

# OUR WILD MENU

DISH	CATEGORY	COOKING	INGREDIENTS	PORTION	PRICE
<b>Tuna roll</b>	Sushi	Raw	Rice, kizami mayo, avocado, pickled jalapenos	8 units	16 €
<b>Salmon roll</b>	Sushi	Raw	Rice, cucumber, kimchi, ikura-ponzu, spicy mayo	8 units	15 €
<b>Sea bass roll</b>	Sushi	Raw	Rice, tosazu, pickled onion, crispy quinoa	8 units	16 €
<b>Croaker ceviche</b>	Raw	Marinated	Croaker, yuzu leche, choclo corn, kumquat, kaffir lime	80 gr	15 €
<b>Salmon tiradito</b>	Raw	Marinated	Mango, lemongrass, fish sauce, spring onion	100 gr	16 €
<b>Thai beans salad</b>	Salads	Boiled	Green beans, fish sauce, chili, spearmint (VO)	150 gr	10 €
<b>Nam Tok</b>	Salads	Grilled	Beef strip loin, shiso leaves, mushroom, spring onion	150 gr	18 €
<b>Pork Larb</b>	Salads	Sauted	Minced pork, fresh lettuce, spring onions, lime, chili, mint	150 gr	12 €
<b>Pork gyoza</b>	Starters	Steamed-Plancha	Pork fillet, shiitake mushrooms, kizami wasabi, ponzu	4 units	13 €
<b>Hot Thai fried chicken</b>	Starters	Deep fried	Kaffir lime, oyster sauce, fish sauce, chili pepper, lime	150 gr	11 €
<b>Beef bao buns</b>	Starters	Steamed	Oyster sauce, beef, coriander, pickled ginger	2 units	12 €
<b>Chicken bao burgers</b>	Starters	Steamed-Fried	Kimchi, daikon, crispy onions	3 units	13 €
<b>Pork spring rolls</b>	Starters	Deep fried	Minced pork, bell peppers, cabbage, coriander, lime, fish sauce	4 units	11 €
<b>Chicken Satay sticks</b>	Starters	Grilled	Yellow curry, fish sauce, soy, ginger, coconut milk	3 units	10 €
<b>Thai noodles</b>	Noodles	Boiled-Stir fried	Shrimp, pak choi, garlic, soy sauce (VO)	180 gr	14 €
<b>Udon with mushrooms</b>	Noodles	Boiled-Stir fried	Shiitake mushrooms, peppers, pak choi, yuzu-ponzu, chili (V)	180 gr	18 €
<b>Thai green curry</b>	Bigger plates	Braised	Beef, eggplant, basil leaves, green curry, coconut milk, jasmine rice	150 gr	19 €
<b>Short rib</b>	Bigger plates	Grilled	Yuzukosho, shishito peppers	240 gr	23 €
<b>Grapow chicken</b>	Bigger plates	Sauted	Minced chicken, green beans, sunny side egg, soy, jasmine rice	150 gr	13 €
<b>Chicken breast</b>	Bigger plates	Grilled	Chili garlic, kimchi, yellow curry sauce & jalapenos sauce	240 gr	18 €
<b>Sea bream</b>	Bigger plates	Sauted	Umeboshi, ikura, shiitake mushrooms	100 gr	16 €
<b>Jasmine rice</b>	Side	Steamed	Need a description? (V)	200 gr	4 €
<b>Fried rice</b>	Side	Stir fried	Red cabbage, fried egg, chili mix, coriander (VO)	200 gr	5 €
<b>Pak choi</b>	Side	Boiled-Grilled	Soyu dressing, toasted sesame (VO)	160 gr	6 €
<b>Chocolate moelleux</b>	Dessert	Love	Chocolate, crème anglaise, cacao tuille & penut ice cream		10 €
<b>Matcha tart</b>	Dessert	Love	Coconut monté, pineapple confit, namelaka macha & coconut sorbet		9 €
<b>Baba</b>	Dessert	Love	Namelaca dulcey, red fruits & mango		9 €

PLEASE INFORM US FOR ANY FOOD ALLERGIES

Market Inspection Manager: Filippos Pitsilis. Prices include 24% VAT, 0.5% Local Fee, Waiter rates 13% and all legal fees.

The restaurant is required to have pre-printed forms available in a special position next to the exit for expressing any complaint.

«CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)»