

THAI MENU

SOUP & SALAD / SOPA & ENSALADA

1. TOM YUM GOONG\$ 8.00

The savory traditional broth with shrimps, chili, lemon grass, mushroom, tomato, and fresh lime juice

Caldo tradicional tailandés con camarones, chiles, limoncillo Setas, tomates y jugo de lima fresco.

2. TOM KHA KAI.....\$ 8.00

Most famous heartily aromatic herbs soup, sliced chicken breast, fresh mushroom with coconut milk, lemon glass, galangar, fish sauce. and fresh lime juice.

Sopa de hierbas aromáticas, pechuga de pollo en rebanadas, leche de coco, Galanga y jugo de lima fresco.

3. THAI SALAD.....\$ 7.00

Variety of mix green with cucumber, tomatoes and fried tofu served with Thai peanut dressing.

Variedad de vegetales Verdes con pepinos, tomates, queso de soja aderezado con salsa tailandesa de maní.

APPETIZERS / APERITIVOS

4. POR PIA TOD SPRING ROLL.....\$ 7.00

Crunchy fried spring roll with rice noodle and vegetables. Served with tangy chili sauce.

Crujiente rollito de primavera de vegetales fritos con fideos de arroz. Se sirve con salsa agridulce tailandesa.

5. GYOW TOD FRIED DUMPLING.....\$ 7.00

Stuffed wonton shell stuff with ground chicken and shrimp, deep-fried, served With Thai sweet and sour sauce.


"Won ton" relleno con pollo y camarones fritos, servido con salsa tailandesa agridulce.

6. SATAY Vegetables, Chicken, Beef

Shrimp/Camarones, Combination/Combo.....\$ 8.00

Marinated foods of your choice grilled on skewers. Served with peanut sauce.

*Su selección de pollo, carne de res **O** vegetales marinados en especias tailandesas. Asados a la parrilla y servidos con salsa de mani.*

-  **7. YUM NEUR..... \$ 12.00**
*Marinated grilled slices of beef, served over lettuce,
tossed with fresh lime juice and fish sauce.*
*Rebanadas de carne marinadas a la parrilla, servidas
sobre lechuga, tomate, pepino, aliñada con fresco jugo
de lima.*

CHICKEN BEEF DUCK / POLLO RES PATO

-  **8. GANG MASAMAN Chicken or Beef \$... 22.00**
Shrimp...\$ 23.00 Lobster....Market Price.

*Your selection simmered in peanut sauce, masaman,
Curry, cashews nut, potatoes and chunk of avocado.*

*Su selección, a fuego lento en salsa de maní y "Curry Masaman" con
nueces de la India, papas y dedazos de aguacate.*

-  **9. GANG PED OR GANG KEOW WAN Chicken or Beef...\$ 22.00,**
Shrimp...\$ 23.00, Lobster...Market Price.

*Your selection simmered in red curry or Green curry, coconut milk, zucchini,
carrots, pepper and fresh basil leaves*

*Su selección, con leche de coco, zanahorias y hojas frescas de albahaca
Con salsa de Curry rojo o verde.*

-  **10. GRATIAM PRIX THAI Chicken or Beef...\$ 21.00,**
Shrimp...\$ 22.00, Lobster... Market Price.

*Sautéed Selection with fresh garlic and white pepper sauce served with
sliced cucumber and tomatoes.*

*Su selección, con salsa ajos frescos y pimienta, blanca.
Servido pepinillo y tomate en rodajas.*

- 11. PAD GRA PROW Chicken or Beef...\$ 21.00, Shrimp ...\$ 22.00**
Lobster...Market Price.

*Sautéed selection with peppers, onion and fresh basil
Leaves with house special brown sauce.*

*Su selección, salteados con pimientos, cebolla y hojas
frescas de albahaca con la salsa morena especial de la
Casa.*

12. PAD KING Chicken or Beef...\$ 21.00,

Shrimp...\$ 22.00, Lobster....Market Price.

Sautéed selection with peppers, onion, mushroom, scallion
and ginger in brown sauce.

Su selección, salteado con jengibre, pimientos, cebolla y setas en salsa
De habichuelas negras.

 **13. HAW MOK KAI\$ 24.00**

Steamed sliced chicken breast with red curry , coconut milk, on top of
Cabbage and fresh basil. Served in **ALUMINUM FOIL**.

Rebanadas de pechuga de pollo al vapor con Curry rojo y leche de coco,
Cubierto de repollo y albahaca fresca. Servido en **PAPEL DE ALUMINO**.

 **14. PED CHOO CHEE.....\$ 29.00**

Half long island duck boned, with choo chee curry and coconut milk
served **FLAMBE** on a hot sizzling plate.

