

CENA
DINNER
อาหารเย็น

RINDII
BAAN THAI

Coperto e Servizio
Table service
€ 1,5



I piatti sono tutti preparati al momento e dobbiamo rispettare i tempi di preparazione per garantirne la qualità, per questo vi chiediamo di essere pazienti.

The dishes are all freshly prepared
and we must respect the preparation times to guarantee its quality, so we ask you to be patient.

I nostri piatti sono tutti leggermente piccanti. A richiesta possono essere preparati più o meno piccanti o in versione vegetariana.

Our dishes are all slightly spicy.
On request they can be prepared more or less spicy or in a vegetarian version.

Per eventuali allergie e/o intolleranze alimentari è presente e consultabile l'elenco dei prodotti contenenti gli allergeni. Alcuni prodotti possono essere surgelati all'origine e congelati in loco (mediante abbattimento rapido di temperatura) come descritto nelle procedure del Manuale di Autocontrollo Igienico ai sensi del Reg. CE n. 852/04. Per maggiori informazioni siamo a vostra completa disposizione.
For allergies or intolerances, the list of products containing allergenic substances can be consulted. Some products may be frozen at the origin or on site (by rapid temperature decay) in accordance to procedures of HACCP systems as defined in Regulation CE n. 852/04. We are happy to provide you further information.

APPETIZER



ไก่ทอด

€ 4 / 7

CHICKEN FRIED (4pcs/8pcs)

Petto di pollo, farina di patate, farina, sale, acqua gasata, uovo, salsa di soia

Chicken breast, potato flour, flour, salt, sparkling water, egg, soy sauce



กุ้ง หมึก ชุบแป้งทอด

€ 10

SHRIMP / SQUID FRIED

Gambero / calamari, farina di patate, farina, sale, acqua gasata, uovo

Shrimp / Calamari, potato flour, flour, salt, sparkling water, egg



หมูสะเต๊ะ

€ 10

PORK SATAY AND PEANUT SAUCE

Pork satay

Maiale, curcuma, curry in polvere, latte condensato, latte di cocco, sale

Pork, turmeric, curry powder, condensed milk, coconut milk, salt

Peanut Sauce

Latte di cocco, arachidi, pasta di peperoncino rosso, pasta di curry Massaman, zucchero di palma, tamarindo, sale

Coconut milk, peanuts, red chili paste, Massaman curry paste, palm sugar, tamarind, salt



ปอเปี๊ยะ

€ 4

FRIED SPRING ROLLS

Involtini primavera, carote, cavolo, zucchine, salsa di ostriche, salsa di soia, aromi, zucchero di canna

Spring rolls, carrots, cabbage, courgettes, oyster sauce, soy sauce, flavorings, brown sugar



กินดีรวมมิตร

KINDII MIXED

KINDII MAX

€ 10

€ 17

MIXED: Involtini primavera 2pz, pollo fritto 2pz, gambero fritto 2pz, calamaro fritto 2pz / Fried spring rolls 2pcs., chicken fried 2pcs., shrimp fried 2pcs., squid fried 2pcs.

MAX: Involtini primavera 4pz, pollo fritto 4pz, gambero fritto 4pz, calamaro fritto 4pz / Fried spring rolls 4pcs., chicken fried 4pcs., shrimp fried 4pcs., squid fried 4pcs

MAIN DISH

BASIL FRIED RICE



ผัดกระเพรา (หมู/ไก่)

€ 11

BASIL FRIED RICE WITH PORK/CHICKEN

Riso jasmine, maiale/pollo, uovo fritto, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma
Jasmine rice, pork / chicken, fried egg, olive oil, green chili, basil, garlic, chili, soy sauce, oyster sauce, brown sugar, carrots, flavoring



ผัดกระเพรากุ้ง

€ 13

BASIL FRIED RICE WITH SHRIMPS

+ Uovo fritto / fried egg + € 1,5

Riso jasmine, gamberetti, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma
Jasmine rice, shrimp, olive oil, green chilli, basil, garlic, chilli, soy sauce, oyster sauce, brown sugar, carrots, flavoring



ผัดกระเพราปลาหมึก

€ 13

BASIL FRIED RICE WITH SQUIDS

+ Uovo fritto / fried egg + € 1,5

Riso jasmine, calamari, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma
Jasmine rice, squid, olive oil, green chilli, basil, garlic, chilli, soy sauce, oyster sauce, brown sugar, carrots, flavoring



