

# Curries

Served with steamed rice.

Choice of chicken breast, pork or tofu.  
Substitute shrimp or top sirloin steak +2

- RED CURRY /** 15  
Peas, carrots, bamboo shoots, and bell peppers in a red curry sauce topped with sweet basil.
- YELLOW CURRY /** 15  
With carrots, onions, and potatoes in a rich yellow curry sauce.
- GREEN CURRY /** 15  
Fish and smooth with a taste of green chili sauce, eggplant, bell peppers and sweet basil.
- MUS-SA-MUN CURRY /** 15  
Smooth, rich, mildly hot and spicy curry with peanuts, carrots, onions and potatoes.
- PA-NANG CURRY /** 16  
Bell peppers in a red curry sauce topped with sweet basil.
- HAWAIIAN CURRY SHRIMP /** 16  
Sweet pineapple in a red curry sauce.



**ROASTED DUCK CURRY /** 17  
Slice of roasted duck, tomatoes, pineapple, and sweet basil in a red curry sauce.

# Rice

Choice of chicken breast, pork, tofu or assorted vegetables.  
Substitute shrimp or top sirloin steak +2



**THAI FRIED RICE** 13  
With tomatoes, onions, and eggs.

**SPICY FRIED RICE /** 13  
With green chili, bell peppers, onions, and sweet basil.

**GREEN CURRY FRIED RICE** 15  
Spicy green curry paste pan fried with bamboo shoots, green beans, basil and bell peppers.

**CRAB FRIED RICE** 16  
Fresh real crab meat with onions, and egg.

**PINEAPPLE FRIED RICE** 16  
With shrimp, chicken, raisins, pineapple, cashew nuts, egg and curry powder.

**OCEAN FRIED RICE** 13  
Shrimp, squid, crab claw, mussels, clams, onions and eggs.



- Thai Iced Tea (add bobo +0.50) 3.50
- Thai Iced Coffee (add baba +0.50) 3.50
- Fresh Brewed Iced Tea 3.00
- Lemonade 3.00
- Raspberry Lemonade 3.50
- Sweet Raspberry Iced Tea 3.50
- Arnold Palmer 3.00
- Coke, Diet Coke, 7up, Diet 7up (can) 2.00
- Bottle Water 2.00

# Soft Drinks

- Mango with sweet sticky rice (Seasonal) 7.00
- Fresh sweet mango with sweet coconut sticky rice. 7.00
- Fried bananas with ice cream 7.00
- Homemade fried bananas. Served with vanilla ice cream and topped with caramel. Add \$0.50 to substitute Coconut Ice Cream.
- Lychee (In sweet syrup) 4.00
- Rambutan (In sweet syrup) 4.00
- Coconut Ice cream 4.00
- Vanilla Ice cream 4.00



# Chef Recommends

Served with steamed white rice.

**BBQ PORK** 15  
Slices of BBQ, pork, hard-boiled egg. Served over jasmine rice, sliced cucumber and topped with homemade sweet sesame Thai BBQ sauce. (\*contains peanut)

**STEAMED HAINAN CHICKEN (KAO-MUN-KAI)** 15  
Steamed boneless sliced Hainan chicken breast. Served over steamed garlic-rice, sliced cucumber and homemade garlicginger sauce on the side.

**CRISPY FRIED CHICKEN (KAO-MUN-KAI-TOD)** 15  
Lightly battered fried boneless sliced chicken thighs. Served over steamed garlic-rice, sliced cucumber and homemade sweet&sour sauce on the side.

**ROASTED DUCK** 16  
Slices of boneless roaster duck, steamed baby bok choy and pickled ginger. Served over jasmine rice and topped with homemade Thai savory gravy.

**GARLIC PEPPER** 16  
Sautéed with choice of chicken breast, pork or tofu. Served over jasmine rice and sliced cucumber. Substitute shrimp or top sirloin steak +2

**CASHEW NUT CHICKEN** 16  
Delicately sautéed in roasted curry paste with water chestnuts, carrots, bell peppers, onions and dried chili topped with whole roasted cashew nuts. Served with steamed rice.

