

Vegan Menu

STARTERS 11

Tofu Sa-Tay: (GF option - not available)

Grilled skewered marinated tofu. Thai peanut sauce and fresh cucumber salad.

Po-Pia-Pak: Fried Spring Rolls (GF option - not available)

Golden fried rolls filled with mixed vegetables, tofu and bean thread noodles. Sweet & sour sauce.

Po-Pia-Sod: Fresh Salad Rolls (GF)

Tofu, cucumber, mixed lettuce and noodles wrapped in rice paper. Thai peanut sauce.

Pak Tod: Fried Veggies and Tofu (GF)

Breaded veggies and organic tofu in spiced rice flour. Sweet chili plum sauce.

Holy Tofu: Spicy Fried Tofu

Crispy fried breaded tofu tossed in spicy curry oil, Thai herbs and basil. Coconut mint yogurt sauce.

SOUPS: Choice of veggies or tofu.

7.5/ cup 12/ bowl

Tom Yum-Soup: Thai Hot & Sour Soup (GF) (SF)

Clear broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind

juice and a touch of roasted curry.

Tom Kha Gai-Soup: Thai Coconut Soup (GF) (SF)

Coconut broth infused with lemongrass, kaffir lime leaves, cilantro, galanga ginger, mushroom, tamarind iuice and a touch of roasted curry.

Gang Jeard: Clear Noodles & Veggies Soup

Clear bean thread noodles, tofu, mixed veggies and fried garlic in clear mushroom soy sauce broth.

SALAD

Larb Jay:* Spicy Salad (GF)

14

Crumbled grilled tofu tossed with lemongrass, onions, cilantro and mint leaves in spicy tamarind dressing. Served over a bed of mixed lettuce with cucumber and tomatoes.

Curry Tofu Noodles Salad: (GF)

15

Sautéed tofu in mild yellow curry with tomatoes, onions, cilantro, lemongrass and roasted peanuts. Served over thin rice noodles and shredded lettuce.

Impossible Larb Salad: (GF)

18

'Impossible' meat tossed with lemongrass, onions, cilantro and mint leaves in spicy tamarind dressing. Served over a bed of mixed lettuce with cucumber and tomatoes.

Salad Bai Yok: (GF)

15

Sautéed tofu in mild yellow curry with tomatoes, onions, cilantro, lemon grass and roasted peanuts. Served over a bed of baby spinach, cucumber and tomatoes.

Som Tum:* Spicy Green Papaya Salad (GF) (SF)

12, Add Rice Noodles 2

Thai style shredded green papaya salad with carrots, tomatoes, cabbage & long bean pounded in chili and garlic and spicy tamarind dressing using a traditional mortar & pestle with roasted peanuts.

Small Mixed Green Salad (GF) (SF)

4.5

with Thai peanut dressing.

Soup & Salad:

12

a cup of soup and small mixed green salad

* indicates - SPICY, (GF) - Gluten Free, (SF) - Soy Free

RICE and CURRY PLATES

Choice of: Tofu or Mixed Veggies.

Impossible meat add 3

Served with a side of steamed jasmine rice, Brown rice add 50¢. Add Mixed Green Salad 4

RP1: Gra-Tiam-Prik-Tai (Thai Scampi) (GF - not available)

Carrots, broccoli and snowpeas in a mild garlic-pepper soy sauce. Served with lettuce and sweet chili sauce.

RP3: Pad-Kra-Pow*

Bell peppers, mushrooms, onions and Thai basil sautéed in spicy garlic chilies soy sauce.

RP4: Pad-Prik-King*

Green beans and carrots sautéed in spicy red curry.

RP5: **Pad-Pak-Ruam**

Mixed fresh vegetables sautéed in a light gravy soy sauce.

RP6: Pad-Prew-Wan (Thai Sweet 'n Sour)

Pineapple, tomatoes, snow peas, carrots, onions and bell peppers sautéed in Thai style sweet 'n sour sauce.

RP7: Pad-Ped-Makluah* (Thai Spicy Eggplant)

Eggplant, bell peppers and Thai basil sautéed in spicy red curry.

CP2: Gang-Ped* (Red Curry) (GF) (SF)

Bamboo shoots, bell peppers and Thai basil simmered in red curry and coconut milk.

CP3: Gang-Keaw-Wan* (Green Curry) (GF) (SF)

Asian eggplant, long beans, bell peppers and Thai basil simmered in green curry and coconut milk.

CP4: Pa-Nang* (Creamy Curry) (GF) (SF)

Mixed veggie simmered in thick creamy red curry and coconut milk.

NOODLES & FRIED RICE

16

16.5

Choice of: Tofu or Mixed Veggies.

'Just' egg add 2.5, Impossible meat add 3

Peanut Sauce, Sweet 'n' Sour, Spicy Soy Sauce

1.5, 3

Pad-Thai

Thai style thin rice noodles sautéed in a tangy sweet sauce with tofu, bean sprouts and roasted peanuts.

Pad-See-Ew

Wok-fried fresh flat rice noodles and broccoli florets in a sweet soy sauce.

Lad Nha

SIDES

Wok-fried fresh flat rice noodles and broccoli florets in a light gravy bean sauce.

Pad-Kee-Mow* (Drunken Noodles)

Wok-fried fresh flat rice in a spicy soy sauce with chopped garlic, chilies, tomatoes and Thai basil.

Served over a bed of lettuce and bean sprouts.

Kow-Pad (Thai Fried Rice)

Thai fried jasmine rice with onions in garlic soy sauce.

Kow-Pad-Kra-Pow* (Thai Spicy Fried Rice)

Thai spicy fried jasmine rice with spicy garlic chilies, onions and Thai basil.

Kow-Pad-Sapparod (Pineapple Fried Rice) add \$3

Thai style fried rice with pineapple, onions, golden raisin and cranberries. Topped with cashew nuts.

Steamed Jasmine Rice: 2.5 Add Vegetables, Tofu or Cashew Nuts 2.5 Add Noodles (noodle dishes only) Steamed Brown Rice: 3 5.5 Specialty Sauces (2 oz or 6 oz): Steamed Sweet Rice:

Steamed Rice Noodles: 5.5 5.5 Grilled or Steamed Tofu: Grilled or Steamed Veggies: 5.5

EXTRAS

Cucumber Salad

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