

Est. 2018

CHIANG MAI

THAI COOKHOUSE

BUSINESS HOURS
SUNDAY - THURSDAY 11AM - 9 PM
FRIDAY - SATURDAY 11AM - 10 PM
TEL :703-848-8848

DINE-IN | CARRY-OUT | CATERING

ONLINE ORDER
WWW.CHIANGMAITHAIMEAN.COM

ALL ORDER CAN NOT RETURN/REFUND

A GRATUITY OF 20% WILL BE CHARGED FOR
PARTIES OF 5 OR MORE & DISTRIBUTED
COMPLETELY TO STAFF AS TIPS.

STARTER

Crispy Spring Roll(3)

\$8

Deep fried veggie roll, cabbage, carrot, green bean, onion, bean thread, ginger, garlic. sweet plum sour sauce.

French Fries

\$8

fried potato sticks with seasoning. ketchup

Fried Tofu

\$9

fried fresh tofu. sweet chili sauce and crushed peanut.

Veggie Tempura

\$10

battered fried veggie, sweet chili dipping sauce.

Curry Puffs(2)

\$8

Choice of Chicken or Veggie
potato, onion in mild curry, cucumber relish sauce.

Sumo Gyoza(5)

\$8

pan-steamed or deep-fried chicken pot stickers, gyoza sauce.

Tod Mun Pla(5)

\$9

deep-fried Thai curry past with minced fish cake. sweet chili dipping sauce and crushed peanut.

Chive Dumpling(3)

\$9

pan-steamed or deep-fried. chive dumpling, made with glutinous rice flower. special soy sauce.

Thai Dumpling(3)

\$9

minced shrimp, crab meat. top with garlic. special soy sauce

Crab Rangoon(4)

\$9

crispy wonton shell with a savory mixture of cream cheese, crab meat and seasonings. sweet chili sauce.

Shishito Peppers(12)

\$10

battered fried shishito peppers with seasoning.

Shrimp Bikini(4)

\$10

jumbo shrimps wrapped in spring roll sheet. sweet plum sour sauce.

Satay(4)

\$10

chicken breast, marinate in thai spices. peanut sauce, cucumber relish sauce.

Garlic Wings(4)

\$11

battered fried chicken wings, garlic with sweet chili dipping sauce.

Calamari (7) & Friends

\$12

battered fried squid rings & mixed veggie, sweet chili dipping sauce.

Calamari Rings(13)

\$15

battered fried squid rings, sweet chili dipping sauce.

Hoi Jor(4)

\$12

crispy stuffed crab meat, shrimp, chestnuts, scallion. wrapped with bean curd skin, plum dipping sauce.

Shrimp Donut(3)

\$12

mince shrimp mixed with panko breadcrumb. plum dipping sauce.

Mussels Hot Pot(15)

\$12

steamed with basil, red onion, fish sauce. spicy lime-garlic dipping sauce.



6828 OLD DOMINION DR. SUITE C, MCLEAN, VA22101

Menu

CHIANG MAI

SALAD

House Salad

\$8

seasonal mixed greens, carrot, red onion, cucumber, tomato served with wonton strips.

Choice of ginger dressing or peanut sauce.

Thai Papaya Salad \$11

green papaya, carrot, fish sauce, tamarind, hot chili, garlic, tomato, green bean, lime, palm sugar, peanut, lettuce.

Lao Papaya Salad \$13

green papaya, carrot, fish sauce, fermented fish paste, fermented crab, tamarind, hot chili, garlic, Thai eggplant, tomato, lime, lettuce.

Larb Kai \$12

minced chicken mixed with roasted rice, spicy lime dressing, fish sauce, red onion, carrot, cilantro. Iceberg lettuce.

Yum Woon Sen \$14

glass noodles, shrimp, minced chicken, spicy lime-garlic dressing, fish sauce, red onion, tomato, celery, carrot, cilantro, scallion, lettuce.

