



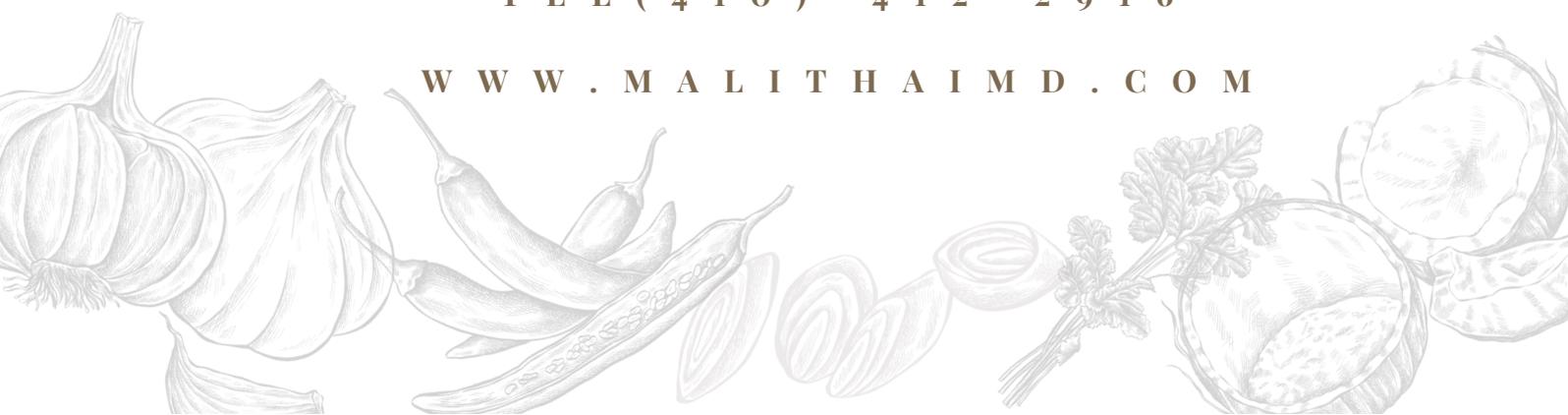
MALI THAI

RESTAURANT

DINE - IN
CARRY - OUT
CATERING
PRIVATE - ROOM / PARTY

TEL (4 1 0) - 4 1 2 - 2 9 1 6

WWW.MALITHAIMD.COM



MALI THAI

R E S T A U R A N T

◆ APPETIZERS

Spring Rolls	\$6.95
Golden fried vegan roll of cabbages, carrots, vermicelli noodles; served with homemade sweet chili sauce	
Vegetable Pot Sticker	\$6.95
Fried mixed vegetable dumpling; served with homemade sweet soy sauce	
Chicken Teriyaki Gyoza	\$7.95
Fried chicken teriyaki pot sticker; served with homemade sweet soy sauce	
Vegetable Tempura	\$8.95
Golden fried breaded sliced carrots, broccolis, and baby corn; served with homemade sweet chilli sauce	
Crispy Chive Cake	\$6.95
Crispy deep fried chive cake; served with sweet soy sauce	
Kanom Jeeb (steamed, or fried)	\$7.95
Hand-folded dumpling stuffed with pork, chicken, shrimp and water chesnut; served with houseamasesweet soy sauce.	
Fish Cake 	\$7.95
Fried fish cake; served with sweet and chili sauce topped with crushed peanuts	
Calamari	\$10.95
Light, golden fried calamari, served with sweet chilli sauce	
Blanket Shrimp	\$8.95
Fried marinated shrimp, wrapped with wonton skin; served with sweet chilli sauce	
Golden Tofu	\$6.95
Golden fried tofu; served with sweet chili sauce topped with crushed peanut	
Had Yai Chicken Wings	\$9.95
Fried Chicken topped with Thai Shallot; served with sweet and chilli sauce	
Curry Puff (vegetable, or chicken)	\$6.95
Curried puff pastries with spiced chicken, or vegetable and potatoes; served with cucumber sauce	
Crab Rangoon	\$7.95
Premium cream cheese mixed with crab stick, wrapped with wonton skin served with homemade sweet chili sauce	
Chicken Satay	\$8.95
Grilled tender of marinated chicken strip on bamboo skewers; served with peanut sauce, and cucumber sauce	

