



DARA THAI



MENU

3% credit card surcharge will be added when using a credit card

We reserve the right to refuse service to anyone
An 18% gratuity may be added to a party of five (5) or more



APPITIZERS

Cream cheese wontons (6pcs)	8.95	Tempura tofu with teriyaki sauce	8.95
Fresh Spring rolls (no meat)	7.50	Fresh Spring rolls with Shrimp	8.95
Tempura Vegetables	7.95	Fried Calamari	9.95
Shrimp tempura	9.50	Fried Eggplant	8.50
Fried Chicken Potstickers (6pcs)	8.95	Vegetables Potstickers (6pcs)	8.95

1 Fried Egg rolls (4pcs) 7.50
Filled with transparent noodles, carrots and cabbage

2 Spicy Fried Wonton (6pcs) 8.95
Wonton stuffed with carrot, potatoes, and onions, seasoned with curry powder and white pepper

3 Edamame 7.95
Steamed Edamame with salt

4 Satay (4) 9.50
Grilled Marinated chicken on a bamboo skewer served with peanut sauce, cucumber dip, and toast

5 Crispy Tofu (8pcs) 8.95
Deep fried tofu served with a crunchy peanut sweet and sour sauce

6 Nam Tofu 14.95
Fried tofu with chili, fresh ginger, red onion, peanut, and lime juice on a bed of lettuce. Topped with cilantro.

7 Thai Sticks (3pcs) 9.50
Golden shrimp on a bamboo skewer, filled with ground chicken and wrapped with wonton skins

8 Fried Banana 7.95
Tempura slices banana served with honey dip

9 Thai Toast (6pcs) 9.50
Combination of chicken blended with the chef's secret sauce and deep-fried served with cucumber sweet and sour chili sauce, topped with cilantro

10 Sample Plate (for 2) 12.50
Consists of veggies rolls, satay, Thai toast, and spicy fried wonton served with peanut sauce, sweet and sour sauce, and cucumber dip

11 Grilled Beef 14.95
Sliced beef marinated in a zesty sauce and grilled to perfection on a bed of lettuce. Served with special spicy sauce. Topped with cilantro.

12 Nam Sod 14.95
A delectable blend of minced pork with chili, fresh ginger, red onion, peanut, and lime juice on a bed of lettuce, topped with cilantro.

13 Chicken Nuggets 8.95
White meat chicken nuggets served with peanut sauce

14 Larb 14.95
Ground meat spiced with chili, mint leaf, red onion, and lime juice, topped with cilantro. Served with fresh cabbage.



Potstickers



Cheese wontons



#1 fried egg rolls



#5 Crispy Tofu



#6 Nam Tofu



#9 Thai Toast



#11 Grilled Beef



#12 Nam sod

***Major ingredients are listed, but please let us know of any allergies ***

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SALADS

15 Yum Neua \$14.95

Slice barbequed beef with red onion, green onion, and mint leaf in a spicy dressing

16 Naked Shrimp \$14.95

Grilled shrimp seasoned with lemon grass, cabbage, red onion, mint leaf, lime juice, and chili jam

17 Yum Plamuek \$14.95

Calamari with lemongrass, lime juice, and chili jam served on a bed of lettuce

18 Yum Woon Sen \$14.95

Transparent noodles, chicken, shrimp with red cabbage, red onions, celery in a spicy chili sauce

19 Papaya Salad \$9.95

Shredded Green Papaya with tomato, green bean, carrot, peanut, Fresh chili and lime juice

20 Green Salad \$7.95

Lettuce, sliced cabbage, and carrot Served with peanut dressing.