Shrimp Salad(6) \$14

shrimp on sewers served on a bed of fresh mixed salad green, spicy lime-garlic dressing, fish sauce, cilantro.

Seafood Salad \$15

shrimp, squid, mussel, chili jam, spicy lime-garlic dressing, fish sauce, lemongrass, red onion, tomato, celery, carrot, cilantro, scallion, lettuce.

SOUP

Tom Kha - Coconut Soup

Veggie, Tofu, Chicken SM\$8 Hot Pot \$16
Shrimp SM\$9 Hot Pot \$20

Tom Yum - Lemongrass Soup

Veggie, Tofu, Chicken SM\$8 Hot Pot \$16
Shrimp SM\$9 Hot Pot \$20

Wonton Soup \$11

minced shrimp in wontons wrap, bok choy in clear broth, sesame oil, fried garlic.

Tofu Soup \$8

soft tofu, bok choy in clear broth, fried garlic.

Seafood Hot Pot \$25

shrimp, mussels, squids and mushrooms in lime broth, top with fresh basil leaves. served in Hot Pot.

Boat Stewed Beef Hot Pot \$23

Beef stewed in rich and thick beef broth, bean sprouts, celery, Chinese broccoli. Topped with fried garlic, scallion, cilantro. served with a jasmine rice.

Sub Thin Rice Noodle +\$2

Spicy Level

Not Spicy, Mild, Medium, Spicy, Thai Spicy

Gluten Free

Peanut

Vegetarian

Dish is Vegetarian.

Vegetarian option

AVAILABLE UPON REQUEST



Menu

CHIANG MAI STYLE ENTRÉE



SERVED WITH A SIDE OF STICKY RICE.

Chiang Mai Sausage 🌶️🥜🍷

medium spicy. grilled minced pork herbal sausage, fish sauce. served with ginger, red onion, peanut.

\$17

Chiang Mai Curry 🌶️🥜

Tofu or Chicken \$18

Pork Rib \$20

Shrimp \$20

medium spicy. Northern Thai style curry, fish sauce, pineapple, tamarind juice, garlic, peanuts, ginger.

Nam Prik Ong 🌶️🍷

\$17

medium spicy. stewed ground pork with chili paste, fish sauce, tomato, cilantro, scallion, fried garlic. served with steamed vegetables, crispy pork rinds.

Nam Prik Noom & Wings (5) 🌶️🌶️ \$17

spicy green chili dips, fish sauce, garlic, shallot, cilantro, with fried chicken wings.

Yum Chin Gai Soup 🌶️🍷 \$17

medium spicy. Northern Thai style spicy chicken in herb broth, fish sauce, red onion, cilantro, scallion.

Larb Chiang Mai 🌶️🍷

\$17

medium spicy. stir-fried minced chicken, spicy herb, fish sauce, red onion, cilantro, scallion, fried shallot.



All dishes are NOT accompanied with sticky rice or jasmine rice

Chiang Mai Noodle 🌶️🍷 (KHAO SOI)

Tofu or Chicken \$19

Shrimp \$20

Stewed Beef \$22

Grilled Salmon \$25

medium spicy. spicy and creamy egg noodles coconut soup, fish sauce, topped with lime, red onion, pickle, cilantro, scallion, and crispy noodles.

Gaeng Hoa 🌶️

Tofu, Chicken \$18

Pork or Beef \$19

Shrimp \$20

stir-fried mixed vegetables, glass noodles, sour bamboo with northern Thai sauce, fish sauce, soy sauce.

Kanom Jeen Nam Ngiaow 🌶️🍷 \$18

Northern Thai style noodle in spicy tomato base broth. fish sauce, pork rib, ground pork, tomato, dried flower of the red cotton. served with vermicelli, cabbage, bean sprout, lime, pickle, cilantro, scallion, fried garlic.

Fish Curry Noodle 🌶️🍷

Chicken \$18

Shrimp \$20

minced fish curry. chili paste-coconut milk, fish sauce. served with vermicelli, cabbage, bean sprout, lime, pickle, cilantro, scallion, fried garlic.

