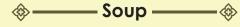


The best place for authentic Thai food in the heart of Downtown Silver Spring



#### 1. Tom Yum Soup Chicken 7.95 Shrimp 8.95

A signature Thai soup, the broth is flavored with lemongrass, mushroom, tomato and your choices.

#### 2. Tom Kha Soup Chicken 7.95 Shrimp 8.95

This delicious soup, like Tom Yum, is made with the same ingredients but lightly sweetened up with coconut milk.

## 3. Wonton Soup (Pork and Chicken)

Simple yet appetizing, our wontons are made with pork and chicken, then brought to a boil in our homemade chicken broth. Made with napa cabbage, scallion, and fried garlic.

# 4. Tofu and Mixed Vegetable Soup

A good complement to any meal, this light chicken broth soup is prepared with mixed vegetables and soft tofu.



# 5. Golden Spring Rolls (Vegetable)

A classic starter, our crispy vegetable rolls are filled with celery, carrots, cabbage and cellophane noodles and are served with sweet and sour sauce. (3 pieces)

# 6. Summer Rolls

Shrimp 8.95 Tofu 7.95

A healthier alternative to spring rolls, summer rolls are made with lettuce, carrot, celery, scallion, and sweet basil. Rolled in a fresh rice wrapper and served with sweet and sour sauce and crusted peanuts. (2 pieces)

#### 7. Fried Fish Cake 🗸

6.95

7.95

6.95

Spicy deep fried fish cake mixed with red curry paste and kaffir lime leaves. Served with cucumber sauce and crushed peanut.

### 8. Kanom Jeeb

7.95

Thai style steamed dumplings made with chicken, shrimp, crab. (4 pieces)

## 9. Curry Puffs Chicken

7.95

A crispy Thai style curry puff pastry filled with potato, yellow curry powder and onion, served with sweet cucumber sauce. (2 pieces)

# A quick note before you decide

Our dishes are cooked medium spicy. We can alter the spicy level according to your taste! 0-NOT SPICY ♦ 1-MILD ♦ 2-MED ♦ 3-HOT ♦ 4-THAI HOT ♦ 5-SUPER HOT

> Tofu dishes come with fried tofu. If soft tofu is preferred, please let us know!

> > No substitute

Have a food allergy? Not into fish sauce? Gluten free? Please let us know!

Saturday, Sunday, and Holidays & Dinner Prices Only &

### 10. Crispy Crab Rolls

7.95

7.95

Crab rolls are made with smooth cream cheese and served with sweet and sour sauce. (4 pieces) (Imitation crab)

# 11. Roti Kanai with Yellow Curry Chicken

Grilled roti bread served with a side of yellow curry, made with chicken, potato and carrot.

#### 12. Satav Chicken 8.95

Grilled chicken skewers marinated with aromatic yellow curry powder, served with a side of peanut sauce and sweet cucumber sauce. (4 skewers)

#### 13. Golden Fried Tofu 7.95

A generous helping of crispy fried tofu served with sweet and sour dipping sauce and crushed peanuts.

### 14. Shrimp Bikini

Crispy fried rolls made with tiger shrimp and stuffed with celery, carrot and cabbage. Served with a side of sweet and sour sauce. (3 pieces)

### 15. Larb Gai 🥖

Spicy Thai style chicken salad, made with minced chicken tossed with fresh lime juice, red onion, scallion, chili powder, and topped with mint.

#### 11.95 16. Yum Neau 🥕

Thinly sliced grilled New York sirloin steak tossed with spicy chili lime juice, red onion, carrot, scallion, and fresh mint.

#### 17. Som Tum 10.95

Shredded green papaya salad made with green bean, tomato and carrot. Tossed in a spicy chili lime juice dressing and topped with peanuts.

#### 12.95 18. Som Tum Talay 🥖

This papaya salad is topped with fresh shrimp and scallop. Made with green bean, tomato and carrot. Tossed in a spicy chili lime juice dressing and topped with peanuts.

