MAIN MEN

EACH DISH IS SERVED WITH A SIDE OF WHITE RICE, BROWN RICE, OR STEAMED VEGETABLES.

YOUR CHOICE OF

VEGETABLES, OR MOCK DUCK FRIED TOFU OR STEAMED TOFU BEEF, OR SHRIMP, OR CALAMARI MIXED SEAFOOD OR SALMON

\$13.95 \$13.95 \$14.95 \$15.95 \$17.95



NOODLES

PHAD THAI

PREPARED WITH THIN RICE NOODLES SAUTÉED IN OUR PHAD THAI SAUCE WITH EGG, BEAN SPROUTS, SCALLIONS, TOPPED WITH CILANTRO, AND SERVED WITH CRUSHED PEANUTS

ZUCCHINI PHAD THAI (CAN BE MADE VEGAN)

PREPARED WITH THIN ZUCCHINI NOODLES SAUTÉED IN OUR PHAD THAI SAUCE, EGG, BEAN SPROUTS, SCALLIONS, TOPPED WITH CILANTRO AND SERVED WITH CHICKPEAS

DRUNKEN NOODLES

FLAT RICE NOODLES SAUTÉED WITH ONIONS, BEAN SPROUTS, BELL PEPPERS, AND BASIL IN GARLIC SAUCE

PHAD SEE EW

FLAT RICE NOODLES SAUTÉED WITH EGG, CARROTS, FRESH GARLIC, WHITE PEPPER, AND CHINESE BROCCOLI IN SWEET SOY SAUCE

PHAD WOON SEN

SILVER NOODLES SAUTÉED WITH EGG, CARROTS, TOMATOES, GARLIC, ONIONS, CABBAGE, AND GREEN ONIONS.

THAI FRIED RICE

STIR-FRIED WITH EGG, TOMATOES, CHINESE BROCCOLI AND WHITE ONIONS

SPICY FRIED RICE

STIR-FRIED WITH ONIONS, BELL PEPPERS, AND BASIL IN GARLIC SAUCE

CURRY FRIED RICE

STIR-FRIED WITH CURRY POWDER, EGG, PEAS & CARROTS, AND ONIONS, SERVED WITH A SIDE OF CUCUMBER SAUCE

PINEAPPLE FRIED RICE

STIR-FRIED WITH PINEAPPLES, CASHEW NUTS, EGG, RAISIN, AND PEA & CARROTS

EET BASIL PUMPKIN

NOODLE, FRIED RICE AND STIR-FRIED DISHES CAN BE MADE GLUTEN-FREE AND GF V VEGAN UPON YOUR REQUEST. PLEASE INFORM YOUR SERVER.

PANANG CURRY

CURRIES

PANANG CURRY

PREPARED WITH COCONUT MILK, KAFFIR LIME LEAVES, GREEN BEAN, BELL PEPPERS, AND THAI BASIL

GREEN CURRY



PREPARED WITH COCONUT MILK, BAMBOO SHOOTS, EGGPLANTS, PEAS & CARROTS, BELL PEPPERS, AND THAI BASIL

RED CURRY



PREPARED WITH COCONUT MILK, GREEN BEANS, BAMBOO, PUMPKIN, BELL PEPPERS, AND THAI BASIL

PINEAPPLE CURRY



LIGHT RED CURRY PREPARED WITH COCONUT MILK, PINEAPPLES, BROCCOLI, CARROTS, AND BELL PEPPERS

YELLOW CURRY



PREPARED WITH COCONUT MILK, POTATOES, ONIONS, CARROTS, AND BELL PEPPERS

STIR FRIED

SWEET BASIL

STIR-FRIED WITH CARROTS, GARLIC, MUSHROOMS, WHITE ONIONS, BELL PEPPERS, AND THAI BASIL

KAOW KA POW

(CHOICE OF MINCED CHICKEN OR BEEF)