Chiang Mai Steak 🍷 12 Oz \$39

Chiang Mai style grilled **Rib Eye Steak** served with mixed green salad, chili dipping sauce on the side.



Menu

MAIN ENTRÉE

TOFU OR VEGGIE OR CHICKEN OR PORK \$17 | BEEF \$18 | SHRIMP \$20

STIR-FRIED

SERVED WITH A SIDE OF JASMINE RICE.

Pad Ka Pow

fresh chili, garlic, pepper, basil, fish sauce, oyster sauce.

Minced Chicken Ka Pow

ground chicken, fresh chili, garlic, pepper, basil, fish sauce, oyster sauce.

Pad Prik Khing

green bean, bell pepper with chili paste, garlic, kaffir lime leave, fish sauce, oyster sauce.

Spicy Eggplant

eggplant, carrot, pepper, ginger, chili, garlic, red onion, basil, scallion, oyster sauce.

Mixed Vegetables

vegetables (broccoli, carrot, green bean, baby corn, cabbage, bamboo shoot), tomato, garlic, oyster sauce.

NOODLES

Pad Thai

thin rice noodles, egg, preserved cabbage, fried red onion, bean sprout, chive, tamarind sauce, soy sauce, ground peanut.

Drunken Noodle

wide rice noodles, egg, onion, pepper, tomato, basil, fish sauce, chili-garlic sauce.

Basil Noodle

thin rice noodles, egg, onion, pepper, tomato, basil, fish sauce, chili-garlic sauce.

Pad See Ew

wide rice noodles, egg, garlic, broccoli, sweet soy sauce.

Guay Tiew Kua

wide rice noodles, egg, garlic, preserved cabbage, scallion in soy sauce served with hot sauce.

CURRY

SERVED WITH A SIDE OF JASMINE RICE.

TOFU OR VEGGIE \$17 | CHICKEN OR PORK \$18
BEEF \$19 | SHRIMP \$21

◆ Peanut Panang Curry

chili paste-coconut milk, fish sauce, peanut, pepper, kaffir lime leaves, broccoli.

◆ Red Curry

red curry paste, coconut milk, fish sauce, eggplant, bamboo shoot, bell pepper, basil.

◆ Green Curry

green curry paste, coconut milk, fish sauce, eggplant, bamboo shoot, bell pepper, basil.

◆ Roasted Duck Curry \$25

red curry paste, coconut milk, fish sauce, tomato, lychee, pineapple, bell pepper, basil.



FRIED RICE

Thai Style Fried Rice

jasmine rice, egg, soy sauce, garlic, onion, tomato, carrot, pea, scallion.

Ka Pow Fried Rice

jasmine rice, chili, garlic, pepper, basil, oyster sauce, fish sauce.

Pineapple Fried Rice

Tofu or Veggie or Chicken or Pork \$18
Beef \$19 | Shrimp \$21

jasmine rice, yellow curry powder, egg, soy sauce, garlic, pineapple, cashew nut, raisins, onion, tomato, carrot, pea, scallion.

Jumbo Crab Meat Fried Rice \$25

jasmine rice, colossal crab meat, egg, soy sauce, red onion, carrot, pea, scallion.

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Menu

HOUSE SPECIALTY ENTRÉE

SERVED WITH A SIDE OF JASMINE RICE.

TOFU OR VEGGIE OR CHICKEN OR PORK \$18
BEEF \$19 | SHRIMP \$22

Stir-Fried Yellow Curry

yellow curry powder, coconut milk, egg, soy sauce, garlic, oyster sauce, onion, celery, carrot, scallion.

Cashew Nuts Lover 🥜

stir-fried chili jam, garlic, oyster sauce, cashew nut, onion, carrot, bell pepper, scallion.

Pu Pad Pong Curry

\$29

stir-fried jumbo crab meat, yellow curry powder, coconut milk, egg, soy sauce, garlic, oyster sauce, onion, carrot, scallion.