#### 19. Yum Woon Sen 🥖 12.95

Spicy Thai style chicken and shrimp noodle salad. Made with cellophane noodles, minced chicken, and shrimp. Tossed with fresh lime juice, red onion, scallion, chili powder, and topped with mint.

# ♦—Chef's Specials—♦

All of our Chef's Specials are served with white Jasmine rice.

## 20. Bangkok Seafood Delight 🗸

19.95

Shrimp, scallop, mussel, and squid simmered in a Thai spicy basil sauce with onion and red pepper. Topped with crispy Thai basil leaves.

### 21. Siam Salmon 🥖

19.95

17.95

Crispy fried salmon filet with panang curry or spicy Thai basil sauce, served with a generous porting of steamed broccoli.

#### 22. Crispy Chicken Kaprow 🥖 17.95

Crispy Chicken Kaprow is made with boneless white meat chicken pieces crispy fried, then stir-fried in spicy chili basil sauce, and topped with fried basil.

### 23. Siam Beef

Grilled slices of New York sirloin steak marinated Thai style and topped with sesame seeds, served over a bed of mixed vegetables.

## 24. Thai Spicy Catfish

18.95

Fresh Crispy catfish in a delicious red curry. Made with green bean, bamboo, eggplant, bell pepper, and kaffir lime leaves.

### 25. Thai Chili Tilapia 🥖

18.95

Fresh crispy Tilapia filet served over a bed of mixed vegetables and Thai style chili basil sauce on top.

### 26. Soft Shell Crab

22.95

Lightly battered and crispy fried made with your choice of a yellow curry or chili basil sauce.

# 27. Goong Ob Woon Sen

Shrimp 18.95 Seafood 20.95

Cellophane noodle, shitake mushroom, carrot, napa cabbage, ginger, celery, and scallion. Served in a ceramic hot pot.

# 28. Ginger Duck

20.95

Boneless duck filet, breaded and fried. Served over mixed vegetables and topped with our famous ginger sauce.

# 29. Pad Pumpkin

15.95

Golden pumpkin stir-fried with egg, green onion and bell pepper with your choice of meat.

# 30. Crispy Goong

17.95

Breaded shrimp bed on mixed vegetables, topped with garlic-pepper sauce or egg in yellow curry sauce.

### 31. Mu Pina

Grilled pork skewers marinated with fresh Thai herbs and spices. Served with a traditional spicy dipping sauce and a side of sticky rice. (4 skewers)

# -Entrees—

**Choose your Choice of Favorite Proteins** Chicken \* Pork \* Tofu \* Jae Beef \$3.00 - Shrimp \$3.00 - Seafood \$6.00 - More served with white iasmine rice.

> Lunch Dinner 13.95

### 32. Pad Kaprow 🥖

11.95

This famous spicy chili basil dish is prepared with your choice of meat and is cooked with green bean, bell pepper, onion, and garlic.

### 33. Pad Khina Sod

11.95

13.95

13.95

Your choice of meat stir-fried with fresh ginger, bell pepper, white onion and scallion in a light black bean

#### 34. Pad Prik Khina 🥕 11.95

A flavorful Thai dish, pad prik khing is made by cooking green bean, bell pepper, basil, and your choice of meat in a spicy red chili sauce.

#### 35. Thai Sweet and Sour 12.95

Your choice of meat stir-fried in a sweet and tanay sauce with pineapple, cucumber, baby corn, tomato, bell pepper, carrots, mushroom, onion, and scallion.

#### 36. Chicken Cashew Nuts 12.95 14.95

White meat chicken stir-fried with cashew nuts, bell pepper, white onion and scallion in a brown sauce.

#### 37. Pra Ram 11.95 13.95

Your choice of meat stir-fried in a yellow curry powder with a side of steamed broccoli and topped with peanut

# 38. Thai Spicy Eggplant 🥕

Your choice of meat sauteed with a generous helping of egaplant, bell pepper, onion, garlic and basil in a spicy chili soybean sauce.

#### 39. Thai Spicy Bamboo 🥖 11.95

Served with your choice of meat, bamboo shoot and bell pepper stir-fried in a spicy basil sauce.

