

APPETIZERS

CHICKEN SATAY - 6 ♥

5 PIECES, MARINATED CHICKEN ON A STICK, SERVED WITH PEANUT SAUCE ON THE SIDE

CRAB WONTONS - 5

6 PIECES, CRAB MEAT WITH CREAM CHEESE IN WONTON PAPER

SHRIMP TEMPURA - 6

4 PIECES, BATTERED AND FRIED, SWEET CHILI DIPPING SAUCE

CHICKEN POTSTICKERS - 6

6 PIECES, FRIED WONTONS STUFFED WITH CHICKEN

THAI FRESH SPRING ROLLS - 6 ♥

2 PIECES, STUFFED WITH RICE NOODLES, FRESH LETTUCE, CARROTS, MINT, AND CILANTRO | SHRIMP +2

STIR FRY NOODLES

choice of chicken, pork, beef, tofu or mixed vegetables
shrimp +3

PHAD-THAI - 14 ♥

STIR-FRY RICE NOODLES, WITH TAMARIND, EGGS, BEAN SPROUTS, GREEN ONION, CARROTS AND GROUND PEANUTS

DRUNKEN NOODLES (PAD KEE MOW) - 14 ♥

WIDE RICE NOODLES STIR-FRIED WITH A SPICY AND SAVORY SAUCE, ALONG WITH THAI BASIL, CABBAGE, BELL PEPPERS, GREEN BEANS, GARLIC, CHILI, AND A CHOICE OF PROTEIN

PHAD-SE-EW - 14

STIR-FRY RICE NOODLES, EGGS, BROCCOLI, CARROTS AND SPROUTS IN SWEET SOY SAUCE

FRIED RICE

choice of chicken, beef, pork, tofu or mixed vegetables
shrimp +3

THAI FRIED RICE - 14

A SIMPLE RICE DISH THAT COMES WITH A CHOICE OF MEAT, WITH ONIONS, CARROTS, EGGS, AND BOK CHOY

SPICY BASIL FRIED RICE - 14

BOLDLY FLAVORFUL FRIED RICE WITH BELL PEPPERS, ONIONS, CARROTS, BASIL, AND YOUR CHOICE OF MEAT

CLASSIC MENU

SALADS

THAI BEEF SALAD - 15 ♥

THAI DISH MADE WITH THINLY SLICED GRILLED BEEF TOSSED WITH A ZESTY DRESSING. A PERFECT BALANCE OF FLAVORS, WITH THE TENDER BEEF COMPLEMENTED BY THE TANGY AND SPICY DRESSING, FRESH HERBS, MAKING IT A POPULAR CHOICE FOR A LIGHT AND FLAVORFUL MEAL.

LARB - 14

MINCED MEAT, MIXED WITH MINT, CILANTRO, RED ONION, GREEN ONION, LIME JUICE, FISH SAUCE, AND ROASTED GROUND RICE, CREATING A ZESTY AND AROMATIC SALAD

PAPAYA SALAD - 13 ♥

THAI SALAD MADE FROM SHREDDED GREEN PAPAYA MIXED WITH CARROTS, GREEN BEANS, TOMATOES, CHILI PEPPERS, LIME JUICE, AND FISH SAUCE. THE COMBINATION OF SWEET, SOUR, SPICY, AND SALTY FLAVORS CREATES A DELICIOUS AND OFTEN FIERY SALAD THAT IS A POPULAR AND ICONIC DISH IN THAI CUISINE. | SHRIMP +3 |

SOUPS

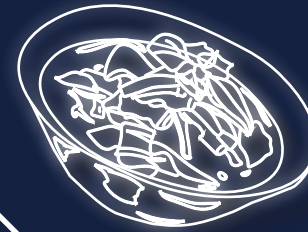
choice of chicken, tofu or mixed vegetables
shrimp +3

TOM YUM (HOT AND SOUR) - 14 ♥

MADE WITH A BROTH INFUSED WITH LEMONGRASS, LIME LEAVES, CHILI PEPPERS, AND FISH SAUCE. INCLUDES CHOICE OF PROTEIN, MUSHROOMS, ONION, AND TOMATOES, CREATING A SPICY AND SOUR SOUP THAT'S BOTH AROMATIC AND REFRESHING.

