

## Curry

All curry serves with steam Jasmine Rice

Add \$3.00 for Shrimp or Fish (lightly flour & fried)—Add \$4.00 for Seafood Combination

601. **Panang Curry \*** ..... 11.-  
Crimson, dry, rich, thick curry stewed with small amounts of coconut milk with choice of chicken, pork, beef or fried tofu and finely sliced lime leaves.
602. **Red Curry \*** ..... 11.-  
Thai red curry simmered in coconut milk with chicken, pork, beef or fried tofu, Zucchini, bamboo shoots and basil leaves.
603. **Green Curry \*\*** ..... 11.-  
Traditional Thai classic green curry in coconut milk with chicken, pork, beef or fried tofu, green beans, bamboo shoots, eggplant and basil leaves.
604. **Yellow Curry \*** ..... 11.-  
The famous Thai "Kaeng Kari" yellow curry in coconut milk slowly cooked with chicken, pork, beef or fried tofu, potatoes and onions.
605. **Massaman Curry \*** ..... 11.-  
The sweet flavor and spices dominate, it also has a sour taste from tamarind. The curry paste is slowly cooked in coconut milk with chicken, pork, beef or fried tofu, potatoes and roasted peanuts.
606. **Pineapple Curry \*\*** ..... 11.-  
Thai red curry paste in coconut milk, pineapple, tomato and basil leaves.
607. **Jungle Curry \*\*\*** ..... 10.-  
A very spicy curry, common to the countryside of Northern Thailand, cook in water with chicken, pork, beef or fried tofu, baby corn, eggplant, straw mushrooms, bamboo shoots, green bean, fresh pepper corn, lime leaves and basil leaves.

## Noodles

701. **Pad Thai** ..... 10.-  
Famous stir-fried Thai rice noodles with choice of chicken, pork, beef or fried tofu, bean sprouts, Chinese chives, egg, minced tofu and sweeten radish in tamarind house sauce.
702. **Woon-Sen Pad Thai** ..... 10.-  
The same famous stir-fried Pad Thai only with woon-sen vermicelli.
703. **Drunken Noodles (Pad Kee-Mao) \*** ..... 9.-  
Sautéed flat rice noodles with choice of chicken, pork, beef or fried tofu, onions, bamboo shoot, mushrooms, green bean, basil leaves and chili.
704. **Pad See-Ew** ..... 9.-  
Your choice of chicken, pork, beef or fried tofu stir-fried with soft rice noodles, fresh broccoli tips and egg in sweet soy sauce.
705. **Pad Lard-Na** ..... 10.-  
Your choice of chicken, pork, beef or fried tofu sautéed with broccoli in soy bean sauce, served on top of soft rice noodles.
706. **Curry Noodle Soup** ..... 10.-  
Choice of chicken or beef slowly cooked in special blend yellow curry and light coconut milk with wheat noodles topped with Thai pickled-cabbage, scallions, red onions and crispy noodles.

## Fried Rice

801. **Pineapple Fried Rice** ..... 10.-  
Stir-fried rice with choice of chicken, pork, beef or fried tofu, dice pineapples, onions, raisins and cashew nuts.
802. **Basil Fried Rice \*** ..... 9.-  
Stir-fried rice with choice of chicken, pork, beef or fried tofu, fresh chili, garlic, onions, carrots, bamboo shoots and basil leaves.
803. **Thai Fried Rice** ..... 9.-  
Stir-fried rice with choice of chicken, pork, beef, fried tofu or vegetables, dice onions, scallions, tomatoes and egg.
804. **Green Curry Fried Rice \*\*** ..... 10.-  
Your choice of chicken, pork, beef or fried tofu stir-fried in green curry paste with carrots, bamboo-shoots, mushrooms, green beans and basil leaves.
805. **Crab Fried Rice** ..... 12.-  
Stir-fried rice with crab meat, egg, diced onion, tomato and scallion.

