



CREATE YOUR OWN 2 OR 3 COURSE DINNER.
 2 COURSES € 30,- ^{PRICES} +3,50
 | 3 COURSES € 35,- ^{PRICES} +4,50

Fish dishes in a menu + 3.50 29.50

- 845 Pla Phad Waanh (not spicy)**
Fried red snapper in sweet and sour sauce with fresh pineapple, cucumber, onions, garlic and tomato.
- 846 Pla Nam Man Hoi (not spicy)**
Fried red snapper with mixed vegetables, garlic and oyster mushroom sauce.
- 875 Pla Samrod (slightly spicy)**
Fried red perch with sweet and sour chilli sauce, honey and garlic.
- 876 Pla Kra Thieum Phriek Thai (not spicy)**
Fried red snapper with pepper lots of garlic and white pepper.
- 894 Chuchie Pla (spicy)**
Crispy fried Sea-Bream with coconut milk, red spicy curry paste, Thai eggplant and Thai basil.
- 895 Pla Laad Ging (slightly spicy)**
Crispy fried Sea-Bream with celery, Spanish peppers, fresh sliced ginger, onions, mushrooms and long beans.

Vegetarian dishes 26.00

- 884 Phad Phrik Tofu (spicy)**
Spicy fried tofu with red Thai curry, long beans, red Spanish pepper and paprika.
- 886 Phaneng Tofu (spicy)**
Tofu in spicy red curry with coconut milk, red Spanish pepper, paprika, long beans and Thai basil leaves.
- 888 Phad Med Ma Muang Tofu (slightly spicy)**
Fried tofu in special Thai brown curry with mixed vegetables, mushrooms and cashew nuts.
- 890 Keng Tofu Phollamai (spicy)**
Tofu in coconut milk with red curry, fresh mango, pineapple, eggplant, red Spanish pepper, basil leaves and grapes.
- 891 Tofu Prieuw Waanh (not spicy)**
Fresh soft bean curd with special sweet and sour sauce, pods, onions, spring onions, tomato, cucumber, fresh pineapple and mushrooms.

Thai classics 23.50

- 862 Phad Thai Koeng (not spicy)**
Rice noodles with shrimp, egg, onion, lime, chili powder, ground peanuts and bean sprouts.
- 863 Phad Thai Kai (not spicy)**
Rice noodles with chicken fillet, egg, onion, lime, chili powder, ground peanuts and bean sprouts.
- 864 Phad Thai Tahoe (not spicy)**
Rice noodles with tahoe, egg, onion, lime, chili powder, ground peanuts and bean sprouts.
- 865 Kaw Phad Seafood (not spicy)**
Baked rice with shrimp, squid, egg, onion, tomato and broccoli.

Extras

- Fried rice / fried eggnoodles / fried noodles** 3.00
instead of white rice
- Extra bowl fried rice / eggnoodles / glass noodles** 4.00

Kids menu 15.00

- Thai fried rice with chicken satay and prawn crackers**
or
Chicken nuggets with fries
- Kids ice cream**

Desserts 8.50

- King of Siam**
Three kinds of coconut ice cream (jackfruit, taro and coconut) served with fresh fruit and whipped cream.
- Chocolate delight**
Brownie with chocolate mousse, chocolate ice cream, chocolate sauce and whipped cream.
- Layercake**
With whipped cream, fresh fruit and pandan ice cream.
- Dame Blanche**
Vanilla ice cream with chocolate sauce and whipped cream.
- Fruit Explosion**
Lychee and pineapple sorbet served with fresh fruit and whipped cream.
- Thai Coffee**
Coffee with Original Thai rum and whipped cream.
- Espresso Martini** + 2.50
Cold-served espresso shaken with Kalua and Vodka.
- Children's Ice Cream** 5.00
For the little ones.

THAI KITCHEN
Buddhas

สวัสดี
 SAWADEE!

**WELCOME TO
 RESTAURANT BUDDHAS**

Are you looking for a piece of pure Thailand? You are at the right place!
 Pure flavors and authentic dishes which are prepared with fresh ingredients every single day by our Thai Chef. Discover our diversity of original recipes and enjoy a lovely Thai night in Leiden!

*Do you have an allergy or questions? Please tell our staff.
 It is not excluded that our dishes contain allergens.*

www.buddhas.nl

Starters

11.00

527 Yam Kai (slightly spicy)

Salad of slices baked chicken breast with cucumber, tomato, onions and an addition of crushed fresh chillies, garlic, lemon and iceberg lettuce.

528 Moe Ping (not spicy)

3 Skewers of grilled pork tenderloin with Thai herbs and a light spicy sweet and sour sauce.

530 Som Tam Malakol (spicy)

Papaya salad of grated papaya and carrot with prawns, ground chili, garlic, long beans, tomato, palm sugar, peanut and lime.

531 Yam Woen Sen (slightly spicy)

Glass noodle salad with prawn, squid, minced pork, garlic, red pepper and lemon.

533 Yam neua (slightly spicy)

Thai salad with tender slices of beef, garlic, onions, pepper, lemon, cucumber and tomatoes.

534 Neua Nam Tok (spicy)

Salad of fillet steak with dried chili powder, red onion, cherry tomato, lime and grilled rice.

536 Buddhas Mix (mild)

Spring-rolls, chicken sate and fried dough stuffed with chicken. (each item also available per 3 pieces)

537 Buddhas Mix Deluxe (not spicy)

A large shrimp stuffed with minced chicken enveloped by wonton strips, a large shrimp in spring roll pastry, a fish biscuit and a skewer of Pork tenderloin. (also available separately)

Soup

10.00

541 Tom Yam Koeng (slightly spicy)

Spicy broth with prawns, lemon and Thai spices.

