

AUTHENTIC THAI CUISINE



32-05 36TH AVE ASTORIA, NY 11106 (718) 728-5563

Appetizers

- 1. Sate** 7.95
Sliced beef or chicken marinated in curry and coconut milk served with peanut sauce
- 2. Tod Mon** sm 6.95(5) lg 8.95(8)
Curried fish cake served with cucumber sauce
- 3. Crispy Rolls** 4.95
Crispy spring roll stuffed glass noodles and vegetables
- 4. Thai Rolls** 7.95
Rolls wrapped with Chinese sausage, crabstick, cucumber, bean sprout with sauce
- 5. Spare ribs** 7.95
Fried seasoned spare ribs served with Thai spicy dipping sauce
- 6. Chicken Wings** 5.95
Deep fried chicken wings with Thai spicy sauce
- 7. Mee Grob** 5.95
Crispy rice noodles with tamarind sauce
- 8. Steamed Mussels** 8.95
With Thai spices served with spicy sauce
- 9. Sautéed Mussels** 8.95
With black bean sauce, chili and basil
- 10. Pla Muk Tod** 7.95
Fried squid served with sauce
- 11. Tofu Tod** 5.95
Fried tofu served with sweet nutty dipping sauce
- 12. Koong Kra Borg** 8.95
Crispy fried shrimp rolls served with sauce
- 13. Som Tum*** 7.95
Papaya salad, with peanuts, tomatoes, and long beans
- 14. Thai Jerky** 8.95
Choice of beef, pork, or chicken serves with chili dipping sauce
- 15. Karee Puff** 6.95
Ground chicken, potatoes, onions, and curry wrapped in crispy crust and served with arjad
- 16. Seafood Rolls** 6.95
Seafood spring roll wrap shrimp and crabmeat fried served with side of plum sauce
- 17. Khaum Jep (dumpling)** 6.95
Ground chicken, shrimp, crabmeat, water chestnut, bamboo shoot, scallion, and mushroom wrapped in wonton topped with garlic
- 18. Hoi Jaw** 8.95
Crispy thin tofu wrap with shrimp, crabmeat, ground pork serve with sweet and sour sauce

Hours: Sundays- Thursdays 11:30AM-11:00PM
 Fridays 11:30AM- 12:00AM
 Saturdays 12:00PM- 12:00AM
 Kitchen closes 15 mins prior to closing
 Please inquire about us catering your events

**Free
 Delivery**
 Min 10.00
CASH ONLY

WWW.THAIASTORIA.COM

Salads/Thai Spicy Salads

19. Thai Salad	4.95
Lettuce, cucumber, bean spout and bean cake with Thai peanut dressing.	
20. Nua Nam Tok*	8.95
Sliced charcoaled steak with onion, chili, lime juice	
21. Naem Sod*	8.95
Ground pork with ginger, peanuts, chili, lime juice	
22. Yum Koong*	9.95
Shrimp with lemon grass, onion, and chili paste and lime juice	
23. Yum Koon Chieng*	8.95
Sliced Chinese sausage, cucumber, chili, lime juice, hot chili and scallion	
24. Yum Pla Muk*	8.95
Squid with lemon grass, onion, chili paste, and lime juice	
25. Yum Ped Grob*	15.95
Crispy duck with ginger, peanuts, onion, chili paste and lime juice	
26. Yum Talay*	11.95
Shrimp, squid, and crabstick with onion, fresh chili and lime juice	
27. Lab Kai*	8.95
Ground chicken with onion, mints, chili and lime juice	
28. Yum Woonsen	8.95
Glass noodles with ground pork, onion, and chili and lime juice	

Soup

29. Tom Yum Koong*	sm. 4.95 lg.9.95
Spicy shrimp soup with mushrooms, lemon grass and lime juice	
30. Kai Tom Kha	sm. 4.95 lg. 9.95
Chicken with coconut milk, galanga and lime juice	
31. Gaeng Joud Woosen	sm. 4.95 lg. 9.95
Clear soup with glass noodle, ground pork, shrimp, squid and vegetable	
32. Thai Wonton Soup	sm. 4.95 lg. 9.95
Thin wonton noodle, ground pork and shrimp	