## Lunch Special - \$7.50

Served with Appetizer and Soup of the Day

Jasmine Rice or Brown Rice

\*\* Soup for Dine-in only \*\*

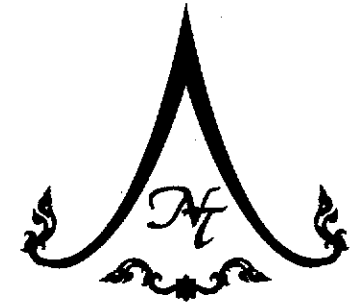
Choice of: Chicken, Pork, Beef or Fried Tofu - Add \$3.- Shrimp or Fish (lightly flour & fried)

- L-01. **Garlic Sauce with Rice**  
Sautéed meat of your choice with onions, carrots and scallions in garlic sauce.
- L-02. **Cashew with Rice**  
Sautéed cashew nuts, onions scallions, carrots, pineapples and snow peas.
- L-03. **Sweet & Sour with Rice**  
Sautéed pineapple chunks, tomatoes, onion, cucumbers and scallions in S & S sauce.
- L-04. **Broccoli in Oyster Sauce with Rice**  
Sautéed broccoli with your choice of meat in oyster sauce.
- L-05. **Fresh Ginger with Rice**  
Sautéed finely sliced fresh ginger, onion, scallions and black fungus in soybean sauce.
- L-06. **Mixed Vegetables with Rice**  
Sautéed mixed vegetables (seasonal) in light soy sauce.
- L-07. **Fresh Chili with Rice \***  
Sautéed sliced fresh chili, onions and scallions.
- L-08. **Sweet Chili Paste with Rice \***  
Sautéed mushroom, baby corn, onions and basil leaves in sweet chili paste.
- L-09. **Spicy Basil with Rice \*\***  
Sautéed green beans, onions and basil leaves in ground fresh chili and garlic sauce.
- L-10. **Pad Cha with Rice \***  
Sautéed fresh Thai chili sauce with green beans, mushrooms, bamboo shoots, Krachai Root, basil and live leaves.
- L-11. **Evil Jungle Princess (Pad Ka) with Rice \***  
Sautéed galangal root, lemon grass, lime leaves, onions and mushrooms in coconut milk and spicy lime juice with sweet chili paste. Served on top of sliced cabbage.
- L-12. **Spicy Chili Paste (Pad Prik Khing) with Rice.**  
Sautéed green beans and lime leaves in "Prik Khing" chili paste.
- L-13. **Panang Curry with Rice.**  
Crimson, dry, rich, thick curry stewed with small amount of coconut milk and lime leaves.
- L-14. **Red Curry with Rice**  
Red curry in coconut milk with zucchini, green bean, bamboo shoots and basil leaves.
- L-15. **Green Curry with Rice**  
Green curry in coconut milk with green beans, bamboo shoots, eggplant and basil leaves.
- L-16. **Yellow Curry with Rice**  
Yellow curry in coconut milk with potatoes and onions.
- L-17. **Massamon Curry with Rice**  
Massamon curry in coconut milk with roasted peanuts and potatoes.
- L-18. **Pad Thai**  
Stir-fried Thai rice noodles, bean sprouts, Chinese chives, chopped firm tofu, sweeten radish and egg in Pad Thai Sauce.
- L-19. **Drunken Noodles \***  
Rice noodles, onions, bamboo shoots, mushroom, carrots, basil leaves and chopped chili.
- L-20. **Pad See-Ew**  
Stir-fried rice noodles, broccoli and egg in sweet soy sauce.
- L-22. **Thai Fried Rice**  
Stir-fried rice with peas, carrots, onions, tomatoes and egg in light soy sauce.
- L-23. **Basil Fried Rice \***  
Stir-fried rice with onions, carrots, bamboo shoots, basil leaves, chopped chili and garlic.
- L-24. **Eggplant \* with Rice**  
Sautéed eggplant with basil leaves in spicy soy bean sauce.
- L-25. **Pra Rham with Rice**  
Choice of sautéed sliced meat on top of sautéed vegetable with side of peanut sauce and spicy lime sauce.