542 Tom Kha Kai (slightly spicy)

Thai coconut soup with chicken, pepper, lemon and Thai spices.

543 Mama (mild)

Popular Thai noodle soup with chicken.

544 Tom Kha Thalee (spicy)

Spicy spicy soup with baked brown curry pasta, shrimp, squid, crab stick, mussels, sereh, laos, lemon leaf, tomato, mint and lime.

Vegetarian starters

11.00

522 Yam Jai (slightly spicy)

Salad with bean curd pudding, bean sprouts, cucumber, Roman lettuce, tomatoes and red onion.

532 Som Tam Tjee (spicy)

Papaya salad of grated papaya and carrot with ground chili, garlic, long beans, tomato, palm sugar, peanut and lime.

538 Vegetarian Spring Rolls (mild)

Stuffed with glass noodle, tofu and vegetables.

546 Tom Kha Tofu (spicy)

Thai coconut soup with tofu, pepper, lemon and Thai spices.

Main courses

Beef dishes

in a menu + 1.50

27.50

855 Neua Phad Phed (spicy)

Spicy fried beef in red Thai curry with long beans, Spanish red pepper and basil

856 Phad Phriek Neua (slightly spicy)

Fried beef with garlic, minced pepper, mushrooms, onions and Thai soy sauce.

858 Neua Phad Nam Man Het (not spicy)

Fried beef with mixed vegetables and oyster mushroom sauce.

859 Keng Phed Neua (spicy)

Tender sliced beef in spicy Thai red curry with coconut milk, basil, paprika, red onions, long beans, lemon and egg plant.

860 Keng Massman (not spicy)

Tender sliced beef in Thai brown curry with coconut milk, potatoes, cashew nuts and onions.

861 Neua Phad Bai Kra Phauw (very spicy)

Spicy fried beef with garlic, minced pepper, onions and Thai basil leaves.

993 Neua Sawan (slightly spicy)

Fried beef in Thai brown curry with broccoli, onions, paprika, mushrooms and Thai mango.

849 Sam Sahai (not spicy)

Fried beef, pork, chicken, vegetables, cashew nuts and several kinds of Thai soy sauce.

850 Phad Gee Mauw

(spicy, optional extra spicy or less spicy)

Three kinds of meat with two kinds of basil, garlic straw, onion, chillies and green peppers.

Duck dishes

in a menu + 1.50

27.50

994 Keng Phed Pet Yaang (spicy)

Duck with small and big egg-plants, Spanish peppers, baby tomatoes and Thai basil in red curry coconut milk.

995 Pet Phad Phak (not spicy)

Fried duck with garlic, different kinds of vegetables and Thai soy sauce.

Pork dishes

26.00

868 Moe Phad Phed (spicy)

Spicy fried pork in red curry, peppers, long beans and eggplant.

869 Moe Phad Ghing (slightly spicy)

Fried pork with fresh Spanish peppers, fresh sliced ginger, onions, mushrooms, Thai green peppers and pods.

Chicken dishes

26.00

870 Keng Krary Kai (slightly spicy)

Fried chicken in yellow curry with coconut milk, onions and potatoes.

871 Keng Gieuw Waanh Kai (spicy)

Slices of fried chicken in fresh green curry with coconut, thai basil, long beans, lemon leaves, egg plant and red unions.

872 Kai Phad Prieuw Waanh (not spicy)

Chicken in sweet and sour sauce with fresh pineapple, cucumber, onions, garlic and tomato.

873 Phad Med Ma Muang Kai (spicy)

Fried chicken in Thai brown curry with cashew nuts, mushrooms and vegetables.

892 Kai Phad Deng (spicy)

Fried slices chicken with spicy red Thai curry, red Spanish peppers, long beans, eggplant, red onions and lemon leaves.

991 Kai Phad Phriek Juack (slightly spicy)

Spicy fried chicken with young Thai peppers, onions, mushrooms and minced fresh garlic.

992 Keng Kai Sai Phollamai (spicy)

Chicken breast in coconut milk with red curry paste, grapes, fresh Thai mango, pineapple, red chillies, red onion and basil.

Seafood dishes

26.00

844 Phad Thalee Priek Deng (spicy)

Baked mixed seafood (shrimp, squid and crab stick) in Thai red curry pasta, garlic ribbon, eggplant, two kinds of basil, pods and chili peppers.

848 Phad Woen Sen (not spicy)

Fried large shrimp with crab stick, mushrooms, broccoli, onions, spring onions, fresh pineapple, paprika, transparent noodles and oyster sauce.

877 Phad Thalee (spicy)

Fried mixed seafood in brown curry with onions, paprika, Thai chilli pepper, fresh pepper and mushrooms.

878 Choe Chi Koeng (spicy)

Super prawns in spicy red curry with coconut milk, pepper, mushrooms, long beans, lemon leaves and basil leaves.

879 Koeng Prieuw Waanh (not spicy)

Sweet and sour super king prawns with fresh pineapple, cucumber, onions, tomatoes and garlic.

880 Koeng Phad Ghing (slightly spicy)

Super prawns with fresh sliced ginger, peppers, onions, Thai soy, mushrooms and pods.

896 Pla Laad Phriek Sot (slightly spicy)

Salmonfillet with fresh spicy chili sauce, lime juice and moot honey.

CREATE YOUR OWN 2 OR 3 COURSE DINNER.
2 COURSES € 30,- FRI+SAT +3.00 | 3 COURSES € 35,- FRI+SAT +4.50