

KARAKADE THAI CUISINE - DINNER MENU

Fresh, Healthy & Delicious!

APPETIZERS

1. SATAY 8.95

Choice of Chicken or Beef on skewers, marinated with Thai herbs served with cucumber salad, and homemade peanut sauce.

2. VEGGIE SPRING ROLLS 7.95

Deep-fried Thai stuffed rolls with vegetables and silver noodles served with sweet & sour sauce.

3. CRISPY TOFU 7.95

Golden deep-fried bean cakes served with plum sauce.

4. COMBINATION PLATTER 13.95

Chicken and beef Satay, crispy tofu and veggie spring rolls with cucumber salad, peanut sauce and house plum sauce on the side.

5. DANCING PRAWNS 9.95

Marinated prawns grilled on skewers, served with a spicy Thai sauce.

6. GOONG BAMBOO 9.95

Wrapped deep-fried shrimp, zucchini, mushrooms, broccoli, onions and baby corn served with house plum sauce.

7. MUN TOD 7.95

Deep-fried sweet potatoes, served with sweet-chili peanut sauce.

SALADS

8. GARDEN SALAD 7.95

Lettuce accented with carrots, tomatoes, cucumber and mushrooms, served with house dressing.

9. SOM TUM (Green Papaya Salad) 9.95**

Shredded green papaya salad with green beans, tomatoes and roasted peanuts tossed with special homemade Chef's favorite dressing.

10. LARB GAI or TOFU** 9.95**

Poached chopped chicken or tofu tossed with lime juice, onions, ground toasted rice, lemon leaves, cilantro and fresh mint leaves.

11. YUM NUER (Beef Salad) 10.95**

Grilled filet of medium rare beef, lettuce, onion, cucumbers, tomatoes, toasted rice and fresh mint leaves in our delicious house dressing.

12. PLA-GOONG (Prawn Salad) 11.95**

Grilled prawns, tossed with slivered lemon grass, cilantro, fresh mint leaves, roasted chili sauce, onions tomatoes and lemon dressing.

13. YUM PLAMUK (Squid Salad) 10.95**

Fresh squid with Thai chilies, ginger, onions, mint leaves, tomatoes and lime.

14. YUM TALAY (Seafood Salad) 12.95**

Combination seafood (prawns, squids and mussels) in special house dressing sauce, onions, cilantro, fresh mint leaves and tomatoes.

SOUPS

15. TOM YUM GOONG* (Lime Prawn Soup) Cup: 6.95 Bowl: 13.95

Spicy and sour prawn soup with lemongrass, galangal, mushrooms, green onions and lemon leaves.

16. TOM YUM GAI* (Lime Chicken Soup) Cup: 6.95 Bowl: 12.95

Spicy and sour chicken soup with lemongrass, galangal, mushrooms, onions and lemon leaves.

17. TOM KHA GAI* (Coconut Chicken Soup) Cup: 6.95 Bowl: 12.95

Poached chicken in coconut milk with lemongrass, galangal, mushrooms, onions and lime juice.

(Prawns 6.95 / 13.95 - Salmon 16.95 - Seafood 17.95)

18. PO-TAK SEAFOOD* Bowl: 17.95

Spicy and tasty soup with a combination of seafood with lemongrass, mushroom, corns, tomatoes, lime leaves and fresh basil.

19. SILVER NOODLE SOUP Bowl: 12.95

Combination of ground pork, silver noodles, onions, mushrooms, and assorted vegetables in chicken broth.

CURRIES

<p>Chicken, Pork, Beef, Vegetables or Tofu \$11.95 Prawns, Fish or Calamari \$13.95 Seafood \$17.95</p>
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20. THAI HOUSE CURRY***

Homemade medium-spicy red curry sauce with coconut milk, bamboo shoots, zucchini, bell peppers, sweet peas, and fresh basil leaves.

21. MASAMAN***

Choice of meat in coconut milk and Masaman curry sauce with onions, carrots, peanuts, and potatoes.

22. PANANG***

Choice of meat in Panang curry sauce with coconut milk, peas, bell peppers and sweet basil.

23. YELLOW CURRY***

Yellow curry sauce with coconut milk, onions, carrots and potatoes.

24. GREEN CURRY***

Green curry sauce with coconut milk, bamboo shoots, peas, eggplant, bell peppers and basil.