MALI THAI

R E S T A U R A N T

❖ SOUP

Tom Yum

Lemongrass, galangal, and kaffir lime leaf soup, with spicy and sour flavor; comes with tomato, onion, mushroom, and basil leaf

*Please pick a choice of: tofu, vegetable, chicken, pork
beef, or shrimp +\$1*

\$6.95

Tom Kha

Coconut milk broth soup, infused with lemongrass and galangal come with tomato, onion, mushroom, and basil leaf

*Please pick a choice of: tofu, vegetable, chicken, pork
beef, or shrimp +\$1*

\$6.95

Wonton Soup

Handfold-dumpling stuffed with marinated pork, chicken and shrimp, in homemade vegetable broth, comes with mixed vegetable

\$6.95

❖ SALAD

Thai Papaya Salad (Som Tum Thai)

Shredded fresh Thai papaya and carrot, string beans, tomato, in palm-sugar dressing

\$8.95

Lao Papaya Salad (Som Tum Lao)

Shredded fresh Thai papaya and carrot, string beans, tomato, in Lao dressing with fermented fish sauce

\$8.95

Chicken Larb

Minced chicken with red onions, shredded carrot, herbal roasted rice, and scallions with lime dressing

\$9.95

Yum Beef Salad

Sliced beef salad with Thai spices, chili lime dressing, onion, scallion, tomato, cucumber, and bell peppers.

\$12.95

Beef Waterfall (Nam Tok: น้ำตก)

Thai-Isaan dish: sliced grilled marinated beef, with red onions, cilantro, and herbal roasted ground rice in spicy lime dressing

\$12.95

Yum Woon Sen

Cellophane noodle with ground chicken, shrimp, onions cilantro, scallions, tomatoes, in housemade sweet and spicy lime dressing

\$12.95

Yum Seafood

Shrimp, Squid, Mussels, onions cilantro, scallions, tomatoes, in housemade sweet and spicy lime dressing

\$12.95

 • spice level which can be adjusted upon request : none spicy, mild, medium, spicy, Thai spicy

- Gluten-free or vegetarian option available upon request (Some dish may not be made GF or V)
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
- Inform your server of any food allergies !!

MALI THAI

R E S T A U R A N T

❖ NOODLE SOUP

Tom Yum Noodle

Thin rice noodle with bean sprouts in lemongrass broth, comes with ground chicken, onions, crushed peanuts, and topped with scallion and/or cilantro **\$13.95**
Extra shrimp add \$3

Thai Beef Noodle Soup

Thin rice noodle with bean sprouts in homemade Thai herb-infused broth, comes with braised beef, sliced beef, and beef balls. topped with fried garlic and cilantro. **\$14.95**

Lard Nha

Pan fried wide noodle (or crispy noodle) in gravy sauce comes with broccolis, carrots, and corns

Tofu, Veg	\$ 14.95
Chicken, Pork	\$ 14.95
Shrimp, beef	\$ 15.95
Seafood combo	\$ 18.95

Khao Soy

Northern's Thailand very best, savory, rich, and creamy coconut-currried broth with chicken and onion **\$14.95**

❖ CURRY

Tofu, Veg	\$ 14.95
Chicken, Pork	\$ 14.95
Shrimp, beef	\$ 15.95
Seafood combo	\$ 18.95

Red Curry

Savory red curry with a hint of sweetness, made with coconut milk, eggplants, bamboo shoot strips, basil leaves, bell peppers

Green Curry

Flavorful green curry with coconut milk, eggplants, bamboo shoot strips, bell peppers, and fresh basil

