



Kwanjai Thai Cuisine

469 N 36th St. Seattle, WA 98103

Business: 206.632.3656

Fax: 206.632.0524

Dinner Hour: 3pm-9:30pm

On Fridays and Saturdays

we are open until 10pm

We cater! Call 24 hours ahead to place your order!

www.kwanjaithaicuisine.com

Please let us know of any allergies!

We offer soy and gluten free options!

When ordering, don't forget what kind of protein and how spicy!

1: mild/ 2: medium

3: hot/ 4: very hot



FRESH ROLLS

Appetizers

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|---|--------|
| 1A. Fresh Rolls | \$6.95 |
| Fried tofu, cucumber, carrots, basil, cilantro and rice noodles rolled in rice paper served with peanut sauce | |
| 1. Chicken Satay(gluten free) | \$8.95 |
| Marinated chicken breast served with peanut sauce | |
| 2. Spring Rolls | \$6.95 |
| Stuffed with veggies than deep fried served with sweet and sour sauce | |
| 3. Tofu Tod | \$6.95 |
| Deep fried tofu served with sweet and sour sauce and peanut sauce | |

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| 4. Giew Grob | \$7.95 |
| Deep fried cream cheese and crab filled wontons served with sweet and sour sauce | |
| 5. Prawn Rolls | \$8.95 |
| Deep fried prawns rolled with chicken meat served with swet and sour sauce | |
| 6. Garlic Chicken Wings | \$8.95 |
| Deep fried chicken wings served with sweet and sour sauce | |
| 6A. Chicken Potstickers | \$7.95 |
| Grounded chicken, cabbage, chives served with sweet and sour sauce | |

Soups

(Chicken, beef, tofu, veggies or pork)

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|--|---------|
| 7. Tom Kha | \$9.95 |
| Mushrooms, galangal, lime leaf, lemon grass and coconut milk | |
| 8. Tom Yum | \$9.95 |
| Mushroom, galangal, lime leaf and lemon grass | |
| 9. Po Tak | \$11.95 |
| Mushroom, galangal, lime leaf, ginger, sweet basil, lemon grass, salmon, mussels, scallops, squid and shrimp | |
| 10. Tom Jurd | \$11.95 |
| Shrimp, squid, pork loin, cabbage, green onion, tofu and clear noodles | |

Salads

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| 11. Thai Salad | \$9.50 |
| greenleaf, cucumber, carrot, tomato, celery, bean sprouts, mushrooms and baby corn topped with peanut sauce | |
| 12. Squid Yum | \$12.95 |
| Squid, greenleaf, cucumber, carrots, lime leaf, tomato, lemon grass, onion, sweet basil and lime dressing | |
| 13. Pla Goong | \$12.95 |
| Shrimp, carrots, cucumber, lime leaf, tomatoes, lemon grass, onions, sweet basil on a bed of greenleaf | |
| 14. Beef or Chicken Yum | \$10.95 |
| Cucumber, carrots, celery, tomatoes, onion and lime dressing | |
| 15. Seafood Yum | \$13.95 |
| Salmon, mussels, scallops, squid and shrimp with lemon grass, cucumber, tomatoes, mint, sweet basil, red onion and spicy lime dressing | |
| 16. Ground Meat Larb | \$9.95 |
| Ground beef, chicken, or pork, with lemon grass, lime leaf, cilantro, greenleaf and green and red onion | |
| 16A Som Tum | \$9.95 |
| Shredded green papaya with garlic, tomatoes, lime, sugar, fish sauce and optional chillies | |

Entrees \$9.95

Chicken, beef, tofu, veggies or pork)

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| 17. Cashew Nuts | |
| Stir fried bell peppers, carrots, mushrooms, celery, onion in our homemade chili tamarind sauce topped with cashew nuts | |
| 18. Garlic Sauce | |
| Stir fried broccoli and carrots topped with fresh garlic sauce and fried garlic | |
| 19. Pad Ginger | |
| Stir fried bell peppers, mushrooms, snow peas, carrots, baby corn, celery, onion and ginger | |
| 20. Pad Sweet Basil | |
| Stir fried bell peppers, mushroom, onion and sweet basil | |
| 21. Pad Kana | |
| Stir fried broccoli and carrots in oyster sauce | |
| 22. Sweet & Sour | |
| Stir fried bell pepper, pineapple, cucumber, tomatoes, snow peas, carrots and onion | |
| 23. Pad Baby Corn | |
| Mushroom carrots, celery, snow peas, onion and baby corn | |
| 24. Pad Prik Khing | |
| Stir fried green beans in peanut sauce | |
| 25. Swimming Rama | |
| Stir fried spinach topped with peanut sauce | |
| 26. Garden Delight | |
| Stir fried veggies topped with peanut sauce | |
| 27. Eggplant | |
| Stir fried bell peppers, mushrooms, onion, sweet basil and eggplant | |
| 28. Pad Pak | |
| Stir fried veggies in oyster sauce | |
| 29. Orange Beef or Chicken | |
| Stir fried meat with orange juice and skin | |
| 30. Summer Fire | |
| Stir fried bell peppers, mushrooms, bamboo shoots, onions, green beans, sweet basil, red curry paste and lime leaf. | |
| 31. Chef Vegetarian | |
| Stir fried mushrooms, bamboo shoot, zucchini, broccoli, baby corn, snow peas and carrot | |
| 31A. Crispy Chicken Nam Prik Pao | \$12.95 |
| Crispy breaded chicken breast, topped bell peppers, carrots, with fresh cilantro. | |
| 31B. Mongolian Beef | |
| Stir fried beef with bell peppers, carrot, onion, ginger. | |

