



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



Appetizers

1A. Fresh Rolls

\$7.95

Fried tofu, cucumber, carrots, basil,
cilantro and rice noodles rolled in rice
paper served with peanut sauce

1. Chicken Satay(gluten free)

\$9.95

Marinated chicken breast served with
peanut sauce

2. Spring Rolls

\$7.95

Stuffed with veggies than deep fried
served with sweet and sour sauce

3. Tofu Tod

\$7.95

Deep fried tofu served with sweet
and sour sauce and peanut sauce

4. Giew Grob

\$8.95

Deep fried cream cheese and crab filled wontons served with
sweet and sour sauce

5. Prawn Rolls

\$9.95

Deep fried prawns rolled with chicken meat served with swet
and sour sauce

6. Garlic Chicken Wings

\$10.95

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, pork or shrimp)

7. Tom Kha

\$10.95

Mushrooms, galangal, lime leaf, lemon grass and coconut milk

8. Tom Yum

\$10.95

Mushroom, galangal, lime leaf and lemon grass

9. Po Tak

\$13.95

Mushroom, galangal, lime leaf, ginger, sweet basil, lemon grass,
salmon, mussels, scallops, squid and shrimp

10. Tom Jurd

\$13.95

Shrimp, squid, pork loin, cabbage, green onion, tofu and clear
noodles

Salads

11. Thai Salad

\$10.95

greenleaf, cucumber, carrot, tomato, celery, bean sprouts,
mushrooms and baby corn topped with peanut sauce

12. Squid Yum

\$13.95

Squid, greenleaf, cucumber, carrots, lime leaf, tomato, lemon
grass, onion, sweet basil and lime dressing

13. Pla Goong

\$13.95

Shrimp, carrots, cucumber, lime leaf, tomatoes, lemon grass,
onions, sweet basil on a bed of greenleaf

14. Beef or Chicken Yum

\$11.95

Cucumber, carrots, celery, tomatoes, onion and lime dressing

15. Seafood Yum

\$14.95

Salmon, mussels, scallops, squid and shrimp with lemon grass,
cucumber, tomatoes, mint, sweet basil, red onion and spicy lime
dressing

16. Ground Meat Larb

\$11.95

Ground beef, chicken, or pork, with lemon grass, lime leaf,
cilantro, greenleaf and green and red onion

Entrees \$11.95

(chicken, beef, tofu, veggies or pork,
shrimp \$13.95)

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

31B. Mongolian Beef

Stir fried beef with green onion, white onion, ginger.

Seafood \$14.95

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 \$11.95

(chicken, beef, tofu, veggies or pork shrimp \$13.95)

35. Salmon Cho Chee

\$14.95

Salmon fillet in red cury with stir fried pineapple, tomatoes, sweet basil, coconut milk

36. Red Curry

Bell peppers, bamboo shoot, sweet basil, coconut milk

37. Green Curry

Bell peppers, bamboo shoot, zucchini, sweet basil, coconut milk

38. Panang Curry

Bell peppers and sweet basil, coconut milk

39. Massaman Curry

Potatoes, onion, carrots topped with peanuts, coconut milk

40. Yellow Curry

Potatoes, tomatoes and onion, coconut milk

40A. Duck Cury

\$14.95

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

40B. Pumpkin Curry

\$11.95

Red curry paste in coconut milk, Kabocha pumpkin

Add Extra Meat

\$3.00

Add Extra Vegetables

\$3.00

Sides

White or Brown Rice

\$2.00

Peanut Sauce

\$3.00

Noodles \$11.95

(chicken, beef, tofu, veggies or pork, shrimp \$13.95)

41. Pad Thai

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

42. Pad Se Ew

Stir fried wide noodles with broccoli, eggs and carrots

43. Lad Nah

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

44. Lad Nah Talay

\$14.95

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

45. Pad Kee Mao

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

46. Noodle Delight

Stir fried wide 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

\$12.95

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

48A. Pad Won Sen

\$11.95

Stir fried grass noodle with onion, celery, carrots, snow peas, bell pepper, baby corn

48B. Ba Mee Haeng

\$11.95

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

Fried Rice

(chicken, beef, tofu, veggies or pork, shrimp \$13.95)

49. Fried Rice

\$11.95

With tomatoes, eggs, carrots, snow peas and onions

50. Pineapple Fried Rice

\$12.95

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

51. Brown Curry Fried Rice

\$11.95

Brown rice, egg, curry, ginger and mixed veggies

52. Crab Fried Rice

\$14.95

Stir fried rice with egg, snowpea, carrot in a blend of garlic, soy and crab meat



FRESH ROLLS



CHICKEN WINGS



POTSTICKERS

Drinks

Coke/Diet Coke/Sprite	\$3.00
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