

Open 7 Days a Week

Monday - Friday 11AM - 9PM Saturday - Sunday 5PM - 9PM **Lunch Monday - Friday 11AM - 3PM**

thaicuisinenm.com

กวักเงิน กวักทอง

505-232-3200











= Traditionally Spicy Dish. Please Specify: No Chili, Mild, Medium, Hot, or Thai Hot



= House Favorite

Ask your server about gluten-free & vegan options

Appetizers

A1 • Fresh Spring Rolls

Your choice of: chicken, soy chicken, steamed shrimp or tofu, with fresh-cut cucumber, carrots, cilantro, romaine lettuce, and soft rice noodles. Wrapped with fresh rice paper. Served with homemade Thai Sweet & Sour sauce. Two pieces.

A2 • Fried Vegetable Egg Roll 5 Mixed vegetables wrapped and fried. Served with homemade Thai Sweet & Sour sauce. Four pieces.

Six deep-fried shrimp served with Thai Sweet & Sour sauce.

Eight deep fried dumplings stuffed with chicken and vegetables.

A5 • Thai Fish Cakes 5

Spicy Catfish cakes deep-fried and served with fresh cucumber, bell pepper, and our signature Sweet &

A6 • Fried Tofu 6

Sixteen pieces of crispy fried tofu with Thai Sweet & Sour

A7 • Sa-Tay Chicken 7

Four all white meat chicken skewers, marinated with traditional Thai herbs and spices. Grilled and served with creamy Thai Peanut and cucumber dipping sauce.

A8 • Fried Wonton 6

Eight deep-fried, ground pork wontons. Served with Sweet & Sour.

A9 • House Sampler 10

[2] Sa-Tay Chicken, [2] Butterfly Shrimp, [2] Potstickers, [2] Fried Wontons, and [2] egg rolls. Please No

Make it [3] of each item for an additional 3

Thai Curry with Steamed Noodles

Chicken, Pork, Beef, Tofu 13 Shrimp 15

Shrimp, Squid and Mussels 16

302 • Ka Nom Jeen Nam Prik Soft rice vermicelli with sweet and tangy peanut curry sauce. Garnished with lettuce, carrots, and

303 • Ka Nom Jeen Green Curry Green coconut milk curry with bamboo shoots, eggplant, zucchini, red bell pepper, lime leaves, and fresh basil. Served over soft rice vermicelli garnished with lettuce and carrots.

Beverages

Fresh Young Coconut 5 Coconut Juice 2.50 Cha Yen 3.50 (Thai Iced Tea with Cream)

Hot Tea 2.50

Iced Tea 2.50 Soft Drinks (Can) 2.50 Bottled Water 1 Sparkling Water 2.50 Palm Juice 2.50 Soy Bean Drink 2.50

See Beer and Wine menu for alcoholic beverages

Thai Salads

101 • Som Tom 11
Fresh unripe green papaya mixed with Thai chili, carrots, garlic, tomatoes, and ground peanuts in a sweet and tangy lime dressing.

Sliced beef sirloin mixed with Thai chili, red & green onions, cucumber, tomatoes and cilantro with a touch of lime juice dressing.

103 • Yum Woon Sen 12

Choice of: Chicken, Shrimp, or Tofu, silver soybean noodles tossed with red & green onions, cilantro and Thai chili in lime juice dressing. (Does not include rice.) Choice of Shrimp add 1

Combination of Shrimp, Squid, and Mussels tossed in a spicy lime dressing with red & green onions, cucumber and cilantro.

106 • Pla Goong

Thai spicy shrimp salad with red & green onions, cucumber, cilantro, Thai chili with lime

107 • Thai Salad 12 Sliced Chicken or Tofu tossed with chili, tomatoes, cucumber, onions, and cilantro in lime juice dressing.

\$\int \cdot \tag{108} \cdot \tag{Laab Gai} \quad \tag{13}\$
Ground chicken mixed with Thai chili, onions, red bell pepper cilantro, lemongrass, with lime juice dressing with Thai spices. With ground Pork add 1

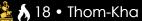
109 • Tilapia Salad 14
Flash fried tilapia fillet topped with shredded romaine lettuce, tomatoes, red & green onions, carrots, red bell pepper, lime juice dressing and cilantro.

Chicken, Pork, Beef, Tofu H8/F12 Shrimp H 10 / F 14

Shrimp, Squid and Mussels H 11 / F 15 Half orders do not include rice.

