

CURRY DISHES

Served with Jasmine or Sticky rice

Chicken, Pork, or Veggie & Tofu Shrimp 15
17

Yellow Curry

Mild yellow curry with coconut milk, onions, scallions, carrots, potatoes, and bamboo shoots.

Red Curry

Spicy red curry with coconut milk, bamboo shoots, carrots, mushrooms, string beans, bell peppers, eggplant, and basil leaves.

Massamun Curry

Thai curry with coconut milk, bamboo shoots, onions, scallions, carrots, peanuts, and potatoes.

Panang Curry

Rich and spicy panang curry with coconut milk, kaffir lime leaves, and mixed vegetables.

BEVERAGES

Vietnamese Ice Coffee 6

Thai Sweet Tea 6

Unsweetened Thai Tea 5

Soda, Hot Tea, or Coffee 3

Pepsi, Diet Pepsi, Orange, Mountain Dew, Ginger Ale, Pure Leaf Tea (various flavors)

Bottled Water 3

S. Pellegrino Water 4

****BYOB****

DESSERTS

Sweet Mango with Coconut Sticky Rice (seasonal) 8



LAO CUISINE is the cuisine of the Lao ethnic group of Laos and Northeast Thailand (Isan). Lao food is distinct from other Southeast Asian cuisines. The staple food of the Lao is sticky rice. Galangal and fish sauce are important ingredients. The Lao national dish is larb, a spicy mixture of marinated meat and/or fish that is sometimes raw (prepared like ceviche) with a variable combination of greens, herbs, and spices. Another characteristic dish is tam mak houn (related to som tum in Thai), a spicy green papaya salad.

Lao cuisine has many regional variations, according in part to the fresh foods local to each region. A French influence is also apparent in the capital city, Vientiane, such that baguettes are sold on the street, and French restaurants (often with a naturally Lao, Asian-fusion touch) are common and popular.



Traces of peanut may be in food.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

Prices subject to change.



AUTHENTIC LAO & THAI CUISINE

*Take-Out &
Outdoor Summer Dining*

19 Main Street
Belfast, ME 04915

207-338-6338

www.laanxangcafe.com

Hours: Tuesday-Saturday
11:30 AM-7:00 PM
(closed 3-5 for break)
Sunday: Closed

Call for extended summer hours

STARTERS

Dumplings (Gyoza) 8

Pan fried or steamed dumplings filled with pork and mixed vegetables served with ginger sauce.

Chive Dumplings (3 pcs.) 8

Pan fried Thai chive cake served with homemade ginger soy sauce.

Summer Roll 8

Fresh herbs, tofu and vermicelli noodles wrapped in soft rice paper. Served with house pineapple sauce.

Chicken Satay 9

Grilled skewered chicken marinated in curry. Served with peanut sauce and pickled cucumber. *(Summer Season)*

Shrimps in a Blanket 9

Marinated shrimp wrapped in crispy spring roll wrap. Served with sweet chili sauce.

Lao Crispy Egg Roll 7

Crispy and delicious eggrolls filled with vegetables and taro. Served with house pineapple sauce.

Curry Puffs 9

A Homemade mix of curried chicken and potatoes wrapped in puff pastry. Served with pickled cucumber sauce.

Edamame 7

Half-boiled fresh soybean pods sprinkled with a dash of salt.

Crab Rangoon 8

Deep-fried wontons with crab & cream cheese filling. Served with sweet chili sauce.

SOUP

Chicken	MED 7.00	LG 8.00
Vegetables & Tofu	MED 7.00	LG 8.00

Tom Yum

Hot & sour soup with lemongrass, galangal, ginger, onion, bell peppers, tomatoes, fresh mushrooms, carrots, kaffir leaves, and lime juice. (add \$1 for rice noodles)

Tom Kar

Mild and delicious soup with coconut milk, mushroom, onion, bell peppers, scallions, galangal, and ginger.

Clear Noodle

Bean thread noodles (glass noodles) with fresh mushrooms, napa, cabbage, carrots, scallions, and a sprinkle of fried garlic.