Seafood \$13.95

32. Asparagus Prawns

Stir fried asparagus, prawns, carrots, broccoli, snow peas and tofu

33. Calamari Summer Fire

Stir fried squid, bell peppers, mushroom, bamboo shoots, onion, red curry paste and lime leaf and sweet basil

34. Pad Talay

Stir fried salmon, mussels, scallops, squid and shrimp, bell peppers, zucchini, mushrooms, bamboo shoot, baby corn, carrots, celery, lemon grass and sweet basil

Curry \$9.95

(Chicken, beef, tofu, veggies or pork)

35. Salmon Cho Chee \$13.95

Salmon fillet in red cury with stir fried pineapple, tomatoes, bell peppers and sweet basil

36. Red Curry

Bell peppers, bamboo shoot, sweet basil,

37. Green Curry

Bell peppers, bamboo shoot, zucchini, sweet basil

38. Panang Curry

Bell peppers and sweet basil

39. Massaman Curry

Potatoes, onion, carrots topped with peanuts

40. Yellow Curry

Potatoes, tomatoes and onion

40A. Duck Cury \$13.95

Red curry paste in coconut milk with pineapple, bell pepper, sweet basil and bbq duck

40B. Pumpkin Curry \$10.95

Red curry paste in coconut milk, Kabocha pumpkin, bell peppers and sweet basil

Noodles \$9.95

41. Pad Thai

Stir fried rice noodles with bean sprouts, peanuts, eggs, and green onion

42. Pad Se Ew

Stir fried white noodles with broccoli, eggs and carrots

43. Lad Nah

Stir fried white noodles with broccoli, mushrooms, and carrots in gravy

44. Lad Nah Talay \$13.95

White rice noodles with salmon, mussels, scallops, squid and shrimp, broccoli, carrots and mushrooms

45. Pad Kee Mao

Stir fried white noodles with broccoli, tomatoes, mushrooms, carrots, bamboo shoots, sweet basil, eggs, and onion

46. Noodle Delight

Stir fried white noodles with mixed veggies topped with peanut sauce

47. Goy See Mee

Stir fried egg noodles with cabbage, mushrooms, baby corn, bamboo shoots, snow peas, carrots, celery, and onion in gravy

48. Chef Noodle \$10.95

Stir fried white rice noodles with shrimp and chicken, mushroom, egg, broccoli and chili sauce

48A. Pad Won Sen \$10.95

Stir fried noodle with onion, celery, carrots, snow peas, bell pepper, baby corn and sweet basil

48B. Ba Mee Haeng \$10.95

Stir fried egg noodle with onion, bean sprout, green onion, spinach, cilantro, peanut and dried garlic oil

Fried Rice

49. Fried Rice \$9.95

With tomatoes, eggs, carrots, snow peas and onions

50. Pineapple Fried Rice \$10.95

Shrimp and chicken with pineapple, eggs, snow peas, carrots, onion and cashew nuts

51. Brown Curry Fried Rice \$9.95

Brown rice, egg, curry, ginger and mixed veggies

52. Crab Fried Rice \$13.95

Stir fried rice with egg, broccoli, bell pepper, onion, carrot., basil and tomatoes in a blend of garlic, soy and crab meat

Add Extra Meat or Vegetables for \$2.00

Sides

White or Brown Rice \$2.00
Peanut Sauce \$2.50

Drinks

Coke/Diet Coke/Sprite \$2.00
Hot Green or Jasmine Tea \$2.00
Thai Iced Thai or Cofee \$3.00
Cabernet Sauvignon, Merlot, Chardonay \$5.00
Singha, Chang, Alaskan, Heineken \$4.00
Corona, Pikes \$4.00



FRESH ROLLS



CHICKEN WINGS



POTSTICKERS



GARLIC CHICKEN



PAD TALAY



CHICKEN YUM



PAD PAK W/BEEF



PANANG BEEF



SATAY CHICKEN



SPRING ROLLS



CASHEW NUTS



FRIED RICE



PAD SA EW TOFU



SUMMER FIRE



CASHEW NUT SHRIMP



TOM JURD



PAD SA EW SHRIMP



PAD WON SEN



PAD GINGER



LARB GAI



DUCK CURRY