

## ENTRADAS

### **Punjabi Samosa**

Samosas servidas con Chutney de Menta y Tamarindo  
(Cordero 165 - Vegetales 135)

### **Bhaji de Cebolla \$125**

Crujientes Croquetas de Cebolla condimentada en especias y harina de Garbanzo

### **Rollitos de Primavera**

Crujientes Rollitos de Primavera rellenos de Vegetales con Salsa Agridulce  
(Pollo 105 - Vegetales 100)

### **Rollitos Vietnamitas**

Rollitos frescos rellenos de Lechugas, Zanahoria, Calabaza, Albahaca, Menta  
(Camaron 135 - Vegetales 120)

### **Yum Yum Sampler 356**

Selección de Rollitos de Primavera, Satay de Pollo, Alitas Thai & Sirenitas

### **Satay**

Brochetas al Grill con Salsa de Cacahuete  
(Res 139 - Pollo 130 - Puerco 135)

### **Alitas de Pollo Caramelizadas 145**

Alitas de Pollo Organicas marinadas con especias, preparadas en Horno de Brasas

### **Tao Hoo Todd 135**

Tofu frito con Salsa Agridulce y Cacahuete Triturado

### **Tom Yum Gung 139 + Sticky Rice 55**

Sopa de Camaron, Limoncillo, Chiles, Galangal y Lima de Kaffir

### **Tom Kha Gai 139 + Sticky Rice 55**

Creposa Sopa de Coco con Pollo, Limoncillo, Chiles, Galangal y Lima de Kaffir

### **Pho Bo - Sopa Vietnamita de Res 165**

Consume de Res, Tiras de Res, Albondigas, Tallarines de Arroz, Hierbas Aromaticas

### **Ensalada Tailandesa**

Mezcla de lechugas, Vegetales & hierbas Tailandesas, aderezo de Gingibre & Soya  
(Res 165 - Camaron 178)

### **Som Tam - Ensalada de Papaya verde (\*solo en temporada)**

Papaya verde, Tomates, Ejotes, Zanahoria, aderezo de Limon & Tamarindo  
(Vegetariana 165 - Camaron 178)

# YUM YUM

BY GEORGE

## THAI

### **Pad Thai**

Wok - Tallarines de arroz, cacahuates, salsa de Tamarindo

(Camaron 225 / Pollo 200 / Vegetales 195 )

### **Pad Kaprao 295**

Wok - Res & Camarones Salteados con Salsa de Ostión, Ajo & Albahaca, Arroz Jazmin

### **Com Dua 249**

Wok - Arroz frito con Piña, Cerdo y Camarones

### **Pla de Phuket 305**

Crujiente Filete de Pescado Sazonado con Gengibre, Ajo, Tamarindo, Arroz Jazmin

### **Salmon Teriyaki 295**

Acompañado de arroz Jasmin & Brocoli

### **Sautee de Camarones & Brocoli 220**

Camarones y Brocoli salteados con Ajo & Salsa de Ostion

### **Pad Kee Mao**

Tallarines de Arroz , cortes de Res , Chile, Pimientos & Albahaca

(Res 210 / Camaron 220 / Pollo 200 / Vegetales 195)

### **Pad See Ew**

Wok - Tallarines de Arroz, Pollo, Brocoli, Salsa de Soya Endulsada

(Res 210 / Camaron 220 / Puerco 210 / Pollo 200)

### **Panang Curry**

Cre moso Curry con Leche de Coco, Pimientos, Cebolla, Hierbas Aromaticas, Arroz Jasmin

(Res 210 / Camaron 220 / Puerco 210 / Pollo 200)

### **Curry Tailandes**

Un Aromatico y Cre moso Curry acompañado de Arroz Jasmin

(Res 210 / Camaron 220 / Pollo 200 / Vegetales 195 / Tofu 195)

## THAI SPECIALS

### **Yum Yum - Curry Amarillo 225**

Curry Amarillo con Pollo, Papa, Albahaca, Cebolla, Ejotes, Arroz Jasmin

### **Curry Verde de Berenjenas**

Curry Verde, Berenjenas, Quimbombo, Albahaca, Chile, Arroz Jasmin  
(Camaron 239 / Res 229 / Pollo 225 / Vegetales 200 / Tofu 200)