\* Mild — \*\* Spicy

No Trans Fat - No MSG Added

# Nunthaporn's Thai Cuisine



"... unparalleled in the valley ..."

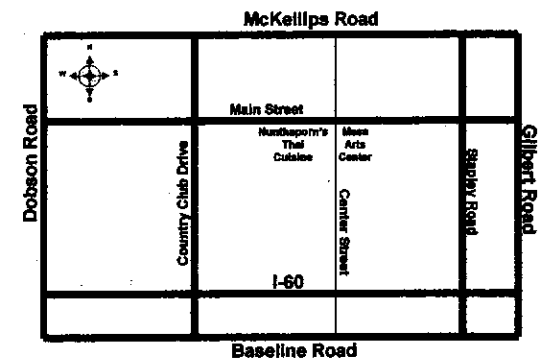
### Lunch Special Hour

Mon-Sat 11:00 am - 2:30 pm

### Dinner Hour

Mon-Thur 4:30 pm - 8:30 pm  
Fri - Sat 4:30 pm - 9:00 pm  
Sunday Closed

\$2.00 Delivery Charged in Delivery Area



17 West Main Street

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www.nunthapornthai.com

## Appetizer

101. Fried Tofu ..... 5.-  
 Deep fried soft tofu, served with mild chili and crushed peanut sauce.
102. Thai Toast ..... 6.-  
 Seasoned ground chicken on white bread, deep fried until golden brown.  
 Served with mild chili sauce.
103. Crispy Spring Roll ..... 6.-  
 Sautéed cabbage, carrots, celery and clear noodles hand rolled in a spring roll (wheat),  
 deep fried until golden brown. Served with mild chili sauce.
104. Chicken Sa-Tay (4) ..... 7.-  
 Skewers of grilled marinated chicken in home-style sauce, served with curry peanut  
 sauce and cucumber sauce.
105. Curry Fish Cake (Tod-Mon-Pla) \* ..... 7.-  
 Fried curry fish cakes mixed with green beans and herb, served with sliced cucumbers  
 in mild chili sauce topped with crushed peanuts.
106. Miang Kuan ..... 7.-  
 Roasted coconut, prawns, lime, fresh ginger, peanuts and sweet palm sauce wrapped  
 in fresh mustard leaf.
107. Cheese & Shrimp Roll ..... 7.-  
 Crispy fried mixture of cream cheese, shrimp, carrot and imitation crab meat in pastry  
 wrap (wheat).
108. Curry Puff ..... 7.-  
 Mixture of ground chicken, potato, sweet potato, onion, carrot and curry powder wrapped  
 inside puff pastry then deep fried.
109. Chicken Wing \* ..... 7.-  
 Deep fried chicken wings and tossed in sweet and spicy house sauce.

## Soup

Your Choice :	Small	Large
- Vegetables, Tofu, Chicken, Pork or Beef .....	5.-	10.-
- Shrimp or Fish .....	7.-	14.-
- Seafood Combination .....	8.-	16.-

201. Tom Yum (Lemon Grass Soup) \* .....  
 The famous Thai soup in clear broth with your choice of meat, mushrooms and sliced  
 onions. Seasoned with lemon grass, lime leaves, galangal root, spicy lime juice.
202. Tom Ka (Coconut Soup) \* .....  
 Thai coconut milk soup with your choice of meat, galangal root, lemon grass, lime leaves,  
 onions, mushrooms seasoned with spicy lime juice.
203. Wonton Soup - Seasoned ground chicken wrapped in wonton skin, thinly slice cabbage  
 in clear broth.
204. Vegetable Soup - Mixed vegetable and chicken in clear broth.
205. Poh Tag \*\* ..... Large Only ..... 16.-  
 Popular Thai country style seafood soup with mushrooms, lemon grass, galangal root,  
 basil leaves, lime leaves, onions, scallions, cilantro and spicy lime juice.

