

AHAAN er inspirert av gatematen i Thailand og sørøst Asia. 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 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 P LAH

SNACKS

Rekechips med nahm prik plah (SK, F) <i>Prawn crackers with nahm prik plah (SH, F)</i>	38
Sterke potetchips med koriander majones (E) <i>Spicy potato chips with coriander mayo (E)</i>	43
Peanøtter med kaffirlimeblader og chili (P) <i>Peanut mix with kaffirlimeleaves and chili (NC, P)</i>	43

SMÅRETTER / HAWKERBITS

MIANG KAM GOONG Chaa pluu blad med reker og søt galangalsaus (P,SK,F,SU) <i>Chaa pluu leaf with shrimp and sweet galangal sauce (P,SH,F,SU)</i>	2 stk/pieces	53
BAO SALABAO Steamed bun med svinekjøtt, chili, agurk og sesam (H,SES,F) <i>Steamed bun with pork, chili, cucumber and sesame (WH, SES,F)</i>	2 stk/pieces	103
HOI NANG ROM Østers med nahm prik jiim (BL,F,SU) <i>Oysters with nahm prik jiim (BL, F, SU)</i>	2 stk/pieces	68

KJØTT / MEAT

YAM MOO GROPP Vannmelonsalat med sprøstekt ribbe, kokos dressing og Hoi Sin (F,SU,H) <i>Watermelon salad with crispy pork belly, coconut dressing and Hoi Sin (F,SU,WH)</i>		138
YAM GAI CHIIK 🍷 Kyllingsalat med sitrongress, peanøtter, kokos og lime (P,F,SU) <i>Chicken salad with lemon grass, peanuts, coconut and lime (P,F,SU)</i>		143
YAM NEUA 🍷 Spicy biffsalat med grillet entrecote (F, SU, SEL) <i>Spicy beef salad with grilled entrecote (F, SU, CEL)</i>		148
GAI SATAY Kyllingsatay med peanøttsaus og agurkrelis (P,F) <i>Chicken satay with peanut sauce and cucumber relish (P,F)</i>		138
GAI TOD HAT YAI Sprøstekt kyllinglår med vår egen Sri Racha saus og sticky rice (H) <i>Spicy fried chicken with our own Sri Racha sauce and sticky rice (WH)</i>		138
GAENG PANENG Rød curry med grillet slakterbiff (P, F) <i>Red curry with grilled hanger steak (P, F)</i>		148
KHAO TOD Fritert risbolle med fermentert pølse og sur mango (SEL) <i>Fried rice bowl with fermented sausage and sour mango (SEL)</i>		143
MOO PALO Sprøstekt svineskank med morning glory og chili saus (SO, H, F) <i>Pork shank with morning glory and chili sauceP (SO,WH,F)</i>		488

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

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FISK OG SKALLDYR / FISH AND SHELLFISH

PLAH NEUNG NAHM JIIM PRIK Dampet torsk med daikon og syrlig chili saus (F,SU) <i>Steamed cod with daikon and sour chili sauce (F,SU)</i>	143
SOM TAM GOONG 🍲 Papayasalat med reker (P,SK,F,SU) <i>Papaya salad with shrimps (P,SH,F,SU)</i>	143
HOI MALENG NAHM PRIK PAO Blåskjell med thaibasilikum (BL,H,BL) <i>Mussels with thai basil (M,WH,M)</i>	138
GAENG KIO WAN GOONG Grønn curry med grillede villreker (SK,F) <i>Green curry with grilled ocean prawns (SH,F)</i>	143
PLAH MUK TOD KRATIEM PRIK THAI Sprøstekt squid med pepper og hvitløksaus (BL,H,F) <i>Crispy squid with pepper and garlic sauce (M,WH,F)</i>	138
TOD MUN PLAH Thai fiskekaker med agurkrelis og søt chili (F,P) <i>Thai fish cakes with cucumber relish and sweet chilli (F,P)</i>	138
PLAH TOD SAM ROT Sprøstekt hel fisk med morning glory og chili saus (F) <i>Whole fried fish with morning glory and chili sauce (F)</i>	488

