

# THAI BOTANICO

GOURMET THAI RESTAURANT





All of our dishes are freshly prepared to order, ask your waiter to adjust the level of spice in your dish

SOUPS

0.

**Noodle Soup** (Kuai Tiao) 🌿

A classic Thai soup with a base of our very own home made paste with a kick
1.

**Classic Tom Yam soup** (Tom Yam) 🌿

We use Botanico’s home made “Tom Yam” paste to make a classic hot & spicy clear soup with a kick & mushrooms
2.

**Tom Kha Soup** (Tom Kha)

We use Botanico’s home made paste to make a soup with coconut milk, mushrooms & Thai herbs
- Chicken

6,75€
- King prawns

8,85€
- Chicken

6,75€
- King prawn

8,85€
- Chicken

6,75€
- King prawn

8,85€

APPETIZERS

3.

**Thai Style Chargrilled Spare Ribs** (Sikhomg)

Our special blend of thai herbs & spices are dry rubbed into the ribs which caramelise when cooked on our chargrill, served with a Thai dipping sauce
4.

**Prawn, Squid & Sweetcorn Fishcake** (Thod Man Talay)

Light & crispy, made with king prawns & sweetcorn served with sweet plum sauce
5.

**Satay** (Satay)

All of our skewered satay dishes are marinated with cumin & coriander & accompanied with a duo of freshly made peanut satay sauce and a cucumber & onion vinaigrette, available in:

a)

Chicken (4 pieces)

9,10€

b)

Fillet steak (4 pieces)

11,45€

c)

King prawn (5 pieces)

11,45€

d)

Vegetable (4 pieces)

7,25€

e)

Mixed (1 of each)

10,40€
6.

**Thai Fish Cakes** (Thod Man Pla)

Light & fluffy, made with fish, served with a dipping duo of onion & cucumber vinaigrette, sweet chilli sauce & peanut vinaigrette
7.

**Vietnamese Spring Rolls** (Nam Thod)

Minced pork & prawn blended with shredded oriental vegetables seasoned to perfection & wrapped in a crispy rice paper wrap with a peanut vinaigrette
8.

**Thai Vegetable Spring Rolls** (Pho Phiaphak)

Filled with glass noodles, mushrooms, shredded veg & thai herbs served with a sweet chilli dipping sauce
9.

**Spicy Mussels** (Hoi Maleangphu ob) 🌿

Fresh mussels steamed to perfection in a spicy Thai marinade & topped with torn basil, coriander & lime with lashings of coconut cream
10.

**Thai Golden Bags** (Tung Thong)

Finely minced chicken with our special blend of smashed Thai herbs generously rolled into balls & wrapped in a wonton paper & sweet chilli sauce
11.

**Prawn Paper Roll** (Kung Hom Pha)

Tiger king prawns wrapped in a sheet of light & crispy rice flour pastry served with a sweet chilli dipping sauce
12.

**Sweet & Sour Chicken Wings** (Peek Gai Thod Namn Deng)

Crispy coated chicken wings with our tangy Thai rice wine and sweet & sour sauce
13.

**Egg Dipped Fried Thai Pork Toast** (Kanompang na moo)

Finely minced pork mixed with traditional fresh Thai herbs & spices on toast, dipped in egg, flash fried & served with a sweet chilli dipping sauce
14.

**Thai Oriental Special Mixed Hors d’oeuvres** (Ruam Mit Starters)

Chicken satay skewers, Thai spring rolls, thai pork toast, prawn paper rolls & Thai ribs (min. 2 people) with a duo of sauces

Price per person

11,45€
15.

**Fresh King Prawn & Vegetable Vietnamese Wraps** (Pho Pia Sod)

Seasonal shredded vegetables tossed with freshly torn mint & chopped coriander, layered with tender sliced king prawns and wrapped in a light rice paper pancake. Served with a dipping sauce
16.

**Salt & Pepper Crispy Chicken Wings** (Peek Gai Thod Sa Moon Phai) 🌿

Tender chicken wings stir fried with chillies, peppers, onions, lemongrass & freshly squeezed lime

SALADS

20.

**Luxury Glass Noodle Salad** (Yam Woon Sen) 🌿

Fine glass noodles tossed with chunky tomatoes and cashew nuts in a chilli vinaigrette and minced chicken & king prawn
21.