## Yum - Salad

301. Larb (Chicken, Pork or Beef) \*\* ..... 10.-  
 Cooked ground meat, chopped shallots and scallions, mint leaves and roasted ground rice  
 in with lime juice, fish sauce and dried ground chili. Served with fresh sliced cabbage.
302. Nam Sod \*\* ..... 10.-  
 Cooked ground pork, fresh ginger, roasted peanuts, mint leaves, chopped scallions and  
 shallots mixed together with spicy lime juice. Serves with sliced fresh lettuce.
303. Grill Meat Salad (Yum) \*\* ..... 10.-  
 Thinly sliced grilled beef, pork or chicken, onions, cucumbers, tomatoes and lettuce  
 leaf mixed together with spicy lime juice.

## Yum - Salad

304. Three-Meat Salad \* ..... 10.-  
 Cook sliced pork, chicken and shrimp mixed in lime & chili paste sauce, served on  
 Top of sliced cabbage, carrot and cashew.
305. Thai Noodle Salad (Yum Woon-Sen) \* ..... 10.-  
 Cooked sliced pork, shrimp, clear noodles (woon-sen), onions, tomatoes and scallions  
 mixed together with spicy lime juice.
306. Papaya Salad (Som Tom) \* ..... 8.-  
 Shredded green papaya and carrots, tomatoes, string beans and roasted peanuts tossed  
 in spicy lime juice with chopped garlic and chili. With Shrimp .....
307. Spicy Seafood Salad \*\* ..... 15.-  
 Combination of seafood, onions, cucumbers, tomatoes and romaine lettuce mixed in  
 spicy lime juice.

## Entree

*All Entrees served with Jasmine White Rice or Brown Rice  
 Add \$3.00 for Shrimp or Fish (lightly flour & fried) — \$4.00 for Seafood Combination*

401. Garlic Lover (Pad Kra-Tiam) ..... 10.-  
 Sautéed chicken, pork, beef or fried tofu with onions, carrots and scallions in garlic sauce.
402. Cashew (Pad Med-Ma-Muang) ..... 10.-  
 Sautéed chicken, pork, beef or fried tofu with onions, scallions, and cashew nuts,  
 Carrots, pineapples and snow peas.
403. Sweet and Sour (Pad Priaw Waan) ..... 9.-  
 Sautéed chicken, pork, beef or fried tofu, pineapples, tomatoes, onions and cucumbers,  
 in light sweet and sour sauce.
404. Broccoli in Oyster Sauce ..... 9.-  
 Sautéed chicken, pork, beef or fried tofu with broccoli in oyster sauce.
405. Fresh Ginger (Pad Khing) ..... 9.-  
 Sautéed chicken, pork, beef or fried tofu with finely sliced fresh ginger, onions, scallions  
 and black-fungus in soy bean sauce.
406. Mixed Vegetables ..... 9.-  
 Sautéed chicken, pork, beef or fried tofu with mixed vegetables in light soy sauce.
407. Pad Woon-Sen ..... 10.-  
 Stir-fried chicken, pork, beef or fried tofu, mung bean vermicelli, tomatoes, onions,  
 celery, scallions and egg.
408. Sweet Chili Paste (Pad Prik Pao) \* ..... 10.-  
 Your choice of sliced chicken, pork, beef or fried tofu sautéed with onions, baby corn,  
 mushrooms and sweet basil leaves in sweet chili paste.
409. Spicy Basil (Pad Kra-Prow) \* ..... 9.-  
 Your choice of ground chicken, pork, beef or fried tofu sautéed with green beans, onions,  
 basil leaves and ground fresh chili in Thai Brown Sauce.
410. Pad Cha \*\* ..... 10.-  
 Your choice of sliced chicken, pork, beef or fried tofu sautéed with green beans, straw-  
 mushrooms, bamboo shoot, lime leaves, *Krachai Root* and basil leaves in fresh chili.
411. Evil Jungle Princess (Pad Ka) \* ..... 10.-  
 Your choice of sliced chicken, pork, beef or fried tofu sautéed in coconut milk with  
 galangal root, lemon grass, lime leaves, straw-mushrooms, onions and spicy lime sauce.
412. Spicy Chili Paste (Pad Prik Khing) \*\* ..... 9.-  
 Your choice of sliced chicken, pork, beef or fried tofu, green beans and finely sliced  
 lime leaves sautéed in "Prik Khing" chili paste.
413. Fresh Chili \* ..... 10.-  
 Your choice of sliced chicken, pork, beef or fried tofu sautéed with sliced fresh chili,  
 onion and scallion.
414. Pra Rham ..... 10.-  
 Your choice of sautéed chicken, pork or beef on bed of sautéed vegetable and side  
 peanut sauce and spicy lime sauce.

