

SALA THAI
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VOL. 2

FOR THE TABLE



CHICKEN SATAY - 9

5 pieces, marinated chicken with coconut milk and spices then skewered, served with peanut sauce on the side.

CRAB WONTONS - 6

6 pieces, crab meat with cream cheese in wonton paper.

CRISPY GARLIC WINGS - 12

Thai style crispy fried chicken wings, topped off with more fried garlic with a side of sweet chili dipping sauce.

SPICY LADYBOY WINGS - 12

Full of Thai bold flavors, with notes of chili, lemongrass, kaffir, garlic and topped off with fried basil, starts off sweet and savory, then the heat comes in later for a surprise.



SHRIMP TEMPURA - 8

4 pieces, battered and fried, sweet chili dipping sauce.

CHICKEN POTSTICKERS - 7

6 pieces, crispy fried wontons stuffed with chicken.

FRESH SPRING ROLLS - 6

2 pieces, stuffed with rice noodles, fresh lettuce, carrots, mint, and cilantro, served with a chili peanut sauce. 1 shrimp +2

BAG OF STICKY RICE - 5

Just a bag of sticky rice.

SALADS

LARB - 17

Your choice of minced meat, mixed with mint, cilantro, red onion, green onion, lime juice, fish sauce, roasted ground rice, lemongrass, and kaffir lime leaves. Creating a zesty and aromatic salad.

SOM TUM (PAPAYA SALAD) - 16

A thai salad made from shredded green papaya mixed with carrots, green beans, tomatoes, chili peppers, lime juice, and fish sauce. The combination of sweet, sour, spicy, and salty flavors creates a delicious and often fiery salad that is a popular and iconic dish in thai cuisine.

| shrimp + 4 |

| E-san style (pickled crabs and dried shrimp) +4.5 |

YUM NUA (BEEF SALAD) - 19

Thai dish made with thinly sliced beef tossed with a zesty dressing. A perfect balance of flavors, with the tender beef complemented by the tangy and spicy dressing, fresh herbs, making it a popular choice for a light and flavorful meal.

YUM MAMA (RAMEN SALAD) - 16

Our beloved thai instant ramen tossed in with pork, shrimp, chili, tomatoes, red onion, green onion, cabbage, and cilantro. Popularized by students in Bangkok, it has a very nice and crisp, citrusy, and sour notes.

Spice Levels #0 - 5, Thai Hot +.50



we politely decline any modifications to our dishes
please inform us of any allergies

STIR-FRY NOODLES

PHAD THAI - 18

A popular thai stir-fried noodle dish made with rice noodles, eggs, peanuts, flavored with tamarind, fish sauce, and lime. It's a balance of sweet, salty, and sour flavors, garnished with fresh lime and cilantro.

DRUNKEN NOODLES (PAD KEE MOW) - 17

Thai stir-fried noodle dish made with wide rice noodles, vegetables, flavored with garlic, chili, soy sauce, and fresh thai basil. Despite the name, there's no alcohol in the dish—it's known for its bold, spicy flavors that are said to be a perfect cure for a hangover.

PHAD-SE-EW - 17

Thai stir-fried noodle dish made with wide rice noodles, egg, sweet soy sauce, bok choy, broccoli, carrots, and a choice of protein. It's a savory dish with a slightly sweet flavor from the dark soy sauce and a rich, chewy texture from the thick noodles.

SUKI HAANG - 17

Stir-fried vermicelli noodles with chicken, eggs, carrots, and basil. Mixed in with thai style suki yaki sauce. The sauce is a complex blend of spicy, tangy, savory, and slightly sweet flavors with a spicy aroma with a satisfying richness. **Standard spice level is a 2.**

choice of chicken, pork, beef +2, tofu or mixed
vegetables. Shrimp +4

FRIED RICE

FRIED RICE - 17

A simple flavorful dish made by stir-frying jasmine rice with carrots, onions, bok choy, eggs, and a choice of protein. Seasoned with fish sauce and soy sauce. Includes a touch of lime juice and is garnished with fresh cucumber slices and cilantro for added freshness.

SPICY BASIL FRIED RICE - 17

Stir-fried rice, fresh basil leaves, carrots, onions, and bell peppers. Seasoned with chili, garlic, and soy sauce. The dish is known for its fragrant basil and spicy kick, offering a flavorful balance of heat and herbs.

CRAB FRIED RICE - 27

Thai crab fried rice VERY popular along the costal citys, and is a flavorful dish made with jasmine rice, stir-fried with succulent crab meat, eggs, and fish sauce, soy sauce. It's garnished with green onions, cilantro, and a squeeze of lime, giving it a fresh, savory, and slightly tangy taste.

choice of chicken, pork, beef +2, tofu or mixed
vegetables. Shrimp +4

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COCONUT CURRY

RED CURRY - 18

Made with a spicy red curry paste that is simmered in coconut milk, bamboo shoots, zucchini, green beans, basil, carrots, and bell peppers resulting in a flavorful and slightly sweet curry.

YELLOW CURRY - 18

Yellow curry is a mild and creamy thai curry characterized by its yellow color and subtle flavors. It's made with a turmeric, curry leaves, coconut milk, potatoes, carrots, onions, and bell peppers.

GREEN CURRY - 18

Green curry is a vibrant and spicy thai curry known for its fresh green color and robust flavors. Made with green chili paste in coconut milk, bamboo shoots, zucchini, green beans, basil, carrots, and bell peppers.