#### 40. Broccoli in Brown Sauce 11.95 13.95

Your choice of meat and a generous portion of broccoli stir-fried in a light brown oyster sauce.

# 41. Sesame Chicken

12.95 14.95

13.95

A non-spicy dish. Sesame chicken is made with boneless white meat chicken pieces crispy fried, then stir-fried in sweet and sour sauce and sprinkled with sesame seeds. and served with steamed broccoli.

#### 11.95 42. Kao Thai Vegetables

This dish is cooked with mixed seasonal vegetables in a light brown garlic sauce.

Extra Chicken-Beef-Pork-Tofu-Shrimp \$3.00 Seafood \$6.00

15.95



Choose your Choice of Favorite Proteins
Chicken + Pork + Tofu + Jae
Beef \$3.00 - Shrimp \$3.00 - Seafood \$6.00 - More
served with white jasmine rice

43. Red Curry J Lunch 12.95 Dinner 15.95

A spicy Thai red curry made with red curry paste, bamboo shoot, bell pepper, green bean, basil and eggplant.

**44. Yellow Curry** - 15.95 A delicious yellow curry cooked with yellow curry powder, potato, carrot, and topped with scallion and fried onion.

**45. Green Curry**12.95

A tasty Thai green curry made with green curry paste, bamboo shoot, bell pepper, green bean, basil and eggplant.

**46. Panang Curry 12.95 15.95** A Thai comfort food, this dish is made with your choice of meat simmered in a savory peanut curry sauce with coconut milk and served with a side of broccoli.

47. Gang Pa Curry — 16.95

Also known as "Jungle curry", this dish is flavored with lemongrass, galangal, garlic, young peppercorn, rhizome, and red curry paste. This wild dish is served with your choice of meat, bamboo shoot, baby corn, eggplant, green bean, bell pepper, basil, and straw mushroom.

**48.Pumpkin Curry** - 16.95
Authentic Thai red curry made with kabocha pumpkin and your choice of meat, red and green bell pepper, and basil.

49. Mango Curry - 16.95
A delicious sweet & spicy combination, mango curry is prepared with fresh mango and your choice of meat in sweet red curry with coconut milk, bell pepper, and basil.

**50. Massaman Curry (Chicken Only)**This flavorful Thai curry is the perfect blend of sweet, spicy, and creamy. Includes chicken, potato, carrot, and peanut.

♦——Fried Rice——♦

Choose your Choice of Favorite Proteins
Chicken → Pork → Tofu → Jae
Beef \$3.00 - Shrimp \$3.00 - Seafood \$6.00 - More

**51. Thai Style Fried Rice** 11.95 13.95 Thai style fried rice with tomato, peas, carrots, onion, scallion, egg, and your choice of meat.

**52.** Kaprow Fried Rice 11.95 13.95 Spicy Thai style fried rice cooked in a chili basil sauce and your choice of meat. Includes onion, bell pepper, basil, peas and carrots.

**53. Pineapple Fried Rice**13.95
16.95
Thai style fried rice made with pineapple, cashew nuts, egg, onion, scallion, tomato, peas, carrots, and your choice of meat.

**54.Crab Fried Rice** - **18.95**Thai style fried rice with lump crab meat, eggs, onion, scallion, tomato, peas, and carrots.

# **⊗**—Noodle Dishes—**⊗**

Choose your Choice of Favorite Proteins
Chicken → Pork → Tofu → Jae
Beef \$3.00 - Shrimp \$3.00 - Seafood \$6.00 - More

55. Pad Thai 11.95 15.95

A favorite Thai dish, this stir-fried thin rice noodle dish is made with your choice of meat, egg and red bean curd. Served with bean sprout, lemon, and ground peanut on the side.

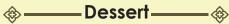
**56. Pad See Eaw 11.95**This sweeter Thai noodle dish is made by stir-frying wide rice noodles in a Thai soy sauce. Made with egg, broccoli,

tomato, and your choice of meat.