**ORANGE CHICKEN** 16  
A Tangy orange sauce tossed with crispy floured chunk chicken thigh. Served with steamed rice.



**CHICKEN TERIYAKI** 16  
Grilled chicken thigh with steamed broccoli, carrot and topped with sesame teriyaki sauce.

**THAI GRILLED PORK** 18  
Thai style marinated tender pork shoulder butt grilled to perfection, served with our homemade sauce and side salad. (Recommended with sticky rice +2)

**CRYING TIGER** 20  
Thai style marinated rib eye steak grilled to perfection served with our homemade sauce and side salad. (Recommended with sticky rice +2)

**HONEY RIBS** 14  
Homemade marinated BBQ pork spare ribs served with Sriracha sauce.

**CHICKEN ON FIRE** 14  
Half chicken prepared in the traditional Thai BBQ style served with sweet & sour sauce. (Recommended with sticky rice +2)

# Seafood

Steamed rice is recommended +2

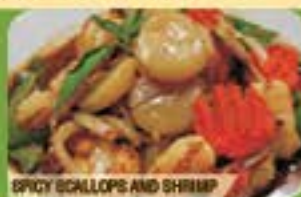
**SHRIMP PIK PAO** 16  
Pan fried shrimp with sweet chili paste served on top of steamed broccoli and carrot.

**SPICY SQUID AND SHRIMP** 17  
Bell peppers, onions, carrots, and sweet basil in a spicy homemade garlic chili sauce.

**SPICY SCALLOPS AND SHRIMP** 20  
Bell peppers, onions, carrots, and sweet basil in a spicy homemade garlic chili sauce.

**SPICY OCEAN POT** 20  
Shrimp, squid, sole fillet, crab claw, clams, mussels, lemongrass, straw mushrooms, bell peppers, onions and sweet basil. Sautéed in a fresh ginger and spicy homemade curry paste.

**RED CURRY FISH FILET** 20  
White sole fillet lightly floured and fried, topped with peas, carrots, bell peppers, and sweet basil in our favorite red curry sauce.



**STEAMED FISH DELIGHT** 20  
Steamed white sole fillet with light ginger soy sauce served with fresh julienne ginger, green onions, bell peppers, and steamed broccoli.

# Thai Dishes

on Broadway

123 Broadway, Santa Monica, CA 9040

[www.thaidishessantamonica.com](http://www.thaidishessantamonica.com)

Tel: (310) 394-6189, (310) 394-7105

Fax: (310) 260-9139

## BUSINESS HOURS

Monday-Thursday	11 am - 10 pm
Friday	12 pm - 10:30 pm
Saturday	12 pm - 11 pm
Sunday	12 pm - 10 pm



Vegetarian Dishes and Catering Menu are Available

We deliver within a 3 mile radius  
Delivery fee applies

Please be aware that delivery times may vary  
Thank you in advance for your patience  
Prices are subject to change without notice