### **Curry Rojo con Cerdo & Cacahuete 220**

Curry Rojo con Cacahuete, Ajo, Cebolla, Cilantro, Albahaca, Arroz Jasmin

## INDIAN

### **Cordero Vindaloo 325**

Cocido lentamente, Chilles , Especias & Arroz Basmati

### **Curry de Pescado Bombay 305**

Filete de Pescado cocido en leche de Coco, Curcuma, Ajo, Chile, Pasta de Tamarindo, Arroz Jasmin

### **Gosht Korma 325**

Creoso Currie de Cordero, Nuez de la India & Arroz Basmati  
(Vegetales \$220)

### **Gustaba 245**

Albondigas de Cordero en cremosa salsa de Tomate estilo Kashmiri & Arroz Basmati

### **Curry Goan de Camaron 265**

Creoso Currie de Camaron, Tomates, especias & Arroz Basmati  
(Vegetales \$205)

### **Dal Curry 185**

Lentejas cocidas lentamente, Leche de Coco, especias & Arroz Basmati

### **Murgh Tikka Masala**

Pollo a las brasas en salsa cremosa de Tomate & Arroz Basmati  
(Pollo 215/ Camaron 265)

### **Dum Ke Jhige 265**

Camarones marinados en especias horneados a las brasas

### **Galouti Seekh Kebab 198**

Kebab de Cordero a las brasas con Chutney de Tamarindo & Menta



## DE NUESTRO HORNO DE LEÑA

Hamburguesa de Cordero (6 oz) 195

Papas Gajo 60

Elote a la Mantequilla 75

Alitas de Pollo Caramelizadas 145

Brochetas con Salsa de Cacahuete

(Res 139 / Puerco 135 / Pollo 130)



## ACOMPañANTES

Chutney de Mango 35

Pan Naan 35

Pan Naan de Ajo 35

Pan Naan de Cebolla 35

Arroz Basmati 55

Arroz Jasmin 55

Lentejas en Crema de Coco & Curry 95

## STARTERS

### **Punjabi Samosa**

Samosas served with Tamarind & Mint Chutney  
(Minced Lamb 165 - Vegetables 135)

### **Onion Bhaji 125**

Onion fritters marinated in spices with chickpea flour and Mint Chutney

### **Thai Spring Rolls**

Crispy Spring Rolls stuffed with mixed Vegetables and served with Sweet Chili Sauce  
(Chicken 105 - Vegetables 100)

### **Vietnamese Fresh Spring Rolls**

Soft salad Roll filled with lettuce, basil and fresh Aromatic Herbs  
(Shrimp 135 - Vegetables 120)

### **Sticky Thai Chicken Wings 145**

Organic Thai Chicken Wings from the Charcoal oven, infused with authentic Thai flavours

### **Yum Yum Sampler 356**

Selection of Spring rolls, Chicken Satay, Thai Chicken Wings & Mermaids

### **Satay**

Grilled Sate served with our Homemade Peanut Sauce  
(Beef 139 - Chicken 130 - Pork 135)

### **Tao Hoo Todd 135**

Fried Tofu served with Sweet Chili Sauce and ground Peanuts

### **Tom Yum Gung 139 + Sticky Rice 55**

Hot and sour Soup with Shrimp, Mushroom, Lemmongrass, Galangal and Kaffir Lime

### **Tom Kha Gai 139 + Sticky Rice 55**

Creamy Coconut Soup with Chicken, Mushroom, Lemmongrass, Galangal and Kaffir Lime

### **Pho Bo -Vietnamese Beef & Noodle Soup 165**

Beef broth with finely chopped Steak, Meat balls fresh Herbs and Rice Noodles

### **Thai Salad**

Thai Style mixed Salad served with our House Dressing  
(Beef 165 - Shrimp 178)

### **Som Tam - Papaya Salad**

Green Papaya, Tomatos, Carrots, garnished with Lime & Tamarind dressing  
(Vegetarian 165 - Shrimp 178)

