

## WHAT MAKES CURRY – CURRY? AND WHY IS IT NOT ALWAYS YELLOW?

**RED CURRY** has a full, round and wonderful rich taste. The main ingredients are small red chilies, which give the pasta its hot flavor. What makes the red curry one of our most popular curry dishes is the special mixture of galanga, camphor root, allspice and shallots.



**GREEN CURRY** has, compared to the red, a more mild flavor. However, it is still spicy as it is made by small green chilies and fresh peppercorns. The combination of lime leaves, lemongrass, ginger and cumin makes the taste more fresh, mild and less "heavy".



*Red and green curry are equally strong, as they are both made of chilies. It is impossible to compare their tastes. So try them separately, and find your own favorite.*

**PA NAENG CURRY** has a slightly sweet flavor, but is still a hot curry. Its mild flavor consists among other things of cinnamon, laurel, cumin and coriander seeds. Fresh small red and green chilies, make the curry hot in its own peculiar and amazing way.



**YELLOW CURRY** is lovely and mild. Its golden yellow mild flavor of Thailand, has only had a touch of dried chili and is, therefore, not the least bit spicy. Still, the curry gives the tongue a taste experience of spices of turmeric, kaffir, lime zest and mace (the aril from nutmeg).



**MASSAMAN CURRY** has a funny name, but a wonderful taste! It is, among other things, made of cardamom, star anise, mustard seeds, cloves and dried chili which is not quite as strong as the fresh one. This curry is a **MUST** try, even if it might make you think of Christmas – Thaiway serves it all year around.



DON'T FANCY STRONG FOOD? but still want to taste a curry dish, then order one in a mild version. All of our dishes are made entirely from scratch to every single customer, so it is easy for us to adjust the flavor by for instance adding a bit more coconut milk.

## CATERING:

### TRY SOMETHING NEW!

Surprise your guests with a lovely and exotic menu. All the ingredients are fresh and of top quality, imported by plane directly from Thailand. Since 2001, Thaiaway has catered countless successful events, small as well as large...

Ask for our catering menu, and call or e-mail us for a casual talk and offer.

Catering phone: 26 122 123, info@thaiaway.dk

SKIP THE LINE!  
**ORDER FROM  
THAIAWAY.DK**

EASY ORDERING SYSTEM, ONLINE  
PAYMENT AND PHOTOS OF ALL DISHES.

## TAKE AWAY SHOPS:

### FREDERIKSBERG

Ærøvej 2, 2000 Frederiksberg  
**CALL 38 34 35 34**

### ØSTERBRO

Skt. Kjelds Plads 5, 2100 København Ø  
**CALL 39 20 48 20**

### CITY

Nansensgade 48, 1366 København K  
**CALL 33 91 37 97**

**THAIAWAY**

Open all days from 5pm – 9pm  
**WWW.THAIAWAY.DK**

Please notice! Thaiaway's containers are microwave safe.  
The menu is valid from 15th of March 2013 until a new menu is available.



## STARTERS

- 1 MINI THAI SPRING ROLLS – Popir tod**  
4 pcs. With delicious stuffing of chicken, carrots, cabbage, celery, cauliflower and glass noodles. Served with sweet chili sauce **48,-**
- 2 KING PRAWNS EN CROÛTE – Kung chup bang tod**  
6 pcs. With a crispy dough of sesame seeds. Served with sweet chili sauce **55,-**
- 3 CRISPY SHRIMP CHIPS – Khao keab kung**  
One large bag. What Thais eat instead of bread. Served with sweet chili sauce **35,-**
- 4 FISHCAKES – Tod man pla**  
4 pcs. From chopped featherback fish, stirred in red curry with finely chopped fresh green beans and lime leaves. Topped with salted peanuts and coriander. Served with sweet chili sauce **58,-**
- 5 CHICKEN SPEARS – Saté gai**  
4 pcs. Marinated in coconut milk, yellow curry, garlic, oyster sauce and soya. Served with peanut sauce **55,-**
- 6 RICE DOUGH PACKAGES – Wontons**  
6 pcs. With an exotic stuffing of seafood, chicken, sesame seeds, coriander, and garlic. Served with sweet chili sauce **48,-**
- 7 SMALL GARLIC SAUSAGES – Sai krok isan**  
6 pcs. Ground pork with garlic. Served with ginger strips and red chili. **58,-**