21 Yum Yai \$14.95

Thai salad with chicken, shrimp, cucumber, tomatoes, carrots, celery, red onion on fresh lettuce with a sweet and sour lime dressing



#18 Yum Woon Sen



#19 Papaya Salad



#21 Yum Yai

SOUPS

Choices of: Chicken, Beef, Pork or Tofu \$8.50 (Cup); \$15.50 (Hotpot) (Extra meat \$3.00)

Shrimp 8.95 (Cup) \$17.50 (Hotpot); Seafoods \$19.75 (Hotpot size only)

22 Wonton \$15.50

Chicken blend with seasoning sauce wrapped in a wonton skin, lettuce, green onion and cilantro

23 Tom Yum \$15.50

Hot & sour soup with lemon grass, kaffir lime leaves, galanga, green onion, cilantro and fresh sliced mushrooms

24 Tom Ka \$15.50

Hot & sour soup with coconut milk, kaffir lime leaves, lemon grass, galanga, green onion, cilantro and fresh sliced mushrooms

25 Poh Tak (hotpot only) \$19.75

A combination of seafood with fresh lemon grass, galanga, cilantro, and mushroom

26 Tom Yum Rour Mit \$15.50

Hot and sour with mixed vegetables, cilantro and lemon grass

27 Woon Sen \$15.50

Glass noodles with napa cabbage, celery, carrot, sliced mushroom, onion and cilantro

99 Noodle soup \$15.50

Angle hair noodles with Chicken and shrimp served with fresh vegetable



#24 Tom Ka

FRIED RICE

Choices of: Chicken, Beef, Pork, or Tofu \$15.50 (Extra meat \$3.00)

Add Shrimp \$2.00; Duck 18.75; Seafoods \$19.75

64. Kao Pad

your choice of meat stir-fried with Jasmine Rice, white onion, green onion, egg and Tomatoes

65. Kao Pad Rour Mit

Fried rice with mixed vegetables and eggs

66. Kao Pad Kari

Authentic spicy Thai fried rice with onion, snow peas and yellow curry paste

67. Kao Pad Supparod

Exotic fried rice with pineapple, onion, egg and cashew nut

100. Kao Pad Prik

Spicy Thai fried rice with onion, bamboo shoots, green onion and chili paste



#64 Kao Pad



#66 Kao Pad Kari

CURRY

Choices of: Chicken, Beef, Pork, or Tofu \$16.50 (Extra meat \$3.00)

Add Shrimp \$2.00; Duck 18.75; Seafoods \$19.75

Served with steamed Jasmine Rice ; Substitute Brown Rice for \$1.00 Extra ; * = Spicy

57. *Panang

Panang curry coconut milk with carrot, bell peppers and mint

58. * Gaeng Keao Wan

Green curry coconut milk with green bean, bamboo shoot, carrot and bell pepper

59. Duck Curry \$18.75

Roasted Duck with Red Curry coconut milk with pineapple, tomatoes, broccoli and spinach

60. *Gaeng Kari

Yellow curry coconut milk with potatoes, onion, bell pepper and carrot

61.* Pad Prik Gaeng

Sautéed onion and bell pepper in a red curry sauce, topped with coconut milk

62. *Prik king

Red curry paste with green beans

68. Pineapple Curry

Pineapple, tomatoes, broccoli, and spinach in a red curry coconut milk

111. Mussaman

mussaman curry with potatoes, peanuts, and spinach in a peanut sauce and coconut milk

142. *Arizona Heatwave

Mix vegetables in a red curry coconut milk sauce

145. *Eggplant with curry

Green curry coconut milk with eggplant, snow peas, Carrot, and basil

152. *Pumpkins Curry

Your choice of meat with pumpkins, Thai basil, kaffir lime leaf in a red curry coconut milk



#57 Panang



#60 Gaeng Kari



#145 Eggplant Curry



#59 Duck Curry



#152 Pumpkins Curry

NOODLES

Choices of: Chicken, Beef, Pork, or Tofu \$15.50 (Extra meat \$3.00)
Add Shrimp \$2.00; Duck 18.75; Seafoods \$19.75
Extra Noodles \$2.00

69. Pad Thai

Rice noodles with egg, green onion, bean sprouts, and homemade pad thai sauce topped with ground peanut.