VEGETAR / VEGETARIAN

TOM KHA Kokos- og galangalsuppe med sopp og koriander (SU) <i>Coconut- and galangal soup with mushrooms and coriander (SU)</i>	103
KHAO TOD Fritert risbolle med sur mango (SEL) <i>Fried rice crocket with sour mango (SEL)</i>	138
KANOM GUI CHAI Asiatisk gressløkkake med soyadipp (H) <i>Asian chive cake with soy dip (WH)</i>	98
SOM TAM 🍲 Papayasalat med tomat og peanøtter (P,SU) <i>Papaya salad with tomato and peanuts (P,SU)</i>	128

SIDERETTER / SIDES

KHAO HOM MALI	28
Jasminris	
<i>Jasmin rice</i>	
KHAO NIAOW	28
Sticky rice	
<i>Sticky rice</i>	
ROTI	28
Brød fra sør Thailand (H)	
<i>Bread from south Thailand (WH)</i>	
PAD PAK BOONG	53
Morning glory med, hvitløk, chili og østersaus (SO,H,BL)	
<i>Morning glory with garlic, chili and oyster sauce (SO,WH,M)</i>	
PAD PAK BOONG	53
Morning glory med soya, chili og fermentert hvitløk -vegetar (H)	
<i>Morning glory with soy, chili and fermented garlic -vegetarian (WH)</i>	

SØTT / SWEETS

ROTI GLUAY	113
Nystekt roti med banan og vår egen vaniljeis (H, ML, E)	
<i>Caramelized roti with banana and vanilla ice-cream (WH, ML, E)</i>	
KHAO NIAOW MAMUANG	103
Mango stickyrice (SES)	
<i>Mango sticky rice (SES)</i>	
KANOM DOK DJOK	58
Sesamkjeks med kokossorbet og peanøtt crumble (SES, P, H, E)	
<i>Sesame biscuit with coconut sorbet and peanut crumble (SES, P, WH, E)</i>	
Makron (ML, E, M)	28
<i>Macaroon (ML, E, NA)</i>	

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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ØL & CIDER / BEER & CIDER

Peroni Draft beer, Italy 0,2l / 0,4l (H/WH)	49 / 89
Singha, Thailand, bottle 0,33l (H/WH)	94
Chang, Thailand, bottle 0,32l (H/WH)	84
Ashai, Japan, bottle 0,33l (H/WH)	94
Grünerløkka Brygghus, Løkka IPA, Oslo, bottle 0,5l (H/WH)	144
Inedit Damn Estrella, Spain, bottle 0,75l (H/WH)	194
Daura Estrella, Spain, bottle 0,33l <i>Gluten free</i>	99
Galipette Cidre Brut, France, bottle 0,33	94
Alde Eplesider, Hardanger, bottle 0,75	495

Thaihard 0,3l (H/WH)

95

Terje Ommundsen har laget sitt eget øl i samarbeid med Josten Sæthre hos Skumbag microbryggeri i Møllergata. Thaihard er spontangjæret øl, surøl, som er friskt, syrlig og leskende!

Erdinger, non alcoholic, Germany, bottle 0,33l (H/WH)

49

Fripa 0%, Oslo, bottle 0,33l (H/WH)

52

MINERALVANN / SOFT DRINKS

Coca Cola, Coca Cola zero, Fanta, Sprite 0,33l	49
Tøyen-Cola, Jallasprite 0,33l	49
Fentiman´s Gingerbeer, 0,275l	54
San Pellegrino 0,75l	79
Alde Elplemost, Gravenstein 0,75	99

KAFFE & TE / COFFEE & TEA

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

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

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WINE (SU)

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

SPARKLING WINE & CHAMPAGNE (SU)

		Glass/bottle
Prosecco	Ca di Alte, Italy	95/530
Cava Brut Nature 2014	Juvé y Camps, Spain	625
Pet Nat	Domaine Thillardon, France	795
Vouvray Brut Méthode Traditionnell	Domaine Champalou, France	695
Elégance Extra Brut	Vincent Couche Champagne	135/815
Blanc de Blancs Grand Cru	Lilbert-Fils, Champagne	1105
Blanc De Noir Brut Largillier 2013	Jerome Coessens, Champagne	1045

WHITE WINE (SU)