**57. Drunken Noodles** 11.95 15.95 A spicy noodle dish made with wide rice noodles, sweet basil, bell pepper, tomato, broccoli, and your choice of meat stir-fried in a Thai chili garlic sauce.

**58. Dragon Noodles**- 15.95

Our spin on traditional Thai drunken noodles, this dish is made by stir-frying lo mein noodles in a chili garlic sauce with sweet basil leaves, bell pepper, tomato, broccoli, and your choice of meat.



**68. Fresh Mango and Sticky Rice 7.95** Sweet mango served with steamed sticky rice drizzled with coconut milk and sprinkled with crispy mung beans.

**69. Fried Bananas**Crispy banana rolls, fried to perfection and topped with

sweet honey, whipped cream, and a cherry on top.

70. Roti Sai Kai (Thai-style Crepe)

6.95

We're bringing a delicious Thai street cart dessert to you and dressing it up a bit. Roti bread, egg, condensed milk, sugar.

71. Thai Coconut Custard 6.95
This hot custard is made with coconut milk and palm sugar.
Three small cups. Delicious and easy to share.

Extra White Jasmine Rice

Extra Brown Rice	3.00
Peanut Sauce	1.50
Subtitute Brown Rice	2.50
Sticky Rice	3.00
Thai Iced Tea	4.00
Thai Iced Coffee	4.00
Young Coconut Juice	4.50
Lemonade	3.50
Hot Tea—Jasmine/Green Tea	3.25
Unsweeted Iced Tea	3.25
Sparkling Water (Perrier)	3.50
Soda (Coke-Diet Coke-Sprite-Ginger Ale)	2.00

Peach Bellini 9
Sangria 8
Plum Sake-tini 8.5
Lychee Sake-tini 8.5
Hot Sake S/L 5/7
Plum wine (by glass) 8
Plum Sake (Hot) S/L 7/9
Hakushika Yamadanishiki Junmai 16

(mild dry) (Serve chill by bottle 300ml)

Pinot Noir--Angeline Reserve, CA

RED

2.00

### Wines

Glass/Bottle

12/44

Cabernet SauvignonClos Du Bois, North Coast	11/40
Cabernet SauvignonJoel Gott#815,CA	12/44
MerlotCoppola Diamond, CA	12/44
<b>Shiraz</b> Micheal David Petite Petit, CA	13/47
MalbecSanta Julia Sustainabble, Argentina	9/31
MalbecLayer Cake, Argentina	11/40
White	
ChardonayChateau Ste. Michelle, Columbia Valle	y <b>8/31</b>
Unoaked Chardonay	8/31
Four Vines "Naked", Santa Barbara	
ChardonayClos Du Bois, North Coast	11/40
Pinor GrigioRuffino Lumina, Italy	8/31
Pinor GrigioKing Estate, Oregon	14/50
RieslingBex, Germany	10/34
RieslingParker, Santa Barbara	12/44
Sauvignon BlancFired Road, Marlborough, N.	z <b>11/40</b>
Sparkling Wine	Bottle
Risata Moscato d' Asti, Italy 187ml	10
Candoni Prosecco Italy 187ml	9
Beer	
Singha (Thailand)	5
Sapporo Premium (Japan 22oz can)	9
Kirin Ichiban (Japan)	5
Yuengling Traditional Lager	4
Samuel Adams Boston Lager	5
Heineken Lager	5
Amstel Light	5
Corona Extra Lager	5
Blue Moon Belgian White	5
Bell's Two Hearted Ale, IPA	7
Downline of Commonwealth and only observed to make the	

Parties of 5 or more should call ahead to reserve seating.

20% Gratuity will be added to parties of 6 or more.

Prices subject to change without prior notice.



HOURS

**Monday - Thursday** 11:00 am - 3:30 pm 5:00 pm - 9:00 pm

Friday

11:00 am - 3:30 pm 5:00 pm - 9:30 pm **Saturday** 11:00 cm - 9:30 pm

11:00 am - 9.30 pm **Sunday** 

12:00 pm - 9:00 pm



Free Delivery! \$20 Minimum
From 5 pm - Close
Within 2.2 miles radius



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