

# APPETIZER

<b>FRIED ORINGII MUSHROOMS</b>	8
<i>Oringii mushrooms marinated with "Nam Pla" Thai preserved fish sauce and battered with egg and breadcrumbs. Served with a homemade mayo dipping sauce.</i>	
<b>GRILLED SUMMER SHRIMP</b>	10
<i>Vietnamese rice paper wrapped with carrots, cucumber and green leaf lettuce. Served with a tamarind-coconut dipping sauce.</i>	
<b>SEAFOOD 'PO-PIA'</b>	12
<i>Calamari, shrimp and surimi wrapped with rice paper and deep fried. Served with our homemade mayo dipping sauce.</i>	
<b>BANGKOK TOFU</b>	7
<i>Deep-fried yellow bean -egg tofu with breadcrumb and eggs battered. Served with a house sweet plum sauce.</i>	
<b>CALAMARI FRITTERS WITH SRIRACHA</b>	8
<i>Marinated with garlic, coriander seeds and black pepper. Breadcrumb battered and deep-fried. Served with spicy Sriracha dipping sauce.</i>	
<b>VEGETARIAN 'GOLDEN BAG'</b>	8
<i>Diced potatoes, shiitake mushrooms, carrots, water chestnut, corn and green peas wrapped with rice paper and fried. Served with Thai sweet chili sauce. A popular hors d'oeuvre usually served during an auspicious event such as New Year's or a wedding. It is considered to be a blessing for wealth.</i>	
<b>'SAI OUA' SAUSAGE</b> 🍴	10
<i>Homemade grilled spicy pork Sausage. Served with a set of chili, coriander, ginger, lime and peanuts. A famous street snack from the North of Thailand which is well known for its intense combination of herb flavors and smell.</i>	

# SPICY SALAD

<b>YUM GRILLED MUSHROOM</b> 🍴	9
<i>Grilled white beech mushroom and bell peppers bedded with purple cabbage. Homemade chili paste dressing.</i>	
<b>YUM GLASS NOODLES WITH MOO YOR</b> 🍴🍴	9
<i>Steamed Vietnamese pork sausage with onion, Chinese celery, tomatoes, lime and chili with homemade chili paste dressing. (Substitute with shrimp \$13)</i>	
<b>YUM LEMONGRASS SHRIMP</b> 🍴🍴	11
<i>Steamed shrimp salad with lemongrass, bird's-eye chilis, red onions, scallions, cashews, Chinese kale and dried shrimp.</i>	
<b>SOM TUM SEAFOOD</b> 🍴🍴	13
<i>Traditional spicy papaya salad with steamed calamari, shrimp, surimi, lemongrass, cherry tomatoes, hand-pureed bird's-eye chilis, lime and garlic. Spicy chili-lime dressing.</i>	
<b>TUM SWEET CORN WITH SALTED EGGS</b> 🍴🍴	10
<i>Sweet corn, hand-pureed bird's-eye chilis, long beans, dried shrimp, cherry tomatoes, garlic, lime and salted egg. With spicy chili lime dressing.</i>	
<b>PLAA SALMON WITH THAI HERBS</b> 🍴🍴	12
<i>Salmon, lemongrass, mint, red onion, bird's-eye chilis, cilantro, coconut milk and homemade chili paste dressing.</i>	

# BEVERAGES

## HEALTHY DRINKS AND GRANITA

THAI ICED BLACK TEA	4
THAI TEA WITH LEMON	4
THAI TEA WITH MILK	5
'YOK LOR'	
THAI BLACK COFFEE	5
LEMONGRASS WITH PANDAN LEAVE JUICE	5
THAI TEA GRANITA	5
THAI COFFEE GRANITA	5
RED SYRUP TOPPED WITH MILK GRANITA	5

## SOFT DRINKS

FIJI BOTTLED WATER	3
PERRIER SPARKLING WATER	4
COKE / SPRITE / GINGER ALE / DIET	
COKE	2
PURE PALM SUGAR JUICE	4
HOMEMADE LONGAN JUICE	4
<b>BEERS</b>	<b>6</b>
SINGHA   SINGHA LIGHT	
LAOS DARK   SAPPORO	
BLUE MOON   HEINEKEN	

