

Grand AVE. THAI CUISINE

(510)444-1507

www.grandavethai.net

APPETIZERS

TOFU FRIES (ORGANIC) \$7 Served with peanut sauce.

CURRY PUFFS \$8 Homemade Thai samosa stuffed with yellow curry taro, potatoes, corn, and onion. Served with cucumber salad

FRIED CHICKEN SPRING ROLLS \$7

Ground chicken vermicelli, cabbage, carrots, onions, mushrooms. Served with house plum dipping sauce.

FRIED VEGGIES SPRING ROLLS \$7

Vermicelli, cabbage, carrots, onions and mushrooms. Served with house plum dipping sauce.

SATAY CHICKEN \$9.50

Grilled skewered strips of marinated chicken breast. Served with peanut curry sauce and cucumber salad.

SUMMER ROLLS \$10

Fresh lettuce, avocado, mint, cilantro, cucumber, carrot, and noodles wrapped in rice paper. Served with homemade sauces.

FRIED CORN CAKE \$9

Made with yellow sweet corn, curry paste, and mashed tofu served with fresh cucumber in sweet chili sauce.

FRIED SHRIMP ROLLS \$9.50

Pepper garlic marinated shrimp wrapped in an eggroll shell. Served with sweet & sour sauce.

COMBINATION PLATTER \$13

Two pieces of each selected appetizer including fried veggies spring rolls, corn cakes, curry puffs, and shrimp rolls.

SALADS

GINGER SALAD \$11

Sliced cabbage, cashew nuts, peanuts, carrots, red onions, cilantro, and scallions tossed in garlic and ginger dressing.

PAPAYA SALAD (SOM TUM) \$11

Green papaya, fresh garlic, tomatoes, steamed shrimps, and ground peanuts tossed in Thai lime dressing.

LARB (CHICKEN SALAD) \$11

Minced chicken tossed with mint, lemongrass, red onions, cilantro, scallions, and chili flakes in Thai lime dressing

CALAMARI SALAD \$12

Steamed calamari and shredded cabbage, carrot, chopped bell peppers, carrot, cilantro, and ground peanut tossed in light lime dressing with fresh garlic.

LEMONGRASS SHRIMP SALAD \$12

Shrimp, lemongrass, mint, carrots, cashew nuts, roasted coconut, red onions, cilantro, scallions tossed in lime dressing.

SEAFOOD SALAD \$14

Shrimp, scallop, and calamari tossed with lemongrass, mint, ginger, carrots, red onions, cilantro, scallions, and lime dressing.

SOUPS

TOM KHA (COCONUT SOUP) Cup \$7, Bowl \$12

Galangal, lemongrass, cilantro, cherry tomatoes, and mushrooms in coconut milk. Choices chicken, tofu, or mixed veggies.

TOM YUM Cup \$7, Bowl \$12

Lemongrass, mushrooms, baby corn, green onions and kaffir leaves in Thai spicy and sour broth. Choices shrimps, chicken, tofu, or veggies.

GANG JEUD (CLEAR NOODLE SOUP) Cup \$7, Bowl \$12

Vermicelli, chicken or tofu Mixed Veggies, onions, baby corns, carrots and mushrooms.

PO TAK SEAFOOD Cup \$8, Bowl \$14

Medium hot & sour combination seafood soup, aromatic herbs, kaffir lime leaves, basil, mushrooms, baby corn, roasted chili paste.