



D I N E - I N C A R R Y - O U T C A R T E R I N G P R I V A T E - R O O M / P A R T Y

T E L (4 1 0) - 4 1 2 - 2 9 1 6

W W W . M A L I T H A I M D . C O M

MALT THAT RESTAURANT

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

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

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

MALI THAI R E S T A U R A N T

	SOUP	
눠	Tom Yum 🧷	\$6.95
1:	Lemongrass, galangal, and kaffir lime leaf soup, with spicy and sour	
	flavor; comes with tomato, onion, mushroom, and basil leaf	
\sim	**Please pick a choice of : tofu, vegetable, chicken, pork, or shrimp	
\mathbf{F}	Tom Kha	\$6.95
	Cononut milk broth soup, infused with lemongrass and galangal come with tomato, onion, mushroom, and basil leaf	Ţ - ·
	**Please pick a choice of : tofu, vegetable, chicken, pork, or shrimp	
	Wonton Soup	\$6.95
	Handfold-dumpling stuffed with marinated pork, chicken and shrimp , in homemade vegetable broth, comes with carrot and napa cabbage	ψ0.93



Thai Papaya Salad (Som Tum Thai) Shredded fresh thai papaya and carrot, string beans, tomatoes, crushed peanuts, in palmsugar and lime dressing	\$8.95
Lao Papaya Salad (ส้มตำปลาร้า) 🧷	\$8.95
Shredded fresh thai papaya and carrot, string beans, tomato, in laotian dressing with fermented fish sauce	•
Chicken Larb	\$9.95
Minced chicken with red and white onions, shredded carrot, herbal roasted rice, scallions and shredded carrot in sweet and spicy lime dressing	+ - •
Yum Beef Salad	\$12.95
Sliced beef salad in chili lime dressing, onion, scallion, tomato, cucumber, bell peppers, and shredded carrot in sweet and spicy lime dressing	Ţ. <u>_</u>
Nam Tok (น้ำตกคอหมูย่าง) 🖉	\$12.95
Thai-Isaan dish: sliced grilled marinated pork neck, with shredded carrots, red onions, cilantro/scallion, and herbal roasted ground rice in spicy lime dressing	
Yum Woon Sen	\$12.95
Cellophane noodle with ground chicken, shrimp, onions, cilantro, scallions, tomatoes, in housemade sweet and spicy lime dressing	÷
Yum Seafood	\$12.95
Shrimp, Squid, Mussels, onions, cilantro, scallions, tomatoes, shredded carrot in housemade sweet and spicy lime dressing	-

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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 ** Can be made with shrimp for \$16.95

VALI THAI

R E S T A U R A N T

Thai Beef Noodle Soup

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

Lard Nha

Pan fried wide noodle (or crispy egg noodle) in gravy broth comes with broccolis, carrot and baby corns

\$14.95	Extra +\$2
\$14.95	Extra +\$3
\$ 15.95	Extra +\$3
\$ 19.95	
	\$ 14.95 \$ 15.95

Khao Sov

\$14.95 Northern's Thailand very best, savory, rich, and creamy coconut-curried broth with chicken and onion (mild)

CURRY (** All

ll curry ca	nnot be made gluten free, nor made	e witout fish-sauce**)	
5	Tofu, or Vegetable		Extra +\$2
	Chicken, or Pork	\$14.95	Extra +\$3
	Beef, or Shrimp	\$ 15.95	Extra +\$3
	Seafood combo	\$ 19.95	

Red Curry *J*

Savory red curry with a hint of sweetness, made with coconut milk, eggplants, bemboo shoot strips, basil leafs, and bell peppers

Green Curry

Flavorful green curry with coconut milk, eggplants, bemboo 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, comes 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 19

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

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\$14.95

▲ MALI THAI'S SECRET	
Kaprow Kaidow (היושארולטהרס ארמיס) אלין The most famous Thai dish; jasmine white rice, topped with stir-fried ground chicken, bell peppers, onions, basils leafs in basil sauce, topped with a Thai style fried egg which is cripy 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 Shrimp (12) \$1795	
	\$16.95
	\$17.95
Pork Lemongrass sausage (Sai Ua ; ไส้อั่ว) Grilled Northern-Thai-sausage, made with pork, lemongrass, shallots, kaffir lime, served with exotic lime sauce and sticky rice	\$16.95
Choo Chee Seafood Traditionnally a style of thai red curry, simmered and paired with seafood: crispy tilapia fillet , shrimp, squid, and mussels, topped with kaffir lime leaf and bell pepper, served with jasmine white rice, and steamed vegetable	\$19.95
Chao Chao Filmio	\$18.95
	\$18.95