Yellow Curry

Southern style yellow curry with coconut milk, carrot potato, and onion

Massaman Curry

Bangkok rich curry, with a hint of sweetness and savory flavor, slow-cooked with carrot, tomatoes, potatoes, and onions

Panang Curry

Mild version of Thai curry, simmered in coconut milk, comes with bell peppers and broccoli

Pineapple Curry

Traditional rich Thai curry with a hint of pineapple juice, comes with pineapple, baby corn, bell pepper, tomato, and basil leaves

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MALI THAI

R E S T A U R A N T

❖ MALI THAI'S SECRET

Kaprow Kaidow

The most famous Thai dish; jasmine white rice, topped with stir-fried ground chicken, bell peppers, onions, basil leaves in basil sauce, topped with a Thai style fried egg which is crispy at the edge. **\$15.95**

Kratiem Prik Thai Kaidow

Classic Thai dish; stir fried choice of meat, with garlic pepper sauce, served over Jasmine white rice, then topped with thai style fried egg

Chicken, pork \$ 15.95
Shrimp (12) \$ 17.95

Grilled Pork Neck

Thai marinated pork neck grilled to perfection; served with sticky rice and exotic spicy lime sauce. **\$16.95**

Crispy Chicken Basil

Golden fried chicken glazed with basil sauce with onion, fresh basil and bell pepper; comes with white jasmine rice and steamed vegetables **\$17.95**

Kao Man Gai

Popular chicken and rice dish; Thai style steamed chicken thighs served with seasoned-jasmine rice, and ginger sauce, topped with cilantro and/or scallion, and cucumber **\$14.95**

Pork Lemongrass sausage (Sai Ua)

Grilled Northern Thai sausage, made with pork, lemongrass, shallots, kaffir lime, served with exotic lime sauce and sticky rice **\$16.95**

Choo Chee Seafood

Traditionally a style of thai red curry, full of spicy and sweet favor, simmered and paired with seafood: crispy tilapia, shrimp, squid, and mussels, topped with kaffir lime leaf and bell pepper, served with jasmine white rice, and steamed vegetable **\$19.95**

Choo Chee Tilapia

Traditionally a style of thai red curry, full of spicy and sweet favor, simmered and paired with tilapia, topped with kaffir lime leaf and bell pepper, served with jasmine white rice and steamed vegetable **\$18.95**

Pla Tilapia Sam Ros

Popular Bangkok style dish: Sam Ros means three flavors: sour, sweet, and salty, spiced it up in hot chili and garlic sauce which top on golden fried Tilapia, comes with white rice and steamed mixed vegetable **\$18.95**

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MALI THAI

R E S T A U R A N T

❖ FRIED RICE

Tofu, Vegetable \$ 14.95	Extra	+\$2
Chicken, Pork \$ 14.95	Extra	+\$3
Beef, Shrimp \$ 15.95	Extra	+\$3
Seafood combo \$ 18.95		

Thai Fried Rice

Stir-fried jasmine rice mixed in Thai sauces with egg, scallions, tomatoes, and onions

Basil/Kaprow/Drunken Fried Rice

Thai street stir-fried jasmine rice mixed in basil sauces with egg, bell peppers, onions, and basil

Pineapple Fried Rice +\$1

Flavorful stir-fried jasmine rice mixed in Thai sauce and curry powder with egg, scallion, pineapple, tomatoes, onions, cashew nuts, and raisins.

Crabmeat Fried Rice

\$16.95

Stir-fried jasmine rice mixed in Thai sauces with crabmeat, egg, scallions, tomatoes, and onions, topped with scrambled egg and crabmeat.

❖ NOODLE STIR-FRIED

Tofu, Vegetable \$ 14.99	Extra	+\$2
Chicken, Pork, \$ 14.99	Extra	+\$3
Beef, Shrimp \$ 15.99	Extra	+\$3
Seafood combo \$ 18.95		

Pad Thai

World famous authentic Thai dish; stir fried rice noodle in home made sauce, egg, red tofu, bean sprouts, scallion, topped with crushed peanuts and shredded carrot

Drunken Noodle

Famous Thai dish made with wide noodle, stir-fried with chili garlic sauce, bell peppers, onions, tomatoes and fresh basil

Mali's Lomein

Stir fried lomein noodle in homemade light soy sauce with mixed vegetables: napa cabbages, broccolis, carrots and baby corns, and a choice of meat.

