



*Chatayee Thai*  
Authentic taste of Thailand



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#### Starters

**Po Pai Koog \$7**

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

**Autumn Rolls \$7**

Root vegetables, cabbage, mushroom, sweet chili pineapple 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 leaf

**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

**Mu Ping \$8**

Bangkok-style grilled pork skewers, chili garlic lime sauce

◆ **Thung Tong \$7**

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

◆ **Khang Kaw Purk \$7**

Thai-style samosa stuffed with taro and shrimp, spicy-sour cucumber salsa

◆ **Sang-Wa \$10**

Grilled chopped shrimp, ginger, herb, citrus

#### Salads

**Somtam \$10**

Traditional green papaya salad, tomato, string beans, Thai chili, 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

**Yum Mu Yang \$12**

Grilled Pork Salad. Cucumber, tomato, carrots, shredded romaine, Thai chili peppers, tamarind, fresh lime, roasted rice, cilantro, scallions

**Larb Hed \$9**

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

#### Soups

**Tom Yum \$6**

Spicy sour galangal lemongrass broth, mushroom, Thai chili, Kaffir lime leaf

*Chicken or Shrimp*

**Tom Kha \$6**

Coconut milk, galangal, lemongrass broth, mushroom, Thai chili, Kaffir lime leaf

*Chicken or Shrimp*

◆ **Tom Klong Hou Pree \$7**

Banana blossom, shrimp, holy basil, spicy sour galangal lemongrass broth

## Noodles

### Pad Thai

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

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

### Pad Kee Mao Kai \$14

Stir fried wide rice noodles, chicken, garlic, Thai chili, basil, tomatoes, onion, carrot, bell pepper, bean sprouts

### Pad See Ew

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

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

### Lad Nar Talay \$24

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

### Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli

*Chicken \$13, Beef or Shrimp \$15*

### Spicy Basil Vegetable Fried Rice \$13

**Entrees** Served with Jasmine rice

### Boom Bai Kai \$17

Chicken in house-made boom bai curry, cucumber, peppers, onion

### ◆ Kang Ranjaun \$22

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

### Kang Ped Yang \$28

Duck breast, red curry, bell pepper, tomato, pineapple, onion, basil

### Si Krong Mou \$22

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

### Ka Mou Tod \$24

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

### Panang Si Krong On \$26

Braised short ribs, Panang curry, cabbage, onion, Kaffir lime leaf

### Kratiem Prik Thai \$28

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

### Kang Lueng 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 \$25

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

### Pad Kra Prao \$14

Minced chicken stir-fried with basil, string beans, bell pepper, carrots, garlic

### Kang Kewan \$18

Green curry beef, squash, string beans, bell pepper, eggplant, carrots, basil

### Kang Dang \$16

Red curry chicken, bamboo shoots, string beans, carrots, 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, mushroom, sweet chili pineapple mango sauce

#### Tohu Tod \$7

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

#### ◆ Thung 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

#### Larb Hed \$9

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

#### Grilled Eggplant Salad \$9

Grilled eggplant, soy, palm sugar, Thai chili dressing, fresh lime, shallot, cilantro, scallions

### 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

#### Lad 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

#### Kang Rawang Hed \$18

Mixed mushroom in Rawang spiced curry, Kaffir lime leaf, lemongrass, steamed vegetables

#### Massaman Puk \$16

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

#### Boom Bai Tofu \$17

Old-world recipe of slow cooked tofu in boom bai curry, cucumber, finger peppers, onion

#### 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, basil