

Chatayee Thai

Authentic taste of Thailand

Appetizers

Po Pai Koog \$7

Spring rolls with shrimp, mushroom, cabbage, sweet chili sauce

Hoi Tod \$9

Crispy pan-fried mussels, egg, bean sprouts, signature Sriracha sauce

Kang Dang Mussels \$12

Sautéed curry mussels, basil, kaffir lime leaves, lemongrass red curry sauce

Tod Mun Pla \$9

Thai-style red curry fish and shrimp cake, sweet chili sauce, cucumber salad, crushed peanuts

Autumn Rolls \$7

Root vegetables, cabbage, mushroom, glass noodle, sweet chili ginger mango sauce

Satay \$8

Grilled skewers, coconut milk, cucumber salad, peanut sauce
Beef, Chicken, or Tofu

Mou Ping \$8

Bangkok-style grilled pork skewers, palm sugar, coconut milk, garlic, cilantro, chili garlic lime sauce

Salads

** Somtam \$10

Traditional green papaya salad, Thai chili, tomato, dried shrimp

** Larb Kai \$12

Minced chicken, roasted rice, red onion, lemongrass, Thai chili, galangal, lime, lettuce, tomato, cucumber

** Yam Nuer \$14

Grilled beef tenderloin, roasted rice, Thai chili, lemongrass, lime, red onion, lettuce, tomato, cucumber

** Yam Wun Sen \$12

Glass noodles, minced chicken, shiitake mushrooms, cucumber, tomatoes, celery, lettuce, Thai chili, lime juice

** Yum Talay \$18

Thai seafood salad, chili lime citrus dressing

Soups

** Tom Yum \$6

Spicy sour galangal lemongrass broth, mushroom, cilantro, Thai chili, kaffir lime leaves
Chicken or Shrimp

** Tom Kha Kai \$6

Coconut milk, galangal, lemongrass broth, mushroom, Thai chili
Chicken or Shrimp

** Po-Tak - Serves Two \$16

Seafood in broth with basil, Thai chili, lemongrass mushroom, tomatoes, fresh lime

** = Spicy

Noodles

Pad Thai

Traditional pan-fried thin rice noodles, tofu, dried shrimp, chives, bean sprouts, crushed peanuts

Chicken Pad Thai \$14

Vegetable Tofu Pad Thai \$14

Pork Belly Pad Thai \$16

Shrimp Pad Thai \$16

** Pad Kee Mao Kai \$14

Stir fried wide rice noodles, chicken garlic, Thai chili, basil, tomatoes

Pad See Ew

Pan-fried wide rice noodles, Chinese broccoli, roasted garlic, sweet soy sauce

Vegetable Tofu \$14, Pork Belly or Shrimp \$16

Lad Nar Talay \$22

Seafood, mixed vegetables, bean paste gravy over pan-fried wide rice noodles

Jasmine Fried Rice

Chicken \$13, Shrimp \$15

** Spicy Basil Vegetable Fried Rice \$13

Entrees

Served with Jasmine rice

** Pad Kra Prao \$14

Minced chicken stir-fried with basil, Thai chili, garlic

** Kratiem Prik Thai \$29

Pan seared jumbo sea scallops and shrimp, garlic, black pepper, cilantro root

** Kang Ped Yang \$28

Crispy duck breast, red curry, tomato, pineapple, onion, basil

** Panang Curry Si Krong On \$26

Braised short ribs, Panang curry, snow peas, carrots, kaffir lime leaves

** Ka Mou Tod \$22

Pork shank stewed in rice wine and five spice, deep fried, over bed of cucumbers, corn, tomatoes, celery, cabbage, spicy green chili lime dressing

Kang Hung Lay \$19

Braised pork belly, northern Thai-style homemade curry, steamed vegetables

** Massaman Kaea \$24

Tender leg of lamb, Massaman curry, potatoes, carrots, onion

** Kang Longe Pla \$20

Pan seared salmon, southern style yellow curry, eggplant, onion, carrot, string beans, basil

** Kang Dang \$15

Red curry chicken, bamboo shoots, string beans, bell pepper, basil

** Kang Kewan \$16

Green curry beef, squash, bell pepper, basil

Fish of the Day MP

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$2

Sticky Rice \$3

Riceberry \$3

Drinks

Thai Iced Coffee \$5

Thai Iced Tea \$5

Lemongrass Honey Iced Tea \$5

Ginger & Herb Chrysanthemum Iced Tea \$5

Strawberry Thai Basil Lemonade \$5

Smoothies

Mango Coconut \$7

Pineapple Lychee \$7

Golden Milk \$7

Coconut Milk, Cinnamon, Turmeric, Ginger & Honey