Ka Pow Krob

battered and deep fried, sweet chili-garlic sauce, oyster sauce, fish sauce, basil.

Crispy Chicken \$18
Crispy Beef \$20
Crispy Shrimp \$25

FISH MENU WILL TAKE TIME TO COOK AT
LEAST 30 MINUTES FOR EACH FISH

FISH

Fried Tilapia

\$23

battered fried fillet of tilapia with your 1 choice of on the side or topping: served with a side of jasmine rice.

- PRIK KHING 🌶️
- SPICY EGGPLANT 🌶️
- MIXED VEGETABLES
- KA POW KROB
- STIR-FRIED YELLOW CURRY
- CASHEW NUTS LOVER 🥜

Pla Tod

Market Price \$50-\$99

Lightly battered fried whole fish of the day with your 1 choice of on the side or topping: served with 2 of jasmine rice.

- KA POW 🌶️
- PRIK KHING 🌶️
- SPICY EGGPLANT 🌶️
- STIR-FRIED YELLOW CURRY
- CASHEW NUTS LOVER 🥜
- PEANUT PANANG CURRY 🌶️🥜🍷

Grilled Salmon

\$25

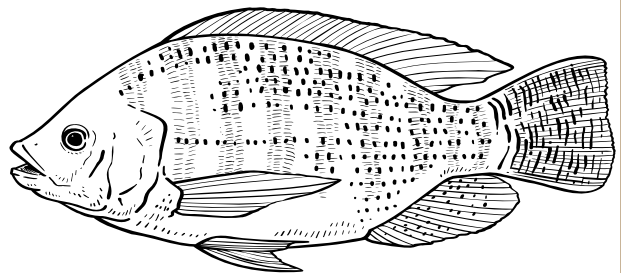
served with spicy lime garlic dipping sauce, mixed green salad.

Grilled Salmon Curry

\$25

with your 1 choice of one topping: served with a side of jasmine rice.

- Peanut Panang Curry 🌶️🍷🥜
- Red Curry 🌶️🍷
- Green Curry 🌶️🍷



Crispy Fish Mango Salad 🌶️🥜

\$27-\$35

Thai Green Mango Salad with deep fried Sed bass. Spicy lime dressing, red onion, carrot, tomato, cilantro, peanut. served with a jasmine rice

SHRIMP, SQUID,
MUSSEL

SEAFOOD \$24

SERVED WITH A SIDE OF JASMINE RICE.

Stir-fried Seafood Yellow Curry

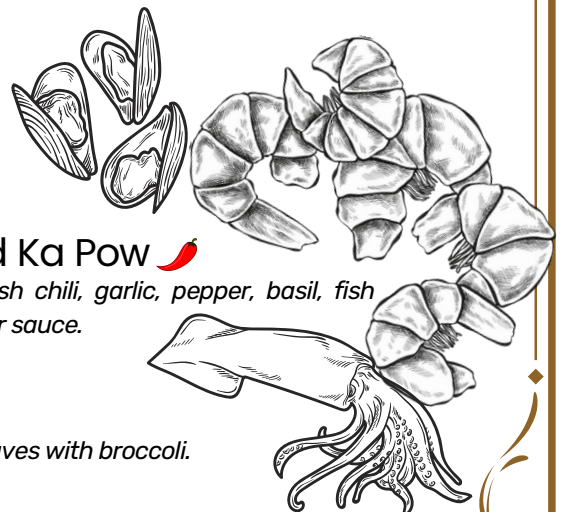
stir-fried yellow curry powder, coconut milk, egg, soy sauce, garlic, oyster sauce, onion, celery, carrot, scallion.

Seafood Ka Pow 🌶️

stir-fried fresh chili, garlic, pepper, basil, fish sauce, oyster sauce.

Seafood Peanut Panang Curry 🌶️🥜🍷

chili paste-coconut milk, fish sauce, peanut, bell pepper, kaffir lime leaves with broccoli.



THANK YOU