TOM KRA GAI (COCONUT MILK SOUP) - 14

A CLASSIC THAI SOUP KNOWN FOR ITS RICH AND CREAMY COCONUT MILK BASE. IT FEATURES A FRAGRANT BROTH MADE WITH GALANGA, LEMONGRASS, AND KAFFIR LIME LEAVES, ALONG WITH CHICKEN, ONION, MUSHROOMS, AND OTHER AROMATIC HERBS, CREATING A FLAVORFUL AND COMFORTING SOUP WITH A PERFECT BALANCE OF CREAMY AND TANGY NOTES.



CURRIES

choice of chicken, pork, beef, tofu or mixed vegetables
shrimp +3 (Served With Rice)

RED CURRY - 15

MADE WITH A RED CURRY PASTE THAT IS SIMMERED IN COCONUT MILK, BAMBOO SHOOTS, ZUCHINI, GREEN BEANS, BASIL, CARROTS, AND BELL PEPPERS RESULTING IN A FLAVORFUL AND SLIGHTLY SWEET CURRY

YELLOW CURRY - 15 ♥

YELLOW CURRY IS A MILD AND CREAMY THAI CURRY CHARACTERIZED BY ITS YELLOW COLOR AND SUBTLE FLAVORS. IT'S MADE WITH A YELLOW CURRY PASTE, COCONUT MILK, POTATOES, CARROTS, ONIONS, AND BELL PEPPERS

GREEN CURRY - 15

GREEN CURRY IS A VIBRANT AND SPICY THAI CURRY KNOWN FOR ITS FRESH GREEN COLOR AND ROBUST FLAVORS. MADE WITH GREEN CHILI PASTE IN COCONUT MILK, BAMBOO SHOOTS, ZUCHINI, GREEN BEANS, BASIL, CARROTS, AND BELL PEPPERS

PANANG CURRY - 15

PANANG CURRY IS A RICH AND CREAMY THAI CURRY KNOWN FOR ITS BOLD AND SLIGHTLY SWEET FLAVOR. IT'S MADE WITH A THICK COCONUT MILK-BASED SAUCE WITH BELL PEPPERS, CARROTS, BROCCOLI, AND ALONG WITH KAFFIR LIME LEAVES

REFRESHMENTS

SODAS - 3

COKE
DIET COKE
SPRITE
DR. PEPPER
LEMONADE

TEA OR COFFEE - 5

THAI ICE TEA
WITH CREAM
THAI ICE COFFEE
WITH CREAM

ALT. MILK +1
SOY MILK
COCONUT MILK



THAI STREET FOOD

SPICY BASIL LEAVES WITH FRIED EGGS - 14 ♥

MINCED MEAT COOKED IN A FLAVORFUL SAUCE CONSISTING OF GARLIC, CHILI, FISH SAUCE, AND SOY SAUCE. MIXED WITH FRESH THAI BASIL LEAVES, CARROTS, ONION AND BELL PEPPERS. IT'S KNOWN FOR ITS BOLD, SPICY, AND SAVORY FLAVORS AND IS SERVED WITH JASMINE RICE AND A FRIED EGG ON TOP FOR A SATISFYING THAI MEAL.

GAI TOD NA KHAO (THAI FRIED CHICKEN AND RICE) - 13

TEMPURA FRIED CHICKEN SERVED ATOP FRAGRANT RICE COOKED IN CHICKEN BROTH, ACCOMPANIED BY GINGER, CHILI, GARLIC SAUCES, CUCUMBER SLICES, AND CHILI SAUCE.

MOO PING (GRILLED PORK SKEWERS) - 10 ♥

5 PEICES, STRIPS OF PORK, MARINATED IN A MIXTURE OF SEASONINGS THAT INCLUDE GARLIC, CORIANDER ROOT, SOY SAUCE, AND COCONUT MILK, THEN THREADED ONTO BAMBOO STICKS AND THEN GRILLED TO PERFECTION.