# 212 529-2363



<b>HOURS</b>	Mon - Wed	11:30 AM - 10:30 PM
	Thur - Fri	11:30 AM - 11:00 PM
	Sat	12:00 PM - 11:00 PM
	Sun	12:00 PM - 10:30 PM

TM. 2015



# KUB KHAO {SHARED DISHES} กับข้าว

At Kiin Thai Eatery we serve Thai meals the traditional way. Typically a Thai meal consists of rice (Khao) with several shared dishes (Kub Khao), which should form a harmonious contrast of flavors and textures as well as incorporate a variety of preparation methods. You will find each main dish is served in a medium size because we encourage everyone to enjoy more than one entree. You can choose Kub Khao by its different elements such as soup, relish, curry, stir-fried, grilled (we offer different types of meat) or even salad!



@kiinthaieatery

36 E 8TH STREET  
NEW YORK, NY 10003  
212 529-2363

LUNCH  
&  
DINNER  
EVERYDAY

WWW.KIINTHAIEATERY.COM

# LUNCH

ONE DISH MEALS  
Mon - Fri 11:30 AM - 4:00 PM

Served with cucumber soup or spicy papaya salad

**FRIED RICE WITH SHRIMP** 10  
*FRIED RICE WITH SHRIMP, SHRIMP PASTE, EGGS, CARROTS AND SCALLIONS.*

**'PRIK PAO' FRIED RICE WITH FRIED CHICKEN** 🍴🍴 11  
*HOMEMADE CHILI PASTE FRIED RICE WITH FRIED CHICKEN THIGH. TOPPED WITH CRISPY BASIL.*

**GREEN CURRY WITH PORK** 🍴 9  
*SLICED PORK, LONG HOT CHILI PEPPERS, KAFFIR LIME LEAVES, EGGPLANT, FINGERROOT AND SWEET BASIL. (SHRIMP OR BEEF ADD \$1)*

**CHICKEN WITH GARLIC-PEPPER SAUCE OVER RICE** 9  
*Stir-fried chicken with garlic sauce, peppers, fried garlic. Served with sunny side up egg. (Shrimp or beef add \$1)*

**ANGRY MUSHROOM BASIL** 🍴🍴 9  
*Stir-fried brown beech mushrooms with spicy basil sauce, long hot chili peppers and basil. Served with sunny side up egg.*

**PAD SE-EW WITH PORK** 🍴🍴 9  
*Fresh broad noodles stir-fried with pork, Chinese kale and preserved soya beans. (Shrimp or beef add \$1)*

**PAD THAI WITH CHICKEN** 🍴 9  
*Rice noodles stir-fried with egg, silken egg tofu, bean sprouts, peanuts and chives. (Shrimp or beef add \$1)*

**PAD KEE MAO WITH MINCED PORK** 🍴🍴 9  
*Fresh broad rice noodles stir-fried with spicy basil sauce, long bean, yellow peppers, long lot chili and Mekhong dark rum. (Shrimp or beef add \$1)*

**PINEAPPLE FRIED RICE WITH SHRIMP** 10  
*Yellow curried rice stir-fried with shrimp, eggs, pineapple, raisins and bell peppers. Topped with sweet dried pork.*

# NOODLES

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<b>PAD THAI WITH SHRIMP WRAPPED WITH EGG CREPE</b> 🍴	15
<i>Traditional rice noodles sauteed with shrimp, shrimp paste, dried shrimp, chive, silken egg tofu, pickled turnip, egg, bean sprouts and peanut. (Chicken, beef, pork or vegetarian also available).</i>	
<b>‘KHAO SOI’ WITH CHICKEN LEG</b> 🍴	15
<i>Soft egg noodles in a curry, along with crunchy egg noodles, diced shallot, pickled cabbage, dried chili and homemade chili oil. Famous for its rich texture and intense curry broth.</i>	
<b>MUNG BEAN NOODLE WITH CRISPY PORK BELLY</b> 🍴🍴	13
<i>Stir-fried with long hot chili, yellow peppers, cabbage, garlic with spicy basil sauce.</i>	
<b>PAD SE EW WITH SEAFOOD</b>	15
<i>Fresh broad rice noodles, shrimp, calamari and Chinese kale, with soy bean sauce.</i>	
<b>PAD KEE MAO WITH PORK</b> 🍴	13
<i>Fresh broad rice noodles, minced pork, basil, garlic, long hot chili, yellow peppers, long beans and Mekhong dark rum.</i>	

