

būba

BISTROT EXOTIQUE



Soups – Tom

TOM YAM KUNG

shrimps, kaffir lime leaves, galangal, lemongrass, coriander & *Thai* chili

11

TOM KHA HAI

chicken, mushrooms, corn, coconut milk, *Thai* spices, coriander & herbs

10

VEGETABLE NOODLE SOUP



rice flake noodles, home made vegetable broth,
fresh vegetables — with rice vinegar & chili on the side

9

CHICKEN NOODLE SOUP

chicken, rice flake noodles, fresh vegetables in chicken broth
— with rice vinegar and chili & on the side

10

Salads – Yam

MANGO SALAD



mango, cucumber, carrot, cherry tomatoes, fresh mint, peanuts,
caramelized garlic, dried baby shrimps & *Asian* vinaigrette

15

PAPAYA SALAD



green papaya, carrot, green beans, cherry tomatoes, peanuts, lime, tamarind,
fish sauce & palm sugar — *freshly prepared in mortar and pestle at your table*

16

BEEF SALAD

green salad with thin grilled slices of beef and *Thai* sauce

13

DUCK SALAD

duck, vermicelli noodles, salad leaves, peanuts, fish sauce,
lemon, chilli & coriander

15

Starters – Aahaan Wouan

BAO BAN

steamed bun with roast duck, pickled cucumber, coriander, hoisin sauce, and spring onion **6**

WON-TON

stuffed with marinated chicken & herbs — served with sweet chili sauce & coriander **10**

CHICKEN SATAY

grilled skewered chicken marinated with turmeric & coconut milk
served with peanut sauce & cucumber sauce on the side **11**

FRESH THAI ROLLS

fresh veggies with *Thai* style pork, tamarind sauce,
wrapped in daily homemade pastry **10**

VEGGIE VIETNAMESE ROLLS

fresh vegetables, vermicelli noodles,
wrapped in rice paper with *Vietnamese* dipping sauce **9**

DUCK VIETNAMESE ROLLS

duck & fresh vegetables, wrapped in rice paper with sweet soy sauce & ginger sauce **11**

STEAMED DUMPLINGS WITH SHRIMPS & FISH

served in *Thai* broth with light soya sauce lime and spring onion **13**

STEAMED DUMPLINGS WITH PORK

served in *Thai* broth made of sweet soya sauce, ginger & rice vinegar **11**

WOK VEGETABLES

stir fry with seasonal asian vegetables and oyster sauce **11**

FRIED SHRIMPS

crispy shrimps in panko crumbs served with sweet chili sauce on the side **13**

POK POK WINGS

Vietnamese recipe with chicken wings marinated in honey, lime, rice vinegar,
caramelised garlic served with homemade pickles & dipping sauce **11**



Curry – Gaeng

GREEN TOFU & VEGETABLE CURRY



fresh tofu, papaya, green beans, coconut milk & vegetables
— served with jasmine rice

15

RED CURRY WITH SHRIMPS

coconut milk, vegetables, fresh *Thai* basil served with jasmine rice

19

BURMESE CHICKEN CURRY

coconut milk, cherry tomatoes, caramelized onions served with jasmine rice

18

KHAO SOI

homemade *Chiang Mai* curry with chicken, coconut milk, bean sprouts, coriander, mendake noodles — served with homemade *Thai* chili paste & crispy noodles

18

Main – Aahaan Jaan Diaw

BUN-CHA

Vietnamese caramelized pork patties on rice noodles, pickles, caramelised onions, coriander and fresh herbs

15

PHAD THAI

a classic *Thai* wok dish with rice noodles, shrimps, vegetables, egg, tamarind sauce, peanuts, coriander & *Thai* chili

16

PAD GAPRAO

stir fry minced beef with vegetables, oyster sauce, mint, basil, served with rice and fried egg on top

16

GRILLED SALMON

baked salmon fillet, on green beans, soy sauce, sesame oil and lime served with seasonal greens

25

PEKING DUCK

crispy duck breasts, fresh vegetables, hoisin sauce & pancakes

22

KAI-YANG — THAI STYLE BBQ CHICKEN

chicken marinated with dark soya sauce, tamarind, coriander & herbs served with sticky rice and carrot salad

17

ISSAN STYLE MUSHROOM STIR FRY



stir fry mushrooms with soy sauce, fresh lime, spring onion, roast rice & herbs — served with sticky rice

15

ENTRECÔTE CAFÉ DE PARIS — ASIAN STYLE

black Angus beef cooked with the famous butter based & herbs sauce with an addition of *Asian* spices & seasonal *Asian* vegetables

26

FISH OF THE DAY

fresh turmeric & lemongrass, served with rice noodles, grilled pineapple, radish & greens

26

Rice – Khao

THAI FRIED RICE

with chicken, eggs, vegetables, soy sauce & fish sauce

10

STEAMED JASMINE RICE

3

STICKY RICE

4

Vegan Dishes

VEGAN DISH

Broccoli, almonds, chili, onions, sweet potatoes
& soy sause

13

VEGAN KHAO SOI

Shiitake & eryngi mushrooms, hand-made curry w/ broccoli, sweet potatoes and sesami.
Served w/ steamed jasmine rice.

15

Please don't forget to ask for our daily specials



Στις τιμές συμπεριλαμβάνεται ΦΠΑ 24% & Σέρβις 13%
Αγορανομικός Υπεύθυνος: Διονύσης Παξινός