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MALI THAI RESTAURANT

*** FRIED RICE**

Tofu, or Vegetable	\$14.95	Extra +\$2
Chicken, or Pork	\$14.95	Extra +\$3
Beef, or Shrimp	\$ 15.95	Extra +\$3
Seafood combo	\$ 19.95	

Thai Fried Rice

Stired-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 basils

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. (Contain cashew nuts!)

Crabmeat Fried Rice

\$16.95 Stir-fried jasmine rice mixed in Thai sauces, egg, scallions, tomatoes, and onions, topped with scrambled egg and crabmeat.

NOODLE STIR-FRIED

Tofu, or Vegetable	\$14.95	Extra +\$2
Chicken, or Pork	\$14.95	Extra +\$3
Beef, or Shrimp	\$ 15.95	Extra +\$3
Seafood combo	\$ 19.95	

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 shreded carrot (Cannot be made without fish sauce)

Drunken Noodle 🍠

Spicy. "Pad kee-mao: famous Thai dish made with wide noodle, stir-fried with chilli garlic sauce, bell peppers, onions, tomatoes and fresh basils

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 meet.

Pad See Ew

Stired fried wide rice noodle with your choice of meat in sweet 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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MALI THA

MAIN DISH

Tofu, or Vegetable	\$ 14.95	Extra +\$2
Chicken, or Pork	\$ 14.95	Extra +\$3
Beef, or Shrimp	\$ 15.95	Extra +\$3
Seafood combo	\$ 19.95	

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 Ginger (Ginger Lovers)

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 homemade garlic sauce

Basil Thai Eggplant 🍠

Stir-fried choice of meat with thai eggplants, bell peppers, basil leafs, onions in garlic-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 mild red chili paste

Pad Lemongrass +\$1 🧷

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

Pad Broccoli

Stir-fried choice of meat in house-made garlic sauce with broccolis

SIDE DISH

White Jasmine Rice	\$2.00
Jasmine Brown Rice (Substitue white rice for \$1.50	\$3.00
Sticky Rice (Substitue white rice for \$1.00)	\$2.50
Steamed Noodle	\$2.50
Steamed Vegetable	\$4.00
Plain Fried Rice with Egg	\$5.00
Extra egg (Add on: fried, boiled)	\$1.25
Extra Sauce, Chili flakes (2 oz cup)	\$1.25

◆ **DESSERT** ... Treat yourself with some sweet :)...

Mango and sticky rice	\$6.95
Fried banana and coconut ice-cream	\$7.95
Taro Mor Gaeng with sweet sticky rice	\$7.95
Pumkin custard with sweet sticky rice Coconut ice-cream with sweet stick rice	\$7.95
Coconut ice-cream with sweet stick rice	\$7.95
Coconut Ice cream	\$4.95

NALI THAN T

& BEVERAGES

Thai ice tea with cream	\$3.95
Thai ice coffee with cream	\$3.95
Iced Thai tea with lemonade (איטרטינוד)	\$3.95
Thai Coconut Juice with coconut (imported)	\$3.95
Can Soda	\$2.00
Lemonade (organic)	\$3.00
Hot Green Tea (per pot)	\$3.50
Hot Cocoa	\$3.00
Hot Coffee	\$3.00

BEERS

Singha (12 oz)	\$6.00
Muay Thai IPA (12 oz)	\$6.00
Bangkok Lager (16 oz)	\$8.00
Sapporo (12 oz)	\$6.00
Taj Mahal (12 oz)	\$5.00
(16 oz)	\$8.00
Heineken (12 oz)	\$5.00
Dos Equis (12 oz)	\$5.00

WINES

Wine Bottle\$21.95Wine Glass\$7.00White wines:
Chadonnay, Pinot Grigio, Riesling, Sauvignon BlancRed wines:
Merlot, Pinot Noir, CabernetPlum wines