

**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 og Peanøtt blanding med limeblader 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

Kylling salat med sitrongress, peanøtter, kokos og lime (P,F,SU)  <i>Chicken salad with lemon grass, peanuts, coconut and lime (P,F,SU)</i>	143
Kyllingsatay med peanøttsaus og agurkrelis (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

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<b>Massamancurry med oksebryst og rotibrød (F, roti H)</b> <i>Massaman curry with short ribs and roti bread (F, roti WH)</i>	143
<b>Jungelcurry med kyllinglår (F,SK)</b> <i>Jungle curry with chicken (F,SH)</i>	143
<b>Sprøstekt svineskank med morning glory og chili saus (SO,H,F)</b> <i>Pork shank with morning glory and chili sauceP (SO,WH,F)</i>	488

## FISK OG SKALLDYR / FISH AND SHELLFISH

<b>Dampet torsk med birdseye chili og nahm jiim (F,SU)</b> <i>Steamed cod with birdseye chili and nahm jiim (F,SU)</i>	143
<b>Papayasalat med reker (P,SK,F,SU)</b> <i>Papaya salad with shrimps (P,SH,F,SU)</i>	143
<b>Blåskjell med thaibasilikum (BL,H,BL)</b> <i>Mussels with thai basil (M,WH,M)</i>	138
<b>Grønn curry med villreker (SK,F)</b> <i>Green curry with ocean prawns (SH,F)</i>	143
<b>Sprøstekt squid med pepper og hvitløksaus (BL,H,F)</b> <i>Crispy squid with pepper and garlic sauce (M,WH,F)</i>	138
<b>Thai fiskekaker med agurkrelish og søt chili (F,P)</b> <i>Thai fish cakes with cucumber relish and sweet chilli (F,P)</i>	138
<b>Tom yam goong, hot bowl (SK, F, SU)</b> <i>Tom yam goong, hot bowl (SH, F, SU)</i>	243
<b>Sprøstekt hel fisk med morning glory og chili saus (F)</b> <i>Whole fried fish with morning glory and chili sauce (F)</i>	488

## VEGETAR / VEGETARIAN

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

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

## SIDERETTER / SIDE ORDER

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

## SØTT / SWEETS

<b>Kaffeis med kondensert melk og sjokoladecrumble (H,ML,E)</b> <i>Coffee ice cream with condensed milk and crumble (WH,ML,E)</i>	<b>58</b>
<b>Nystekt roti med banan og vår egen vaniljeis (H,ML,E)</b> <i>Caramelized roti with banana and vanilla ice-cream (WH,ML,E)</i>	<b>113</b>
<b>Mango stickyrice (-)</b> <i>Mango sticky rice (-)</i>	<b>103</b>
<b>Sjokoladedessert (ML,E,H)</b> <b>Chocolate dessert (ML,E,WH)</b>	<b>98</b>
<b>Makroner, pris pr stk (ML,E,M)</b> <i>Macaroons, one piece (ML,E,NA)</i>	<b>28</b>

## 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
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
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
Galipette Cidre Brut, France, bottle 0,33	94
Erdinger, non alcoholic, Germany, bottle 0,33l (H/WH)	49

## Soft Drinks

Coca Cola, Coca Cola zero, Fanta, Sprite 0,33l	49
Tøyen-Cola og Jallasprite 0,33l	49
Fentiman´s Gingerbeer, 0,275l	54
San Pellegrino, Arancita Rossa 0,2l	29
San Pellegrino 0,75l	79
Ringi apple juice 0,75l	99
Ringi apple juice 0,25l	49

## 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, for 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 2014	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
Lilbert-Fils Brut, Blanc de Blancs	1075
Pierre Peters, Cuvée de Réserve Blanc de Blancs Brut	795

## White Wine (SU)

### Germany, Mittelrhein

Ratzenberger Bacharacher Posten, Riesling Spätlese Halbtrocken 2015	140/720
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### Germany, Mosel

Joh.Jos.Prüm Graacher Himmelreich Riesling Kabinett 2014	835
Markus Molitor, Zeltinger Sonnenuhr Riesling Spätlese 2014	770
Fritz Haag Brauberger Juffer, Riesling Trocken 2012, Magnum	1560
Grans-Fassian, Riesling 2016	600

### Germany, Rheingau

Balthasar Ress, Riesling Trocken 2016	115/580
Robert Weil Kiedricher, Riesling Trocken 2016	800

### Germany, Nahe

Weingut Schäfer Fröhlich Riesling Trocken 2015	135/680
Hermann Dönnhoff Höllenpfad Erste Lage, Riesling Trocken 2014	800

### Germany, Pfalz

Weingut Christmann Gimmeldinger Paradiesgarten, Riesling Trocken 2013	780
Weingut Acham-Magin Eruption, Riesling Trocken 2015	745

### Austria, Kremstal

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

Corinne et Jean-Pierre Grossot, Chablis Premier Cru Fourchaume 2014	920
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### France, Bourgogne

Hubert Lamy, Bourgogne Les Chataigners 2013	800
Domaine Michelot, Mersault 2015	830
Domaine Michelot, Puligny Montrachet 2015	990
Joseph Faiveley Macon Villages 2014	135/680

### USA, California

Bogle Vineyards, Chardonnay 2015	135/680
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## Red Wine (SU)

### *France, Bourgogne*

Hudelot Baillet, Bourgogne-Passetoutgrain 2014	135/675
Domaine Aurlaud, Roncevie 2014	820
Thierry et Pascale Matrot, Pinot Noir 2013	740
Domaine Jean Grivot, Bourgogne 2015	1115
Jean Jacques Confuron, Chambolle Musigny 2012	1475

### *France, Rhone*

David Reynaud, Crozes Hermitage Beaumont 2016	740
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### *France, Beaujolais*

Jean Foillard, Morgon 2016	750
Trénel Fils, Trénel Chiroubles 2014	130/650

### *France, Jura*

Jean Bourdy, Côtes du Jura Rouge 2015	770
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### *France, Savoie*

Domaine André & Michel Quenard, Chignin Monduese 2014	710
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### *Italy, Toscana*

Nittardi Belcanto Chianti Classico 2014	650
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### *Italy, Piemonte*

G.D Vajra Barbera d'Alba 2015	675
Travaglini Gattinara 2012	710

### *Germany, Rheingau*

Balthasar Röss von Unserm, Pinot Noir 2015	720
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### *Germany, Baden*

Weingut Burg Ravensburg, Blaufränkisch 2015	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
Mc Manis, Zinfandel 2015	680
Vivier, Pinot Noir 2015	980

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## **Plah familien består av følgende konsepter**

**Ahaan – Thai Street Food**  
Hegdehaugsveien 22  
[www.ahaan.no](http://www.ahaan.no)

**Plah Restaurant – Progressive Thai**  
Hegdehaugsveien 22  
[www.plah.no](http://www.plah.no)

**Plah Home – Cafe – Take Away – Catering**  
Briskebyveien 26  
[www.plahhome.no](http://www.plahhome.no)

**Plah Privat – Kokkekurs – Private Dining**  
Briskebyveien 26  
[www.plah.no](http://www.plah.no)

**Mr. Chow – Street Food – Vippa**  
Akershusstranda 25  
[www.mrchow.no](http://www.mrchow.no) og [www.vippa.no](http://www.vippa.no)

**For hendelser**  
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