

# FREE DELIVERY

LOCAL AREA  
\$15 min order



*Chatayee Thai*  
Authentic taste of Thailand

## 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

### 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 \$8

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

## 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

### 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

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# VEGAN MENU

## 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*

### Jasmine Fried Rice

Jasmine rice, egg, tomato, onion, carrot, broccoli  
*Chicken \$13, Beef or Shrimp \$15*

### Spicy Basil Vegetable Fried Rice \$13

### Angry Fisherman Noodles \$22

Stir-fried thin rice noodles, seafood, mix vegetables, thai basil and house made chili paste.

## Entrees Served with Jasmine rice

### Boom Bai Kai \$17

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

### Kang Ped Yang \$28

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

### 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, onion, carrot, string beans, basil

### Pad Cha \$19

Crispy Northern style pork belly, stir fried krachai, onions, finger pepper, bell peppers, young green peppercorn, thai basil

### 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, 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

### Roti \$3

## Drinks

### Thai Iced Tea (V) \$5

### Thai Iced Coffee (V) \$5

### Strawberry Basil Lemonade \$5

### Mango Iced tea \$5

## Desserts

### Mango Sticky Rice (v) \$8

### Kaow Naew Purg (V) \$8

### Warm black rice pudding, fresh taro, coconut milk

## 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 \$8

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

## 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

### Spicy Basil Vegetable Fried Rice \$13

## Entrees Served with Jasmine rice

### Pad Kra Prao Hed \$15

Mix mushrooms stir-fried with basil, string beans, bell peppers, carrots, garlic

### 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