

# Tiny Thai Restaurant

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

## Soups



**Tom Yam (chicken, shrimp or tofu) (16 oz.) \$5**    
Classic sour & spicy lemongrass soup made with chicken broth, mushroom and tomato

**Tom Kha (chicken or tofu) (16 oz.) \$5**   
A mild soup flavored with coconut milk, galangal and lime juice

## Appetizers



**Mixed Green Salad \$4**  
Mixed greens, tomato and cucumber. With your choice of peanut sauce or ginger soy dressing

**Som Tam \$6**    
Fresh green papaya, tomato, garlic, green bean, peanut and lime dressing

**Satay (chicken or tofu) (4) \$7**   
Grilled chicken marinated in seasoned coconut milk.  
Served on skewers with peanut sauce & 'Ajad' – Thai cucumber relish

**Moo Ping (3) \$7**  
Grilled pork marinated in coconut milk and coriander. Served on skewers with sticky rice

**Fried Tofu \$4**   
Fried tofu served with peanut sweet chili sauce

### Spring Rolls (3) \$4

Homemade vegetarian crispy spring rolls served with sweet chili sauce

### Crispy Combo \$7

Butternut squash, taro and sweet potato tempura. Served with peanut sweet chili sauce

### Suea Rong Hai \$16

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

### Khanom Jeeb \$6

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

### Laap Gai \$6

Salad of chopped chicken with red onion, scallion, cilantro, mint and Thai lime dressing

### Pla Goong \$10

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

### Nam Tok \$16

"Waterfall Beef"- Grilled marinated Flank steak, red onion, chilies, mint 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

\$24



### 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.

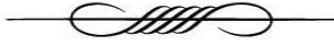
### Crispy Duck Krapow



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

## ❧ Stir Fried Noodles - Entrees ❧

with Chicken or Beef or Pork or Tofu or No Protein \$14  
with Shrimp or Vegetarian Mock Duck \$16



### 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 ❧ \$14

Rice noodle in a clear chicken broth. Served with bean sprout, scallion, cilantro, your choice of meat: Chicken, Pork, or Beef

## ❧ Fried Rice - Entrees ❧

with Chicken or Beef or Pork or Tofu or No Protein \$14  
with Shrimp or Vegetarian Mock Duck \$16



### 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 Nam Prik Pao

Fried rice with egg, vegetables and roasted chili paste. Spicy and very flavorful!

### 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 Beef or Pork or Tofu or No Protein \$15

with Shrimp or Vegetarian Mock Duck \$17



### 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!

### Gratiem

'Gratiem' is Thai for garlic. Assorted vegetables, black pepper, cilantro stir fried in garlic sauce

### Pad Prik Khing

Prik Khing curry paste stir fried with green bean, carrot and Makrut lime leaf

### 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

with Chicken or Beef or Pork or Tofu or No Protein \$15  
with Shrimp or Vegetarian Mock Duck \$17



### Red Curry

Red curry paste with coconut milk, assorted vegetables, bamboo shoots, and your choice of meat

### Massaman

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

This curry is spicy, aromatic and is full of vegetables and fresh basil.

### Panang

Panang curry paste with green bean, bell peppers, coconut milk, 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) \$6

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 \$6

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

## Fried Banana and Ice Cream \$6

Served with ice cream and chocolate sauce

## Fried Green Tea Ice Cream \$6

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 \$6

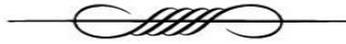
Steamed coconut-rice cakes. Served in four tiny bowls.

## 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

Chrysanthemum Iced Tea \$3

Mango Juice \$3

Lemonade \$3

Lemon-Ginger Iced \$3

With a sweet touch of honey