

AHAAN er inspirert av gatematen i Thailand og sørøst Asia, maten er derfor laget for å deles. Stilen er uformell og avslappet og maten kommer når den er ferdig, akkurat slik den gjør i Thailand. Her bestiller man flere retter som man deler seg imellom, drikker øl, vin eller gode cocktails.

AHAAN is inspired by the street food in Thailand and Southeast Asia, the food is therefore made for sharing. The atmosphere is casual and the food comes to the table when it is ready, just as it does in Thailand. You order several dishes that you share - drink beer, wine or good cocktails

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STREET FOOD
BY PLAH

Hvordan sette man sammen et måltid i Thailand?

How to put a meal together in Thailand?

Et vanlig Thai måltid består av flere retter – så deler man

A typical Thai meal consists of several dishes - then you share

Per person

1 x smårett

2 x kjøtt eller fisk eller suppe

1 x siderett

1 x søt dessert

Per person

1 x hawkerbit

2 x meat or fish or soup

1 x side order

1 x sweet dessert

SNACKS

Rekechips med nahm prik plah (SK, F) <i>Prawn crackers with nahm prik plah (SH, F)</i>	38
Sterke potetchips med chilimajones (E) <i>Spicy potato chips with chili mayo (E)</i>	43
Cashew/Peanøtt blanding med limblader og chili (NK,P) <i>Cashew and peanut mix with lime leaves and chili (NC, P)</i>	43

SMÅRETTER / HAWKERBITS (2 stk/ pieces)

Chaa pluu blad med reker og søt/salt galangalsaus (P,SK,F,SU) <i>Chaa pluu leaf with shrimp and galangal sauce (P,SH,F,SU)</i>	53
Steamed bun med svinekjøtt, chili agurk og sesam (H,SES,F) <i>Steamed bun with pork, chili cucumber and sesame (WH, SES,F)</i>	103
Østers med nahm prik jiim (BL,F,SU) <i>Oysters with nahm prik jiim (BL, F, SU)</i>	68

KJØTT / MEAT

Spicy kylling salat med sitrongress, peanøtter, kokos og lime (P,F,SU) <i>Spicy chicken salad with lemon grass, peanuts, coconut and lime (P,F,SU)</i>	143
Kyllingsatay med peanøttsaus og agurkrelish (P,F) <i>Chicken satay with peanut sauce and cucumber relish (P,F)</i>	138
Biffsalat, med grillet entrecote (F, SU) <i>Beef salad, with grilled entrecote (F, SU)</i>	148
Urter og svinekjøtt bakt i bananblad over kullgrill (F) <i>Herbs and pork baked in a banana leaf on a charcoal grill (F)</i>	138

Allergener: H=Hvete(gluten), SK=Skalldyr, E=Egg, F=Fisk, P=Peanøtter, SO=Soya, ML = Melk(laktose), NK=Kasjunnøtter, NM=Macadamiannøtter, SEL=Selleri, SE=Sennep, SES=Sesamfrø, SU=Sulfitt, L=Lupin, BL=Bløtdyr, M=Mandler

Allergenes: WH=Wheat(gluten), SH=Shellfish, E=Egg, F=Fish, P=Peanuts, SO=Soy, ML = Milk(lactose), NC=Cashewnuts, NM=Macadamianuts, NA= Almonds CEL=Celleri, MU=Mustard, SES=Sesameseeds, SU=Sulfitt, L=Lupin, M=molusks

Massamancurry med oksebryst og rotibrød (F, roti H) <i>Massaman curry with short ribs and roti bread (F, roti WH)</i>	143
Jungelcurry med kylling lår (F,SK) <i>Jungle curry with chicken (F,SH)</i>	143
Svineskank = 4 vanlige porsjoner (SO,H,F) <i>Pork shank = 4 regular portions (SO,WH,F)</i>	488