Pho (Vietnamese style noodle soup)

Large bowl only

with Veggies & Tofu	12.00
with Beef	13.00

SALAD

Papaya Salad (Som-Tum) 10

Shredded green papaya, tomato, fresh chili, crushed peanut, and lime juice. Served with fresh lettuce

Asian Salad 14

Fresh lettuce, bean sprout, cucumber, and rice noodles, topped w/ sautéed chicken, crispy rolls, mint, cilantro and crushed peanuts. Served with house dressing

House Salad 9

Fresh lettuce, cucumber, cilantro, bean sprouts, tomato, shredded carrots, and chopped peanuts. Served with peanut or ginger dressing.

LAO CUISINE

Served with your choice of jasmine or sticky rice.

Sai Ghock 17

Home made sausages, stuffed with ground pork, lemongrass, herbs and kaffir lime leaves, served with steamed veggies, Lao chili sauce and rice.

Yarng Kai Noi 16

Half of a cornish hen (local raised-pastured), marinated with coconut milk, curry, lemongrass, fresh garlic, served with steamed vegetables, Lao chili sauce and rice.

Supplied by Common Wealth Farm of Unity, Maine.

Lao Fish Pocket (Mok Pla) 19

Steamed filet of sole w/lemongrass, fresh dills, lite curry coconut, mix vegetables and spices on bed of banana leaves, steamed to perfection in parchment paper served with sticky or jasmine rice.

Larb (Traditional Lao entrée) 14

(Choice of Minced: Chicken or Tofu)

Roast rice powder, lime juice, Lao herbs, bean sprouts, served with lettuce, and cucumber.

Lao Stew (Oh Larm) 15

(Choice of pork, tofu or chicken)

Traditional Lao stew with seasonal mixed veggies, globe eggplants, and fresh herbs. (Seasonal)

HOUSE SPECIALS

Served with your choice of jasmine or sticky rice.

Wild Boar Basil 14

Slices of tender pork simmered in red curry with string beans, red and green bell peppers, bamboo shoots, carrots, kaffir lime leaves, wild ginger root, and basil leaves.

Kai-Ka-Prow 14

Minced chicken sautéed in chili, chopped bell peppers, bamboo shoots mushrooms and ka-prow leaves then boiled in red coconut curry.

Chicken Raam 14

Sautéed chicken in house peanut sauce served over steamed broccoli and string beans with cashew nuts. Also available with tofu.

Shrimp Cashew Nut 19

Large succulent shrimp sautéed in Vietnamese-style chili sauce with cashews, pineapple, and mixed vegetables.

(or with Chicken 16)

 = SPICY  = EXTRA SPICY

= CHEF RECOMMENDED

SAUTÉED NOODLES

Chicken, Pork, or Veggie & Tofu Shrimp	14 16
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Pad Thai

Thin rice noodles stir-fried with egg, bean sprouts, scallion, and ground peanuts.

Pad Kee Mao (Drunken Noodles)

Thick rice noodle stir-fried with onion, broccoli, bell pepper, snow peas, carrot and basil leaves.

Pad See-Ew

A quick stir-fry of thick rice noodles with egg, mixed veggies, in a thin soy sauce.

Pad Sriracha

Thick rice noodles stir fried with egg, carrot, and scallions, in Sriracha hot sauce.

STIR FRY DISHES

Served with Jasmine or Sticky rice

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Spicy Eggplant

Fresh Asian eggplant, onion, red and green bell peppers, and basil leaves.

Thai Basil

Your choice of meat sautéed with hot spice, basil leaf, and mixed vegetables.

Pineapple Stir Fry

Lao-Thai style sweet and sour dish with tomato, pineapple, and mixed vegetables.

Ginger

Fresh ginger and mixed vegetables sautéed with your choice of meat.

Garlic

Fresh minced garlic and mixed vegetables sautéed with your choice of meat.

FRIED RICE

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Thai Fried Rice

Jasmine rice stir-fried with eggs, onions, peas, carrot, and scallions.

Sriracha Fried Rice

Jasmine rice stir-fried with eggs, scallions, onions, mixed vegetables, and Sriracha hot sauce.

Thai Basil Fried Rice

Jasmine rice stir-fried with eggs, scallions, onions, peas, basil leaves, and Thai spices.

Yellow Curry Fried Rice

Jasmine rice stir-fried with egg, mixed vegetables with yellow curry.