#69 Pad Thai

70. Lard Na

Stir-fried flat noodles topped with sautéed broccoli in our seasoning sauce.

71. Pad See Eew

Stir-fried flat noodles, broccoli, and egg with black sweet soy sauce.



#71 Pad See Eew

72. Chicken Noodles

Stir-fried flat noodles with egg, green onion, bean sprouts and topped with crushed peanuts.

73. Pad Woon Sen

Glass noodles stir-fried with egg and celery, carrot, broccoli, mushroom, white onion, bean sprout, and green onion

74. Thai Pasta

Flat noodles with your choice of ground meat or seafood with tomatoes, onion and bean sprouts in our seasoning sauce



#72 Chicken Noodles

83. Drunken Noodle

Flat noodles, celery, basil, tomatoes, onion, carrot, green onion, and bean sprouts

84. Chow Mein

Egg noodles stir-fired with mixed vegetables

85. Pad gaeng hoa (northern Thailand style noodle)

Spicy Transparent noodles with red curry paste, Kaffir lime leaves, lemon grass, galanga, green bean, carrot and bamboo shoots.



#73 Pad Woon Sen



#83 Drunken Noodles



#84 Chow mein



#85 Pad Gaeng hoa

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SPECIALTIES

Served with steamed Jasmine Rice ;
Substitute Brown Rice for \$1.00 Extra

28. Crispy Duck \$18.75

Tempura batter Duck meat and broccoli served with sweet and sour garlic sauce

29. Cashew Duck \$18.75

Roasted Duck sautéed with onion, carrots, bell peppers, water chestnuts and cashews nuts.

30. Eggplant with basil \$16.50; Add Shrimp \$2.00

Sautéed Chicken with fresh basil, carrot, snow pea and eggplant in a light chili garlic sauce

31. Poh Haeng \$19.75

Sautéed shrimp, Fish, squid and scallops with Thai herbs in a spicy sauce

32. Steamed Fish \$18.50

Steamed fillet fish with vegetables in a rich broth and fresh ginger

33. Three Kings Curry \$19.75

Shrimp, squid, and scallops with peanuts, potatoes, and spinach in a red curry peanut sauce and coconut milk.

34. Crispy Shrimp \$18.50

Tempura batter shrimp served with sweet and sour garlic sauce and wonton chips.

35. Crispy Pla \$18.50

Lightly tempura fillet fish served with Sweet and Sour garlic sauce

36. Shrimp in a Pot \$18.50

Tender shrimp steamed in a hot pot with light chardonnay, transparent noodles, and a medley of fresh oriental vegetables. topped with cilantro. Served with special garlic and seasoning soy sauce

37. Thai Suki \$18.50

Chicken, beef, pork, squid, and shrimp with transparent noodles, vegetables, and eggs with a mild flavorful sauce

38. Spicy Cashew nut \$16.50 ;Add shrimp \$2.00

Choice of meat (chicken, beef, pork or tofu) sautéed with fresh celery, mushrooms, onions, and cashew nut in a special Thai chili sauce

39. Evil Jungle Princess

(Chicken, Beef, Pork or Tofu 16.50 ; Add Shrimp \$2.00; Seafoods \$19.75)

Your choices of meat with lemon grass, mushroom in a special Thai spice with coconut milk and mint leaves. Everyone claims to have met her, but this princess is a Dara Thai's special secret, with luck, the secret may be revealed tonight.



#33 Three Kings Curry



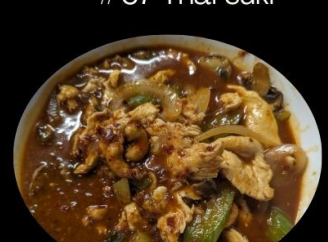
#34 Crispy Shrimp



#36 Shrimp in a pot



#37 Thai suki



#38 Spicy cashew Nuts



#39 Evil Jungle Princess

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MEAT WITH VEGETABLES

Served with Jasmine rice; Substitute Brown Rice for \$1.00 Extra

Choices of: Chicken, Beef, Pork, or Tofu \$15.50 (Extra meat \$3.00)