ผัดกระเพราปลาหมึก

€ 15

BASIL FRIED RICE MIXED SEAFOOD

Riso jasmine, frutti di mare, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma

Jasmine rice, seafood, olive oil, green chilli, basil, garlic, chilli, soy sauce, oyster sauce, brown sugar, carrots, flavouring



ผัดกระเพราไก่ทอด

€ 13

BASIL FRIED RICE WITH CHICKEN FRIED

Riso jasmine, pollo fritto, uovo fritto, olio di oliva, peperoncino verde, basilico, aglio, peperoncino, salsa di soia, salsa di ostriche, zucchero di canna, carote, aroma

Jasmine rice, fried chicken, fried egg, olive oil, green chilli, basil, garlic, chilli, soy sauce, oyster sauce, brown sugar, carrots, flavoring

MAIN DISH

RICE



ผัดพริกแกงแดง หมู/ไก่

€ 12

THAI RED CURRY FRIED

+ Uovo fritto / fried egg + € 1,5

Riso jasmine, maiale / pollo, peperoncino, peperoncino secco, scalogno, aglio, citronella, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, zucchero, basilico, peperoni

Jasmine rice, pork / chicken, chilli, dried chilli, shallots, garlic, lemongrass, galangal, kaffir lime peel, salt, shrimp paste, olive oil, green beans, sugar, basil, peppers



ผัดพริกแกงทะเล

€ 15

THAI RED CURRY FRIED WITH SEAFOOD

+ Uovo fritto / fried egg + € 1,5

Riso jasmine, frutti di mare, peperoncino, peperoncino secco, scalogno, aglio, citronella, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, zucchero, basilico, peperoni

Jasmine rice, seafood, chili pepper, dried chili pepper, shallot, garlic, lemongrass, galangal, combava peel, salt, shrimp paste, olive oil, green beans, sugar, basil, peppers



ข้าวยำไก่แซ่บ

€ 12

YUM KAI ZEB WITH RICE

+ Uovo fritto / fried egg + € 1,5

Riso jasmine, pollo fritto, cipolla rossa, coriandolo, riso arrosto, pepe di Cayenna, lime, salsa di pesce, zucchero di canna

Jasmine rice, fried chicken, red onion, cilantro, roasted rice, cayenne pepper, lime, fish sauce, brown sugar



ทอดกระเทียมราดข้าว

Pork/Chicken

€ 10

Shrimp/Squid

€ 12

GARLIC AND PEPPER WITH RICE

+ Uovo fritto / fried egg + € 1,5

Maiale/Pollo/Gamberetti/Calamari, riso Jasmine, olio di oliva, aglio, pepe, salsa di soia, salsa di ostriche, zucchero di canna
Pork/Chicken/Shrimp/Squid, Jasmine rice, olive oil, garlic, pepper, soy sauce, oyster sauce, brown sugar

MAIN DISH

FRIED RICE



ข้าวผัดหมู/ไก่

€ 9

FRIED RICE WITH PORK / CHICKEN

Riso Jasmine, maiale/pollo, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, pork/chicken, egg, olive oil, carrots, soy sauce, oyster sauce, flavourings, cane sugar



ข้าวผัดกุ้ง

€ 10

FRIED RICE WITH SHRIMPS

Riso Jasmine, gamberetti, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, shrimp, egg, olive oil, carrots, soy sauce, oyster sauce, flavourings, brown sugar



ข้าวผัดปลาหมึก

€ 10

FRIED RICE WITH SQUIDS

Riso Jasmine, calamari, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, calamari, egg, olive oil, carrots, soy sauce, oyster sauce, flavourings, brown sugar



ข้าวผัดทะเล

€ 10

FRIED RICE MIXED SEAFOOD

Riso Jasmine, gamberetti, calamari, uovo, olio di oliva, carote, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Jasmine rice, shrimp, calamari, egg, olive oil, carrots, soy sauce, oyster sauce, flavourings, cane sugar



ผัดกระเพราไก่ทอด

€ 12

FRIED RICE THAI RED CURRY WITH PORK / CHICKEN

Riso jasmine, maiale/pollo, pasta di peperoncino, scalogno, aglio, citronella, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, fagiolini, latte di cocco, zucchero, basilico, peperoni
Jasmine rice, pork/chicken, chilli paste, shallot, garlic, lemongrass, galangal, combava peel, salt, shrimp paste, olive oil, green beans, coconut milk, sugar, basil, peppers