Medio pato "Long Island" deshuesado, con Curry "choo chee" y leche
de **Coco FLAMBEADO** y servido a la brasa.

15. BANGKOK DUCK.....\$29.00

Half Long Island duck boned, with tamarind sauce served **FLAMBE** on
A hot sizzling plate.

Medio pato "Long Island" deshuesado con salsa tamarindo
FLAMBEADO, y servido a la brasa.

SEAFOOD/ PESCADOS Y MARISCOS

16. PLA LARD PRIX

Filet Sea bass...\$ 29.00, Salmon, Red snapper...\$ 22.00

with a tangy tamarind sauce. Served **FLAMBE** on a hot sizzling plate.

Filete pescados con salsa tamarindo. Servido **FLAMBEADO**.

17. PLA JEARN Sea Bass ...\$ 29.00, Salmon,

Red snapper ...\$ 22.00

Steamed fish filet topped with ground chicken, ginger, mushrooms,
peppers, scallion and plum sauce. Served in **ALUMINUM FOIL**.

Filete de pescado al vapor coronado con polio molido, jengibre, setas,
pimientos, cebollines y salsa de ciruela. Servido en
PAPEL DE ALUMINIO.

 **18. PLA CHOO CHEE Sea bass ...\$ 29.00, Salmon,
Red Snapper...\$ 22.00**

Fish filet topped with Choo Chee curry, coconut milk. basil
leaves and peppers. Served **FLAMBE** on a hot sizzling plate.

Filete de pescado cubierto con Curry "Choo Chee", leche de coco,
Hojas de albahaca y pimientos. Servido **FLAMBEADO**.



**19. HAW MOK Filet Sea bass ...\$ 29.00, Salmon,
Red Snapper...\$ 22.00 and Combination
(Scallops/ostiones, Shrimp/Camarones,Fish/Pescado,
Squid /Calamari and Mussel/Mejillones)...\$ 28.00**

Steamed choice of seafood in red curry coconut milk on a bed
of cabbage and fresh basil. Served in **ALUMINUM FOIL**

**Su selección de pescados y mariscos al vapor en salsa de Curry rojo
y leche de coco, en una cama de hojas de guineo y repollo blanco.**

Servido en PAPEL DE ALUMINIO

20. PAD POI SIAN.....\$ 28.00

Sautéed combination seafood (shrimp/camarones,
scallops/ostiones, squids/calamari fish/pescado and
mussel/mejillones) with baby corn, broccoli, zucchini and
carrot in delicate brown sauce.

Combinación mariscos con una delicada salsa morena.

VEGETABLES/VEGETALES

21. PAD PUCK (VEGETABLES/VEGETALES OF THE DAY)...\$ 18.00

Sautéed Vegetables with garlic sauce.

Vegetales salteados con salsa de ajo.

NOODLES/FIDEOS

22. PAD THAI Shrimp/Camarones...\$ 22.00,

Chicken/Pollo, Beef/Res...\$ 21.00

, Combination / Combinación

**(scallops / ostiones,shrimp / camarones,squid / calamares and
Mussel / mejillones)...\$ 28.00**

Sautéed rice noodles with your choice, egg and scallions. topped with
ground peanut.

**Fideos de arroz salteados con huevo y cebollin.Cubierto con maní
molido.**

INDIAN MENU/ MENU INDIO

APPETIZERS / APERITIVOS

- 1. Onion & Spinach Pakora.....\$ 10.00**
Fresh Chopped Onions & Spinach, dipped in spicy chick pea batter, deep fried.
Cebollas frescas picadas y frituras de espinacas, sumergidas en una mezcla rebozada picante de garbanzo, todas fritas.
- 2. Ragada.....\$ 10.00**
Potatoes and Chic Peas parties, served with curry chic peas sauce.
Papas y frituras de garbanzos, servidas con salsa de garbanzos al curri.
- 3. Samosas (x2).....\$ 10.00**
Savory pastries stuffed with seasoned potatoes and green peas.
Sabrosas masas rellenas con papas sazonadas y guisantes verdes.

SOUPS / SOPAS

- 4. Mulligatawny.....\$ 7.00**
Lenten Curry favores soup.
Sopa con sabor a Curry, con lentejas amarillas y crema de coco.

INDIAN BREADS / PANES INDIOS

- 5. Chapatti.....\$ 2.50**
Unleavened whole wheat bread.
Pan sin levadura de trigo integral.
- 6. Puri.....\$ 3.00**
Deep fried, puffed whole wheat bread.
Pan Frito inflator de trigo integral.
- 7. Roti.....\$ 3.00**
Flat, dry whole wheat bread baked in Tandoor oven.
Pan plano de trigo integral, horneado en horno Tandoor.
- 8. Parantha.....\$ 3.00**
Buttered and layered whole wheat bread.
Trigo integral con mantequilla.
- 9. Aloo Paratha.....\$ 3.95**
Whole wheat bread stuffed with potatoes.
Pan de trigo integral relleno con papas.