Thai Dishes On Broadway



# Starters

- VEGGIE EGG ROLLS** 7  
Crispy wonton
- Stuffed with mashed potatoes and delicate spices. (contain chicken)
- CREAM CHEESE WONTON** 8  
Fried cream cheese Rangoon and green onion wrapped with wonton skin.
- STEAMED GINGER DUMPLINGS CHICKEN** 8  
Served with mild ginger sweet soy sauce
- SHRIMP** 10  
topped with fried garlic and chopped scallion.
- SESAME CHICKEN WINGS** 9  
Fried chicken wings with homemade sweet red wine sauce with toasted sesame seeds.
- SA-TAE CHICKEN THIGH** 9  
Marinated in coconut milk and Thai spice. **TOFU** 8  
Grilled to perfection and served with Thai peanut sauce and cucumber salad.
- FRESH SPRING ROLLS** 11  
Organic spring mix with baked tofu, basil, carrots, cucumbers, bean thread noodle and served with ground peanut sweet hoisin sauce. Substitute shrimp +2
- THAI BEEF JERKY** 11  
Lightly fried strips of marinated rib eye steak, served with Sriracha sauce.
- SHU MAI** 11  
Homemade seasoned ground chicken & shrimp with shitake mushroom, onion and water chestnut. Served with spicy homemade sauce on the side.
- CRISPY CALAMARI** 11  
Lightly battered calamari served with sweet and sour sauce.
- STUFFED GOLDEN WINGS** 12  
Boneless chicken wings stuffed with ground chicken, bean thread noodles and Thai spices, lightly fried. Served with sweet cucumber salad and sprinkled with ground peanuts.
- THAI DISHES PLATTER** 14  
Sample plate of Veggie Egg Rolls, Crispy Wonton, and Cream Cheese Wonton.



FRESH SPRING ROLL



STUFFED GOLDEN WING



SESAME CHICKEN WING



SHU MAI

# Soups

- Size 32 OZ soup available for takeout only. **POT**
- VEGETABLE SOUP** 10  
Assorted vegetables, served in a clear broth.
  - WONTON SOUP** 12  
Served in a light chicken broth with carrots, onions, celery, cilantro and baby bok-choy. **CHICKEN SHRIMP** 14
  - SPICY AND SOUR SOUP (TOM-YUM)** 12  
An exotic trio of lemongrass, galanga root and kaffir leaves with a hint of spiciness served with straw mushrooms, callions, cilantro, and choice of chicken, tofu, assorted vegetables. **CHICKEN SHRIMP** 14
  - COCONUT SOUP (TOM-KHA)** 13  
Coconut milk, scallion, cilantro, lime juice, and straw mushrooms. Choice of chicken, tofu, assorted vegetables. **CHICKEN SHRIMP** 15
  - SPICY AND SOUR SEAFOOD SOUP** 19  
Shrimp, squid, clams, mussels, sole fillet and crab claw with lemongrass, kaffir lime leaves, fresh ginger, scallions, cilantro, and straw mushroom served in a rich clear broth.



SPICY & SOUR SEAFOOD SOUP



WONTON SOUP



VEGETABLE SOUP

VEGETARIAN SOUP AVAILABLE PER YOUR REQUEST.

Hot & Spicy: can be ordered as MILD, MEDIUM, or VERY SPICY.

# Noodle Soups

- HOMEMADE NOODLE SOUP** 14  
Thin rice noodle, bean sprout, chopped scallion, cilantro, and fried garlic. Choice of thin sliced chicken breast or tofu. Served in a homemade clear broth. Substitute shrimp +2
- TOM-YUM NOODLE SOUP** 14  
Thin rice noodles, ground pork, bean sprouts, dried chili, ground peanut, cilantro, scallion and fried garlic. Served in a rich homemade sweet & sour broth. Substitute shrimp +2
- PHO** 15  
Famous Vietnamese noodle soup. Served with fresh bean sprouts, basil, slice onions, hoisin sauce and sriracha. (Choice of steamed chicken breast or thin sliced rare rib eye steak)
- ROASTED DUCK WITH EGG NOODLE SOUP** 15  
Steaks of boneless roast duck with egg noodle, baby bok-choy, scallion, cilantro and fried garlic. Served in a homemade savory broth.
- CURRY NOODLE SOUP** 15  
Thin rice noodle served with homemade Thai curry broth and sliced chicken breast. Topped with scallions, onion, fried red onions and hard-broiled egg. Substitute shrimp +2



PHO



CURRY NOODLE SOUP

# Vegetables Stir Fried

- Steamed rice is recommended +2  
Choice of chicken breast, pork or tofu  
Substitute shrimp or top sirloin steak +2
- BROCCOLI WITH HOMEMADE SAVORY SAUCE** 12
  - VEGETABLES DELIGHT** 12  
A medley of cabbage, broccoli, carrots, celery, baby corn and bean sprouts. Stir-fried with homemade savory sauce.
  - SPICY GREEN BEANS** 14  
Sautéed with homemade red curry paste, basil and bell peppers.
  - THAI SWEET BASIL** 14  
Stir fried with bell peppers, onions, garlic chili sauce.
  - THAI SWEET AND SOUR** 14  
Thai style homemade sweet and sour sauce stir-fried with sliced cucumber, tomatoes, bell peppers, pineapple, carrots and onions.