25. PINEAPPLE CURRY* 17.95**

Prawns, scallops, and calamari sautéed with red curry sauce, coconut milk, pineapple, bell peppers, peas, carrot, tomatoes and sweet Thai basil.

POULTRY

26. BASIL CHICKEN* 10.95**

Spicy chicken sautéed with Thai chilies, bamboo shoots, bell peppers, green beans and sweet basil.

27. GARLIC PEPPER CHICKEN 11.95

Chicken sautéed with garlic sauce, bell peppers, baby corns, zucchini, onions, carrots and black pepper.

28. GAI YANG (Barbecued Chicken) 10.95

Chicken breast marinated with Thai herbs, served with steamed vegetables and homemade garlic chili sauce.

29. GINGER CHICKEN 10.95

Sliced chicken sautéed with fresh ginger, onions and mushrooms in garlic bean sauce.

30. PRARAM CHICKN* 10.95

Chicken sautéed with garlic on a bed of steamed vegetables topped with peanut curry sauce.

31. HIMAPAN CHICKEN* 10.95

Chicken sautéed with roasted chilies, cashew nuts, broccoli, mushrooms, onions, carrots and bell peppers.

32. SWEET & SOUR CHICKEN 10.95

Chicken with assorted vegetables and pineapple in sweet and sour sauce.

33. CHICKEN WITH EGGPLANT* 10.95**

Chicken sautéed with spicy chili sauce, peppers, eggplants and sweet basil in a black bean sauce.

BEEF & PORK

34. MOO YANG (Barbecued Pork) 11.95

Marinated and grilled pork with Thai herbs, served with steamed vegetables and garlic chili sauce.

35. SWEET & SOUR PORK 10.95

Pork with assorted vegetables and pineapple in sweet and sour sauce.

36. SPICY PORK WITH EGGPLANT* 10.95**

Pork sautéed with spicy chili sauce, pepper, eggplant, and sweet basil leaves.

37. HIMAPAN PORK* 10.95

Pork sautéed with roasted chilies, cashew nuts, broccoli, mushrooms, onions, carrots and bell peppers.

38. BASIL PORK or BEEF* 10.95**

Pork or beef sautéed with garlic, spicy Thai chilies, bell peppers, bamboo shoots, green beans and sweet basil leaves.

39. GARLIC PEPPER PORK or BEEF 10.95

Pork or beef sautéed with garlic, bell peppers, corn, zucchini, onions, carrots, and black pepper.

40. BEEF WITH BROCCOLI 10.95

Beef sautéed with broccoli in oyster gravy sauce.

SEAFOOD

41. GARLIC PRAWNS 13.95

Prawns sautéed with lobster sauce, garlic, zucchini, corns, bell peppers, carrots, and black pepper.

42. PRARAM SEAFOOD* 17.95

Prawns, scallop and squid sautéed with garlic, steamed vegetables and topped with peanut curry sauce.

43. HIMAPAN PRAWNS 13.95

Prawns sautéed with roasted chilies, cashew nuts, onions, mushrooms, peppers and broccoli.

44. PRAWNS WITH EGGPLANT* 13.95**

Prawns sautéed with spicy chili sauce, peppers, eggplant and sweet basil in a black bean sauce.

45. SWEET & SOUR PRAWNS 13.95

Prawns with assorted vegetables and pineapple in sweet and sour sauce.

46. GRILLED SALMON 16.95

Filet of salmon wrapped in banana leaves, grilled and served with a spicy garlic lemon sauce.

VEGETARIAN

47. VEGETARIAN PAD THAI 11.95

Rice stick noodles sautéed with eggs, tofu, assorted vegetables, green onions and ground peanuts.

48. SPICY EGGPLANT WITH TOFU* 10.95**

Sautéed eggplant with spicy chili sauce, garlic, bell pepper, tofu and sweet basil in a black bean sauce.

49. GARLIC VEGETABLES 10.95

Assortment of seasonal vegetables sautéed with garlic and black pepper in bean sauce.

50. VEGETABLES RED OR GREEN CURRY* 11.95**

Assortment of seasonal vegetables and tofu in a medium spicy red or green curry sauce, bamboo shoots, peas, bell peppers and fresh basil.

51. PRARAM TOFU 10.95

Crispy tofu with garlic served with steam vegetables and topped with peanut curry sauce.

