



469 N 36th St. Seattle, WA 98103
 Business 206.632.3656
 Fax 206.632.0524

Dinner hours: 4pm-9:30pm

On Fridays and Saturdays we are open until 10pm

www.kwanjaitaicuisine.com



We cater! Call 24 hours ahead to place your order!
 Please let us know of any allergies! We offer soy and gluten free options!



Fresh Rolls

When ordering, don't forget what kind of protein and how spicy! 1 - mild/ 2 - medium 3 - hot/ 4 - very hot

Appetizers

- Chicken Satay (gluten free)** \$7.95
Marinated chicken breast served with peanut sauce
- Spring Rolls** \$5.95
Stuffed with veggies then deep fried with served with sweet and sour sauce
Fresh rolls \$5.95
Fried tofu, cucumber, lettuce, carrots, basil, cilantro and rice noodles rolled in rice paper served with peanut sauce
- Tofu Tod** \$5.95
Deep fried tofu served with sweet and sour sauce and peanut sauce
- Giew Grob** \$6.95
Deep fried cream cheese and crab filled wontons served with sweet and sour sauce
- Prawn Rolls** \$7.95
Deep fried prawns rolled with chicken meat served with sweet and sour sauce
- Garlic Chicken Wings** \$7.95
Deep fried chicken wings served with sweet and sour sauce

Soups

- Tom Kha** (Chicken, beef, tofu, veggies or pork) \$9.50
Mushrooms, galangal, lime leaf, lemon grass and coconut milk
- Tom Yum** \$9.50
Mushrooms, galangal, lime leaf and lemon grass
- Po Tak** \$10.95
Mushroom, galangal, lime leaf, ginger, sweet basil, lemon grass, salmon, mussels, scallops, squid, and shrimp.
- Tom Jurd** \$10.95
Shrimp, squid, pork loin, cabbage, green onion, tofu and clear noodles

Salads

- Thai salad** \$7.95
Lettuce, cucumber, carrot, tomato, celery, bean sprouts, mushrooms and baby corn topped with peanut sauce.
- Squid yum** \$10.95
Squid, lettuce, cucumber, carrots, lime leaf, tomato, lemon grass, onion, sweet basil and lime dressing
- Pia Goong** \$10.95
Shrimp, carrots, cucumber, lime leaf, tomatoes, lemon grass, onions, sweet basil on a bed of lettuce
- Beef or Chicken Yum** \$9.50
Cucumber, carrots, celery, tomatoes, onion and lime dressing

- Seafood Yum** \$11.95
Salmon, mussels, scallops, squid and shrimp with lemon grass, cucumber, tomatoes, mint, sweet basil, red onion and spicy lime dressing
 - Ground Meat Larb** \$9.50
Ground beef, chicken or pork, with lemon grass, lime leaf, cilantro, lettuce and green and red onion
- ## Entrees \$9.50
- (Chicken, beef, tofu, veggies or pork)
- Cashew Nuts**
Stir fried bell peppers, carrots, mushrooms, celery, onion in our homemade Chili Tamarind sauce topped with cashew nuts
 - Garlic Sauce**
Stir fried broccoli and carrots topped with fresh garlic sauce and fried garlic
 - Pad ginger**
Stir fried bell peppers, mushrooms, snow peas, carrots, baby corn, celery, onion and ginger
 - Pad Sweet Basil**
Stir fried bell pepper, mushroom, onion and sweet basil
 - Pad Kana**
Stir fried broccoli and carrots in oyster sauce
 - Sweet & Sour**
Stir fried bell pepper, pineapple, cucumber, tomatoes, snow peas, carrots and onion
 - Pad Baby Corn**
Mushrooms, carrots, celery, snow peas, onion and baby corn
 - Pad Prik Khing**
Stir fried green beans in peanut sauce
 - Swimming Rama**
Stir fried spinach topped with peanut sauce
 - Garden Delight**
Stir fried veggies topped with peanut sauce
 - Eggplant**
Stir fried bell peppers, mushrooms, onion, sweet basil and eggplant
 - Pad Pak**
Stir fried veggies in oyster sauce
 - Orange Beef or Chicken**
Stir fried meat with orange juice and skin
 - Summer Fire**
Stir fried bell peppers, mushrooms, bamboo shoots, onions, green beans, sweet basil, red curry paste and lime leaf.
 - Chef Vegetarian**
Stir fried mushrooms, bamboo shoot, zucchini, broccoli, baby corn, snow peas and carrots