BROCCOLI WITH HOMEMADE SAVORY SAUCE



SPICY GREEN BEANS



THAI SWEET AND SOUR

# Noodles

Choice of chicken breast, pork, tofu  
Substitute shrimp or top sirloin steak +2

- PAD THAI** 13  
Pan Fried thin rice noodles with egg, bean sprouts, green onions and ground peanuts.
- PAD SEE EW** 13  
Pan Fried flat rice noodles with broccoli, egg, and sweet soy sauce.
- PAD KEE MOW** 13  
Spicy pan fried flat rice noodles with green chili, onions sweet basil, and bell peppers.
- CHOW MEIN** 13  
Soft egg noodles, pan fried with broccoli, napa cabbage, baby corn, celery, and bean sprouts.
- BBO PORK WITH EGG NOODLE** 14  
Steamed egg noodle with baby bok-choy, scallion, cilantro, ground peanut, and fried garlic. Top with homemade sweet sesame Thai BBQ sauce.
- THAI DISHES NOODLE** 15  
Pan fried flat rice noodles with brown sauce, chicken, squid, egg, green onions, bean sprouts, and topped with fresh ground peanut.
- BROADWAY SPICY NOODLES** 15  
Thai style spaghetti, onions, carrots, tomatoes, egg and chicken, pan-fried with our homemade secret red sauce. Substitute shrimp +2
- DRUNKEN SPAGHETTI** 15  
Pan fried Thai spaghetti with green chilies, onions, sweet basil and bell peppers. Substitute shrimp +2
- CRAB NOODLE** 16  
Thin rice noodles stir fried with real crab meat, egg, bean sprouts, green onions, fresh chilies and garlic.



CRAB NOODLE



BROADWAY SPICY NOODLE



PAD SEE EW



RED OCEAN NOODLES

# Salads

- THAI GARDEN SALAD** 9  
Sliced hard boiled eggs, tomatoes, cucumbers, red onions, carrots, sprouts, chilled iceberg lettuce. Served with peanut dressing.
- PAPAYA SALAD** 10  
Shredded green papaya with tomatoes, green beans, Julienne carrot, roasted peanuts and tossed with Thai chili garlic lime dressing. Add Grilled Shrimp +2
- CHICKEN LARB** 12  
Minced chicken thigh, fresh mint leaves, onions, cilantro, chili powder, carrots, toasted rice powder tossed with a spicy citrus lime dressing.
- THAI CHICKEN SALAD** 14  
A blend of organic spring mix sliced grilled chicken thigh, julienne carrots, chopped scallion, red onion, sesame soy vinaigrette dressing and topped w/crunchy egg wonton



CHICKEN LARB

- SHRIMP SALAD** 15  
Tossed with lemongrass, mint leaves, kaffir lime leaves, roasted curry paste, spicy citrus lime dressing and served on a bed of organic spring mix.
- GRILLED STEAK SALAD** 16  
Grilled rib eye steak, sweet basil leaves, cilantro, cucumbers, tomatoes, onions tossed with a spicy citrus lime dressing and served on a bed of lettuce.
- SEAFOOD SALAD** 18  
Shrimp, squid, clams, mussels, sole filets, crab claws, fresh ginger, onions, cilantro, celery, carrots, lemongrass, kaffir lime leaves, cucumbers, tomatoes and tossed with spicy citrus lime dressing.