

SINCE 2017

# WOK & GO

• THAI ASIAN CUISINE •

## Entradas:

- 🍜 Rollos Primavera: vegetariano/cerdo marinado/camarón. \$80
- 🍜 Rollos Vietnamitas: vegetariano/camarón. \$80
- 🍜 Sopa Tom Kha Gai - pollo, leche de coco y té limón. \$80
- 🍜 Ceviche Thai de coco - camarón, mango, jengibre y cilantro \$90

## Appetizers:

- 🍜 Spring rolls: veggies/marinated pork/shrimp.
- 🍜 Vietnamese rolls: raw veggies/shrimp.
- 🍜 Tom Kha Gai Soup - chicken, coconut milk and lemon grass.
- 🍜 Thai Coconut Ceviche - shrimp, mango, ginger and coriander.

## Especialidades:

- 🍜 Curry Amarillo de pollo servido con arroz jazmin. \$140
- 🍜 Curry Rojo de res servido con arroz jazmin. \$150
- 🍜 Arroz frito con vegetales y piña - pollo/res/camarón/mixto. \$95-\$120
- 🍜 Cerdo Aloha - capeado y salteado al wok en salsa agridulce. \$140
- 🍜 Res estilo Mongolia - servido con arroz jazmin. \$150
- 🍜 Pollo Kung Pao - salteado al wok y servido con arroz jazmin. \$140
- 🍜 Pad Thai de pollo, res, vegetariano o camarón, con tofu frito y salsa tradicional. \$120-\$150

## Specialties:

- 🍜 Thai Yellow Chicken curry with veggies - served with jasmin rice.
- 🍜 Thai Red Beef Curry served with jasmin rice.
- 🍜 Thai fried rice - with pineapple & veggies - beef/chicken/shrimp/mix.
- 🍜 Aloha pork - breaded, fried and wok fried with pineapple and broccoli.
- 🍜 Mongolian beef - spring onion and bok choy- served with jasmin rice.
- 🍜 Kung Pao - with broccoli, peppers, sprouts and peanuts.
- 🍜 Pad Thai - fried tofu and veggies - veggie/beef/shrimp/chicken

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