Germany

2015 Posten Riesling Spätlese Halbtrocken	Ratzenberger, Mittelrhein	150/750
2016 Scharzhofberg Riesling Kabinett	Von Hövel, Mosel	770
2016 Riesling	Maximin Grünhaus, Mosel	120/610
2017 Riesling Trocken	Georg Muller, Rheingau	125/635
2017 Kiedricher Riesling Trocken	Robert Weil, Rheingau	830
2017 LiebFrauMilch Forbidden Pleasure	Ress Family Wineries, Rheingau	610
2008 Berg Roseneck Riesling	Georg Breuer, Rheingau	1145
2016 Kirchspiel Riesling Feinherb	K. Wechsler, Rheinhessen	780
2016 Riesling Trocken	Emerich Schönleber, Nahe	680
2014 Frühlingsplätzchen Riesling GG	Schäfer Fröhlich, Nahe	1175
2015 Forster Musenhang Riesling Trocken	Georg Mosbacher, Pfalz	770
2015 Forster Pechstein Riesling GG	Acham-Magin, Pfalz	950
2016 Retzstadt Silvaner	Rudolf May, Franken	700

France

2014 Chablis 1er Cru Fourchaume	Jean-Pierre Grossot, Chablis	950
2016 Je t'aime mais j'ai soif	Vincent Caillé, Loire	130/630
2017 Bourgogne Blanc Les Femelottes	Domaine Chavy-Chouet, Bourgogne	145/705
2016 Saint-Aubin	Sylvain Langoureau, Bourgogne	790
2015 Viré-Clessé	Les Héritiers du Comte Lafon, Bourgogne	960
2012 Bourgogne	Deux Montille Soeur et Frère, Bourgogne	930
2014 Bourgogne	Domaine Leflaive, Bourgogne	1030
2015 Puligny Montrachet	Domaine Michelot, Bourgogne	1035
2012 Côtes du Jura Blanc	Jean Bourdy, Jura	740
2016 Patchwork Chardonnay	André et Mireille Tissot, Jura	850

Spain

2016 Albariño	Zarate, Rias Baixas	710
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USA

2017 Riesling Extra Dry	Boundary Breaks, Finger Lakes	650
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RED WINE (SU)

		Glass/bottle
<i>France</i>		
2017 Bourgogne Rouge La Taupe	Domaine Chavy-Chouet, Bourgogne	140/710
2014 Bourgogne Roncevie	Domaine Aurlaud, Bourgogne	850
2015 Bourgogne	Domaine Jean Grivot, Bourgogne	1145
2012 Bourgogne	Domaine de Montille, Bourgogne	1080
2012 Chambolle Musigny	Jean Jacques Confuron, Bourgogne	1245
2016 Crozes Hermitage Beaumont	David Reynaud, Rhone	770
2016 Morgon	Domaine Jean Foillard, Beaujolais	780
2017 Les Bulands	Justin Dutraive, Beaujolais	805
2015 Cotes du Jura Rouge	Jean Bourdy, Jura	800
2013 Pinot Noir W	Domaine Weinbach, Alsace	1150
<i>Italy</i>		
2016 Barbera d'Alba	Giovanni Rosso, Piemonte	130/650
2016 Barbera d'Alba, Magnum	Giovanni Rosso, Piemonte	1250
2014 Barbaresco	Fontanabianca, Piemonte	910
2014 Langhe Nebbiolo	E. Pira & Figli, Piemonte	960
2014 Belcanto Chianti Classico	Nittardi, Toscana	740
<i>Spain</i>		
2016 Ultreia Saint Jacques Mencia	Raúl Pérez, Castilla y León	140/680
2016 La Bruja de Rozas	Comando G, Madrid	790
2015 Las Uvas De Ira	Daniel Landi, Madrid	845
2017 Sus Scrofa	Celler Pardas, Penedés	670
<i>South Africa</i>		
2017 Cinsault	Natte Valleij, Coastal Region	680
<i>USA</i>		
2016 Redwood Valley Valdiguié	Folk Machine, California	810
2017 Central Coast Pinot Noir	Folk Machine, California	810
2013 Sonoma Coast Pinot Noir	Kistler, California	1500
2015 Sonoma Coast Pinot Noir	Vivier, California	1010

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Plah familien består av følgende konsepter

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

Plah Restaurant – Progressive Thai
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 – Vippra
Akershusstranda 25
www.mrchow.no og www.vippra.no

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