14 • Thom-Yum

Hot & Sour broth with carrots, onions, cabbage, mushrooms, galangal, kaffir lime leaves, and lemongrass. Garnished with fresh cilantro and green onions



Rich and creamy coconut milk broth made with carrots, onions, cabbage, mushrooms galangal, kaffir lime leaves, and lemongrass. Garnished with fresh cilantro and green onions.

22 • Thom Jued Woon Sen
A light vegetable broth with silver soybean noodles, broccoli, cabbage, carrots and a touch of crushed garlic and green onions.

24 • Wonton Soup Chicken dumplings, broccoli, cabbage, carrots, garlic and green onions in a vegetable broth

Thai Stir-Fried Rice

Jasmine Rice may be substituted for brown rice Please Specify: No chili, Mild, Medium, Hot, or Thai Hot

Chicken, Pork, Beef, Tofu 13 Shrimp 15 Shrimp, Squid and Mussels 16 71 • Kao Pad

70 • Yellow Curry Fried Rice

cabbage, carrots and pineapple.

Stir-fried Jasmine rice with egg, garlic, yellow onions and tomatoes.

70 • Yellow Curry Filed Rice Stir-fried Jasmine rice with yellow curry powder, egg, yellow & green onions,

72 • Pineapple Fried Rice Stir-fried Jasmine rice with egg, garlic, pineapple, cashew nuts, snow peas and

73 • Crabmeat Fried Rice 14 Stir-fried Jasmine rice with crab meat, egg, garlic, yellow & green onions, tomatoes and snow peas.

74 • Kao Pad Ga Prow 14
Stir-fried Jasmine rice with Thai chili, garlic, egg, basil, lime leaves, onions and topped with a fried egg.

75 • Teriyaki Fried Rice Stir-fried Jasmine rice with egg, garlic, Teriyaki sauce, broccoli, carrots and cabbage.

76 • Combination Fried Rice 15 Stir-fried Jasmine rice with egg, garlic, onions, tomatoes and a combina-tion of Shrimp, Pork, Chicken & Beef.

Thai Stir-Fried Dishes

Jasmine Rice may be substituted for brown rice Please Specify: No chili, Mild, Medium, Hot, or Thai Hot

Chicken, Pork, Beef, Tofu 13

Shrimp 15

Shrimp, Squid and Mussels 16

77 • Pad Cha

Stir-fried garlic, Thai chili, karchai rhizome roots, basil, zucchini, carrots, red bell pepper and bamboo shoots.



84 • Pad Ped Ga Prow Stir-fried garlic, Thai chili, basil, lime leaves, onions, mushrooms, bamboo shoots, red bell pepper and sliced jalapenos.

88 • Pad Ga Prow Neua

87 • Pad Ga Prow Gai 8/ • Pad Gd Flow Gdi
Stir-fried ground chicken with garlic, Thai chili, basil, lime leaves, red

bell pepper and sliced jalapeno. With ground pork or beef 14

Stir-fried sliced beef with garlic, Thai chili, basil, lime leaves, onions, red bell pepper, snow peas and sliced jalapenos.

89 • Pad Khing

Stir-fried fresh ginger, mushrooms, onions, carrots, snow peas and green onions.

93 • Pad Eggplant Stir-fried fresh eggplant, red bell pepper, garlic, and basil.

95 • Pad Broccoli

Stir-fried broccoli, red bell pepper and garlic in a savory brown

Stir-fried garlic, mushrooms, bamboo shoots, snow peas, water

chestnuts, carrots and cashew nuts.

96 • Pad Cashew Nuts

97 Pad Phug Roum Midt Stir-fried garlic, carrots, broccoli, mushrooms, snow peas, zucchini, cabbage and bean sprouts with a light Thai savory brown sauce.

Thai Stir-Fried Noodles

Please Specify: No chili, Mild, Medium, Hot, or Thai Hot

Chicken, Pork, Beef, Tofu 13

Shrimp 15

Shrimp, Squid and Mussels 16

44 • Pad Thai

Medium flat rice noodles stir-fried with a sweet and tangy tamarind sauce, egg, green onions, bean sprouts, carrots and ground

Thin angel hair rice noodles with a light savory sauce, egg, garlic, green onions, cabbage, carrots and broccoli.

54 • Pad Woon Sen

Silver soybean noodles with a light savory sauce, egg, garlic, green onions, cabbage, carrots and broccoli.

57 • Pad Se-ew

Wide rice noodles stir-fried with a semi-sweet and savory sauce, egg, garlic, carrots and broccoli.

