRIED RICE



ข้าวผัดต้มยำ

€ 12

TOM YUM FRIED RICE WITH SHRIMP

Riso Jasmine, gamberi, peperoncino, peperoni verde, citronella, latte di cocco, foglie di combava scalogno, aglio, galangal, sale, zucchero

Jasmine rice, shrimp, chili, green bell peppers, lemongrass, coconut milk, kaffir lime leaves, shallot, garlic, galangal, salt, sugar



MAIN DISH NOODLES



ผัดไทย (ไก่/กุ้ง/หมึก/ทะเล)

€ 13

PAD THAI (chicken/shrimp/squid/mixed)

Pollo/Gamberetti/Calamari, noodles di riso, tofu, uovo, cipollotto, germogli di soia freschi, tamarindo, zucchero di palma, sale, salsa di soia dolce, peperoncino di cayenna, arachidi
Chicken/Shrimp/Squid, rice noodles, tofu, egg, spring onion, fresh bean sprouts, tamarind, palm sugar, salt, sweet soy sauce, cayenne chili, peanuts



ผัดวุ้นเส้น

€ 10

STIR FRIED GLASS NOODLES

Spaghetti di soia, pollo, uovo, cavolo, carote, aglio, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Glass noodles (or soy noodles), chicken, egg, cabbage, carrots, garlic, soy sauce, oyster sauce, herbs/spices, brown sugar



ราดหน้า (หมู/ไก่/กุ้ง/หมึก/รวม)
Pork/Chicken
Shrimp/Squid/Mixed

€ 13

€ 16

RAAD NAA (Stir-fried rice noodles in Thai gravy)

Maiale/Pollo/Gamberetti/Calamari, noodles di riso, salsa di soia nera, salsa di soia, pepe, aglio fritto, zucchero di canna, sale, salsa di ostriche, aromi, pasta a base di fagioli di soia, carote, cavolo, zucchini, cavolfiore, amido di mais, olio di oliva
Pork/Chicken/Shrimp/Squid, rice noodles, dark soy sauce, soy sauce, pepper, fried garlic, brown sugar, salt, oyster sauce, herbs/spices, soybean paste, carrots, cabbage, zucchini, cauliflower, cornstarch, olive oil



กุ้งอบวุ้นเส้น

€ 15

CASSEROLED SHRIMP WITH GLASS NOODLES

Gamberi, spaghetti di soia, zenzero, prezzemolo, aglio, salsa di soia, salsa di ostriche, pepe nero, zucchero, aromi, olio di oliva
Shrimp, glass noodles, ginger, parsley, garlic, soy sauce, oyster sauce, black pepper, sugar, herbs/spices, olive oil



สุกี้แห้ง (หมู/ไก่/กุ้ง/หมึก/รวม)

€ 16

STIR FRIED THAI SUKIYAKI (Pork/chicken/shrimp/squid/mixed)

Maiale/pollo/gamberetti/calamari, spaghetti di soia, uovo, cavolo cinese, carote, cipollotto, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili, aglio, red bean curd, peperoncino olio di oliva, funghi
Pork/chicken/shrimp/squid, glass noodles, egg, Chinese cabbage, carrots, spring onion, soy sauce, oyster sauce, sugar, ketchup, chili sauce, garlic, red bean curd, chili, olive oil, mushrooms

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH NOODLES



ก๋วยเตี๋ยวต้มยำ

€ 13

TOM YUM NOODLES

Noodles di riso, gamberetti, funghi, citronella, galangal, coriandolo, peperoncini freschi, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava
Rice noodles, shrimp, mushrooms, lemongrass, galangal, coriander, fresh chili peppers, chili paste, fish sauce, fresh milk, coconut milk, lime, kaffir lime leaves



ก๋วยเตี๋ยวต้มยำโบราณ

€ 13

THAI STYLE NOODLES (Pork/chicken/shrimp)

Maiale/Pollo/Gamberetti, noodles, arachidi, peperoncino di cayenna, lime, salsa di pesce, zucchero di canna, coriandolo, aglio fritto, cavolo, germogli di soia
Pork/Chicken/Shrimp, noodles, peanuts, cayenne pepper, lime, fish sauce, brown sugar, coriander, fried garlic, cabbage, bean sprouts



สุกี้หน้า (หมู/ไก่/กุ้ง/หมึก/รวม)