MINCED CHICKEN OR BEEF, STIR-FRIED WITH THAI BASIL, BELL PEPPERS, AND GARLIC, SERVED WITH A FRIED EGG

<u>CAULIFLOWER</u>

STIR-FRIED CAULIFLOWER WITH CARROTS, GARLIC, ONION, BELL PEPPERS, AND **CASHEW NUTS**

EGGPLANT

STIR-FRIED CHINESE EGGPLANT, GARLIC, CHILI PASTE, BELL PEPPERS, WHITE ONION, CARROTS, AND THAI BASIL

BROCCOLI

STIR-FRIED BROCCOLI (CAN BE SUBSTITUTED FOR CHINESE BROCCOLI), CARROTS, AND

SWEET BASIL PUMPKIN

ROASTED JAPANESE PUMPKIN SAUTÉED WITH SWEET BASIL LEAVES, GARLIC, AND EGG

BUDDHA DELIGHT

(CHOICE OF GARLIC AND SOY BEAN SAUCE OR PEANUT SAUCE)

ASSORTED VEGETABLES INCLUDING CABBAGE, CAULIFLOWER, CARROTS, BROCCOLI, ZUCCHINI, AND GREEN BEANS PREPARED WITH YOUR CHOICE OF SAUCE ABOVE

GINGER SPICE

FRESH GINGER SAUTÉED WITH GREEN ONIONS, BELL PEPPERS, CARROTS, GARLIC, AND **MUSHROOMS**

SWEET TREATS

BUA LOY GF



SOFT AND SLIGHTLY CHEWY PUMPKIN BALLS COOKED IN SWEETENED COCONUT MILK, SERVED WARM

COCONUTICE CREAM GF W \$6



MANGO WITH SWEET STICKY RICE GF W \$8.95

YOUR CHOICE OF GREEN TEA OR MANGO FLAVOR

MOCHI ICE CREAM

SWEETENED COCONUT MILK-FLAVORED STICKY RICE SERVED WITH FRESH MANGO (SEASONAL)

\$6.95



THAILAND'S MOST FAMOUS ICE CREAM



STARTERS

FRESH ROLLS (TOFU \$7.95 OR SHRIMP \$8.95)

ORGANIC LETTUCE LEAVES, CARROTS, CUCUMBER, AND PEA SHOOTS, WRAPPED IN RICE PAPER, SERVED WITH PEANUT SAUCE AND PLUM SAUCE (VEGETARIAN)

MIENG KHAM (TOFU \$7.95 OR SHRIMP \$8.95)

TRADITIONAL THAI SNACK: ORGANIC LACINATO KALE LEAVES FILLED WITH ROASTED CHICKPEAS, COCONUT, DICED LIME, DICED GINGER, DICED RED ONION, SERVED WITH LEMONGRASS SAUCE

THAI DUMPLINGS \$8.95

(SHRIMP OR CHICKEN)

STEAMED DUMPLINGS STUFFED WITH CARROTS, AND GREEN ONION, SERVED WITH HOUSE-MADE DIPPING SAUCE

SATAY (TOFU \$8.95 OR CHICKEN \$9.95)

MARINATED WITH OUR SPECIAL BLEND OF HERBS AND SPICES IN COCONUT MILK, GRILLED ON SKEWERS, SERVED WITH PEANUT SAUCE AND CUCUMBER SAUCE

CHEESY STUFFED \$8.95

FRIED WONTONS STUFFED WITH CREAM CHEESE AND HERBS, SERVED WITH PLUM SAUCE

CRISPY ROLLS \$7.95 (VEGETABLES OR CHICKEN)

CABBAGE, CARROTS AND GLASS NOODLES (DEEP FRIED), SERVED WITH PLUM SAUCE

GARLIC EDAMAME



\$ 6.95

SEASONED EDAMAME TOSSED WITH FRIED GARLIC

POT STICKER \$7.95 (VEGETABLES OR CHICKEN)

FRIED WONTONS STUFFED WITH CREAM CHEESE AND HERBS, SERVED WITH PLUM SAUCE

STEAMED MUSSELS \$13.95

PREPARED WITH LEMONGRASS, KAFFIR LIME LEAVES, GARLIC. AND THAI BASIL IN WHITE WINE BROTH, SERVED WITH THAI-STYLE SPICY **DIPPING SAUCE**

