



*Chatayee Thai*  
Authentic taste of Thailand

### Take-Out Menu

#### Appetizers

**Po Pai Koog \$7**

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

**Autumn Rolls \$7**

Root vegetables, cabbage, mushrooms and glass noodle, sweet chili ginger mango sauce

**Satay \$8**

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

**Hoi Tod \$9**

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

**Mou Ping \$8**

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

**Tod Mun Pla \$9**

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

#### 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 with minced chicken, enoki 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, mushrooms, cilantro, Thai chili, kaffir lime leaves

**\*\* Tom Kha Kai \$6**

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



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**1227 Walnut Street  
Philadelphia, PA, 19107**

**215 923 8208  
www.chatayeethai.com**

 @chatayeethai

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info@chatayeethai.com

#### To Order:

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1227 Walnut Street, Philadelphia, PA 19107

## Noodles & Rice

### 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 See Ew \$16

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

*Pork Belly or Shrimp*

### \*\* Pad Kee Mao Kai \$14

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

### 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 and vegetables

### \*\* Pad Kra Prao \$14

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

### Kratiem Prik Thai \$28

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

### \*\* Kang Ped Yang \$28

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

### \*\* Panang Curry Si Krong On \$26

Braised short ribs, Panang curry, string beans, carrots, kaffir lime leaves

### \*\* Ka Mou Tod \$20

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

### \*\* 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

### Kang Hung Lay \$19

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

## Sides

**Jasmine Rice \$2**

**Jasmine Brown Rice \$2**

**Sticky Rice \$3**

**Riceberry \$3**

## Drinks

**Thai Iced Tea \$5**

**Thai Iced Coffee \$5**

## Desserts

**Sangkaya Fuctong \$8**

Pumpkin coconut custard

**Kaow Naew Purg (V) \$7**

Warm black rice pudding, fresh taro, coconut milk

**Ka Nom Mun (V) \$8**

Coconut potato sweet pie

\*\* Spicy

## Vegan

### Appetizers

#### Autumn Rolls \$7

Root vegetables, cabbage, mushrooms, glass noodles, sweet chili ginger mango sauce

#### Satay \$8

Grilled skewers, coconut milk, cucumber salad, peanut sauce  
*Cauliflower or Tofu*

#### Tohu tod \$7

Lightly fried tofu, sweet chili sauce, crushed peanuts

#### Tod Mun Puk \$8

Roasted eggplant and tofu red curry corn fritters, crushed peanuts, cucumber salad, sweet chili sauce

### Salads

#### \*\* Somtam \$10

Traditional green papaya salad, Thai chili, tomato, fresh lime juice, palm sugar

#### Salad Kak \$9

Fried tofu, roasted vegetables, peanut sauce

#### \*\* Yom Wun Sen \$10

Glass noodles, mixed mushrooms, cucumber, tomato, celery, lettuce, Thai chili, lime juice

### Soups

#### \*\* Tom Yum \$6

Spicy sour galangal lemongrass broth, tofu, mushrooms, cilantro, kaffir lime leaves, Thai chili

#### \*\* Tom Kha Kai \$6

Coconut milk, galangal lemongrass broth, tofu, mushrooms, cabbage, Thai chili

#### Tom Hou Pree \$6

Banana blossom, cabbage, red bell pepper, snow peas, spicy coconut broth

## Noodles & Rice

### Pad Thai \$14

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

### Pad See Ew \$14

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

### \*\* Pad Kee Mao \$14

Wide rice noodles stir fried with tofu, vegetables, garlic, basil, Thai chili

### Lard Nar Puk \$16

Seasonal vegetables, bean paste gravy over crispy wide rice noodles

### \*\* Spicy Basil Vegetable Fried Rice \$13

## Entrees Served with Jasmine rice

### \*\* Pad Kra Prao \$14

Eggplant sautéed with basil, Thai chili, garlic

### \*\* Kang Kewan Tofu \$16

Green curry tofu, winter bamboo shoots, wood ear mushroom, cabbage, bell pepper, bean sprouts, basil

### \*\* Massaman Puk \$14

Pumpkin, potato, cauliflower, carrot, onion, yellow curry, roasted peanuts

### Chu Chi Tofu \$18

Soft tofu wrapped in tofu skin with creamy red curry, carrots, snow peas, steamed broccoli

### Ho Mok Pak \$20

Traditional Thai baked curry in banana leaf

Seasonal vegetables, red curry, basil, kaffir lime leaves baked in a banana leaf, topped with coconut milk and steamed vegetables