Pad See Ew

Stir-fried wide rice noodle in dark soy sauce with egg, broccolis, and carrots.

Pad Woon Sen

Authentic Thai dish; stir fried cellophane noodle in Thai sauce with mixed eggs, vegetable: broccolis, carrots, napa cabbages, and baby corns, scallions, onions

Suki Yakhi

Authentic Thai dish; stir fried cellophane noodle in homemade pink sauce with mixed eggs, vegetable: broccoli, carrot, celery, napa cabbage, baby corn, scallion, onion (Cannot be made without spice)



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R E S T A U R A N T

MAIN DISH

Tofu, Vegetable \$ 14.95	Extra	+\$2
Chicken, Pork, \$ 14.95	Extra	+\$3
Beef, Shrimp \$ 15.95	Extra	+\$3

Pad Ka Prow (Thai basil sauce)

Essential dish for Thais: stired fried choice of proteins in pepper, garlic and basil sauce, with onions, bell peppers and basil leaves.

Pad Khing Sod (Ginger Lover)

Gingers lover; stired fried choice of proteins with gingers, onions, scallion, and carrots

Sweet and Sour

Flavorful Sitr-fried choice of meat with onions, scallions, pineapples, and tomatoes in sweet and sour sauce

Stir-fried mixed vegetable

Sitr-fried choice of meat with broccolis, carrots, napa cabbages, and baby corn in housemade sauce

Basil Thai Eggplant

Stir-fried choice of meat with thai eggplants, bell peppers, basil leaves, onions in basil sauce

Pad Cashew

Sitr-fried choice of meat with thai onions, scallions, belle peppers, and cashew in homemade sauce

Pad Prik Khing

Stir-fried choice of meat with string beans, bell peppers, with tasty red chili paste

Pad Lemongrass

Stir-fried choice of meat with bell peppers, onion, basil leaves, chopped lemongrasses; bedded with broccoli

Pad Broccoli

Stir-fried choice of meat in housemade sauce and garlic with broccolis

SIDE DISH

White Jasmine Rice	\$2.00
Brown Rice (Substitutue white rice for \$1)	\$2.50
Sticky Rice	\$2.50
Steamed Noodle	\$2.50
Steamed Vegetable	\$4.00
Plain Fried Rice with Egg	\$5.00
Extra egg (Added on: fried, boiled)	\$2.00
Extra Sauce, Chili flakes (2 oz cup)	\$2.00

DESSERT

Mango and sticky rice	\$7.95
Fried banana and coconut ice-cream	\$7.95
Taro Mor Gaeng with sweet sticky rice	\$7.95
Pumkin custard with sweet sticky rice	\$7.95
Golden Fried Ice Cream	\$7.95
Coconut Ice cream	\$4.95

MALI THAI

R E S T A U R A N T

BEVERAGES

Thai ice tea with cream	\$3.95
Thai ice coffee with cream	\$3.95
Thai Lemon Ice Tea	\$3.95
Thai Coconut Juice with coconut (imported)	\$3.95
Apple Juice	\$3.00
Can Soda	\$2.00
Lemonade (organic)	\$3.00
Hot Tea (per pot)	\$3.00
Hot Cocoa	\$3.00
Hot Coffee	\$3.00

BEERS

Singha	\$6.00
Sapporo	\$6.00
Taj Mahal	\$5.00
Heineken	\$5.00
Dos Equis	\$5.00

WINES

Wine Bottle	\$24.00
Wine Glass	\$7.00

White wines:

Chadonnay, Pinot Grigio, Riesling, Sauvignon Blanc

Red wines:

Merlot, Pinot Noir, Cabernet

Plum wines