## THAI

### **Pad Thai**

Wok-Tossed rice Noodles, chopped Peanuts and Tamarind Sauce  
(Shrimp 225 /Chicken 200 /Veggies 195)

### **Pad Kaprao 295**

Stir Fried Beef and Shrimps, Bell Peppers, Garlic, Basil, Oyster Sauce, Jazmin Rice

### **Com Dua 249**

Wok-Fryd Rice with Pineapple, Eggs, Onion, Shrimps & Pork

### **Pla de Phuket 305**

Deep fried crunchy Fish Fillet flavored with ginger and tamarind chili sauce

### **Glazed Teriyaki Salmón 295**

Served with Broccoli & Aromatic Rice

### **Shrimps & Broccoli Stir Fry 220**

Wok Seared Broccoli & Shrimps with Garlic & Oyster sauce

### **Pad Kee Mao**

Rice flat Noodles, Spice chopped Tenderloin, Bell peper & Basil

(Beef 210/ Shrimp 220 / Chicken 200 / Vegetables 195)

### **Pad See Ew**

Wok- Tossed Rice Noodles, Chicken, Eggs, Garlic, Broccoli, Oyster Sauce

(Beef 210 / Shrimp 220 / Pork 210 / Chicken 200)

### **Panang Curry**

Creamy coconut Beef curry with Peppers, Onion, Thai Herbs & Jasmin Rice

(Beef 210 / Shrimp 220 / Pork 210 / Chicken 200)

### **Thai Curry**

Coconut Milk, Veggies & Thai Aromatic Spices served with Jasmin Rice

(Beef 210 -Shrimp 220 -Chicken 200-Veggies 195-Tofu 195)



BY GEORGE

## THAI SPECIALS

### **Yum Yum - Yellow Curry 225**

Yellow Curry with Chicken, Potatoe, Basil, Onion, Green Beans, Jazmin Rice

### **Green Eggplant Curry**

Green Curry, Eggplant, Quimbombo, Basil, Cilantro, Jazmin Rice

(Shrimp 239 / Beef 229 / Chicken 225 / Vegetables 200 / Tofu 200)

### **Red Curry with Pork & Peanuts 220**

Red Curry, with Peanuts, Garlic, Cilantro, Basil, Jazmin Rice

## INDIAN

### **Lamb Vindaloo 325**

Slowly coocked , Chill ies , Spices & Basmati Rice

### **Bombay Fish Curry 305**

Slowly coocked Fish Fillet, Coconut milk, Garlic, Turmeric, Tamarind Paste, Chili Sauce

### **Gosht Korma 325**

Creamy lamb Curry, Cashews, Basmati Rice

(Vegetables \$220)

### **Gustaba 245**

Lamb Meatballs in a Creamy Tomato Sauce Kashmiri style & Basmati Rice

### **Goan Shrimp Curry 265**

Marinated Shrimps, Soft Spiced Cream Curry & Basmati Rice

(Vegetables \$205)

### **Dal Curry 185**

Punjabi mixed Lentil Curry, Coconut Milk, Spices & Basmati Rice

### **Murgh Tikka Masala**

Roasted Chicken in a Creamy Tomato Sauce, Tamarind & Mint Chutney

(Chicken 215/ Shrimp 265)

### **Dum Ke Jhige 265**

Charcoal Grilled Shrimps Marineted in spices with Tamarind & Mint Chutney

### **Galouti Seekh Kebab 198**

Charcoal Grilled Lamb Kebab, with Tamarind & Mint Chutney

# YUM YUM

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## FROM OUR CHARCOAL OVEN

Lamb Burger (6 oz) 195

Wedge Potatoes 60

Corn on the Cob 75

Caramelized Chicken Wings 145

Grilled Satay with Peanut Sauce

(Beef 139 / Pork 135 / Chicken 130)



## SIDES

Mango Chutney 35

Naan 35

Garlic Naan 35

Onion Naan 35

Basmati Rice 55

Jasmin Rice 55

Slow Cooked Lentils 95