

KaUN



KHmai

Taste Bites

Mai's Eggrolls (3) 10

Ground chicken, sweet onion, taro root, roasted peanuts.

Chien Tropp -V- -G- 15

Fried eggplant, zucchini, cauliflower, hearts of palm, amok butter, kampot pepper.

Sach Chrouk Bampoung 14

Sticky pork ribs, spicy honey, lemongrass, rice flour, bird's eye pepper, scallions, palm sugar.

Sach Ko Ja Kak (2) 11

Grilled steak skewers, crab paste, soybean oil, lemongrass, chili red soy, fish sauce.

Slab Morn Bouk -G- 15

Grilled stuffed chicken wings, ground chicken, bean thread noodles, wood ear mushroom, lemongrass, garlic, red chili oil, sweet and sour fish sauce, sweet soy, and scallions.

Banh Chao -V- 15

Savory mini pancakes stuffed with ground pork, lettuce, bean sprouts, fresh herbs, and peanuts.

Khmai Noodle Soup

Somlor Kari -G- 30

Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.

Mee Kaw Ko 30

Sweet and savory beef broth, roasted bone marrow, braised beef shank, carrots, onions, star anise, galanga, lime leaf, lemongrass.

Kuy Teav Tuk 34

Braised beef shank, roasted bone marrow, cinnamon, and star anise simmered in an umami broth. Topped with steak, fried garlic, and culantro.

Borbor Lort 32

Braised pork ribs, sweet and savory scallion broth, cilantro, carrots, daikon, pin noodles, homemade beef meatballs.

Kuy Teav Ban Le -V- 28

Sweet and savory mushroom and scallion broth, cilantro, carrots, daikon, fried tofu.

Noodle Options

Rice Stick Noodles

Vermicelli Noodles

Egg Noodles

Ramen Noodles

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*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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Specialty Dips

All dips served with fresh vegetables.

Prahok Ktiss -G- 20

Grilled pork belly and ground pork dip mixed with prahok, coconut curry, and dried bird's eye peppers.

Pahawk Chour -G- 22

Fermented anchovies, galanga, chopped lemongrass, pickled bird's eye pepper, grated kachai ginger.

Tuk Kreoung -G- 19

Minced catfish, prahok, basil, chopped lemongrass, galanga, bird's eye pepper, fermented fish sauce, roasted peanuts.

Tuk Kapi 20

Fermented shrimp paste, fried pork belly, palm sugar, lemongrass, roasted chili pepper, culantro, and toasted baby shrimp. Served with fresh fruit.

Bok Tropp -V- -G- 18

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice. For extra funk add:

Kapi 2.00

Prahok 3.00

Kapi Pow Trei Kaw 18

Smoked tomato sardines, fermented shrimp, minced pork, crispy shallots, scallions, and roasted peanuts.

Cha Sieng Kapi 18

Minced pork, fermented crab, salted soybeans, ginger, palm sugar, pickled habanero.

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Traditional Khmer

Sach Ko Tuk Prahok -G- 40

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreoung butter bone marrow, and kreoung prahok sauce.

Amok Trei -G- 37

Braised salmon, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Amok Tawhou -V- -G- 30

Fried tofu, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Bai Sach Chrouk -G- 29

Grilled pork shoulder, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, and scallion, topped with minced pork marinated in vinegar and ginger. Served with pickled cabbage and jrouk, a fried egg, and a side of koh kong sauce.

Trei Chien Chuon -G- MP

Fried whole snapper, ginger, scallion, salted soybean, gai lan, and fermented tamarind fish sauce.

Bai Morn -G- 28

Poached chicken with ginger, garlic, galanga, lemongrass, turmeric rice that is cooked in chicken broth, and koh kong sauce.

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Mai's fish sauce, soy, chives, onions, kutna broccoli, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Fried Tofu-27 Chicken-25

Steak-28 Shrimp-29

Sach Ko Ang 75

Braised beef rib, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, and house made pickles.

Nyorm Svai -V- -G- 26

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, fresh herbs, bird's eye chili, palm sugar. Tossed in sweet chili fish sauce and roasted peanuts. Topped with crispy fried tilapia. For extra funk add:

Kapi 2.00

Prahok 3.00

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Kaun Khmai Dinners

Each dinner option feeds 1-2 people and comes with an appetizer, dip, nyorm svai salad, and dessert to share.

Trei Chien Chuon Dinner -G- 75

Whole red snapper fried in spiced rice flour, topped with stir fried lemongrass, red chili, galanga, lime leaf, ginger, morning glory.

Sach Ko Ang 90

Braised beef ribs, kreoung sweet chili, kampot pepper, Khmai BBQ sauce, house made pickles, and garlic egg noodles.

Appetizer Options

Mai's Eggrolls

Sach Ko Ja Kak

Dip Options

Prahok Ktiss

Bok Tropp

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