**Green Papaya & King Prawn Salad** (Som Tam Kung) 🌿

Shredded green papaya with king prawn, tomato, carrot, green beans & smashed peanuts
22.

**Thai steak salad** (Yam Nua) 🌿

Strips of prime fillet steak seared with Thai herbs served with crisp lettuce & oriental vegetables dressed in Thai vinaigrette
23.

**Thai Botanico Salad** (Yam Thai Botanico)

A sweet green bean salad, tossed in a rich coconut curry dressing and topped with king prawn & sliced chicken breast
24.

**Thai Seafood Salad** (Yam Talay) 🌿

A seafood of squid, mussels & prawns with tomato, onions, coriander & fresh lime
25.

**Laap Gai** (Lab Gai) 🌿🌿

Finely diced chicken breast, spring onion & red onion are tossed in a zesty dressing of lemon juice, fish sauce & dried chilli flakes \*this is traditional Thai finger food served with crisp iceberg lettuce & cucumber to scoop up your laap gai
26.

**Cucumber Salad** (Tam Teng) 🌿

Shredded cucumber and plump cherry tomatoes sprinkled with crushed peanuts in a light oriental dressing

AUTHENTIC CURRY DISHES

28.

**Masaman Curry** 🌿

A 4 hours slow braised deep, rich curry with potato, aubergine, onion and cashew nuts
30.

**Green Thai Curry** (Keang Kiew Wan) 🌿🌿

A medium hot strength creamy curry made with coconut milk, crunchy flash fried runner beans, courgette & bamboo finished with a touch of coconut cream
31.

**Red Curry** (Keamg Deang) 🌿

A medium red curry sauce with lychees & crunchy fresh vegetables
32.

**Yellow Curry** (Keang Kari)

A light mild fragrant yellow curry sauce mixed with pineapple, vegetables, topped with torn basil
34.

**Red Peanut Curry** (Panang curry) 🌿

A special mix of Thai spices & ground peanut curry sauce

Available in:

Chicken - Tender slices of chicken breast	8,85€	Pork - Best loin of pork	8,55€
Fillet Steak - Tenderized slices of prime fillet steak	14,80€	Squid - Scored for extra tenderness	9,35€
King Prawn- Saltwater caught, cleaned & shelled	14,00€	Fish - Fillet of battered hake	12,50€
Crispy Duck Breast	13,80€	Vegetable - Crunchy fresh generous serving of seasonal vegetables	7,25€
A slow marinated sliced duck breast		Tofu - Fried Tofu	7,80€

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## CHAR GRILLED DISHES & HOUSE SPECIAL DISHES

37.

**Chilli and Basil Seabream** (Pla Sam Rod) 🌶️🌶️  
Crispy fried boneless fish covered in a thick sweet chilli and basil sauce

16,60€
38.

**Sea Bream in Lemon, Chilli & Garlic** (Pla Nueng Naow) 🌶️  
Steamed fillet of sea bream drizzled in a light sauce made with fresh lemon, chilli & garlic

16,60€
39.

**Sea Bream Steamed with Red Curry Sauce** (Chu Chi Pla) 🌶️  
Filletted sea bream coated in a deep red curry sauce

16,60€
40.

**Sea Bream in Banana Leaf** (Pla Yang Bai Tong)  
Fresh sea bream with lime, coriander & lemongrass wrapped in a banana leaf & steamed

16,10€
41.

**Weeping Tiger Fillet Steak** (Nua Yomg Jim Jeaw)  
Tender fillet steak served with our spicy inhouse “nam jim jeaw” sauce

17,70€
42.

**Waterfall Pork** (Nam Tok Moo) 🌶️🌶️  
Juicy strips of sliced pork char grilled then tossed in fresh chilli, mint and red onion.  
Dressed with zesty lime juice to enhance the flavour

13,00€
43.

**Ban Tam Chicken in a Green Curry with honey & Black Pepper Rub** (Ban Tam Gai) 🌶️  
Slow roasted chicken on the bone grilled & rubbed with seasoned honey for a sweet tender finish then drizzled in spicy green curry sauce

14,00€

## THAI BOTANICO STIR FRIES

All of our stir-fries are made using only the freshest quality ingredients & can be tailored to suit your taste

48.