ข้าวผัดแกงเขียวหวาน หมู/ไก่

€ 12

FRIED RICE GREEN CURRY WITH PORK/CHICKEN

Riso jasmine, maiale/pollo, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni
Jasmine rice, pork/chicken, chilli, green chilli, lemongrass, shallot, garlic, galangal, combava peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, peppers



THAI STYLE NOODLES

MAIN DISH NOODLES



ผัดไทย (ไก่/กุ้ง/หมึก/ทะเล)

€ 12

PAD THAI (chicken/shrimp/squid/mixed)

Pollo/Gamberetti/Calamari/Misto, noodles di riso, tofu, uovo, cipollotto, germogli di soia freschi, tamarindo, zucchero di palma, sale, salsa di soia dolce, peperoncino di Cayenna, arachidi

Chicken/Shrimp/Squid/Mixed, rice noodles, tofu, egg, spring onion, fresh bean sprouts, tamarind, palm sugar, salt, sweet soy sauce, cayenne pepper, peanuts



ผัดวุ้นเส้น

€ 9

STIR FRIED GLASS NOODLES

Spaghetti di soia, pollo, uovo, cavolo, carote, aglio, salsa di soia, salsa di ostriche, aromi, zucchero di canna

Soy spaghetti, chicken, egg, cabbage, carrots, garlic, soy sauce, oyster sauce, flavourings, brown sugar



ราดหน้า (หมู/ไก่/กุ้ง/หมึก/รวม)

Pork/Chicken

€ 12

Shrimp/Squid/Mixed

€ 15

RAAD NAA (Stir-fried rice noodles in Thai gravy)

Maiale/Pollo/Gamberetti/Calamari, noodles, salsa di soia nera, salsa di soia, pepe, aglio fritto, zucchero di canna, sale, salsa di ostriche, aromi, pasta a base di fagioli di soia, carote, cavolo, zucchini, cavolfiore, amido di mais, olio di oliva

Pork/Chicken/Shrimp/Squid, noodles, black soy sauce, soy sauce, pepper, fried garlic, brown sugar, salt, oyster sauce, flavoring, soy bean paste, carrots, cabbage, courgettes, cauliflower, corn starch, olive oil



กุ้งอบวุ้นเส้น

€ 13

CASSEROLED SHRIMPS WITH GLASS NOODLES

Gambero, spaghetti di soia, zenzero, prezzemolo, salsa di soia, salsa di ostriche, pepe nero, zucchero, aroma, olio di oliva

Soy noodles, shrimp, ginger, parsley, soy sauce, oyster sauce, black pepper, sugar, flavoring, olive oil



สุกี้แห้ง (หมู/ไก่/กุ้ง/หมึก/รวม)

€ 15

STIR FRIED THAI SUKIYAKI (Pork/chicken/shrimp/squid/mixed)

Maiale/Pollo/Gamberetti/Calamari, spaghetti di soia, uovo, cavolo cinese, carote, cipollotto, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili, aglio, tofu di fagioli rossi, peperoncino, olio di oliva

Pork/Chicken/Shrimp/Squid, soy noodles, egg, Chinese cabbage, carrots, spring onion, soy sauce, oyster sauce, sugar, ketchup, chili sauce, garlic, red bean curd, chili pepper, olive oil

MAIN DISH NOODLES



ก๋วยเตี๋ยวต้มยำ

€ 11

TOM YUM NOODLES

Noodles di riso, gamberetti, funghi, citronella, ganlangala, coriandolo, peperoncini freschi, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava
Rice noodles, prawns, mushrooms, lemongrass, ganlangala, coriander, fresh chillies, chilli paste, fish sauce, fresh milk, coconut milk, lime, kaffir leaves



ก๋วยเตี๋ยวต้มยำโบราณ

€ 11

THAI STYLE NOODLES (Pork/chicken/ shrimp)

Maiale/Pollo/Gamberetti, noodles, polpette, arachidi, peperoncino di Cayenna, lime, salsa di pesce, zucchero di canna, coriandolo, aglio fritto, cavolo, germogli di soia
Pork/Chicken/Shrimp, noodles, meatballs or fishballs, peanuts, cayenne, lime, fish sauce, brown sugar, cilantro, fried garlic, cabbage, bean sprouts



สุกี้น้ำ (หมู/ไก่/กุ้ง/หมึก/รวม)

€ 15

THAI SUKIYAKI SOUP (Pork/chicken/shrimp/ squid/mixed)