\$9.95 **MOO YANG**

MARINATED BBQ PORK WITH OUR SPECIAL BLEND OF HERBS, GRILLED ON SKEWERS, SERVED WITH TAMARIND SAUCE

WHAT DE HEALTH THAI

WHATDEHEALTHTHAI@GMAIL.COM

619-955-5777

928 FORT STOCKTON DR. UNIT 101, SAN DIEGO, CA 92103

GINGER CHICKEN SALAD GF \$11.95

GROUND CHICKEN, RED ONION, GINGER, QUINOA & CHICKPEA WITH LIME DRESSING

THAI SALAD GF \$9.95

SPRING SALAD GREENS, BOILED EGG AND CRISPY TOFU, SERVED WITH PEANUT DRESSING

CUCUMBER SALAD GF

SLICED CUCUMBER AND SPRING ONION TOPPED WITH CILANTRO IN SWEET VINEGAR SAUCE

YUM WOON SEN GF



\$12.95

GLASS NOODLE SALAD WITH TOMATO, ONION. CELERY, GREEN ONION, MINCED CHICKEN, AND SHRIMP SEASONED WITH SPICY LIME DRESSING

SPICY TUNA WITH HERB SALAD GF \$8.95

THAI STYLE TUNA SALAD WITH GREEN ONION, RED ONION, QUINOA, AND MINT SEASONED WITH THAI CHILIES, AND LIME, SERVED WITH LETTUCE

<u>LARB</u>



(TOFU \$9.95, CHICKEN \$11.95, BEEF \$11.95, OR **SALMON \$16.95)**

THE MOST LOVED THAI COUNTRY STYLE SALAD WITH LIME DRESSING, RED ONION, ROASTED RICE POWDER, MINT LEAVES, SERVED WITH YOUR CHOICE OF PROTEIN

\$9.95

SOM TUM GF

SHREDDED GREEN PAPAYA, CARROTS, GREEN BEANS, TOMATOES, AND SHRIMP, SEASONED WITH THAI CHILI, LIME JUICE, PALM SUGAR, GARLIC, PEANUTS, AND FISH



SOUP

SELECT ONE OF THE FOLLOWING

VEGETABLES OR ORGANIC TOFU \$7.95

OMKHA

CHICKEN

SHRIMP

\$8.95

\$9.95

THAI CLEAR BROTH WITH LEMONGRASS, KAFFIR LIME LEAVES, LIME, TOMATO, ONION, MUSHROOM, CILANTRO AND SCALLIONS TOM KHA

TOM YUM

THAI COCONUT MILK SOUP WITH GALANGA (WILD GINGER), LEMONGRASS, KAFFIR LIME LEAVES, LIME, CABBAGE, MUSHROOM, TOPPED WITH CILANTRO AND SCALLIONS

HOUSE SOUP GF

LIGHT & HEALTHY VEGETABLE BROTH WITH MIXED VEGETABLES, TOPPED WITH CILANTRO AND SCALLIONS

<u> House Specials</u>

SWEET TAMARIND V



\$14.95

SWEET TAMARIND SAUCE WITH FRIED SHALLOTS, OVER YOUR CHOICE OF <u>CRISPY TOFU OR CRISPY CAULIFLOWER</u>, SERVED WITH STEAMED BROCCOLI

SOFT SHELL

\$18.95

LIGHTLY BATTERED AND FRIED SOFT SHELL CRABS WITH OUR SPECIAL BLENDS OF HERBS, EGG, CELERY, CARROTS, ONIONS, BELL PEPPERS, AND CURRY POWDER (SAUCE CONTAINS DAIRY)

SALMON CURRY



\$18.95

GREEN CURRY PREPARED WITH COCONUT MILK, SALMON, AVOCADO, BAMBOO SHOOTS, EGGPLANTS, PEAS, CARROTS, BELL PEPPERS, AND THAI BASIL

RED SNAPPER

\$17.95

FRIED WILD RED SNAPPER FILLET, TOPPED WITH GREEN APPLE, RED ONION, TOMATO, AND CILANTRO IN THAI-STYLE LIME DRESSING

KAOW MOK

(CHICKEN \$15.95 OR SALMON \$17.95)

SLOWLY BRAISED CHICKEN THIGH IMPLIED TENDER IN YELLOW CURRY SAUCE OR SALMON STEAK, SERVED OVER YELLOW CURRY RICE TOPPED WITH TOSSED SHALLOTS, COMES WITH A SIDE OF CUCUMBERS SAUCE (THIS IS A RICE DISH.)

MUSSAMAN CURRY GF \$16.95

SALMON CURRY



A POPULAR SOUTHERN THAILAND DISH OF SLOWLY BRAISED BEEF IN A RICH MILD CURRY SAUCE WITH CARROTS, POTATOES, F PEPPERS, CHICKPEAS, AND ONIONS

