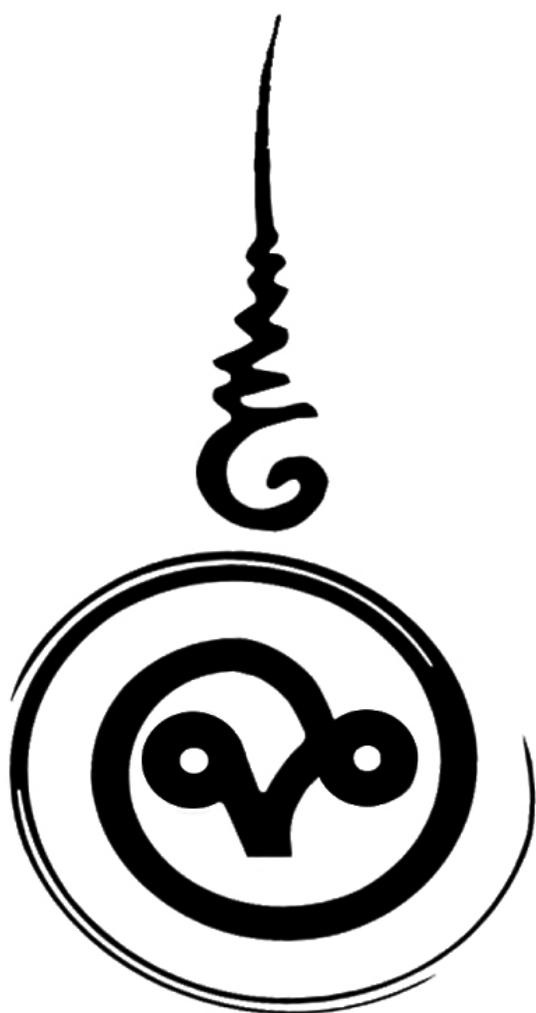




Chatayee Thai
Authentic taste of Thailand



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Appetizers

Po Pai Koog \$7

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

Autumn Rolls \$7

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

Hoi Tod \$9

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

Kang Dang Mussels \$12

Sautéed red curry mussels, basil, kaffir lime leaves

Tod Mun Pla \$9

Red curry fish and shrimp cakes, sweet chili sauce, cucumber salad, crushed peanuts

Chicken Satay \$8

Grilled chicken skewers, cucumber salad, peanut sauce

Mou Ping \$8

Bangkok-style grilled pork skewers, chili garlic lime sauce

Thoun Tong \$6

Crispy pouch with pumpkin and potato roasted in mild curry, coconut basil aioli

Massaman & Roti \$8

Pumpkin, potato, cauliflower, carrot, onion, roasted peanuts with a thin crust flatbread

◆ Kangkaw Purg \$9

Thai-style samosa stuffed with taro and shrimp, sweet & spicy ajad cucumber salsa

◆ Kaw Naew Pink \$5

Grilled sweet rice stuffed with minced chicken, taro, wrapped in banana leaf

◆ Thang Wa \$10

Grilled prawns, ginger, herb, citrus

Salads

Somtarn \$10

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

Larb Kai \$12

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

Yam Nuer \$14

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

◆ Yam Som Oe \$8

Asian grapefruit, roasted coconut, Thai chilis, chopped romaine, tamarind reduction

Larb Hed \$8

Trumpet, wood ear, oyster, shiitake mushrooms, roasted rice, Thai chili, onion, chopped romaine, cilantro, citrus, lemongrass

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 \$6

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

◆ Tom Klong Hou Pree \$7

Banana blossom, shrimp, holy basil, spicy sour galangal lemon grass broth

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, Beef, or Shrimp \$16

Lad Nar Talay \$22

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

Jasmine Fried Rice

Chicken \$13, Beef or Shrimp \$15

Spicy Basil Vegetable Fried Rice \$13

Entrees Served with Jasmine rice

◆ Kang Ranjaun \$22

Baby back ribs slow cooked in lemongrass seafood broth, squash, carrot, bell pepper, sweet basil

◆ Nuer Kem Tom Krati \$18

Salted beef in coconut broth, Napa cabbage, carrots

Kang Ped Yang \$28

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

Si Krong Mou \$22

Slow roasted baby back ribs, light soy glaze, green curry potatoes

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

Panang Si Krong On \$26

Braised short ribs, Panang curry, cabbage, pearl onions, kaffir lime leaves

Kratiem Prik Thai \$28

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

Kang Longe Pla \$20

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

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

Pad Kra Prao \$14

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

Kang Kewan \$16

Green curry beef, squash, bell pepper, basil

Kang Dang \$15

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

Sides

Jasmine Rice \$2

Jasmine Brown Rice \$3

Sticky Rice \$3

Riceberry \$3

Roti \$3

Drinks

Thai Iced Tea (V) \$5

Thai Iced Coffee (V) \$5

Desserts

Purg Charm (V) \$7

Fresh taro slow roasted in palm sugar, topped with fresh coconut

Kaow Naew Purg (V) \$7

Warm black rice pudding, fresh taro, coconut milk

Ka Nom Mun (V) \$8

Coconut potato sweet pie

Vegan Menu

Appetizers

Massaman & Roti \$8

Pumpkin, potato, cauliflower, carrot, onion, roasted peanuts with a thin crust flatbread

Autumn Rolls \$7

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

Tohu Tod \$5

Lightly fried tofu, sweet chili sauce, crushed peanuts

Tod Mun Puk \$8

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

Thoug Tong \$6

Crispy pouch with pumpkin and potato roasted in mild curry, coconut basil aioli

Salads

Somtam \$10

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

Yam Som Oe \$8

Asian grapefruit, roasted coconut, Thai chili, chopped romaine, tamarind reduction

Larb Hed \$8

Trumpet, wood ear, oyster, shiitake mushrooms, roasted rice, Thai chili, onion, chopped romaine, cilantro, citrus, lemongrass

Yom Wun Sen \$10

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

Soups

Tom Yum Tofu \$6

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

Tom Kha Tofu \$6

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

Tom Klong Hou Pree \$7

Banana blossom, holy basil, spicy sour galangal lemongrass 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, Thai chili, basil

Lard Nar Puk \$16

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

Spicy Basil Vegetable Fried Rice \$13

Entrees Served with Jasmine rice

Pad Ma Keow \$15

Sautéed basil garlic eggplant, carrots, onions

Massaman Puk \$15

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

Chu Chi Tofu \$18

Soft tofu wrapped in tofu skin, creamy red curry, carrots, string beans, steamed broccoli

Pad Kang Long \$16

Soft tofu, cauliflower, squash, carrots, string beans sautéed in yellow curry

Chatayee Kang Kewan \$16

Bangkok-style green curry, squash, asparagus, string beans, bell pepper, pumpkin, purple potatoes, tofu, basi