Maiale/Pollo/Gamberetti/Calamari, spaghetti di soia, uovo, cavolo cinese, carote, cipollotto, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili, aglio, tofu di fagioli rossi, peperoncino
Pork/Chicken/Shrimp/Squid, soy noodles, egg, Chinese cabbage, carrots, spring onion, soy sauce, oyster sauce, sugar, ketchup, chili sauce, garlic, red bean curd, chili pepper

MAIN DISH SOUP



ต้มยำน้ำข้น (ไก่/กุ้ง/ปลาหมึก)

Chicken
Shrimp/Squid/Mixed

€ 11
€ 15

TOM YUM NAM KHON

Petto di pollo/gamberetti/calamari, funghi, citronella, galangala, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, foglie di combava, latte di cocco, lime, zucchero, sale

Chicken breast/shrimp/squid, mushrooms, lemongrass, galangal, coriander, chilli, chilli paste, fish sauce, kaffir leaves, coconut milk, lime, sugar, salt



ต้มยำกุ้งใหญ่

€ 15

TOM YUM GOONG

Gambero, funghi, citronella, galangala, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, latte fresco, latte di cocco, lime, foglie di combava, zucchero, sale

Prawn, mushrooms, lemongrass, galangal, coriander, chili pepper, chili paste, fish sauce, fresh milk, coconut milk, lime, kaffir leaves, sugar, salt



ต้มยำน้ำใส(ไก่/กุ้ง/ปลาหมึก)

Chicken
Shrimp/Squid/Mixed

€ 11
€ 15

TOM YUM NAM SAI

Petto di pollo/Gamberetti/Calamari, funghi, citronella, galangala, coriandolo, peperoncino, pasta di peperoncino, salsa di pesce, foglie di combava, lime, zucchero, sale

Chicken breast/Shrimp/Squid, mushrooms, lemongrass, galangal, coriander, chilli, chilli paste, fish sauce, kaffir leaves, lime, sugar, salt



ต้มข่าไก่

€ 11

TOM KHA GAI

Petto di pollo, funghi, latte di cocco, galangala, citronella, lime, salsa di pesce, zucchero, sale, coriandolo, peperoncino, foglie di combava

Chicken breast, mushrooms, coconut milk, galangal, lemongrass, lime, fish sauce, sugar, salt, coriander, chili pepper, kaffir leaves



แกงจืดเต้าหู้หมูสับ

€ 15

CLEAR SOUP WITH TOFU AND PORK

Tofu all'uovo, maiale, cavolo cinese, wakame, aglio fritto, salsa di soia, spaghetti di soia, cipollotto, carote, coriandolo

Egg tofu, pork, Chinese cabbage, wakame, fried garlic, soy sauce, soy noodles, spring onion, carrots, coriander

MAIN DISH SOUP



แกงพะแนง หมู/ไก่

€ 13

THAI PANANG CURRY WITH PORK/CHICKEN

Maiale/Pollo, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni

Pork/Chicken, chilli, green chilli, lemongrass, shallot, garlic, galangal, kaffir peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, peppers



แกงเขียวหวาน หมู/ไก่

€ 15

GREEN CURRY WITH PORK/CHICKEN

Maiale/Pollo, zucchine, melanzane, peperoncino, peperoncino verde, citronella, scalogno, aglio, galangala, buccia di combava, sale, pasta di gamberetti, olio di oliva, latte di cocco, zucchero, basilico, peperoni

Pork/Chicken, courgettes, aubergines, chilli, green chilli, lemongrass, shallots, garlic, galangal, kambava peel, salt, shrimp paste, olive oil, coconut milk, sugar, basil, peppers



ข้าวสวย

€ 2

STEAMED RICE

Riso bianco



เส้นขนมจีน

€ 4

KHANOM JEEN

Noodles semplici Thai
Thai rice noodles (Only noodle)



ขนมปัง

€ 2

BREAD

Pane

OTHERS



ไข่เจียว

€ 10

OMELETTE THAI

Uova, olio di oliva, salsa di soia, cipollotto, salsa di pesce
Eggs, olive oil, soy sauce, spring onion, fish sauce



ลาบหมู/ไก่

€ 13

LARB (Pork/Chicken)

Maiale/Pollo, cipolla rossa, coriandolo, menta, riso arrosto, pepe di Cayenna, lime, salsa di pesce, zucchero di canna
Pork/Chicken, red onion, cilantro, mint, roasted rice, cayenne, lime, fish sauce, brown sugar



