

CURRY DISHES

Served with your choice of Jasmine or Sticky rice

Chicken, Pork, or Veggie & Tofu Shrimp 17
20

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)

Bundaberg Ginger Beer 5

Bottled Water 3

S. Pellegrino Water 4

****BYOB****

DESSERTS

**Sweet Mango with Coconut
Sticky Rice (seasonal)** 7



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 houg (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 & Monday: Closed**

Call for extended summer hours

STARTERS

Dumplings (Gyoza - 5 pcs.) 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 (2 pcs.) 8

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

Chicken Satay (3 pcs.) 10

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

Shrimp in a Blanket (5 pcs.) 10

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

Lao Crispy Egg Roll (3 pcs.) 8

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

Edamame 7

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

Crab Rangoon (5 pcs.) 8

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

SOUP

Chicken Vegetables & Tofu MED 8.00 LG 9.00
MED 8.00 LG 9.00

Tom Yum

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

Tom Kar

Mild and delicious soup with coconut milk, mushroom, onions, carrots, 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 13.00
with Beef 15.00

SALAD

Papaya Salad (Som-Tum) 12

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

Asian Salad 16

Fresh lettuce, bean sprout, cucumber, and rice noodles, topped with sautéed chicken, crispy egg 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 18

Homemade sausages stuffed with ground pork, lemongrass, herbs and kaffir lime leaves. Served with steamed veggies, Lao chili sauce, and rice.

Yarng Kai Noi 18

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

Supplied by Common Wealth Farm of Unity, Maine.

Lao Fish Pocket (Mok Pla) 20

Steamed filet of sole with lemongrass, fresh dills, light curry coconut, mixed vegetables and spices on bed of banana leaves, steamed to perfection in parchment paper. Served with sticky or jasmine rice.

Larb (Traditional Lao entrée) 16

(Choice of Minced: Chicken or Tofu)

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

Lao Stew (Oh Larm) 17

(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 16

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 16

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

Chicken Raam 16

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

Shrimp Cashew Nut 22

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

(or with Chicken 18)

 = SPICY  = EXTRA SPICY

= CHEF RECOMMENDED

SAUTÉED NOODLES

Chicken, Pork, or Veggie & Tofu Shrimp 16
18

Pad Thai

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

Pad Kee Mao (Drunken Noodles)

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

Pad See-Ew

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

Pad Sriracha

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

STIR FRY DISHES

Served with your choice of Jasmine or Sticky rice

Chicken, Pork, or Veggie & Tofu Shrimp 17
18

Spicy Eggplant

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

Thai Basil

Your choice of protein 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 protein.

Garlic

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

FRIED RICE

Chicken, Pork, or Veggie & Tofu Shrimp 16
18

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.