Entrée served with Jasmine rice

Beef 11.95 - Shrimp 11.95 - Chicken, Pork, or Vegetable 10.95 - Tofu 10.95

33. Gaeng Ped*	
Red curry, coconut milk, bamboo shoot and chili pepper	
34. Gaeng Karee	
Karee curry with onion, potato, and coconut milk	
35. Pad Ped*	
Sautéed with red curry and coconut milk	
36. Pad Pick*	
Sautéed with onion and chili pepper	
37. Kra Prow*	
Sautéed with basil, chili pepper, garlic and onion	
38. Pad Khing	
Sautéed with fresh ginger, mushroom and scallion	
39. Med Ma Muang	
Sautéed with cashews, water chestnut and scallion	
40. Ka Na	
Sautéed with broccoli and oyster sauce	
41. Pick Khing*	
Sautéed with red curry and long bean	
42. Preow Wan	
Sautéed with cucumber, tomato, in Thai sweet and sour sauce	
43. Kra Tiem Pick Thai	
Sautéed with garlic and peppers	
44. Paneng	
Paneng paste thick coconut milk	

Seafood served with Jasmine rice

45. Pla Lard Pick*	21.95
Fried whole fish with spicy sweet & sour sauce	
46. Pla Nueng	21.95
Steam whole fish topped with ginger, baby corns, and scallions	
47. Pla Jean	21.95
Fried whole fish topped with ginger, mushrooms, and scallions	
48. Pla Preow Wan	21.95
Fried whole fish topped with cucumbers, tomatoes, and sweet & sour sauce	
49. Pla Muk Pad Pick*	10.95
Squid sautéed with onions and chili peppers	
50. Koong Pad Ped*	11.95
Shrimps sautéed with chili peppers, red curry, and coconut milk	
51. Koong Pad Pick*	11.95
Shrimps sautéed with fresh chili peppers and onions	
52. Koong Pad Pak	11.95
Shrimps sautéed with mix vegetables	
53. Koong Preow Wan	11.95
Shrimps sautéed with cucumbers, tomatoes, and sweet & sour sauce	
54. Koong Ka Tiem	11.95
Shrimps with garlic, salt, and peppers	
55. Koong Kra Prow*	11.95
Shrimp sautéed with chili, garlic, onion and basils	

Duck (Ped) served with Jasmine rice

56. Ped Choom Pon	15.95
Crispy duck with garlic and pepper	
57. Ped Panaeng*	15.95
Crispy duck with panaeng paste and coconut milk	
58. Gaeng Ped Yang*	15.95
Roasted duck with red curry, eggplant and coconut milk	
59. Ped Ma Kahm	15.95
Crispy duck topped with tamarind sauce	
60. Ped Pha Ram*	15.95
Crispy duck with green curry and coconut milk	
61. Ped Med Ma Muang	15.95
Crispy duck sautéed with cashew, scallion, water chestnut, onion and bell pepper	
61a. Ped Sarm Rod*	15.95
Crispy Duck with spicy sweet & sour sauce	

Frog legs (Gob) served with Jasmine rice

62. Gob Kra Prow*	12.95
Fried frog's legs with basil, garlic, chili peppers, and onions	
63. Gob Panaeng*	12.95
Fried frog's legs in panaeng paste and coconut milk	
64. Gob Ka Tiem	12.95
Fried frog's legs with garlic sauce	

Fried Rice

65. Shrimp friend rice	9.95
66. Crabmeat fried rice	9.95
67. Chinese sausage fried rice	8.95
68. Beef or chicken fried rice	8.95
69. Vegetable fried rice	8.95
69a. Pineapple friend rice (contain cashew)	8.95

