OPEN WEDNESDAY TO SUNDAY — 6 TO 10:30PM

ASIAN BODEGA

@ASIANBODEGATULUM

Spiciness: Mild
Spiciness: Medium
Spiciness: Hot
(gf) Gluten Free
(P) Peanuts Allergy
(V) Vegan
(D) Dairy
(S) Shellfish

Some dishes contain ingredients common to allergies, please let your server know. We kindly ask for no substitutions.
Algunos platillos contienen ingredientes frecuentes en alergias, favor de comunicarlo a tu mesero.
Lo sentimos no hacemos cambios en el menu.

SMALL PLATES

SEA BASS THAI-RADITO — $240
smoked coconut, nam jiim sauce, onion, basil, wonton chips
róbalo, coco ahumado, salsa nam jiim, cebolla, albahaca, chips de wonton

WOK CHARRED EDAMAME (P)(gf) — $170
chili jam, peanut praline, chongqing spice
mermelada de chile, cacahuate, especias de chongqing

KIMCHI & SHIITAKE POTSTICKERS (V) — $170
gochujang dipping sauce (5 per order)
dumplings al vapor rellenas de kimchi, hongo shiitake (5 por orden)

GARLIC STICKY WINGS (gf) — $210
pickled carrot, sesame, fried garlic (5 per order)
zanahoria encurtida, ajonjolí, ajo frito (5 por orden)

FRIED CHIANG MAI PORK WONTONS — $190
cilantro, sweet chili sauce (5 per order)
cilantro, salsa de chile dulce (5 por orden)

MEDIUM PLATES

TUNA AGUACHILE (P)(gf) — $270
coconut-peanut salsa macha, cucumber, pineapple, pickled onion, basil
aguachile de atún, matcha de coco - cacahuate, pepino, piña, cebolla encurtida, albahaca

RED CURRY CAULIFLOWER (V)(gf) — $290
Pickled peppers, starfruit, cilantro, jasmine rice
coliflor al horno con curry rojo, chiles encurtido, carambola, cilantro, arroz jazmín

PAD SEE EW (S) — $340
rice noodles, house cured bacon, shrimp, brócoli, egg, oyster sauce
fideos de arroz, tocino hecho en casa, camarón, brócoli, huevo, salsa de ostión

CRAB FRIED RICE (S) — $280
egg, cabbage, green beans, soy glaze, nam jiim sauce, scallion
arroz frito, huevo, repollo, judías verdes, glaseado de soya, salsa nam jiim, cebollín

BEEF NAM TOK SALAD (gf) — $380
seared marinated tenderloin, onion, cucumber, mixed herbs, toasted rice, chili powder, lime and fish sauce
filete de res marinado, cebolla, pepino, mezcla de hierbas, arroz tostado, chile en polvo, limón, salsa de pescado

SIDES & SALADS

JASMINE RICE (gf)(V) — $60
arroz jazmín

FRENCH FRIES (gf) — $110
tom yum spice, roasted garlic aioli
especias tom yum, alioli de ajo asado

JICAMA SALAD (V)(gf) — $190
miso-coconut dressing, crispy rice, mandarine, basil
aderezo de miso de coco, arroz tostado, mandarina, albahaca

LARGE PLATES

SOUTHERN THAI FRIED CHICKEN (gf) — $510
1/2 half fried chicken, fried shallots, jasmine rice, pickled cucumber, tamarind-chili dipping sauce
1/2 pollo frito, echalotes fritos, arroz jazmín, pepino encurtido, salsa de tamarindo y chile

SEA BASS AEB PLA (gf) — $480
banana leaf wrapped seabass (200g), thai tomato chutney, basil salad, jasmine rice
róbalo envuelta en hoja de plátano (200g), chutney de tomate tailandés, ensalada de albahaca, arroz jazmín

THAI STEAK FRITES — $1080
new york striploin (400 gr), green curry spinach, tom yum spiced fries, roasted garlic aioli, jaew dipping sauce
corte New York (400g), espinaca en curry verde, papas fritas estilo tom yum, alioli de ajo negro, salsa jaew

PORK BELLY PAD KRA PAO (S) — $500
blistered cherry tomatoes and green beans, basil, jasmine rice
panceta de cerdo frita, tomates cherry, ejotes, albahaca, arroz jazmín

DESSERTS

COCONUT BROWNIE SURPRISE (P)(D) — $260
coconut & chocolate brownie with a surprise on top
brownie de coco & chocolate con una gran sorpresa encima!

FRIED BANANA SPLIT (V)(gf) — $240
fried banana, pandan ice cream, coconut fritters, chocolate syrup
plátano frito, helado de pandan, frituras de coco, sirope de chocolate