## SOUPS

Order a large soup and supplement with jasmine rice (15,-) or red jasmine rice (25,-)

- 8 WHITE CREAMY COCONUT MILK SOUP – Tum ka**  
with a taste of lemon grass, galanga and lime leaves, crispy mushrooms, tomato and coriander. Choose between chicken or large scrimps. Small / large portion **58,-/85,-**
- 9 CLASSIC SPICY CLEAR RED SOUP – Tum yam**  
with taste of lemongrass, galanga and lime leaves, crispy mushrooms, tomato and coriander. Choose between chicken or large scrimps. Small / large portion **58,-/85,-**

## SALADS

Do as the Thais, order the salad with jasmine rice (15,-) or red jasmine rice (25,-) and eat it as main course.

- 10 CHOPPED DUCK – Larb bet**  
fried in our homemade dried curry paste containing, amongst other things cinnamon, anise, crisp red onion and chili. Mixed with mintleaves and spring onion. Served with cold cabbage leaves. **120,-**
- 11 BEEF SALAD – Yam neau**  
with small sweet tomatoes, mild Thai celery, crispy red onion, fresh cucumber and coriander. Covered with hot and spicy chili marinade **105,-**
- 12 FRESH SALAD WITH KING PRAWNS – Yam gung**  
and small sweet tomatoes, mild Thai celery, crisp red onion, fresh cucumber, coriander, lemon grass, and chopped lemon grass. Covered with hot and spicy chili marinade **105,-**
- 13 GREEN PAPAYA SALAD – Som tam**  
crushed with palm sugar and containing juicy carrot strips, long green Thai beans and salted peanuts. Covered with a fresh, semi-hot marinade of among other things lime, garlic and chili **98,-**
- 14 GLASS NOODLE SALAD – Yam wun sen**  
with chopped chicken, crisp red onion, fresh tomatoes, mild Thai celery, and coriander. Covered with an exotic hot marinade of amongst other things lemon, soya and chili **98,-**

### THE HEALTHY ALTERNATIVE:

You can choose red jasmine rice instead of white. Red rice contains 12% fibre compared to the 0% in our white jasmine rice. The red colour in the rice comes from the antioxidant anthocyanin and this is, together with the high level of fibres, what makes the red rice the healthy choice. The price is an extra 10,- DKK a dish. Red rice can also be ordered separately.

### YOU DECIDE...

what kind of meat you want in your main course, You can choose between chicken, beef, pork, duck, lamb, salmon, shrimp, seafood or squid. We have only given a few examples in each dish. Prices vary, depending on your choice. If you are a vegetarian, we gladly serve your dish with extra vegetables and tofu in.

## NOODLES AND FRIED RICE

- 15 SLIM NOODLES IN SWEET SOY SAUCE – Phat thai**  
fried with eggs, bean sprouts, gunchai-grass, salted peanuts, and tofu. With chicken **83,-**  
With small shrimps **98,-**  
(For extra flavor, try squeezing the fresh lime over your dish)
- 16 WIDE NOODLES IN SWEET SOY SAUCE – Phat se ew**  
fried with egg, broccoli, cabbage, sugar peas, and beansprout. With chicken **95,-**  
With beef **105,-**
- 17 WIDE NOODLES IN FRESH CHOPPED CHILI – Guie-tew talay**  
and garlic, with sweet soy sauce, egg, broccoli, cabbage, sugar peas, and sweet basil. With chicken **98,-**  
With seafood or beef **108,-**
- 18 EGG NOODLES IN SWEET SOY SAUCE – Phat mie moo dang**  
fried with egg, Thai marinated seasoned pork, guadong cabbage, red pepper, and bean sprouts **98,-**
- 19 FRIED RICE – Khao phat**  
in egg with baby corn, sugar peas, onion, red pepper, tomatoes, and coriander. With chicken **95,-**  
With seafood or beef **105,-**  
(For extra flavor, try squeezing the fresh lime over your dish)
- 20 FRIED RICE IN CHILI PASTA – Khao phat prick pau**  
sweet and hot taste. With eggs, freshly chopped lime leaves, long green beans, and Thai eggplant. With chicken **93,-**  
With pork **98,-**