***spicy**

Noodles

Beef 9.95 - Shrimp 9.95 - Chicken, Pork, or Vegetable 8.95 - Tofu 8.95

70. Pad Thai

Sautéed rice noodles with, ground peanuts, and bean sprouts

71. Pad See Ew

Sautéed wide rice noodles with broccoli

72. Kouy Teaw Kee Mowe

Sautéed wide rice noodle with bamboo shoot, vegetable and chili basil

73. Chef's Noodles

Sautéed egg noodles and mix vegetables

Vegetables served with Jasmine rice

74. Pad Sow Noi 7.95

Bean sprouts, bean curds sautéed with oyster sauce

75. Pad Ruam Mit 8.95

Sautéed mix vegetables

76. Pad Pha Ram 7.95

Watercress sautéed with black bean sauce

77. Pad Ka Na 6.95

Broccoli sautéed with oyster sauce (**Chinese Broccoli**) 8.95

Chef Specialties served with Jasmine rice

S1. Koong Arharn Thai* 12.95

Fried shrimps topped with spicy sweet & sour sauce

S2. Koong Woon Sen 10.95

Shrimp sautéed with glass noodles, scallion, and egg

S3. Koong Keaw Wan* 12.95

Shrimps with green curry coconut milk, bamboo shoot and fresh chili pepper

S4. Koong Masaman 12.95

Shrimps, peanuts, potatoes, onions with coconut milk and Masamun curry

S5. Tom Yum Koong Yai* 18.95

Spicy prawns soup with mushroom, lemon, grass and lime juice

S6. Koong Yai Ob Woon Sen 18.95

Prawns, glass noodles, fresh ginger, scallion with mushroom soy sauce hot pot

S7. Koong Yai Kra Prow* 18.95

Prawns sautéed with basil, garlic, onion and chili peppers

S8. Koong Yai Chu Chee* 18.95

Prawns sautéed with red curry and coconut milk

S9. Koong Yai Ka Tiem 18.95

Prawns topped with garlic sauce

S10. Koong Poow 18.95

Grilled prawns with spicy chili garlic dipping sauce

S11. Three Company* 13.95

Squids, shrimps, and chicken sautéed in Thai spicy sauce

S12. Ta-Lay Thai 12.95

Shrimp, squid, and crabstick sautéed in Thai spices sauce

S13. Po-Tak 12.95

Seafood steamed with Thai spices in hot pot

S15. Pla Duk Kra Prow* 13.95

Large cuts of catfish, fried and sautéed with basil and chili peppers

S16. Pla Duk Pad Ped* 13.95

Large cuts of catfish, fried and sautéed with chili peppers, red curry, and coconut milk

Chef's Specialties continue.....

S17. Pla Nueag Ma Now*	21.95
Steam whole fish topped with fresh chili, garlic, chopped cilantro and lime juice (30min)	
S18. Pla Kra Prow*	21.95
Large cuts of fish, fried and sautéed with basil, chili peppers, garlic and onion	
S19. Pla Ma Muang	22.95
Fried whole fish topped with mango salad	
S20. Geang Som Pla Tod*	21.95
Fried whole fish topped with mix vegetable served with chili paste broth	
S21. Keaw Wan*	11.95
Chicken, tofu, or vegetables with bamboo shoot, green curry in coconut milk BEEF + \$1	
S22. Nua Yang	12.95
B.B.Q. beef marinated in Thai spices served with chili dipping sauce	
S23. Gai Yang	12.95
B.B.Q. chicken marinated in Thai spices served with Thai sweet & sour sauce	
S24. Moo Yang	11.95
BBQ pork marinated in Thai spices served with chili dipping sauce	
S25. Masamun	11.95
Chicken with potatoes, peanuts, and Masamun curry in coconut milk BEEF + \$1	
S26. Gai Siam*	11.95
Sliced chicken breast, fried served with spicy sweet & sour sauce over Napa cabbage	
S27. Gai Ka Ti	11.95
Sliced chicken breast sautéed with mushroom and scallions in ginger coconut milk broth	
S28. Rama	11.95
Choice of chicken or beef, fried served with peanut sauce over steam broccoli	
S29. Moo Kum Wan*	11.95
Grilled pork topped with fresh chili, garlic, chopped cilantro, and lime juice	
S30. KaNa Moo Krob	10.95
Three layer pork sautéed in oyster sauce with Chinese broccoli	