ผัดผักรวม

€ 7

STIR FRIED MIXED VEGETABLES

Broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aroma
Broccoli, carrots, cauliflower, courgettes, peppers, soy sauce, oyster sauce, cane sugar, flavoring



ผัดผักรวมมิตรกุ้ง

€ 10

STIR FRIED MIXED VEGETABLES WITH SHRIMPS

Gamberetti, broccoli, carote, cavolfiore, zucchine, peperoni, salsa di soia, salsa di ostriche, zucchero di canna, aroma
Shrimp, broccoli, carrots, cauliflower, courgettes, peppers, soy sauce, oyster sauce, brown sugar, flavoring



ไก่ผัดซอส

€ 9

STIR FRIED CHICKEN

Petto di pollo, salsa di soia, salsa di ostriche, aromi, zucchero di canna
Chicken breast, soy sauce, oyster sauce, flavorings, brown sugar



ผัดเปรี้ยวหวาน หมู /ไก่ /กุ้ง

€ 10

Pork/Chicken

€ 12

Shrimp

SWEET AND SOUR STIR FRY

Maiale/Pollo/Gamberetti, olio di oliva, ananas, peperoni, cipolla, aglio, salsa di soia, salsa di ostriche, zucchero, ketchup, salsa chili

Pork/Chicken/Shrimp, olive oil, pineapple, peppers, onion, garlic, soy sauce, oyster sauce, sugar, ketchup, chili sauce

THAI SALADS



ส้มตำไทย
Small
Big

€ 6
€ 8

GREEN PAPAYA SALAD

Papaya verde, pomodoro, peperoncino, lime, salsa di pesce, zucchero di palma, arachidi

Green papaya, tomato, chili, lime, fish sauce, palm sugar, peanuts



ส้มตำปลาร้า

€ 10

SOM TAM PLA-RA

Papaya verde, pla ra, pomodoro, carote, peperoncino, lime, salsa di pesce, zucchero di palma

Green papaya, pla ra, tomato, carrots, chili pepper, lime, fish sauce, palm sugar



ยำวุ้นเส้น (หมู /ไก่/ทะเล)
Pork/Chicken
Seafood

€ 13
€ 15

YUM WOON SEN (Spicy Glass Noodle Salad)

Maiale/Pollo/Frutti di mare, spaghetti di soia, pomodoro, cipolla, peperoncino, lime, salsa di pesce, zucchero di canna, coriandolo

Pork/Chicken/Seafood, soy noodles, tomato, onion, chili pepper, lime, fish sauce, brown sugar, coriander



ยำไข่ดาว

€ 15

SPICY FRIED EGGS SALAD

Uovo fritto, pollo, spaghetti di soia, pomodoro, cipolla, peperoncino, lime, salsa di pesce, zucchero di canna, coriandolo

Fried egg, chicken, soy noodles, tomato, onion, chilli, lime, fish sauce, brown sugar, coriander

SANDWICHES



แซนด์วิชหมู

€ 7

PORK SANDWICH

Pane, peperone, maiale, zucchini, olio di oliva, salsa di soia, salsa di soia dolce, peperoncino verde, cipollotto, insalata a foglia intera, insalata tagliata, carote

Bread, pepper, pork, courgettes, olive oil, soy sauce, sweet soy sauce, green chilli, spring onion, whole leaf lettuce, chopped lettuce, carrots

แซนด์วิชไก่

€ 7

CHICKEN SANDWICH

Pane, zucchini, ananas, pollo, olio di oliva, salsa di soia, salsa di soia dolce, cipollotto, insalata a foglia intera, insalata tagliata, carote

Bread, courgettes, pineapple, chicken, olive oil, soy sauce, sweet soy sauce, spring onion, whole leaf lettuce, chopped lettuce, carrots

แซนด์วิชไส้กรอก

€ 7

SAUSAGE SANDWICH

Pane, salsiccia, melanzana, funghi, cipollotto, olio di oliva, salsa di soia, salsa di soia dolce, insalata a foglia intera, insalata tagliata, carote

Bread, sausage, aubergine, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, whole leaf salad, chopped salad, carrots



แซนด์วิชผัก

€ 7

VEGGIE SANDWICH

Pane, melanzane, zucchini, funghi, cipollotto, olio oliva, salsa di soia, salsa di soia dolce, insalata a foglia intera, insalata tagliata, carote

Bread, aubergines, courgettes, mushrooms, spring onion, olive oil, soy sauce, sweet soy sauce, whole leaf salad, chopped salad, carrots