FISK OG SKALLDYR / FISH AND SHELLFISH

Dampet Lange med birdseye chili og nahm jiim (F,SU) <i>Steamed Ling with birdseye chili and nahm jiim (F,SU)</i>	143
Papayasalat med reker (P,SK,F,SU) <i>Papaya salad with shrimps (P,SH,F,SU)</i>	143
Blåskjell med thaibasilikum (BL,H,BL) <i>Mussels with thai basil (M,WH,M)</i>	138
Grønn curry med villreker (SK,F) <i>Green curry with ocean prawns (SH,F)</i>	143
Sprøstekt squid med pepper og hvitløksaus (BL,H,F) <i>Crispy squid with pepper and garlic sauce (M,WH,F)</i>	138
Thai fiskekaker med agurkrelish og søt chili (F,P) <i>Thai fish cakes with cucumber relish and sweet chilli (F,P)</i>	138
Tom yam goong, hot bowl 2-4 pers (SK, F, SU) <i>Tom yam goong, hot bowl 2-4 people (SH, F, SU)</i>	243
Sprøstekt hel fisk, dagens fangst = 4 vanlige porsjoner (F) <i>Whole fried fish, today's catch = 4 regular portions (F)</i>	488

VEGETAR / VEGETARIAN

Kokos og galangalsuppe med sopp og koriander (SU) <i>Coconut and galangal soup with mushrooms and coriander (SU)</i>	103
Karipap, 2 stk thai samosa med currypotet (H) <i>Karipap with sweet potato (WH)</i>	98
Asiatisk gressløk kake med risemel, og soyadipp (H) <i>Asian chive cake with rice flour, and soy dip (WH)</i>	128
Papayasalat med tomat og peanøtter (P,SU) <i>Papaya salad with tomato and peanuts (P,SU)</i>	128

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Massamancurry med søtpotet og rotibrød (H) <i>Massaman curry with sweet potato and roti bread (WH)</i>	128
Morning glory med, soya, chili og fermentert hvitløk (H) <i>Morning glory with soy, chili and fermented garlic (WH)</i>	53

SIDERETTER / SIDE ORDER

Jasminris <i>Jasmin rice</i>	28
Sticky rice <i>Sticky rice</i>	28
Rotibrød (H) <i>Roti bread (WH)</i>	28
Morningglory med, hvitløk, chili og østerssaus (SO,H,BL) <i>Morning glory with garlic, chili and oyster sauce (SO,WH,M)</i>	53

SØTT / SWEETS

Kaffeis med kondensert melk og sjokoladecrumble (H,ML,E) <i>Coffee ice cream with condensed milk and crumble (WH,ML,E)</i>	58
Nystekt roti med banan og vår egen vaniljeis (H,ML,E) <i>Caramelized roti with banana and vanilla ice-cream (WH,ML,E)</i>	113
Mango stickyrice (-) <i>Mango sticky rice (-)</i>	103
Sjokoladedessert (ML,E,P,H) Ahaan's chocolate dessert (ML,E,P,WH)	98
Våre makroner, pris pr stk (ML,E,M) <i>Our own macaroons, one piece (ML,E,NA)</i>	28

KOKKEMENY / CHEF MENU

For 2 eller flere / for two or more people

Med dessert / with dessert 445,-

Uten dessert / without dessert 365,-

(For hele bordet – per person / for the entire table - per person)

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Beer & Cider

Peroni Draft beer, Italy 0,2l / 0,4l (H/WH)	49 / 89
Chang Beer, Thailand, bottle 0,32l (H/WH)	84
Ashahi, Japan, bottle 0,33l (H/WH)	94
Krombacher Weizen, Germany, bottle 0,33l (H/WH)	94
Grünerløkka Brygghus, Løkka IPA, Oslo, bottle 0,5l (H/WH)	144
Grünerløkka Brygghus, Løkka Ginger Ale, Oslo, bottle 0,33l (H/WH)	99
Inedit Damn Estrella, Spain, bottle 0,75l (H/WH)	194
Daura Estrella, Spain, bottle 0,33l Gluten free (-)	99
Lovløs dry apple cider, Norway, bottle 0,5l (-)	144
Erdinger, non alcoholic, Germany, bottle 0,33l (H/WH)	49

Soft Drinks

Coca Cola, Coca Cola zero, Fanta, Sprite 0,33l	49
Tøyen-Cola 0,33l	49
Fentiman´s Gingerbeer, Lemonade 0,275l	54
San Pellegrino Limonata, Arancita, Arancita Rossa 0,2l	49
San Pellegrino 0,75l	79
Ringi apple juice 0,75l	99

Kaffe og Te / Coffee and Tea

Presskannekaffe / French Press	38
Espresso / Espresso	38
Koffeinfri / Decaffeinated coffee	38
Te / Tea	38

Pluss melkebaserte varianter (ML) / In addition, milk varieties (ML)

Wine (SU)

