

# Tiny Thai Restaurant

293 Main Street  
Winooski, VT  
(802) 655-4888

## Soups



**Tom Yam (chicken, shrimp or tofu) (16 oz.) \$6**



Classic sour & spicy lemongrass soup made with chicken broth, mushroom and tomato

**Tom Kha (chicken or tofu) (16 oz.) \$6**



A mild soup flavored with coconut milk, galangal and lime juice

## Appetizers



**Mixed Green Salad \$6**

Mixed greens, tomato and cucumber. With your choice of peanut sauce or ginger soy dressing

**Fried Tofu \$6**



Fried tofu served with peanut sweet chili sauce

**Spring Rolls (3) \$5**

Homemade vegetarian crispy spring rolls served with sweet chili sauce

**Crab Rangoon (7) \$6**

Served with sweet chili sauce

**Khanom Jeeb (4) \$6**

Homemade steamed chicken and shrimp dumplings.  
This 'Dim Sum' is served with ginger-sweet soy sauce.

## Crispy Chive Dumplings (4) \$6

Vegetarian garlic chive dumplings that are crispy on the outside, and soft & chewy inside.  
Topped with fried garlic. Served with ginger-sweet soy sauce.

## Som Tam \$9

Fresh green papaya, tomato, garlic, green bean, peanut and lime dressing

## Satay (chicken or tofu) (4) \$10

Grilled chicken marinated in seasoned coconut milk.  
Served on skewers with peanut sauce & 'Ajad' – Thai cucumber relish

## Moo Ping (3) \$10

Grilled pork marinated in coconut milk and coriander. Served on skewers with sticky rice

## Pla Goong \$12

Grilled shrimp, lemongrass, mint, cucumber, tomato, scallion, roasted chili paste dressing

## Suea Rong Hai \$19

Grilled marinated Flank Steak, sliced thin. Served with spicy 'Jaaw' dipping sauce & sticky rice

## Nam Tok \$19

"Waterfall Beef"- Grilled marinated Flank steak, tossed with red onion, roasted chili flakes, mint  
toasted rice powder and lime dressing. Served with sticky rice.

 = lightly spicy

  : medium spicy

   = Thai spicy!!



= Gluten Free

# Entrees

## ❧ Specialties of the House ❧

This group of five special entrees are now permanent residents on our menu.  
The best and most frequently ordered specials since we opened in 2004.

Served with Jasmine white rice

\$27



### Talay Thai



Greenshell mussels, shrimp, bay scallops, calamari and crispy Tilapia fish stir fried in spicy roasted chili paste and basil sauce with fresh Thai chili and vegetables

### Spicy Eggplant Delight



Shrimp, pork and chicken stir fried with garlic and fresh Thai chili in a spicy basil yellow bean sauce. Served atop crispy eggplant

### Pad Ped Nua



Flank steak, thinly sliced and sauteed with red curry paste, assorted vegetables, and several Thai herbs including Makrut lime leaf, kra-chai, basil, and young peppercorn

### Salmon Cashew Nuts



Salmon served with pineapple, cashew nut, and assorted vegetables in mild spicy roasted pepper-basil sauce.

### Crispy Duck Krapow



Slices of crispy roast duck and assorted vegetables stir fried in spicy basil sauce

## ❧ Stir Fried Noodles - Entrees ❧

with Chicken or Pork or Tofu or No Protein \$16  
with Shrimp \$19



### Pad Thai

Thin rice noodles stir fried with egg, peanut, bean sprout and scallion

### Pad Si-Ew

Wide rice noodles stir fried in black soy sauce w/broccoli, Chinese broccoli, white pepper and egg

### Pad Kee Maow (Drunken Noodle)

This spicy and full flavored noodle dish is a favorite. Wide rice noodles with plenty of vegetables

## ❧ Noodle Bowl ❧

with Chicken or Pork or Tofu \$16

Rice noodle in a clear chicken broth. Served with bean sprout, scallion, cilantro and your choice of meat

## ❧ Fried Rice - Entrees ❧

with Chicken or Pork or Tofu or No Protein \$16  
with Shrimp \$19



### Khao-Pat Krapow

Spicy basil fried rice with egg and assorted vegetables

### Khao-Pat Supparot

Mild fried rice with egg, pineapple, raisin, vegetables and a bit of yellow curry powder

### Khao-Pat Tamada

Simple & mild fried rice with egg and vegetables

 = lightly spicy

  medium spicy

   = Thai spicy!!!



