

WOOD OVEN PIZZA

MARGHERITA ฿ 195
Tomato, mozzarella

NAPOLI ฿ 250
Anchovies, capers, mozzarella

VEGETARIAN ฿ 230
Artichoke, black olives,
bell pepper, tomato

4 CHEESES ฿ 295
Gorgonzola, fontal, mozzarella, parmesan

RUSTICA BIANCA ฿ 290
White sauce, pancetta, onion,
Swiss cheese

PROSCIUTTO E FUNGHI ฿ 280
Herbs ham, mushroom, mozzarella

SALAMI PICCANTE ฿ 260 ^{NEW}
Black olives, zucchini, basil, mozzarella

4 STAGIONI ฿ 280
Herbs ham, black olives, artichokes,
mushrooms, mozzarella

PARMA ฿ 295
Parma ham, mozzarella

CHORIZO DIAVOLA ฿ 280
Fresh chorizo, bell pepper, onion, mozzarella

FRUTTI DI MARE ฿ 330
Prawns, crab, squid,
coriander pesto, mozzarella

OSKAR ฿ 330
Parma ham, mozzarella,
fig, rocket, truffle oil

CASABLANCA ฿ 330
Merguez, harissa,
mozzarella, goat cheese

BUFFALA ฿ 330
Parma ham, mascarpone,
mozzarella di buffala, smoked olive oil

SNACKS & SANDWICHES

CROQUE-MONSIEUR ฿ 260
Herbs ham, Swiss cheese, mixed salad

BRUSCHETTA ฿ 190 ^{NEW}
Tomato, anchovies & Parma ham

OSKAR WINGS ฿ 170
Deep-fried chicken wings,
spicy honey dip

CHICKEN TENDERS ฿ 150
Sriracha dip

CALAMARI FRITTI ฿ 160
Wasabi and soy sauce dip

KUROBUTA PORK SHORT RIBS ฿ 170
BBQ sauce glazed

SALMON TARTARE SPRING ROLLS ฿ 190
Dill and lime dip

OSKAR WEDGES ฿ 130
BBQ sauce and garlic mayonnaise

HAPPY ENDING

CAFÉ GOURMAND:
1 EXPRESSO & 3 MINI DESSERTS ฿ 240

OSKAR TIRAMISU ฿ 150

DARK CHOCOLATE MOUSSE, TOBLERONE BITS ฿ 145

TRIO OF CREMES BRÛLEES
PISTACHIO, VANILLA, COFFEE ฿ 160

WHITE CHOCOLATE &
PASSION FRUIT CHEESECAKE ฿ 170

HOT CHOCOLATE LAVA & VANILLA ICE-CREAM ฿ 170

WARM APPLE PIE &
CARMEL ICE-CREAM ฿ 150

PISTACHIO ICE-CREAM, MERINGUE
& RED BERRY COULIS ฿ 150

OSKAR TRIBUNE

LATE EDITION

4PM – 2AM EVERY DAY
KITCHEN 'TIL MIDNIGHT
1AM ON FRI & SAT

VOL. X No. 2559

EST. IN BANGKOK, THAILAND

SPRING 2016

MENU

DEAR PATRONS,

DO YOU NOTICE SOMETHING WE CAN DO TO MAKE
THIS AN EVEN MORE ENJOYABLE EXPERIENCE?

PLEASE TELL US NOW BY SMS: 0944839734

OR BY EMAIL: GM@OSKAR-BISTRO.COM

WIFI: OSKAR / PASSWORD: oskarb11

OSKAR

Sukhumvit Soi 11
02-255 3377

STARTERS & SALADS

CAESARS

Oven-baked Chicken, bacon, boquerones, poached egg ₪ 250
Smoked & cured salmon, crispy Parma, horseradish, capers ₪ 270

SIENNA ₪ 290

Breaded goat cheese, avocado, grilled artichokes, rocket, black garlic and honey dressing