KHAO SOI (CURRY NOODLES) - 16 ♥

A SPECIAL VARIATION OF THE YELLOW CURRY, WITH BRAISED CHICKEN, AND EGG NOODLE. TOPPED OFF WITH MORE CRISPY EGG NOODLE, CABBAGE, CARROTS, CILANTRO AND GREEN ONION

KHO MOO DANG (BBQ RED PORK) - 14

SUCCULENT SLICES OF MARINATED AND ROASTED PORK OVER RICE, ALSO TOPPED OFF WITH A FREID EGG. THE NAME "KHO MOO DANG" DIRECTLY TRANSLATES TO "RED PORK" IN THAI. IT'S A DELIGHTFUL COMBINATION OF SWEET, SAVORY, AND SMOKY FLAVORS

SALMON TEMPURA WITH PANANG SAUCE - 18

CRISPY FRIED TEMPURA SALMON, WITH A SAVORY PANANG SAUCE MIXED WITH COCONUT MILK AND PUMPKIN. SERVED WITH RICE ON THE SIDE.

CRISPY GARLIC WINGS - 10

6 PEICES, MOMMA RECIPIE, 2 DAY MARINATED WINGS WITH A FRESH GARLIC RUB, MADE ASHY AND FRIED

SPICY LADYBOY WINGS - 10

6 PEICES, FULL OF THAI BOLD FLAVORS, WITH NOTE OF CHILI, LEMONGRASS, GARLIC AND TOPPED OFF WITH FRIED BASIL LEAVES

YUM MAMA - 12 ♥

OUR BELOVED MAMA INSTANT RAMEN SALAD, WITH PORK, SHRIMP, CHILI, TOMATOES, RED ONION, GREEN ONION, AND CILANTRO

BAG OF STICKY RICE - 5

JUST A BAG OF STICKY RICE, PAIRS BEST WITH PAPAYA SALAD, ANY WINGS, MOO PING, AND THE LARB.

THAI BBQ BEEF - 18

RIB EYE CUT OF BEEF, MARINATED WITH LEMONGRASS, KAFAIR, GINGER AND GARLIC. GRILLED TO A PERFECT MEDIUM. SERVED WITH RICE

THAI BBQ SALMON - 18 ♥

SALMON FILLET MARINATED WITH LEMONGRASS, KAFAIR, GINGER, AND GARLIC. SERVED WITH RICE.

THAI SPICY E-SAN SASUAGES - 15 ♥

3 SPICY PORK SAUSAGES, FLAVORFUL AND SPICY PORK SAUSAGE ORIGINATING FROM THE NORTHEASTERN REGION OF THAILAND, KNOWN FOR THEIR UNIQUE BLEND OF HERBS AND SPICES. STUFFED WITH THAI CHILIES, LEMONGRASS, GARLIC, ANDGINGER, THEN GRILLED TO A PERFECT CHAR SERVED WITH RICE.

KA - nom

MANGO STICKY RICE	5
COCOUNUT ICE CREAM	4
FRIED BANANA WITH ICE CREAM	7
FRIED BREAD WITH ICE CREAM	7

SPICY LEVELS : 1-5
THAI HOT +.50

NO EXCHANGES
ON SPICE BECAUSE YOU
CAN NOT HANDLE IT

THAI STREET FOOD IS A VIBRANT AND DIVERSE CULINARY EXPERIENCE CHARACTERIZED BY AN ARRAY OF FLAVORFUL DISHES SERVED ON BUSTLING STREETS AND MARKETS. IT COMBINES AROMATIC HERBS, SPICES, AND FRESH INGREDIENTS TO CREATE A HARMONIOUS BALANCE OF SWEET, SOUR, SALTY, AND SPICY FLAVORS. FROM PHAD THAI AND GREEN CURRY TO SKEWERED SATAY AND MANGO STICKY RICE, THAI STREET FOOD OFFERS A TANTALIZING JOURNEY FOR YOUR TASTE BUDS.

SALA THAI

TEMPE

STREET | EATERY

ORDER ONLINE
SALATHAIAZ.COM

MONDAY- WEDNESDAY

11 AM—9 PM

THURSDAY - SATURDAY

12 PM—1 AM

SUNDAY

CLOSED

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