Sides

Jasmine rice..... sm 1.50 lg 3.00	Peanut Sauce.....	1.00
Sticky Rice..... 2.50	Fried Egg.....	1.00

Beverages

Thai Iced Tea/ Coffee	2.50
Coconut Juice	3.00
Bottle Water.....	1.50
Coke, Diet Coke, Ginger Ale, Sunkist, Sprite, Club Soda.....	2.00

Dessert

Pumpkin Custard pumpkin, egg, palm sugar, salt and coconut cream.....	4.95
Taro Custard taro, egg, palm sugar, salt and coconut cream.....	4.95
Bua Louy warm taro in coconut milk	4.50
Pla Gim Kai Tao flour, palm, sugar, salt and coconut milk.....	4.50
Buad Chee warm banana in coconut milk	3.50
Kanum Thai iced corn, taro, red bean, jelly, lod chong, in coconut milk or syrup	3.50
Fruits iced lychee, rambutan, or logan in syrup	3.50
Ice Cream coconut, Thai ice tea, durian, lychee, or green tea	3.50
Honey Banana fried wrapped banana with honey and sesame.....	3.50 with ice cream 5.95
Mango with sweeten sticky rice (spring and summer only).....	6.95

LUNCH SPECIALS

Weekdays til 3:00 PM

All dishes are \$6.95 served with salad

Dishes with shrimps 7.95

1. Nua Pad Prik sautéed beef, onion, bell pepper, in a chili garlic sauce served with jasmine rice.
2. Pad Talay 7.95 sautéed shrimp, crabstick, squid, and mix vegetable in oyster sauce served with jasmine rice.
3. Geang Ped* choice of chicken or beef with bamboo shoot, chili pepper, and basil in a spicy red curry and coconut milk served with jasmine rice.
4. Nua Num Mun Hoi sautéed beef, onion, scallion, and oyster sauce served with jasmine rice.
5. Kai Pad Khing sautéed chicken, fresh ginger, onion, scallion, and mushroom in a yellow bean sauce served with jasmine rice.
6. Moo Prew Wan sautéed pork, cucumber, tomatoes, onion, and scallion in a Thai style sweet and sour sauce served with jasmine rice.
7. Pad Pak Ruam Mit sautéed mix vegetable in mushroom soy sauce served with jasmine rice
8. Thai SpicyBeef Salad* sliced beef, cucumber, tomatoes, onion, and scallion in a chili lime vinaigrette dressing over bed of lettuce served with jasmine rice.
9. Thai Fried Rice jasmine rice sautéed with eggs, onion, scallion, and choice of chicken, beef, pork, or Chinese sausage.

Noodles

(No salad with noodles) salad add \$ 1.50

10. Lard Na Nua beef and broccoli in yellow bean sauce over wide rice noodle.
11. K.T. Noodle sautéed chicken with eggs wide rice noodle and lettuce in oyster sauce.
12. Pad Thai sautéed rice noodles with chicken, or vegetables, ground peanuts, bean curd, and bean sprouts **Shrimp 7.95**
13. Kai See Mee sautéed chicken with Napa cabbage, bamboo shoot, and scallion in a mushroom soy sauce over egg noodle
14. Baa Mee Soup 7.95 egg noodle with seafood, bean spout, and scallion in chicken broth
15. Thai Wonton Soup pork wonton with ground pork, bean spout, and watercress in broth.
16. Nua Toon Noodle Soup wide rice noodle with Thai beef stew and vegetable in beef broth.
17. Tom Yum Noodle Soup* rice noodle with ground pork, pork balls, spicy sweet & sour broth
18. Pad See Ew sautéed wide rice noodle with beef and broccoli in a black mushroom soy sauce.
19. Kouy Teaw Kee Mowe* sautéed wide rice noodle with bamboo shoot, broccoli, and basil, choice of beef, chicken, or pork

*spicy

