

Maduzi & Bar Menu

Everything is meant to be shared, mix-and-match-style, with 2-3 dishes per person.
Of course, you can always try them all!

Smaller bites

- **Pan Con Tomate** (Ripe red tomatoes smashed with olive oil and herbs on grilled toast) 120 Baht
- **Chorizo and cheese** on toasted warm olive bread. 180 Baht
- **Croquettes** (Warm and gooey, filled with cheese and bacon, cocktail sauce) 180 Baht
- **Calamares Fritos** (Herby batter-fried calamari with lemon, paprika and garlic cream) 260 Baht
- **Maduzi Bread** with good olive oil. 80 Baht
- **Dipping:** 180 Baht
 - Hot Artichoke&Spinach Dip
 - Eggplant
 - Sun-dried tomato

Larger bites

- **Gambas al Ajillo** (Prawns bathed in olive oil, garlic, and chilies) 280 Baht
- **Tortilla Española** (A typical Spanish omelet with potatoes, capsicum, cheese, and Chorizo) 280 Baht
- **Cheese platter** 380 Baht
- **Lubina** (Seabass with mashed squash and olive and chili oils) 360 Baht
- **Berenjenas Con Miel** (Eggplant with olive oil and wild honey sauce) 280 Baht
- **Salmon Tartare** (Diced fresh and smoked salmon and avocado with dill sauce) 280 Baht
- **Potage de Garbanzos** (Chick peas stewed with saffron) 180 Baht
- **Costillas a la Parrilla** (Pork ribs stew) 260 Baht

Cold soups and simple salads

- **Gazpacho** 180 Baht
- **Tomato Soup** 180 Baht
- **Tomato salad** 180 Baht
- **Caesar salad** 180 Baht

Desserts

- **Crème Brûlée** 180 Baht
- **Apple tart** 140 Baht
- **Tiramisu** 180 Baht
- **Ice Cream (Vanilla/ Mango&Passion Fruit/ Strawberry)** 140 Baht

Note: we are proud to serve dishes made with mainly local produce

All Mentioned Price Include VAT and Service Charge