แซนด์วิชกุ้ง

€ 7

SHRIMPS SANDWICH

Pane, gamberi, zucchini, peperoni, olio di oliva, salsa di soia, salsa soia dolce, cipollotto, insalata a foglia intera, insalata tagliata, carote

Bread, prawns, courgettes, peppers, olive oil, soy sauce, sweet soy sauce, spring onion, whole leaf lettuce, chopped lettuce, carrots

SWEETS



โรตีส

€ 4

ROTI

Farina, uovo, burro, zucchero, latte, olio di fritto

A scelta tra: Nutella / Banana

Flour, egg, butter, sugar, milk, fried oil

At your choosing: Nutella / Banana



บัวลอย

€ 5

BUA LOI

+ con uovo / with egg + € 2

Farina di riso glutinoso, farina di patate, latte di cocco, zucchero di canna, colorante alimentare

Glutinous rice flour, potato flour, coconut milk, brown sugar, food coloring



วุ้นกะทิ

€ 4

COCONUT MILK JELLY

Latte di cocco, zucchero di canna, sale, gelatina in polvere

Coconut milk, brown sugar, salt, gelatin powder

DRINKS

Water

- Aqua microfiltrata naturale/gasata
Microfiltered water natural / sparkling
- 1 € 0,5 l
2 € 1 l
- Aqua naturale/gasata – bottiglia di plastica
Still/sparkling water – plastic bottle
- 1 € 0,5 l

3 € Soft Drinks

Estathè limone / pesca . Estathè lemon / peach
Redbull
Coca Cola / Coca Cola Zero
Aranciata . Orange soda
Acqua Tonica . Tonic water
Schweppes lemon
Lemonsoda
Gassosa . Lemonade
Ginger beer
Chinotto

Succhi di frutta / Juices

- 3 € Ananas, Albicocca, Pesca, Pera, Mirtillo, Ace, Pomodoro
Pineapple, Apricot, Peach, Pear, Blueberry, Ace, Tomato
- 4 € Spremuta / Fresh Juice

Bubble tea

- 4 € Rosso, Verde
Red, Green

Caffetteria / Coffee

- 1,2 € Caffè normale / Espresso
1,3 € Caffè americano / American coffee
1,2 € Caffè macchiato / Coffee with milk
1,3 € Caffè dek / Decaffeinated espresso
1,7 € Caffè corretto / Coffee with spirits
1,5 € Caffè al ginseng / Ginseng coffee
1,5 € Latte bianco / White milk
1,7 € Latte macchiato / Milk with coffee
1,7 € Latte macchiato soia / Soy milk with coffee
1,5 € Cappuccino
1,7 € Cappuccino dek / Decaffeinated Cappuccino
1,7 € Cappuccino con latte di soia / Cappuccino with soy milk
3 € Caffè shakerato / Shaked coffee
3,5 € Crema al caffè / Coffee cream
3,5 € Cioccolata calda / Hot chocolate
3 € Cioccolata calda con panna / Hot chocolate with whipped cream
Tisane / Herbal teas

DRINKS

Birre / Beers

IN BOTTIGLIA / BOTTLED

- Singha thai beer
- 4€ 33cl
- 6 € 66cl

ALLA SPINA / DRAFT

- Ichnusa
- 3 € 20cl
- 5 € 40cl

Spritz

- 6 € Aperol
- Campari
- Select
- Hugo

Cocktails

- Gin tonic / lemon
- 8 € con with Tanqueray Gin
- 10 € con with Hendrick's Gin
- 10 € con with Malfy Gin
- 12 € con with Gin Mare

- 12 € Mojito

- 8 € Negroni / Americano / Sbagliato

Vini / Wine

€ bicchiere / bottiglia - € glass / bottle

Vini Bianchi / White Wines

- 6 / 24 € Chardonnay
- 6 / 24 € Falanghina
- 6 / 24 € Vermentino

Vini Rossi / Red Wines

- 6 / 24 € Primitivo

Bollicine / Sparkling Wines

- 6 / 18 € Prosecco
- 6 / 24 € Prosecco millesimato

ITALIAN DESSERT

- 1,3 € Croissant
- 1,5 € Muffin
- 5,5 € Semifreddo Bindi / Bindi frozen dessert
- 4 € Fetta di Torta / Slice of cake
- 3 € Fetta di Crostata / Slice of tart
- 1 € Pasticcino / Mignon pastry
- 4 € Frutta fresca / Fresh fruit



STIR FRIED THAI SUKIYAKI



SPAGHETTI WITH BASIL SEAFOOD



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