€ 16

THAI SUKIYAKI SOUP (Pork/chicken/shrimp/squid/mixed)

Maiale/Pollo/Gamberetti/Calamari, Spaghetti di soia, uovo, cavolo cinese, carote, cipollotto, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili, aglio, tofu di fagioli rossi, peperoncino, funghi
Pork/Chicken/Shrimp/Squid, glass noodles, egg, Chinese cabbage, carrots, spring onion, soy sauce, oyster sauce, sugar, ketchup, chili sauce, garlic, red bean curd (fermented tofu), chili, mushrooms



สปาเก็ตตี้กระเพราทะเล

€ 13

SPAGHETTI WITH BASIL SEAFOOD

Spaghetti, frutti di mare, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma
Spaghetti, seafood, olive oil, green chili pepper, basil, garlic, chili pepper, soy sauce, oyster sauce, brown sugar, carrots, flavoring

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH SOUP



ต้มยำน้ำข้น (ไก่/กุ้ง/ปลาหมึก)

Chicken

€ 13

Shrimp/Squid/Mixed

€ 16

TOM YUM NAM KHON

Petto di pollo/gamberetti/calamari, funghi, citronella, galangal, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, foglie di combava, latte di cocco, lime, zucchero, sale, cipolla rossa, aglio

Chicken breast/Shrimp/Squid, mushrooms, lemongrass, galangal, coriander, chili, chili paste, fish sauce, kaffir lime leaves, coconut milk, lime, sugar, salt, red onion, garlic



ต้มยำกุ้งใหญ่

€ 16

TOM YUM GOONG

Gamberi, funghi, citronella, galangal, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava, zucchero, sale

Shrimp, mushrooms, lemongrass, galangal, coriander, chili, chili paste, fish sauce, fresh milk, coconut milk, lime, kaffir lime leaves, sugar, salt



ต้มยำน้ำใส(ไก่/กุ้ง/ปลาหมึก)

Chicken

€ 13

Shrimp/Squid/Mixed

€ 16

TOM YUM NAM SAI

Petto di pollo/gamberetti/calamari, funghi, citronella, galangal, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, foglie di combava, lime, zucchero, sale, cipolla rossa, aglio

Chicken breast/shrimp/squid, mushrooms, lemongrass, galangal, coriander, chili, chili paste, fish sauce, kaffir lime leaves, lime, sugar, salt, red onion, garlic



ต้มข่าไก่

€ 13

TOM KHA GAI

Petto di pollo, funghi, latte di cocco, galangal, citronella, lime, salsa di pesce, zucchero, sale, coriandolo, peperoncino, foglie di combava, cipolla rossa

Chicken breast, mushrooms, coconut milk, galangal, lemongrass, lime, fish sauce, sugar, salt, coriander, chili, kaffir lime leaves, red onion



แกงจืดเต้าหู้หมูสับ

€ 17

CLEAR SOUP WITH TOFU AND PORK

Tofu all'uovo, maiale, cavolo cinese, wakame, aglio fritto, salsa di soia, spaghetti di soia, cipollotto, carote, coriandolo

Egg tofu, pork, Chinese cabbage, wakame, fried garlic, soy sauce, glass noodles, spring onion, carrots, coriander

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

MAIN DISH SOUP



แกงพะแนง หมู/ไก่

€ 15

THAI PANANG CURRY WITH PORK/CHICKEN

Maiale/Pollo, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni, arachidi

Pork/Chicken, chili, green chili, lemongrass, shallot, garlic, galangal, kaffir lime peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, bell peppers, peanuts



แกงเขียวหวาน หมู/ไก่

€ 16

GREEN CURRY WITH PORK/CHICKEN

Maiale/Pollo, zucchine, melanzane, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangal, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni

Pork/Chicken, zucchini, eggplant, chili, green chili, lemongrass, shallot, garlic, galangal, kaffir lime peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, bell peppers

ACCOMPANYING DISHES



ข้าวสวย

€ 2,5

STEAMED RICE

Riso bianco
White rice



ขนมปัง

€ 2

BREAD

Pane

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

OTHERS



ไข่เจียว

€ 10

OMELETTE THAI

Uova, olio di oliva, salsa di soia, cipollotto, salsa di pesce
Eggs, olive oil, soy sauce, spring onion, fish sauce