10. Naan.....\$ 3.00

*Leavened fine bread, cooked in tandoor oven.
Pan con levadura fina, cocida en horno Tandoor.*

11. Onion Kulcha or Garlic Kulcha.....\$ 3.50

*Naan stuffed with seasoned onions or garlic.
Naan relleno de cebollas o ajos condimentados.*

VEGETABLES/ VEGETALES

12. Matar Paneer.....\$ 21.00

*Green peas cooked with homemade cheese and tomatoes sauce.
Guisantes verdes cocidos con queso hecho en salsa tomates.*

13. Malai Kofta Curry..... \$ 19.00

*Potatoes stuff with homemade cheese cooked in a creamy sauce.
Papas relleno con queso cocinados en una salsa cremosa hecha en la casa.*

14. Chana Masala.....\$ 18.00

*Chickpeas cooked with fresh herbs and spices.
Garbanzos cocidos con hierbas frescas y especias.*

15. Paneer Makhni..... \$ 21.00

*Homemade cheese cubed and sautéed with fresh tomatoes and garlic butter sauce.
Queso hecho en casa, en cubos, salteados con tomates frescos y salsa de mantequilla de ajo.*

CHICKEN / POLLO

16. Murgh Tikka Masala..... \$ 21.00

*Cubes chicken breast marinate in a spicy yogurt, cooked in tandoor oven
simmered in masala sauce.*

*Pollo en adobo de yogurt especiado, cocinado al horno Tandoor y salteado con
salsa masala.*

17. Chicken Curry..... \$ 21.00

*Cubes chicken breast simmered in Indian curry.
Pollo al curri medianamente condimentado.*

18. Murgh Vindaloo..... \$ 21.00

*Goan style cubes chicken breast simmered in species vindaloo curry.
Pollo al vindaloo Curry al estilo Goa, picante.*

TANDOORI SPECIALTIES

- 19. Murgh Tandoori..... \$ 18.00**
A half of chicken marinated in yogurt, coriander, cumin, ginger, onions and garlic cooked in Tandoor oven served with masala sauce.
Media pollo marinada en yogurt con cilantro, comino, jengibre y ajo cocido en un horno Tandoor. Servido en salsa masala.
- 20. Murgh Tikka..... \$ 21.00**
Cubes chicken breast marinated in yogurt and Indian spiced cook in Tandoor oven served with masala sauce.
Trozos de pollo cocinado, marinado, en brochetas asadas en horno Tandoori. Servido en salsa masala.
- 21. Lamb Chops / Chuletas De Cordero\$ 29.00**
Rack of lamb chops, marinated in yogurt and Indian spiced cooked In Tandoor Oven. Served with masala sauce.
Costillar de chuletas de cordero, marinado de yogur y especias indias en horno Tandoor. Servido en salsa masala.
- 22. Boti Kabab..... \$ 26.00**
Cubes of lamb marinated in yogurt, Indian spiced, ginger, garlic and onions Cook in Tandoor oven. Served with masala sauce.
Cubos de cordero cocinados en adobo de yogur y especias indias, cocido en horno Tandoor.

LAMB / CORDERO

- 23. Rogan Josh..... \$ 28.00**
Cubes of lamb simmered in yogurt and Indian spiced sauce.
Cubos de cordero en una salsa delicadamente condimentada.
- 24. Lamb Vindaloo.....\$ 28.00**
Cubes of lamb simmered in Vindaloo curry, hot.
Cubos de cordero al Vindaloo curry , picante.

ACCOMPANIMENTS

- 25. Ratia..... \$ 5.00**
Slice cucumber in yogurt and fresh coriander.
Pepino rallado en yogurt y cilantro fresco.
- 26. Dal Makhani.....\$ 5.00**
Punjabi dish cooked with red kidney bean, lentils and spices.
Plato Punjabi cocinado con habichuelas coloradas, lentejas y especias.

DESSERTS / POSTRES

27. Gulab Jamun.....\$ 6.95

A very delicate dough made of whole milk and fine flour deep fried and served in cardamom creamy syrup.

Una masa muy delicada a base de leche y harina frita y servido en jarabe de crema cardamomo.

28. Kulfi..... \$ 6.95

Indian Ice cream with pistachios, cardamom and saffron.

Helado de la India con pistachos, cardamomo y azafrán.

BEVERAGES / BEBIDAS

29. Mango Lassi.....\$ 6.95

Mango pups mix in yogurt. Served cold.

!Opción refrescante y pura de mango!