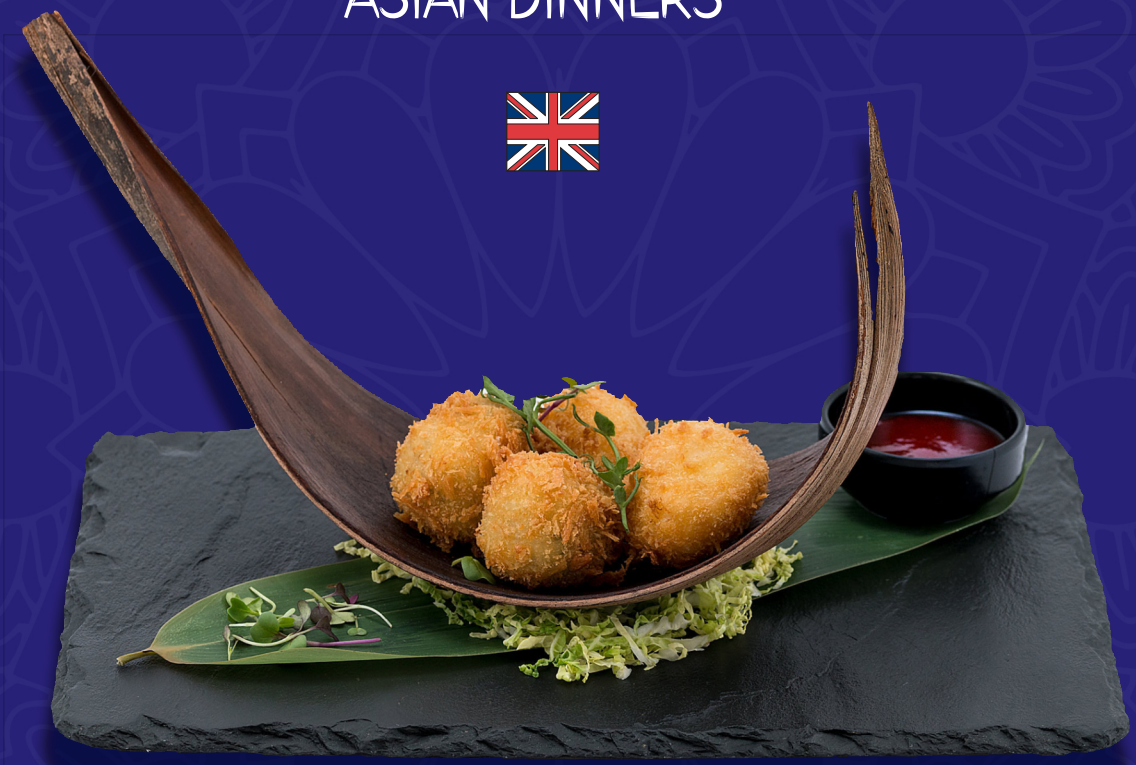
ASIAN DINNERS



WE HAVE AN ALLERGEN MENU

Khun
Gran Bahia
ASIAN RESTAURANT

STARTERS

Selection of korokke japanese croquettes - 8 pcs. ***10,9***

Spring rolls - 4 pcs. ***11,6***

Selection of gyozas japanese dumplings - 4 pcs. ***10,3***

Chinese spice pork buns ***9,6***

Crispy duck bao buns ***10,3***
with a filling of cucumber coriander and hoisin sauce - 2 pcs.

Panko-crusted chicken ***12,7***
Macerated in lime and ginger, with citrus mayonnaise

Thai chicken dumplings ***11,6***
Chicken, coriander, ginger and sweet chilli sauce - 4 pcs.

Karaage chicken ***11,5***
Served with plum and rocoto spicy pepper
sauce or tamarind sauce

Chicken yakitori ***11,6***
Served with coconut and peanut sauce. - 2 pcs.

Prawn and vegetable yakitori - 2 pcs. ***11,5***

Crispy panko-crusted prawns ***16,4***
With sweet chilli dip- 4 pcs.

Salmon, tuna, sea bass and octopus sashimi ***17,5***
With daikon

Ceviche Popayán Khun style ***17,5***
with prawns, red onion, "leche de tigre" and sweet potato

Tuna tartare ***15,6***
with avocado, wakame seaweed, chives, mango cream, red
onion and tender sprouts

Tom Yum Goong ***12,4***
Thai prawn and coconut soup with a touch of spice

Ramen ***12,6***
japanese noodle soup served with smoky bacon
and sous-vide egg

MAIN DISHES

Vegetable tempura *16*
With a touch of sesame and tamarind dip

Kung pao chicken With sichuan pepper *15,6*

Pad thai *19,2*
Wok stir-fried rice noodles with prawns,
accompanied by chicken and tofu

Yakisoba noodles *17,5*
Wok stir-fried with crispy duck, shiitake and tonkatsu sauce

Wok-fried noodles *17,5*
Wok stir-fried, green curry, prawns

Fresh fish *23*
with chinese vegetables and pumpkin parmentier

Panko-crusted salmon *20,4*
With a 7-spice and chinese vegetable stir-fry

Wok-fried beef *20*
With shiitake mushrooms in oyster sauce

Panko-crusted pork *20*
With jasmine rice, crispy kale and tonkatsu sauce

Stir-fried crispy smoky bacon *21,5*
With chinese vegetables

SUSHI

Nigiris (2 uds.)	**-Tuna** **-Salmon flambé** **-Seabass:** with tobiko **-Scallop flambé**	*8,9*
Uramakis	- **Ceviche:** with prawns, avocado and sweet potato **-Furai:** with crispy prawn, cream cheese, avocado, eel sauce and panko-crusted **-Khun:** with prawns, spicy mayonnaise, mango and khun sauce **-Rainbow:** with bass, crispy prawn, avocado, tuna and salmon **-Vieira:** with flambé scallops, crispy prawn, passion fruit and pineapple dressing	*17,1*

DESSERTS

Créme brûlée *9,4*
Perfumed with kaffir lime, lemon ,ice-cream and curry crumble

Chocolate and caramelia brownie *7,2*

Chocolate cookies *7,7*
With vanilla ice cream and chocolate cream

Chocolate mousse *7,2*
with vanilla panacota

Baked cheesecake *7,7*
with vanilla ice cream

Tiramisu *7,6*

Khun style yoghurt *7,2*

Seasonal fruit salad *8,3*
Macerated in orange juice and liqueur

Mojito sorbet *7,6*
with mint jelly

Sorbet *6,6*
flavoursWatermelon, lemon and raspberry

Ice Cream Cup *6,6*
Assorted Flavours:
- Straciatella - Vanilla - Chocolate - Nougat - Pineapple
- Blueberry - Pistachio - Dulce de leche - Brownie
- Mint Chips - Rum Raisin - Yoghurt - Strawberry

Gluten free ice-creams

Trufo Plus Almendrado (Almond-Mandel) *3,3*

Kriatur Ices *2,8*

Sugar Free Ice-Creams
Three chocolate ice cream cone *3,3*