



Traditional Thai dishes prepared fresh daily

All orders can be prepared mild, medium or spicy, please specify when ordering.



Starters

Tempura Prawns – 8.50 euros

Jumbo prawns in a crispy tempura batter served with wakame salad and a wasabi sauce.

Glass Noodle Spring Rolls – 8.50 euros

Sweet potato and glass noodles served with a sweet chili sauce.

Thai Empanadillas – 8.50 euros

Delicious homemade empanadillas filled with caramelized onion and feta cheese served with a Thai soy sauce.

Chicken Satay – 9 euros

Chicken skewer served with Thai peanut sauce.

Choaphaya – 9 euros

Baby lettuce leaves served with ginger, lime, peanuts, tamarind and toasted coconut.

Mixed Starters – 9 euros per person

A great way to start your meal

Special Starter of the Day

Ask us for details

For Younger Ones

Panko Chicken Strips – 9 euros with chips

Egg Fried Rice – 6 euros with beef or chicken – 9 euros

Homemade Fish fingers – 10 euros with chips

Mains

Pad Thai – 15 euros

Stir fry noodles with egg, scallions, chopped peanuts and bean sprouts served with your choice of meat.

La Finca Deluxe Salad – 18 euros (option possible)

La Finca's signature salad served with mixed greens, pickled carrots, ginger, cherry tomatoes, fresh mango, basil, noodles and your choice of meat. (additional prawn, chicken or beef option available)

Pataya Fish (option possible) – 21 euros

Homemade chili and garlic sauce with herbs over breaded fresh fish fillet served with an assortment of vegetables.

Green Curry – 15.50 euros

Spicy green curry sauce with bambú, string beans, basil leaves, bell peppers with your choice of meat.

Red Curry – 15.50 euros

Curry sauce with bambú shoots, string beans, bell peppers, basil leaves and coconut milk with your choice of meat.

Massaman Curry – 17 euros

Southern Thai curry with an Arabic flair. Potatoes, onions, peanuts in a thick curry sauce prepared with your choice of meat.

Yellow Mango Curry – 17 euros

A fruity coconut milk based curry with string beans, red pepper, onion, basil and mango. Prepared with your choice of meat.

Panang Curry – 17 euros

Deep red curry With a nutty peanut flavour, kaffir lime leaf and cherry tomatoes. A dream of a curry! Prepared with your choice of meat.

Sweet & Sour – 16 euros

Peppers, pineapple and cherry tomatoes stir fried in a tasty homemade sweet and sour sauce.

Gai Med Ma Mung – 17 euros

Chicken cashew nut stir fry.

Beef Pad Gra Prow – 18 euros

Stir fried beef, bell peppers, garlic, onion and basil leaves.

Thai Pineapple Fried Rice (pineapple optional) (option possible) – 15 euros

Exquisite fried rice with fresh pineapple, cashew nuts, red peppers, spring onions, basil and egg all served with a delicious homemade sweet chili and soy sauce with coconut flakes.

Chicken or Tofu Rama – 18 euros

Crispy chicken or tofu served with mixed vegetables in our special peanut curry sauce.

Hoi-Sin Noodle Stir Fry – 17 euros

Noodle stir fry with basil, onions, red peppers, bambú all served in a homemade hoi-sin chili bean soy sauce. Served with your choice of meat.

Drunken Noodles – 15 euros

Stir fried noodles with basil leaves and chilies cooked in an oyster and soy sauce. Served with your choice of meat.

La Finca Steak – 27 euros

Tender marinated fillet served with a choice of aromatic lime leaf based Panang sauce or Thai chimichurri sauce and a choice of sides – chips, vegetables, salad or rice.

Rack of Lamb – from 21 euros (m.p.)

Tender marinated Rack of Lamb served with a choice of aromatic lime leaf base Panang sauce or Thai chimichurri sauce and a choice of sides.

Special of the Day – Ask us for details

Desserts

Chocolate Brownie – 7 euros

Fire Ball ice cream – 7 euros

Fried Banana – 7 euros

Gluten free Chocolate Brownie – 8 euros

Ask about our delicious special dessert of the day – from 7 euros

Ice-cream

Strawberry, Chocolate, Vanilla

1 scoop – 2.50 euros

2 scoop – 5 euros

Extras

Extra rice – 1.50 euros

Chips – 2.50 euros

Extra garlic bread – 3.50 euros

Ask About our Unique

Wine tasting menu

Beer tasting menu

ALL OUR DISHES CONTAIN FOOD ALLERGENS, FOR MORE INFORMATION PLEASE ASK ANY MEMBER OF STAFF AS CROSS CONTAMINATION AND TRACES OF ALLERGENS MAYBE POSSIBLE IN ALL DISHES. LA FINCA AND ITS STAFF MEMBERS WILL NOT BE HELD RESPONSIBLE IF NO ALLERGY INFORMATION HAS BEEN PREVIOUSLY NOTIFIED.



Gluten free options available please notify any member of staff

NOTE: DISHES WITH PRAWN WILL HAVE AN EXTRA CHARGE OF 2.00 EUROS DISHES WITH SIRLOIN BEEF WILL HAVE AN EXTRA CHARGE OF 3.00 EUROS DISHES WITH FISH WILL HAVE AN EXTRA CHARGE OF 2.50 EUROS GROUPS OF 10 OR MORE GUESTS SERVICE CHARGE WILL BE INCLUDED

IVA Included



LA FINCA

History

La Finca is family owned since the 1800s, this small building was the home of the Castilla family for decades, the walls that surround you, have been through the change of centuries and a long and dramatic civil war.

The family house built in stone had various bedrooms, all situated in the main building and bar area of the restaurant. The sitting room was on the left side of the building, as you walk in and the kitchen was by the fireplace. The kitchen had a log burning oven where the family baked mostly bread. As you walk through the building you will see walls are decorated with some of the utensils used by our great grandparents during and prior to the civil war. La Finca belongs to cortijo El Diente, a plot of land, in between San Roque Club and Alcaidesa. Few know that not long ago all Alcaidesa, Sotogrande and Paniagua belonged to the same family.

The next part of the Land to be sold was Mesas del Diente now known as San Roque Club. In this part of the land our ancestors used to hunt deer and fox, it is known that many centuries ago Lords from England would come to hunt in this area. Proof of this is "La Cruz del Ingles" (The Cross of the Englishman), a cross on the riverbed between El Diente and La Alcaidesa. The story tells that an English Lord riding on his horse down back towards the beach Sotogrande was one of the largest plots of land owned by our family, known to the family as Paniagua, Sotogrande was sold before the Civil war and its name was changed from Paniagua to Sotogrande in 1959. Sotogrande as its name indicates was a large piece of flat land where our great grand parents grew rice.

after a long day of hunting was surprised by an amazing storm, water rushed down the mountain and caught the man by surprise. The cross still there today is a reminder of how misleading Spanish storms can be.

Finally the last part of the land to be sold in 1972 was Las Aguzaderas today known as La Alcaidesa. This part of the property stretched to the beach, the family would spend the summers on their private beach and bring their cattle to bathe in the Mediterranean waters. Now all that is left is El Diente, a small part of the once majestic property, but many say the most beautiful of all, a gem to our past, present and future that will always stay in our family.



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Facebook: La Finca Thai Fusion www.lafincafusion.com



For bookings we recommend emailing or calling us. Facebook messages are not checked regularly and never during opening hours. Thanks.