60 • Pad Lad Nah

Wide rice noodles with garlic and broccoli in a savory Thai gravy

64 • Pad Kee Mow

Wide rice noodles stir-fried with a spicy savory sauce, egg, garlic, Thai chili, tomatoes, onions, basil, bell pepper and broccoli.

67 • Pad Mee Sua

Egg noodles stir-fried with a savory sauce, egg, green onions, garlic, carrots, cabbage and broccoli.

Thai Curries

Jasmine Rice may be substituted for brown rice Substitute Sticky Rice Please Specify: No chili, Mild, Medium, Hot, or Thai Hot

Chicken, Pork, Beef, Tofu 13

Shrimp 15

Shrimp, Squid and Mussels 16

201 • Green Curry

Green coconut milk curry with bamboo shoots, eggplant, zucchini, red bell pepper, lime leaves and fresh basil.

Red coconut milk curry with bamboo shoots, zucchini, red bell pepper, lime leaves and fresh basil.

207 • Pa Nang Spicy Red Pa-Nang coconut milk curry with zucchini, red bell

pepper, fresh basil and lime leaves.

209 • Pineapple Curry

Red coconut milk curry with pineapple chunks, onions, red bell pepper, fresh basil and lime leaves.

210 • Yellow Curry

Yellow coconut milk curry with yellow onions, carrots and potatoes. 212 • Mussaman Curry

Sweet yellow Mussaman coconut milk curry with potatoes, onions and peanuts.

213 • Pad Prik Khing

Stir-fried green beans, carrots and lime leaves with Red curry paste.

314 • Pad Roasted Chili Stir-fried roasted chili with onions, carrots, red bell pepper, cashew

215 • Salmon Curry 15

nuts, snow peas, water chestnuts and basil.

Salmon fillet served with spicy Pa-Nang curry sauce, zucchini, red bell peppers and basil.

Teriyaki

P1 • TERIYAKI CHICKEN BOWL 9 Served with Jasmine or Brown rice and a side of carrots, cabbage and broccoli. With fried rice 11

Sides & Add-ons

Steamed Noodles 2

Steamed Sticky Rice/Coconut Rice 3

Steamed Rice (Jasmine or Brown) 2

Steamed Vegetables 5

Fried Rice with Peas and Carrots 8

• Add Chicken, Pork, Beef, Tofu 3

Add Shrimp 3.50

Extra Chicken, Pork 3 Extra Beef, Shrimp 3.50

Extra Tofu, Veggies, Soy Options 3

Extra Seafood 4

Extra Egg (Scrambled / Fried) 1.50

Additional Individual Vegtables .25 - 1

Thai Noodle Soups

Chicken, Pork, Beef, Tofu 12

Shrimp 14 Shrimp, Squid and Mussels 15

Please Specify: No chili, Mild,

Choice of Noodle

• Sen-Lek Medium flat rice Noodles

• Sen Yai Wide flat rice Noodles • Sen-Mee Thin Angel Hair Rice Noodles

Woon-Sen Silver Soybean Noodles
 Ba-Mee Egg Noodles

🏝 31 • Guew Teaw

A savory vegetable broth with bean sprouts, cilantro, garlic, carrots, cabbage and broccoli.

36 • Yen Ta Foh

Most of our specialty dishes are prepared fresh to order, using many fresh and dried herbs and spices. Research has found that many of the herbs and spices used in Thai cooking provide aromatic flavor and have significant health benefits. Herbs and spices used in our Thai cooking: Lemongrass, Galangal, Garlic, Kaffir Lime Leaves, Hot Basil, Sweet Basil, Lime Juice, Coriander, Rhizome Roots, Ginger, Shallots, Turmeric Powder, Cilantro, Mint, Thai Chili, Tamarind, Curry Powder, Black Pepper, various curry pastes, Cumin, Onions, Shrimp Paste, various kinds of soybean soy sauces. Please let your server know if you have any food allergy or special dietary restrictions.

Desserts

TAPIOCA PUDDING 5

Tapioca pearls made with sweet, warm coconut milk.

KAO NEW MOON 7

Sweet sticky rice with warm coconut milk and freshly ripe mango. (Seasonal)

> 2 Scoops GREEN TEA ICE CREAM 5

> COCONUTICE CREAM 5

2 scoops BANANA ROLLS 5

Three bananas wrapped in wonton skins, fried, and topped with chocolate sauce

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