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# NHAM PRIK

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<b>‘NHAM PRIK NUM’ RELISH SET</b> 🍴🍴	10
<i>Grilled young green chili peppers and Japanese eggplant hand-pureed with grilled garlic and cilantro root. Served with a set of crispy pork rinds, fried Vietnamese sausage, soft-boiled eggs, carrot, cucumber, cabbage and coriander. A well known chili condiment from Northern Thailand where “Num” means young, referring to the young green chili which is spicy, yet offers a nice texture and taste.</i>	
<b>‘NHAM PRIK ONG’ RELISH SET</b> 🍴	12
<i>Minced pork chili dip made of curry and ripe tomatoes. Served with a set of crispy pork rinds, fried Vietnamese sausage, soft-boiled eggs, carrot, cucumber, cabbage and coriander. Famous for its color and sweet and sour taste.</i>	

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# SOUP & CURRY

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<b>CREAMY TOM YUM GOONG SOUP</b> 🍴🍴	12
<i>Shrimp, mushrooms, galangal, lemongrass, kaffir lime leaves, homemade chili paste, shallots, condensed milk, dried chilis and cilantro.</i>	
<b>‘PO TAK’ TOM YUM SEAFOOD SOUP</b> 🍴🍴	14
<i>Stripe bass, calamari, mussels and shrimp in a non-dairy spicy Tom Yum soup, tamarind, white beech mushrooms, galangal, lemongrass, kaffir lime leaves, basil and dried chili. “Po Tak” is a Tom Yum flavored soup but without coconut milk.</i>	
<b>TOM KHA GAI COCONUT SOUP</b> 🍴	12
<i>Chicken breast, lemongrass, young coconut, white beech mushrooms, galangal, lemongrass, kaffir lime leaf, bird's-eye chilis, and coriander.</i>	
<b>GAENG SOM KAI CHA-OM</b> 🍴	13
<i>Tamarind based soup with Sea bass, shrimp, cauliflower, chili, carrot and Thai Acacia (Cha-Om) vegetable omelet. Known for its rich and sour flavor.</i>	
<b>GREEN CURRY ‘GAENG KHEO WAN’ WITH FISH BALL</b> 🍴🍴	14
<i>Thai green eggplant, fingerroot, sweet basil, long hot chili peppers, coconut milk and fish balls stuffed with salted egg yolk. The fish balls are a “local” favorite, which add a nice, bouncy texture to the dish.</i>	
<b>‘GAENG HUNG LAY’ CURRY</b> 🍴	15
<i>Slow-cooked curry with pork shoulder, ginger, palm sugar, peanut, red onion and garlic. Famous mild curry dish from Northern Thailand which is enriched by the long, slow simmering of the sweet, fat-layered pork and warm spices. Similar to Massaman Curry but without coconut milk and less sweet.</i>	
<b>RED CURRY WITH GRILLED DUCK BREAST</b> 🍴🍴	16
<i>With kaffir lime leaf, long hot chili peppers, grape, lychee, pineapple, tomatoes and sweet basil.</i>	

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# BEEF

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<b>STIR-FRIED GRILLED BEEF WITH GREEN CURRY PASTE</b> 🍴🍴	13
<i>Thai eggplant, long hot peppers, and sweet basil</i>	
<b>GRILLED BEEF WITH COCONUT STICKY RICE</b>	13
<i>Sliced marinated beef served with spicy tamarind -dried chili dipping sauce.</i>	

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# SIDE DISH

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STEAMED THAI JASMINE RICE	3
STEAMED RICEBERRY	3
GRILLED STICKY RICE	4
STEAMED STICKY RICE	3
SUNNY SIDE UP EGG	3

