

OPEN THURSDAY THRU MONDAY FROM 6 TO 10:30PM

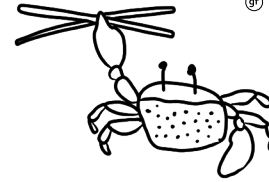
ASIAN BODEGA

@ 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 TIRADITO 🌶 \$ 2 2 0
smoked coconut, nam jiim sauce, onion, basil, wonton chips
róbalo, coco ahumado, salsa nam jiim, cebolla, albahaca, chips de wonton

KIMCHI & SHIITAKE POTSTICKERS 🌶🌶 \$ 1 5 0
gochujang dipping sauce (5 per order)
dimplings al vapor rellenas de kimchi & hongo shiitake (5 por pedido)

WOK CHARRED EDAMAME P GF 🌶 \$ 1 4 0
chili jam, peanut praline, chongqing spice
mermelada de chile, cacahuete y especias de chongqing

FRIED WONTONS 🌶🌶 \$ 1 6 0
northern thai pork, sweet chili sauce, cilantro (5 per order)
wontons rellenos de cerdo, salsa de chile dulce, cilantro (5 por orden)

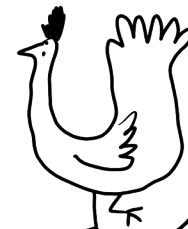
MEDIUM PLATES

SWEET POTATO MASSAMAN 🌶 P GF \$ 2 7 0
peanuts, coconut, scallions, cilantro, crispy noodles
camote al horno, curry de cacahuete, coco, cebolla cambray, cilantro, fideos crujientes

PASTRAMI DRUNKEN NOODLES 🌶🌶 \$ 3 9 0
red pepper, jalapeno, onion, tomato, basil, oyster sauce
without pastrami \$270
fideos de arroz, pimienta rojo, jalapeño, cebolla, tomate, albahaca, salsa de ostras sin pastrami \$270

CRAB FRIED RICE S \$ 2 3 0
egg, cabbage, green beans, soy glaze, nam jiim sauce, scallion
arroz frito, huevo, repollo, judías verdes, glaseado de soya, salsa nam jiim, cebollín

KHAO SOI POUTINE 🌶 \$ 3 5 0
beef short rib, queso oxaca, pickled mustard greens, scallions, crispy noodles
papas fritas al horno, queso oxaca, gravy de curry amarillo, costillar de res, hoja de mostaza encurtida, fideo crujiente



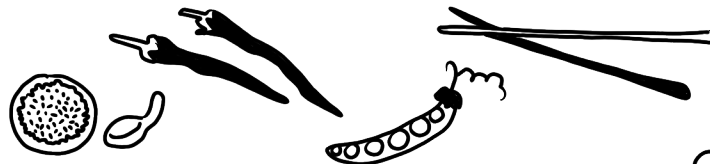
SIDES

SOM TAM SALAD GF S 🌶🌶🌶 \$ 1 6 0
chayote, cherry tomato, green bean, cabbage, dried shrimp, garlic, chili, tamarind, peanuts
vegan option available
chayote, tomate cherry, ejotes, col, camarones secos, ajo, chile, tamarindo, cacahuates opción vegana disponible



JASMINE RICE GF V \$ 4 0
arroz jazmín

FRIES GF \$ 1 0 0
tom yum spice, roasted garlic aioli
especias tom yum, alioli de ajo asado



LARGE PLATES



SOUTHERN THAI FRIED CHICKEN GF 🌶 \$ 4 8 0
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

TOM YUM SOUP GF S 🌶🌶 \$ 4 1 0
jumbo prawns (4pz), mushroom, cherry tomato, galangal, lime leaf, cilantro, vermicelli noodles, chili oil
camarones jumbo (4pz), champiñón, tomate cherry, galanga, hoja de lima, cilantro, fideos vermicelli, aceite de chile

SEA BASS AEB PLA GF \$ 4 5 0
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 WATERFALL BEEF GF 🌶 \$ 8 9 0
new york striploin (400g), jasmine rice, herb salad, lettuce, cabbage, chilli-lime leaf dressing
lomo de res de new york (400g), arroz jazmín, ensalada de hierbas, lechuga, col, aderezo de chile y lima

DESSERTS



MANGO STICKY RICE GF V \$ 2 0 0
mango sorbet, sweet coconut milk, sesame seeds
Sorbete de mango, leche de coco dulce, semillas de sésamo

COCONUT BROWNIE SURPRISE 🌶🌶 \$ 2 4 0
coconut & chocolate brownie with a surprise on top
brownie de coco & chocolate con una gran sorpresa encima!