## WOK DISHES WITH JASMINE RICE

- 21 SWEET AND SOUR SAUCE – Phat priew wan**  
with pineapple, tomatoes, fresh cucumber, onion, red and greenpepper and spring onion. With chicken **98,-**  
With duck or king prawns **118,-**
- 22 MILD OYSTER SAUCE – Phat nam man hoi**  
Simple and delicious dish with crisp onion, spring onion and mushroom. With chicken **98,-**  
With duck or king prawns **118,-**
- 23 SOYSAUCE WITH GARLIC – Phat pak**  
with sugar peas, cauliflower, cabbage, carrots, baby corn and broccoli. With chicken **98,-**  
With beef or seafood **108,-**
- 24 SWEET & HOT CHILI PASTE – Tua poo phat**  
with Thai winged bean and onions. With chicken **95,-**  
With duck or king prawns **115,-**
- 25 CASHEW & CHILI – Phat gai met himapham**  
fried with sugar peas, baby corn, onion, red and green pepper and spring onion. With chicken **110,-**  
With pork **115,-**
- 26 SOY SAUCE WITH FRESH GINGER – Phat keng**  
and garlic, crisp onion, spring onion, red and green pepper. With chicken **98,-**  
With king prawns or salmon **118,-**
- 27 CHILI, GARLIC & HOLY BASIL – Phat ga pau**  
fried with onion, and red and green pepper. With chicken **100,-**  
With beef **110,-**
- 28 CHILI, GARLIC & SWEET BASIL – Bet phat prick**  
fried with mushroom, onion, and red and green pepper. With chicken **105,-**  
With duck or king prawns **125,-**

## CURRY WITH JASMINE RICE

- 29 CREAMY AND MILD YELLOW CURRY – Kang ka-ri**  
stirred in coconut milk with crisp onion, cashew nuts, and coriander. With chicken **110,-**  
With duck or king prawns **130,-**
- 30 GREEN CURRY – Kang khiew wan**  
stirred in coconut milk with bamboo shoot, Thai eggplant, red and green pepper and sweet basil. With chicken **110,-**  
With king prawns or salmon **130,-**
- 31 RED CURRY – Kang pet**  
stirred in coconut milk with Thai eggplant, bamboo shoot, red and green pepper and sweet basil. With chicken **110,-**  
With king prawns or salmon **120,-**
- 32 RED CURRY WITH PINEAPPLE – Kang pet bet**  
stirred in coconut milk with tomatoes, Thai eggplant, red and green pepper and sweet basil. With chicken **110,-**  
With duck or salmon **130,-**
- 33 PANANG CURRY – Panang**  
stirred in coconut milk with chopped lime leaves. With chicken **110,-**  
With beef or seafood **120,-**
- 34 MASAMAN CURRY – Masaman pa**  
stirred in coconut milk with chunky pieces of potatoes and salted peanuts. With chicken **110,-**  
With lamb **125,-**
- 35 HOT YELLOW CURRY – Kang kari**  
stirred in coconut milk with fresh miniature pumpkin, red pepper and sweet basil. With chicken **118,-**  
With duck or salmon **138,-**
- 36 RED CURRY PASTE – Gang bah**  
with long green beans, baby corn, bamboo shoot, bottle gourds and holy basil. With chicken **118,-**  
With beef or squid **128,-**
- 37 YELLOW CURRY WITH EGGS – Phat pong kari**  
fried with Thai celery, crispy onions and spring onions. With chicken **105,-**  
With pork **110,-**

## SPECIALTY OF THE MONTH

**38 EVERY MONTH** our chefs create a special dish composed of fresh, exotic and widely different ingredients—all of which are flown home directly from Thailand. Ask us at the restaurant or check out [thaiaway.dk](http://thaiaway.dk).

## CHILDRENS MENU

Recommended for children under the age of 12

Let the children eat green and healthy. Here are 4 lovely dishes which taste delicious:



- 39 THE SNAKE NOOE**  
enjoys fried noodles with chicken, red pepper and sugar peas together with yummy jasmine rice. **68,-**



- 40 THE MONKEY LING**  
has its own favorite course. Chicken in yellow curry stirred up in coconut milk and served with tasty jasmine rice. **68,-**



- 41 THE ELEPHANT CHANG**  
is crazy about chicken fried in mild soya with carrots, broccoli and baby corn. The dish is served with tasty jasmine rice. **68,-**



- 42 THE CROCODILE JAS LA KAI**  
loves fried rice with chicken, baby corn and sugar peas. **68,-**

### INFO FOR OUR VEGETARIAN CUSTOMERS:

Please note that all our dishes include fish and oyster sauce and chicken stock or shrimp paste.