

Thai Kitchen

Lunch Specials

Monday-Friday 11 a.m.-3 p.m.

Every order is made fresh and includes the soup of the day, and your choice of the following:

Chicken, beef, pork, tofu, or vegetables - 11.50
Shrimp - 13.95

Please ask our staff for gluten free and vegetarian options.

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We accept all major credit cards,
no personal checks.

10701 Corrales RD NW STE 23
Albuquerque, New Mexico 87114

505-890-0059

L20 PAD KRAPOW - 🌶️

Traditional stir-fried hot basil, with bell peppers, yellow onions, green onions, mushrooms, and sweet basil.

L21 NAMPRIGPAOW 🌶️

Sweet roasted chili paste stir-fried with broccoli, cabbage, carrots, bell peppers, zucchini, yellow onions, green onions, and basil.

L22 PAD EGG PLANT 🌶️

Stir-fried egg plant with sweet basil leaves, bell peppers, yellow onions, green onions, mushrooms and carrots in house special sauce.

L23 PAD KHING

Stir-fried ginger with mushrooms, bell peppers, yellow onions, green onions, carrots, and celery.

L24 THAI SWEET AND SOUR

Stir-fried fresh pineapple, tomatoes, yellow onions, green onions, bell peppers, mushrooms and carrots in our special Thai sweet and sour sauce.

L27 PAD BROCCOLI

Stir-fried broccoli, mushrooms, carrots, and yellow onions.

L29 PAD-THAI 🌶️

The famous Thai noodle dish made from our family recipe. Thin rice noodle, stir-fried with green onions, cabbage and egg. Served with chopped peanuts, and chili powder on the side.

L31 PAD KEE MOW 🌶️

Stir-fried wide rice noodles sauteed with bell peppers, tomatoes, basil, yellow onions, green onions in our spicy sauce.

L32 PAD SEE-EWE

Stir-fried wide rice noodles with egg, broccoli, carrots, & sweet soy sauce.

L33 SPICY JUNGLE NOODLE 🌶️

Stir-fried wide rice noodles, sauteed with egg, broccoli, cabbage, carrot in our spicy sauce.

L35 KAI KUA

Stir-fried wide rice noodles sauteed with egg, green onions. Served on a bed of greens.

L36 LOMEIN NOODLES

Stir-fried egg noodles with mixed vegetables.

L38 THAI FRIED RICE

Thai jasmine rice stir-fried with yellow onions, green onions, tomatoes, celery, and egg.

L40 BASIL FRIED RICE

Thai jasmine rice stir-fried with fresh chili, basil, bell pepper, yellow onions, green onions & egg.

L41 RED CURRY

The beautiful red color from fresh and dried chilies cooks with coconut milk, bell peppers, bamboo shoots, broccoli, carrots, cabbage, zucchini and sweet basil.

L42 GREEN CURRY

Green curry is one of the most popular curries in Thailand. Combinations of green curry paste with coconut milk, bell pepper, bamboo shoots, broccoli, carrots, cabbage, zucchini & sweet basil.

L43 YELLOW CURRY

The mildest of all the Thai curries. Made from curry powder, turmeric with coconut milk, potatoes, carrots, and yellow onions.

L44 MASSAMAN CURRY


The very interesting flavor curry made from massaman curry paste with coconut milk, potatoes, tomatoes, yellow onions, and peanuts.

L45 PANANG CURRY

The color and flavor of fresh and dried chilies make this curry a unique dish. Cooked with coconut milk, bamboo shoots, sweet basil, bell peppers, and green bean.

DRINKS

SIDES

Hot Tea - 3.50	Thai Iced Tea - 5.25	Thai Jasmine Rice - 3.00
Regular Iced Tea - 3.95	Thai Iced Coffee - 5.25	Cucumber Salad - 4.95
Apple Juice - 4.25	Mango Juice - 4.25	Peanut Sauce - 1.00
Soft Drinks - 4.25	Guava Juice - 4.25	Curry Sauce - 4.95 
Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Root Beer, Dr. Pepper, Lemonade		Brown Rice – 3.75
**Hot Tea, Regular Iced Tea, Soft Drinks have free refills **		

18% Gratuity will be added for parties of six or more.

Thai Cuisine

“Thai food offers a variety of flavours and tastes. The subtle mixing of herbs and spices and market-fresh ingredients makes dining a special culinary experience.”

Eating ranks high on the Thai scale of pleasures, and meals are informal affairs. The staple is rice, either ordinary or glutinous, accompanied by a variety of dishes that can be eaten in almost any order, and seasoned to individual taste with several condiments such as fish sauce and chilli peppers.

Most often there will be a soup of some kind, a curry, a steamed or fried dish, a salad, and one or more basic sauces. Desserts may consist of fresh fruit or one of the many traditional Thai sweets.