**Sweet Basil & Sweet Chilli Tomato Reduction** (Sam Rod) 🌶️  
Diced onion, green & red peppers in zesty sweet tomato reduction
49.

**Red Pepper and Lemon Grass Sauce with a Red Chilli Kick** (Ran Dang) 🌶️  
Our sauce made from freshly puréed red pepper & fragrant lemon grass, finished with spicy chillies
50.

**Thai Style Cashew Nuts** (Phad Med Mamuang)  
Carefully selected vegetables cooked to retain their natural juices, mushrooms & cashew nuts for that crunchy and light traditional dish
51.

**Zingy Sweet & Sour Thai Style** (Priew Wan) 🌶️  
Rich and thick sweet sauce with a kick of spice for that extra zing to perfectly balance out this dish
52.

**Mixed chilli & Sweet Basil** (Phad Kra Praow) 🌶️🌶️  
A typically East Asian blend of spicy chillies, garlic & torn sweet basil for a deeply flavoursome & fragrant dish
54.

**Coriander, Garlic & mixed Peppers** (Phad Kra Tiem Prik Thai)  
A fragrant dish, coriander perfectly complimented by crunchy peppers, dried lime leaf & garlic
55.

**Coconut Cream with a Chilli Kick** (Phad Kati) 🌶️  
Crunchy vegetables simmered in a coconut broth topped with freshly chopped chillies & mushrooms
56.

**Ginger & Garlic** (Phad King)  
Fresh ginger & mushrooms, with a generous amount of smashed garlic to bring out the flavours of the oriental vegetables in this dish
57.

**Cracked Black Pepper & Garlic Sauce** (Pik Thai Dam Phad)  
Rich & flavoursome with crunchy onion, mushrooms, garlic, peppers & spring onion

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<b>Pork</b> - Best loin of pork	8,55€
<b>Squid</b> - Scored for extra tenderness	9,35€
<b>Fish</b> - Fillet of battered hake	12,50€
<b>Vegetable</b> - Crunchy fresh generous serving of seasoned vegetables	7,25€
<b>Tofu</b> - Fried Tofu	7,80€

## SIDE DISHES

In Thailand side dishes are a big part of the meal, made for sharing, they give meal time a really sociable feel typical in thai culture

## RICE

69.

**Thai Speciality Pineapple Rice** (Kao Phad Sab Pa Rod)  
Authentic Thai rice dish combining diced chicken breast, prawn, vegetables and pineapple, raisins & topped with cashew nuts

9,85€
70.

**Egg Fried Rice with Peas** (Kao Phad Kai)

3,60€
71.

**Steamed Fragrant Jasmine Rice** (Kao Suay)

3,10€
72.

**Coconut Rice** (Kao Kati)

3,60€
73.

**Botanico-Special Basil Fried Rice** (Kao Phad Kra Praow) 🌶️  
A traditional thai dish with fragrant sweet basil & crunchy vegetables

Chicken

7,25€
74.

**Sticky Pearl Rice** (Kao Niew)

Prawns

8,30€
- 4,65€

## NOODLES & VEGETABLES

75.

**Phadthai** (Phad Thai)  
The national dish includes, egg, spring onion, tamarind & crunchy peanuts with a lime side for personal seasoning

Prawns

9,85€

Chicken

8,85€
76.

**Glass Noodles** (Phad Woon Sen)  
Glass noodles with diced chicken, mushrooms, sliced king prawns, mushrooms & julienne vegetables with a classic Thai dressing

9,35€
77.

**Phad Se Ew** (Phad Se Ew) 🌶️🌶️  
Stir fried flat rice noodles mixed with oriental vegetables chilli and slices of steak

9,85€
78.

**Botanico Phadthai** (Phad Thai Kai Hor)  
Using all the traditional ingredients: peanuts, egg & coriander with the addition of king prawns & diced chicken, wrapped in an omelette basket

13,00€
79.

**Plain Phadthai Noodles** (Phad Mee Lueng)

5,70€
80.

**Gai Lan** (Phad Ka Na) 🌶️🌶️  
Stir fried blanched crunchy gai lan leaves in a light chilli & garlic sauce, which compliments this Asian spinach perfectly

7,80€