PANANG CURRY - 18

Panang curry is a rich and creamy thai curry known for its bold and slightly sweet flavor. It's made with a thick coconut milk-based sauce with bell peppers, carrots, broccoli, along with the main flavors from the kaffir lime leaves.

MASAMAN CURRY - 18

Masaman curry is a rich and mildly spiced thai curry with made with peanut and coconut milk base with carrots, bell peppers, peanuts, onions, and potatoes.

choice of chicken, pork, beef +2, tofu or mixed
vegetables. Shrimp +4

SOUPS

TOM YUM (HOT AND SOUR) - 17

Made with a broth infused with lemongrass, lime leaves, galanga, chili peppers, and fish sauce, mushrooms, onion, and tomatoes, and shrimp paste creating a spicy and sour soup that's both aromatic and refreshing.

TOM KRA GAI (COCONUT MILK SOUP) - 18

A classic thai soup known for its rich and creamy coconut milk base. It features a fragrant broth made with galanga, lemongrass, and kaffir lime leaves, onion, mushrooms, tomatoes, and other aromatic herbs, creating a flavorful and comforting soup with a perfect balance of creamy and tangy notes.

Spice Levels #0 - 5, Thai Hot +.50

THAI GRILLED STREET FOOD

NUA YAANG (BBQ BEEF) - 26

Rib-eye cut of beef, marinated in oyster sauce, fish sauce, with lemongrass, kaffair, ginger and garlic. Grilled perfectly and served with rice and a spicy nam-prik sauce.

GRILLED SALMON - 23

8oz salmon fillet marinated in oyster sauce, fish sauce, with lemongrass, kaffair, ginger, and garlic. Served with rice, with a sweet chili sauce on the side.

SPICY E-SAN SASUAGES - 18

3 spicy pork sausages, flavorful and spicy pork sausage originating from the northeastern region of Thailand, known for their unique blend of herbs and spices. Stuffed with thai chilies, lemongrass, garlic, and ginger, then grilled to a perfect char. Served with rice and a spicy nam-prik sauce.

KHAO MOO DANG (BBQ RED PORK)* - 17

Succulent slices of marinated and roasted pork over rice, also topped off with a fried egg. The name "Moo Dang" directly translates to "red pork" in thai. It's a delightful combination of sweet, savory, and smoky flavors.

MOO PING (GRILLED PORK SKEWERS) - 13

5 skewers, strips of pork, marinated in a mixture of seasonings that include garlic, coriander root, white pepper, soy sauce, and coconut milk, then threaded onto bamboo sticks and grilled. Perfect for sharing at the table.

*MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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THAI CLASSIC STREET FOOD

SPICY BASIL LEAVES WITH FRIED EGGS* - 18

Your choice of minced meat cooked in a flavorful sauce consisting of garlic, chili, fish sauce, and soy sauce. Mixed with fresh thai basil leaves, carrots, onion and bell peppers. It's known for its bold, spicy, and savory flavors and is served with jasmine rice and a fried egg on top for a satisfying thai meal.

SPICY GREEN BEANS - 17

A stir-fry made with crisp green beans, onions, carrots, bell peppers, and a spicy red curry paste, flavored with fish sauce and kaffir lime leaves. It will deliver a bold combination of heat, savory notes, and citrusy aromas from the curry and lime. Served with rice.

GAI TOD (THAI FRIED CHICKEN) - 17

Juicy Thai-style fried chicken marinated with garlic, coriander, and fish sauce, then fried until golden and crispy. Topped with green onion and cilantro, and served with fluffy jasmine rice and spicy ginger chili sauce on the side.

KHAO SOI (CURRY NOODLES) - 19

Khao Soi is a rich, creamy thai coconut curry noodle soup, popular in northern Thailand. Made with egg noodles, braised chicken, in a special variation of the yellow curry broth. Garnished with crispy fried noodles, shallots, cabbage, carrots, cilantro, and lemon, offering a perfect balance of spicy, creamy, and sweet flavors.

FRIED PORK CHEEKS - 24

Crispy Thai style fried pork cheeks marinated in garlic, white pepper, coriander root, then fried to golden crisp for the perfect balance of softness and crispiness. served over fresh garlic fried rice with pork sung, and crispy pork chicharon

CHICKEN CONGEE - 17

A comforting rice porridge simmered to a silky perfection, topped with tender chicken, pork sung, garlic, scallions, cilantro, chili oil, with a touch of soy and fish sauce.

KAI JEAW PUU (CRAB OMELETTE) - 26

A golden Thai omelette filled with sweet lump crab meat, red onion, cilantro, and green onion. Pan fried to perfection while staying light inside. Served with a touch of thai chili sauce for balance, it's a rich yet comforting street-food classic elevated for our menu.

Spice Levels #0 - 5, Thai Hot +.50

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DESSERTS

MANGO STICKY RICE - 9

COCONUT ICE CREAM - 7

FRIED BANANA WITH ICE CREAM - 11

CRISPY ROTI WITH ICE CREAM - 11

REFRESHMENTS

SODAS - 3

COKE
DIET COKE
CHERRY COKE
SPRITE
DR. PEPPER
LEMONADE

THAI ICE TEA - 6

THAI ICE COFFEE - 6

ALT. MILK +1
SOY MILK
COCONUT MILK



SALA THAI TEMPE