= Gluten Free

## Stir Frys – Entrees

Stir frys served with steamed jasmine white rice

with Chicken or Pork or Tofu or No Protein \$18  
with Shrimp \$21



### **Chef's Vegetable Stir Fry**

Chef's choice of fresh vegetables in a light oyster and soy sauce with a hint of sesame oil

### **Krapow**

This spicy stir fry has vegetables and plenty of fresh basil. Try it with a 'Kai Jeow' omelet!

### **Prew Wan**

Homemade 'Sour/Sweet' sauce, cucumber, bell peppers, onion, tomato and pineapple

### **Pad Prik Pao**

A mildly spicy stir fry of roasted chili paste, vegetables and fresh basil

### **Ginger Chicken**

A mild stir-fry of chicken, vegetables, mushrooms and fresh ginger, with a dash of sesame oil

### **Praram Long Song**

Combination of onion, carrot and our homemade peanut sauce on a bed of spinach

### **Pong Garee**

A Chinese/Thai tradition, this velvety sauce is made with yellow Indian curry powder, egg and milk, stir-fried with bell peppers, onion, mushroom and celery.

**Note:** To minimize waste, please tell your server if you do not need the complimentary jasmine rice.

## Curries ~ Entrees

Coconut milk curries. Served with steamed jasmine white rice



### Massaman



with Chicken or Tofu \$18  
with stewed beef \$22 (when available)

Traditional coconut milk curry with roasted spices from southern Thailand. This curry has potato, onion and carrot and is garnished with roasted peanuts.

### Green Curry



with Chicken or Pork or Tofu \$18  
with Shrimp \$21

Aromatic green chilies blended with fragrant lemongrass, galangal, and Makrut lime leaf, simmered in rich coconut milk with bamboo shoots, Thai eggplant, and fresh basil.

### Panang



with Chicken or Pork or Tofu \$18  
with Shrimp \$21

Panang curry comes in a small amount of thick, rich coconut milk-based sauce, with green bean, bell peppers, peanut and Makrut lime leaf.

Note: To minimize waste, please tell your server if you do not need the complimentary jasmine rice.

# Desserts



## Mango & Sticky Rice (Seasonal) \$8

A favorite Thai dessert – the firm texture of the sweet rice paired with slices of fresh mango with coconut cream topping is an irresistible taste experience

## Purple Sticky Rice with Thai Custard \$8

Sweet purple sticky rice served with rich coconut milk and egg custard. A perfect pair!

## Purple Sticky Rice with Matcha & Coconut Ice Cream \$8

Sweet purple sticky rice served with rich coconut & matcha green tea ice cream. A perfect pair!

## Floating Lotus \$9

'Bua Loy', a classic Thai dessert made of little taro-infused glutinous rice pearls floating in coconut milk - like floating lotus. Pairing with coconut ice cream makes this fusion dessert a perfect ending to your meal.

## Fried Banana and Ice Cream \$8

Served with ice cream and chocolate sauce

## Fried Green Tea Ice Cream \$8

Green Tea ice cream ball wrapped in slices pound cake, deep fried into a golden brown color. Topped with whipped cream and Chocolate sauce.

## Kanom Tuay \$8

Steamed coconut-rice cakes. Served in four tiny bowls.

## Coconut Ice Cream \$4

## Green Tea Ice Cream \$4

## Vanilla Ice Cream \$4

# Drinks



Thai Iced Coffee/Tea \$4

Made with sweetened condensed milk

Jasmine Iced Tea \$3

Homemade Ginger Iced Tea \$3

Mango Juice \$3

Lemonade \$3

Lemon-Ginger Iced Tea \$3

With a sweet touch of honey