## Specialties

*Serve with Jasmine Rice or Brown rice*

*Add \$3.00 for Shrimps or Fish (lightly flour & fried) — \$4.00 for Seafood Combination*

501. Creamy Green Curry Paste \*\* ..... 10.-  
 Your choice of sliced chicken, pork, beef or fried tofu sautéed with bamboo shoots,  
 eggplant, mushrooms, green beans and basil leaves in creamy green curry paste.
502. Eggplant \* ..... 10.-  
 Sautéed eggplant with ground chicken or pork and basil leaves in spicy soy bean sauce.
503. Tamarind Shrimp ..... 13.-  
 Sautéed deep fried lightly batter shrimp in tamarind sauce with crispy ginger & shallots.
504. Black Pepper Shrimp \* ..... 13.-  
 Sautéed shrimps with onions, mushrooms, baby corn and scallions in black pepper sauce.
505. Shrimp Paradise ..... 13.-  
 Sautéed shrimps, mango, sliced fresh chili, onion and basil leaves in chili sauce.
506. Choo-Chee Seafood \*\* ..... 16.-  
 Sautéed seafood combination of shrimps, fish, scallops and squid in *Choo-Chee* curry paste.
507. Choo-Chee Scallop \*\* ..... 16.-  
 Sautéed eggplant top with scallop in coconut milk and *Choo-Chee* curry paste.

## Fish - lightly flour and deep fried

**Spicy Three-Flavor Sauce \*\***

Thin sauce start with chopped garlic and chili uniquely blended in with tamarind, sugar  
 and salt, slice onions, carrots and top with crispy deep fried basil leaves.

510. Catfish ..... 15.-  
 511. Tilapia ..... 15.-  
 512. Salmon ..... 16.-

**Sweet & Sour Sauce**

Sautéed pineapple, tomatoes, onions and cucumbers in light sweet and sour sauce.

514. Catfish ..... 15.-  
 515. Tilapia ..... 15.-  
 516. Salmon ..... 16.-

**Chili Paste Sauce \*\***

Sautéed deep fried fish with chili paste and *Krachai Root*, serve on top of crispy fried  
 Basil leave.

518. Catfish ..... 15.-  
 519. Tilapia ..... 15.-  
 520. Salmon ..... 16.-

## Extra

- Extra Vegetables ..... 1.50  
 Extra Tofu ..... 1.50  
 Extra Chicken, Pork or Beef ..... 2.-  
 Extra Shrimp or Fish ..... 3.-  
 Extra Seafood ..... 4.-

## Sides Order

- Jasmine Rice ..... 1.50  
 Brown Rice ..... 1.50  
 Steam Rice Noodles ..... 1.50  
 Steam Mixed Vegetable ..... 4.-  
 Peanut Sauce ..... 2.-  
 Cucumber Sauce ..... 2.-  
 Small Bowl of Fried Rice ..... 5.-