ลาบหมู/ไก่

€ 14

LARB (Pork/Chicken)

Maiale/Pollo, cipolla rosso, coriandolo, menta, riso arrosto, pepe di cayenna, lime, salsa di pesce, zucchero di canna
Pork/Chicken, red onion, coriander, mint, toasted rice, cayenne pepper, lime, fish sauce, brown sugar



ผักกักรวม

€ 9

STIR FRIED MIXED VEGETABLES

Broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aglio, aromi
Broccoli, carrots, cauliflower, zucchini, bell peppers, soy sauce, oyster sauce, brown sugar, onion, herbs/spices



ผักกักรวมมิตรกุ้ง

€ 12

STIR FRIED MIXED VEGETABLES WITH SHRIMP

Gamberetti, broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aglio, aromi
Shrimp, broccoli, carrots, cauliflower, zucchini, bell peppers, soy sauce, oyster sauce, brown sugar, onion, herbs/spices



ไก่ผัดขอส

€ 11

STIR FRIED CHICKEN

Petto di pollo, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Chicken breast, soy sauce, oyster sauce, herbs/spices, brown sugar



ผัดเปรี้ยวหวาน หมู /ไก่ /กุ้ง

Pork/Chicken
Shrimp

€ 12

€ 14

SWEET AND SOUR STIR FRY

Maiale/pollo/gamberetti, olio di oliva, ananas, peperoni, cipolla, aglio, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili
Pork/chicken/shrimp, olive oil, pineapple, bell peppers, onion, garlic, soy sauce, oyster sauce, sugar, ketchup, chili sauce

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

THAI SALADS



ส้มตำไทย

Small

€ 7

Big

€ 9

GREEN PAPAYA SALAD

Papaya verde, pomodoro, carote, peperoncino, lime, salsa di pesce, zucchero di palma, arachidi

Green papaya, tomato, carrots, chili, lime, fish sauce, palm sugar, peanuts



ส้มตำปลาร้า

€ 12

SOM TAM PLA-RA

Papaya verde, pla ra, pomodoro, carote, peperoncino, lime, salsa di pesce, zucchero di palma, aglio

Green papaya, pla ra (fermented fish sauce), tomato, carrots, chili, lime, fish sauce, palm sugar, onion



ยำวุ้นเส้น (หมู / ไก่ / ทะเล)

Pork/Chicken

€ 15

Seafood

€ 17

YUM WOON SEN (Spicy Glass Noodle Salad)

Maiale/pollo/frutti di mare, spaghetti di soia, pomodoro, cipolla, peperoncino, lime, salsa di pesce, zucchero di canna, coriandolo

Pork/chicken/seafood, glass noodles, tomato, onion, chili, lime, fish sauce, brown sugar, coriander



ยำไข่ดาว

€ 15

SPICY FRIED EGGS SALAD

Uovo fritto, pollo, pomodoro, cipolla, peperoncino, lime, salsa di pesce, zucchero di canna, coriandolo

Fried egg, chicken, tomato, onion, chili, lime, fish sauce, brown sugar, coriander

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

SANDWICHES



แซนด์วิชหมู

€ 8

PORK SANDWICH

Pane, peperone, maiale, zucchine, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, sale

Bread, bell pepper, pork, zucchini, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, salt



แซนด์วิชไก่

€ 8

CHICKEN SANDWICH

Pane, zucchine, ananas, pollo, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

Bread, zucchini, pineapple, chicken, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt



แซนด์วิชไส้กรอก

€ 8

SAUSAGE SANDWICH

Pane, salsiccia, melanzana, funghi, cipollotto, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

Bread, sausage, eggplant, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, green chili, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt



แซนด์วิชผัก

€ 8

VEGGIE SANDWICH

Pane, melanzane, zucchine, funghi, cipollotto, olio oliva, salsa di soia, salsa di soia dolce, peperoncino verde, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, lime, sale

Bread, eggplant, zucchini, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, green chili, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, lime, salt



แซนด์วิชกุ้ง

€ 8

SHRIMP SANDWICH

Pane, gamberi, zucchine, peperoni, olio di oliva, salsa di soia, salsa soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote, arachidi, olio, sale

Bread, shrimp, zucchini, bell peppers, olive oil, soy sauce, sweet soy sauce, green chili, spring onion, whole leaf lettuce, chopped lettuce, carrots, peanuts, oil, salt

Su richiesta, i piatti possono essere preparati anche in versione vegetariana o vegana.
Upon request, dishes can also be prepared in a vegetarian or vegan version.