Her finner du et utvalg fra vår vinkjeller, før større vinkart spør din servitør
Here is a selection from our wine cellar, for extended wine list ask your waiter

Sparkling Wine

Juvé y Camps Cava, Brut Nature, Reserva De la Familia	100 / 585
Paul Cholle Crémant de Bourgogne, Blanc de Blancs	525

Champagne

André Jacquart Brut Experience, Blanc de Blancs	135 / 815
André Clouet Brut Rosé	800
Billecart Salmon Brut Réserve	915
Lilbert-Fils Brut, Blanc de Blancs	1075
Dom Perignon 2004	2615

White Wine (SU)

Germany, Mittelrhein

Ratzenberger Steeger St. Jost, Riesling Spätlese Trocken 2014	670
Ratzenberger Bacharacher Posten, Riesling Spätlese Halbtrocken 2015	140 / 710

Germany, Mosel

Joh.Jos.Prüm Graacher Himmelreich Riesling Kabinett 2011	855
Markus Molitor, Zeltinger Sonnenuhr Riesling Spätlese 2011	770
Julian Haart, Mosel Riesling 2016, Magnum	1325
Fritz Haag Brauburger Juffer, Riesling Trocken 2012, Magnum	1560

Germany, Rheingau

Balthasar Ress, Riesling Trocken 2016	115 / 580
Balthasar Ress Schloss Reichartshausen, Riesling Kabinett 2015	620
Weingut Künstler Hohenheimer Kirchenstück GG, Riesling Trocken 2011	980

Germany, Rheinhessen

Keller Limestone, Riesling 2016	650
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Germany, Nahe

Weingut Schäfer Fröhlich Felsenberg GG, Riesling Trocken 2011	1150
Hermann Dönnhoff Höllenpfad Erste Lage, Riesling Trocken 2014	800

Germany, Pfalz

Weingut Christmann Gimmeldinger Biengarten, Riesling Trocken 2013	710
Weingut Acham-Magin Eruption, Riesling Trocken 2015	745

Austria, Kremstal

Weingut Stadt Krems, Weinzierlberg Grüner Veltliner 2016	130 / 650
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France, Alsace

Domaine Weinbach, Gewurstraminer Cuvée Theo 2012	950
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France, Loire

Florian Mollet, Sancerre 2016	145 / 730
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France, Bourgogne

Domaine Jean Collet et Fils, Chablis 1er Cru Vaillons 2012	930
Hubert Lamy, Bourgogne Les Chataigners 2013	800
Domaine Michelot, Mersault 2015	830
Domaine Michelot, Puligny Montrachet	990

USA, California

Bogle Chardonnay 2015	135 / 680
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Rosé Wine (SU)**France, Provence**

Domains Perrin, Miraval Rosé 2016	600
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Red Wine (SU)**France, Bourgogne**

Domaine Aurlaud, Roncevie 2014	795
Thierry et Pascale Matrot, Pinot Noir 2013	740
Jean Jacques Confuron, Chambolle Musigny 2012	1175

France, Beaujolais

Jean Foillard, Morgon 2016	750
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France, Jura

Domaine Du Pelican, Arbois Trois Cépages 2014	950
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France, Savoie

Domaine André & Michel Quenard, Chignin Monduese 2014	140 / 710
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Italy, Piemonte

Riva Leone, Barbera d'Alba 2015	560
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Italy, Toscana

Nittardi Belcanto Chianti Classico 2014	650
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Germany, Rheingau

Balthasar Ress Von Unserm, Pinot Noir 2014	720
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Germany, Baden

Weingut Burg Ravensburg, Blaufränkisch 2015	140 / 700
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Australia, South Eastern Australia

Barramundi, Shiraz 2016	105 / 520
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USA, California

Mc Manis, Pinot Noir 2014	680
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Mc Manis, Zinfandel 2015	680
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Ridge East Bench, Zinfandel 2013	970
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Plah familien består av følgende konsepter

Ahaan – Thai Street Food
Hegdehaugsveien 22
www.ahaan.no

Plah Restaurant – Moderne Thai – Fine Dining
Hegdehaugsveien 22
www.plah.no

Plah Home – Cafe – Take Away – Catering
Briskebyveien 26
www.plahhome.no

Plah Privat – Kokkekurs – Private Dining
Briskebyveien 26
www.plah.no

Mr. Chow – Street Food – Vippa
Akershusstranda 25
www.mrchow.no og www.vippa.no

For hendelser
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