OSKAR SALAD ₪ 290

Seared foie gras, smoked duck breast, duck & emmental cheese melt

CHICKEN ROLL COBB SALAD ₪ 260 ^{NEW}

Bacon, tomatoes, avocado, poached egg, gorgonzola dressing

PHUKET ₪ 270

Crab meat, avocado, mango, coriander

YAM WUNSEN ₪ 230

Spicy Thai seafood & glass noodle salad

GRILLED SALMON NAM TOK ₪ 290

Spicy Isaan style salad

TUNA TARTARE ₪ 270

Butterhead, mango, ginger, vanilla

** Sustainable tuna from the Maldives, WWF certified.*

PRAWN & SCALLOP CEVICHE ₪ 270

Avocado, bell pepper, cilantro, spicy corn

TOMATO & BURRATA ₪ 390

Tomatoes, whole burrata, rocket, basil dressing

SEARED DUCK FOIE GRAS ₪ 520

Puffed pastry, apple & shallot chutney, Port reduction

BEEF CARPACCIO ₪ 300

Pickled wild mushrooms, celeriac, Comté, quail egg, grain mustard

YAM NEUA YANG ₪ 280 ^{NEW}

Spicy Thai grilled beef fillet salad

PLATTERS

COLD CUTS ₪ 400

CHEESE ₪ 450

MIXED: COLD CUTS & CHEESE ₪ 470

ON A STICK FROM THE GRILL

TRY OUR POPULAR MARINATED SKEWERS – MAYBE WITH A SIDE DISH?

TIGER PRAWNS ₪ 240

Thai seafood sauce

SALMON ₪ 230

Wasabi and soy sauce dip

SQUID ₪ 170

Lemon, garlic & coriander

BEEF LOK LAK ₪ 230

Salt, pepper and lime dip

AUS LAMB ₪ 230

Tzatziki dip

CHICKEN FILLET ₪ 190

Yellow curry dip

BEEF, PRAWN, SCALLOP, PANCETTA ₪ 220

Cognac and black pepper sauce

PORK BELLY ₪ 180

Mirin & Yuzu dip

SIDE DISHES ₪ 80

OSKAR WEDGES; MASHED POTATOES

FRENCH FRIES; POTATO CROQUETTES ^{NEW}

THAI JASMINE RICE; COUSCOUS

MIXED GREEN VEGETABLES; MIXED SALAD

SAUTÉED MUSHROOMS; GARLIC BOK CHOY ^{NEW}

COCOTTES

SLOW-COOKED COMFORT FOOD SERVED IN OUR HOUSE “COCOTTE”

DUCK PARMENTIER ₪ 295

Braised duck, potato purée ; mixed salad

BRAISED LAMB ₪ 300

Vegetables, Moroccan spices ; couscous

SALMON TERIYAKI ₪ 280

Shitake & broccoli garlic rice ; cos salad

SEAFOOD TOM YAM ₪ 270

Spicy Thai soup ; jasmine rice

BEEF BOURGUIGNON ₪ 295

Baby carrots, bacon ; truffle mashed potatoes

PRAWN SOUP ₪ 250

Crab ravioli ; garlic croutons, aioli

PASTA & RISOTTO

EGGPLANT CANNELLONI ₪ 280 ^{NEW}

Tomato, sage, smoked burrata

TRUFFLE MAC & CHEESE ₪ 300

Porcini, truffle, 4 cheese

LINGUINE VONGOLE ₪ 290 ^{NEW}

Clams, tomato confit, garlic, basil

A.O.P. SPAGHETTI ₪ 295

Seafood, garlic, chili, white wine

CARBONARA LINGUINE ₪ 280

Smoked bacon, cream, Parmesan

MUSHROOM RISOTTO ₪ 360

Seared foie gras, porcini, Port wine sauce

SAFFRON SEAFOOD RISOTTO ₪ 350

Mussels, prawns, squid, Parmesan sauce

FISH & MEAT

TUNA STEAK * ₪ 490

Wasabi mashed potatoes, yuzu butter, kimchi

** Sustainable tuna from the Maldives, WWF certified.*

CRISPY SKIN SALMON ₪ 480

Crunchy vegetables, lemon and dill cream

ROASTED BLACK COD ₪ 480

Carrot purée, quinoa tabbouleh, chorizo sauce

CHAR-GRILLED CHICKEN BREAST ₪ 420

Bacon mashed potatoes, smoked garlic jus

GRILLED KUROBUTA PORK CHOP ₪ 530 ^{NEW}

Pumpkin & potato gratin, mustard sauce

250G BLACK ANGUS RIB-EYE ₪ 890

OR

200G WAGYU STRIPLOIN ₪ 990

Potato croquettes, sautéed mushrooms,

Kampot pepper sauce

200G BEEF STEAK ₪ 480

Shoestring fries, green salad, béarnaise sauce

BEEF TENDERLOIN TARTARE ₪ 460

Quail egg, French fries

WAGYU BEEF BURGER ₪ 360

Swiss cheese, pancetta, Oskar wedges

PAN ROASTED DUCK BREAST ₪ 450

Cannellini beans & Jabugo ham,

shallot red wine sauce

BRAISED LAMB SHANK ₪ 560 ^{NEW}

Vegetable minestrone, pistachio & Parmesan

COUSCOUS ROYALE ₪ 590

Beef, lamb, chicken,

merguez, harissa broth