# PORK

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<b>PAD KEE MAO WITH TENDOR PORK</b> 🍴🍴	13
<i>Marinated pork, long hot chili peppers, yellow peppers, long bean, chili, garlic, Mekhong Thai Rum and basil.</i>	
<b>CRISPY PORK BELLY WITH BRUSSELS SPROUTS</b>	13
<i>Sautéed with garlic sauce.</i>	
<b>GRANDMA’S GRILLED PORK WITH GRILLED STICKY RICE</b>	13
<i>Marinated minced pork caramelized with milk. Served with grilled coconut sticky rice.</i>	
<b>KUA KLING</b> 🍴🍴	11
<i>Sautéed pork shoulder with lemongrass-chili dried curry paste and kaffir lime leaves. This is the only menu item from Southern part of Thailand at Kiin. Each bite is full of intense herbal flavor.</i>	
<b>MU TOD NAM PLA (THAI PORK JERKY)</b>	12
<i>Deep fried thinly sliced pork. Crispy outside and tender inside. Served with white sticky rice, Sriracha dipping sauce and homemade spicy chili-garlic dipping sauce. A famous street food in Bangkok.</i>	
<b>SPICY PORK BASIL WITH PRESERVED EGGS</b> 🍴🍴	14
<i>Minced pork stir-fried with spicy basil sauce, bird's-eye chilis, garlic, red peppers and basil. Served with blacken preserved eggs.</i>	

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# POULTRY

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<b>GRILLED DUCK BASIL</b> 🍴🍴	14
<i>Stir-fried with spicy basil sauce, bird's-eye chilis, garlic, long hot peppers and basil.</i>	
<b>TAMARIND DUCK BREAST</b>	16
<i>Grilled duck topped with tamarind sauce and fried red onions.</i>	
<b>FRIED CHICKEN THIGH WITH STICKY RICE</b>	12
<i>Marinated boneless chicken thigh, crispy outside and tender inside. Served with spicy tamarind -dried chili dipping sauce.</i>	
<b>CHICKEN IN PANDANUS LEAVES</b>	13
<i>Fried marinated chicken wrapped with Pandanus leaves. Served with sweet sesame dipping sauce. Pandanus leaves act as both a wrapping and flavoring in this dish.</i>	

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# SEAFOOD

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<b>SAUTEED CALAMARI WITH SALTED EGG YOLK</b>	15
<i>Garlic, long hot chili peppers, Chinese celery, onions, milk, homemade chili paste and yellow curry powder.</i>	
<b>‘PAD CHAA’ STIR-FRIED SPICY HERBAL YOUNG PEPPERCORNS</b> 🍴🍴	16
<i>Stir-fried shrimp, calamari, hand-pureed garlic and chili, kaffir lime leaf, Thai eggplant, fingerroot, sweet basil and fresh peppercorns. Well known for its unique fragrance and texture.</i>	
<b>ROYAL SEAFOOD OMELET</b>	12
<i>Fried eggs with crab meat and diced shrimp, shrimp paste, chili, sweet basil. Sriracha dipping sauce.</i>	

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# VEGETARIAN

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<b>ASPARAGUS &amp; SHIITAKE MUSHROOMS IN OYSTER SAUCE</b>	13
<i>Stir-fried with tofu, cherry tomatoes, carrot, garlic, scallions and black pepper.</i>	
<b>GRILLED ORINGII MUSHROOM SKEWERS</b>	12
<i>Served with homemade spicy chili-garlic dipping sauce.</i>	
<b>STIR-FRIED MORNING GLORY</b>	11
<i>A “local’s” favorite vegetable dish. Using very high heat on the wok, stir-fried with bird's eye chili, fermented soy bean paste.</i>	
<b>STIR-FRIED ICEBERG LETTUCE WITH ‘NAM PLA’ ANCHOVY SAUCE</b>	10
<i>Simple, but delicious!</i>	

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# FRIED RICE

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<b>PINEAPPLE FRIED RICE WITH SHRIMP</b>	16
<i>Jasmine rice, yellow curry spice, egg, diced ham, pineapple, and raisins. Topped with sweet dried pork.</i>	
<b>RICE IN THE LOTUS LEAF</b>	15
<i>Jasmine rice, marinated pork, Chinese sausage, lotus seeds, ginkgo nuts, shiitake mushroom, dried shrimp and salted eggs.</i>	
<b>THAI FRIED RICE WITH CRAB</b>	15
<i>Jasmine rice, crab meat, crab paste, carrots, scallions, egg and fried garlic. Chili and fresh vegetables on the side.</i>	