Add \$2.00 for Shrimp, Duck \$18.75, Seafood \$19.75

44. Baby Corn

Sautéed baby corn, mushroom, carrots, onion, celery, and scallions with a special brown sauce

45. Sweet and Sour

Cucumber, tomatoes, onion, bell peppers, carrot, and pineapple in a sweet and sour sauce

46. Pad Ka Na

Sautéed broccoli with your choice of meat in oyster sauce

47. Orange Chicken

Deep-fried chicken white meat served with an orange sauce

48. Pad King Sod

Sautéed fresh ginger, onion, bell pepper, carrot and mushrooms

49. Pad Nau Mai

Sautéed bamboo shoots, carrots, baby corn, snow peas, onions and mushroom

50. Pad Ma Muang Himapan

Sautéed onions, carrots, bell peppers, water chestnut and cashew nut

51. Garlic with meat

A mixture of fresh garlic and white pepper with a special blend of Thai seasoning served on a bed of lettuce and topped with cilantro.

52. Hawaiian Delight

Sautéed bell pepper, white onion, carrots and pineapple

53. Spicy Snow peas

Sautéed snow peas, onions, carrot, mushrooms and crispy garlic

54. Teriyaki

Snow peas, white onion, carrot, and broccoli in a teriyaki sauce

56. Basil leaves

Sautéed fresh basil, bamboo shoots, and green beans in a garlic sauce



#46 Meat With Broccoli



#53 Spicy Snow Peas



#56 Basil Leaves

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VEGETARIANS

Served with Jasmine rice; Substitute Brown Rice for \$1.00 Extra ; (Extra tofu \$3.00)

101. Sweet and Sour Tofu \$15.50

Tempura tofu topped with sautéed fresh cucumber, tomatoes, onion, carrots, bell pepper and pineapple in a sweet and sour sauce

102. Tofu Special \$15.95

Steamed tofu with napa cabbage, carrots, celery, bell pepper, onion, ginger, and transparent noodles in a light chardonnay and garlic sauce. topped with cilantro.

103. Spicy Tofu \$15.50

Steamed tofu with bamboo shoots, bell peppers, carrots, onion, fresh basil, and crispy garlic in a light brown sauce

104. *Tofu Rad Prik \$15.50

Fried tofu sautéed with red curry, mushroom, bamboo shoots, onion, carrot and bell pepper

105. Garlic Tofu \$15.50

Fried tofu with mushrooms, white onions, and scallions in a crispy garlic and white pepper sauce

106. Spicy Cashew Nut Tofu \$16.50

Fried tofu with fresh celery, mushrooms, onions, and cashew nuts in a special Thai chili sauce

107. Egg Plant Tofu \$16.50

Fried tofu sautéed with fresh basil, eggplant, snow peas, and carrots in a light Thai chili sauce

108. Evil Jungle Tofu \$16.50

Fried tofu in a creamy coconut milk, fresh lemongrass, and mushroom in Thai spices

109. *Gaeng Ped Tofu \$16.50

Fried tofu sautéed in a red curry and coconut milk sauce with tomatoes, pineapple, and spinach

110. Dara Tofu \$16.50

Fried tofu, peanuts, potatoes, and spinach in a red curry peanut and coconut milk sauce

140. Noodle Plate \$15.50

Stir-fried flat noodles with mixed vegetables

141.* Pad Gaeng Pa \$15.95

Sautéed red curry with mixed vegetable

142. * Arizona Heatwave \$16.50

Fried tofu and vegetable medley in a red curry coconut sauce

143. Pad Rour Mit \$15.50

Sautéed medley of fresh tender vegetables in a brown sauce

144. Teriyaki Tofu \$15.50

Snow peas, yellow onion, carrot, and broccoli in a teriyaki sauce



#103 Spicy Tofu



#105 Garlic Tofu



#107 Eggplant Tofu



#110 Dara Tofu