52. BASIL TOFU* 10.95**

Crispy tofu sautéed with crushed garlic, spicy Thai chilies, bell peppers, bamboo shoots, green beans and basil.

53. HIMAPAN TOFU* 10.95

Fried tofu sautéed with roasted chilies, cashew nuts, onions, broccoli, carrots and bell peppers.

54. SWEET & SOUR WITH TOFU 10.95

Crispy tofu sautéed with pineapple, vegetables and sweet and sour sauce.

NOODLES AND RICE

55. PAD THAI 13.95

Famous fried rice-stick noodles sautéed with eggs, prawns, tofu, bean sprouts, green onions, and roasted ground peanuts.
(Chicken **11.95** / Chicken & Prawns **15.95**)

56. PAD SEE-EW 11.95

Pan-fried wide rice noodles with broccoli and eggs in a black bean sauce.
Choice of Beef, Chicken or Pork.
(Prawns **13.95** Seafood **17.95**)

57. PAD KEE-MOW (Basil Noodles)* 11.95**

Pan-fried wide rice noodles with chilies, eggs, bell peppers, cabbage, tomatoes, and sweet basil. Choice of Beef, Chicken or Pork. (Prawns **13.95** Seafood **17.95**)

58. VEGETARIAN KRA PROW* 11.95**

Mixed vegetables sautéed with Thai chilies, tofu, silver noodles, bamboo shoots, peas, bell peppers and sweet basil.

59. KARAKADE FRIED RICE

Chicken, Beef, pork, Chinese Sausage or Vegetables and **Tofu 11.95 Prawns 13.95**
Home style fried rice with eggs, onions, peas, carrots, and tomatoes.

60. PINEAPPLE FRIED RICE 13.95

Fried rice with pineapple, prawns, chicken, cashew nuts, raisins, eggs, onions, peas, carrot and tomatoes.
(**Duck 14.95**)

61. CRAB FRIED RICE 14.95

Home style fried rice with crab meat, eggs, onion, peas, carrots and tomatoes.

62. SPICY BASIL FRIED RICE***

Spicy fried rice with Thai chilies, green beans, bamboo shoots, carrots, eggs, bell peppers and fresh basil.
Choice of Chicken, Beef, Pork, or Vegetables & **Tofu \$11.95 Prawns, Calamari, Duck or Fish \$13.95 Seafood \$15.95**

63. GREEN CURRY FRIED RICE**

Medium spicy fried rice with green curry, eggs, green beans, bamboo shoots, carrots, bell peppers and fresh basil.
Choice of Chicken, Beef, Pork, or Vegetables & Tofu \$11.95 Prawns, Calamari, Duck or Fish \$13.95 Seafood \$15.95

64. YELLOW CURRY FRIED RICE*

Fried fried rice with yellow curry, eggs, carrots, peas and potatoes.
Choice of Chicken, Beef, Pork, or Vegetables & Tofu **\$11.95**
Prawns, Calamari, Duck or Fish **\$13.95**
Seafood **\$15.95**

We do not use MSG in our cooking!

SIDE ORDERS

Steamed Jasmine Rice 2.50
Steamed Brown Rice 2.50
Small Salad 3.95
Peanut Sauce 2.00
Cucumber Salad 2.00

BEVERAGES

Thai Iced Tea or Thai Iced Coffee (Pre-Sweetened) 2.95
Iced Tea (Unsweetened) 1.95
Hot Tea or Coffee 1.95
Soft Drinks (Coke, Diet Coke, Sprite) 1.95
Orange Juice, Apple Juice or Milk 2.95
Young Coconut Juice (Seasonal) 2.95
Fresh Young Coconut Juice (Seasonal) 4.95
Thai Beers 4.50

DESSERTS

Fried Banana with Coconut Ice Cream 4.95
Fried Banana with honey 2.95
Sticky Rice with Mango (Seasonal) 5.95
Ice Cream 2.95

We do not use MSG in our cooking!

To ensure fine dining, ask your server for details on item ordering, as well as level of spiciness. Let us know about your food allergies. We reserve the right to refuse service to anyone.

We accept Visa, Master & American Express Card. No checks accepted.

Credit Card minimum is \$15.00. Minimum charge is \$5.00 per person.

Thank you for your patronage. Please come again!