DESSERT



โรตีส

€ 6

ROTI

Farina, uovo, burro, zucchero, latte, olio per fritto

A scelta tra: Nutella / Banana

Flour, egg, butter, sugar, milk, frying oil

At your choosing: Nutella / Banana



CASSEROLED SHRIMP
WITH GLASS NOODLES

DRINKS

Water

- Aqua microfiltrata naturale/gasata
Microfiltered water natural / sparkling
- 1,5 € 0,5 l
3 € 1 l
- Aqua naturale/gasata - bottiglia di plastica
Still/sparkling water - plastic bottle
- 1,5 € 0,5 l

4 € Soft Drinks

- Estathè limone / pesca . *Estathè lemon / peach*
- Redbull
- Coca Cola / Coca Cola Zero
- Aranciata . *Orange soda*
- Acqua Tonica . *Tonic water*
- Schweppes lemon
- Lemonsoda
- Gassosa . *Lemonade*
- Ginger beer
- Chinotto

Succhi di frutta / Juices

- 4 € Ananas, Albicocca, Pesca, Pera, Mirtillo, Ace, Pomodoro
Pineapple, Apricot, Peach, Pear, Blueberry, Ace, Tomato
- 4 € Spremuta / *Fresh Juice*

Bubble tea

- 6 € Rosso, Verde
Red, Green

Caffetteria / Coffee

- 1,2 € Caffè normale / *Espresso*
- 1,3 € Caffè americano / *American coffee*
- 1,2 € Caffè macchiato / *Coffee with milk*
- 1,3 € Caffè dek / *Decaffeinated espresso*
- 1,7 € Caffè corretto / *Coffee with spirits*
- 1,5 € Caffè al ginseng / *Ginseng coffee*
- 1,5 € Latte bianco / *White milk*
- 1,7 € Latte macchiato / *Milk with coffee*
- 1,7 € Latte macchiato soia / *Soy milk with coffee*
- 1,5 € Cappuccino
- 1,7 € Cappuccino dek / *Decaffeinated Cappuccino*
- 1,7 € Cappuccino con latte di soia / *Cappuccino with soy milk*
- 3 € Caffè shakerato / *Shaked coffee*
- 3,5 € Crema al caffè / *Coffee cream*
- 3 € Cioccolata calda / *Hot chocolate*
- 3,5 € Cioccolata calda con panna / *Hot chocolate with whipped cream*
- 3 € Tisane / *Herbal teas*

DRINKS

Birre / Beers

IN BOTTIGLIA / BOTTLED

- 4,5 € Singha thai beer 33cl
- 7 € 66cl

ALLA SPINA / DRAFT

- Lager
- 3,5 € 20cl
- 6 € 40cl

Birra artigianale / Craft beer

- 4 € 20cl
- 7 € 40cl

Spritz

- 6 € Aperol
- Campari
- Select
- Hugo

Cocktails

- Gin tonic / lemon
- 8 € con *with* Tanqueray Gin
- 10 € con *with* Hendrick's Gin
- 10 € con *with* Malfy Gin
- 12 € con *with* Gin Mare
- 12 € Cocktail di stagione / *Seasonal cocktail*
- 12 € Mojito
- 8 € Negroni / Americano / Sbagliato

Vini / Wine

€ bicchiere / bottiglia - € *glass / bottle*

Vini Bianchi / *White Wines*

- 6 / 24 € Chardonnay
- 6 / 24 € Falanghina
- 6 / 24 € Vermentino

Vini Rossi / *Red Wines*

- 6 / 24 € Primitivo

Bollicine / *Sparkling Wines*

- 6 / 18 € Prosecco
- 6 / 24 € Prosecco millesimato

ITALIAN DESSERT

- 1,3 € Croissant
- 1,5 € Muffin
- 5,5 € Semifreddo Bindi / *Bindi frozen dessert*
- 4 € Fetta di Torta / *Slice of cake*
- 3 € Fetta di Crostata / *Slice of tart*
- 1 € Pasticcino / *Mignon pastry*
- 4 € Frutta fresca / *Fresh fruit*



STIR FRIED THAI SUKIYAKI



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