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Soup of the DayAsk your server	Cup 2.50	Bowl 3.50
Vegetable Spring Rolls (4 pc)		5.00
Crab Spring Rolls (2 pc)		5.00
Vegetable Samoosas (8 pc.)		5.00
Fried Spiced Fish Cakes with Cucumber Sala	ad (4 pc)	6.00
Burmese Calabash Squash Fritters (v)		5.00
Sumatran Corn and Shrimp Fritters (4 pc)		5.00
Popiah (Cold Spring Roll) with peanut plum	sauce	3.50
bean sprout, oystermushroom, jicama, cabbage	, carrot	
Burmese Eggplant Purée (not vegetarian)		6.50
onion, tomato, shrimp paste, garlic oil, cucumbe	er, tomato, Na	an.
Tea Leaf Salad (has fish sauce, but can be o	mitted)	5.50
Fermented tea leaves, cabbage, tomato, peanu	ts, garlic, lem	ion.
Ginger Salad (has fish sauce, but can be om	itted)	5.50
Shredded young ginger, cabbage, peanuts, fres	h chili, garlic	oil.

Salad

Gado! Gado! (Indonesian Salad! Salad!)	9.50
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Broccoli, cauliflower, green beans, potato, egg, fried onion, cilantro, peanut dressing.

Thai Grilled Salad Beef 9.50/ Shrimp 10.50

Red onion, tomato, and lettuce, spicy and sweet dressing.

Burmese La Toke Noodle Salad 🛩 (c) 9.50

Wheat noodle, tofu, carrot, cucumber, ground shrimp, fried onion, cilantro spicy sweet vinagrette. (c)

Burmese Fried Fish Cake Salad 🛩 (g) 9.50

Lettuce, jalapeno, cabbage, cilantro, tomato, sweet chili vinagrette.

Vietnamese Salad with Herbs and Peanut (c) 9.50 Choose Chicken or Tofu. Tossed with lettuce, cabbage, fresh bean sprouts, cucumber, jalapeno, red onion. .

Vietnamese Grilled Pork Noodle Salad (Bun Cha) (g) 9.50 Grilled marinated pork on a bed of rice vermicelli with fresh mint, basil,

peanuts, bean sprouts, and shredded raw vegetables in a spicy sweet dressing. (May substitute fried tofu for pork)

Slow-Cooked Curries

Served with Coconut Jasmine rice.

Burmese Chicken Curry (g)	10.00
Bone-in chicken, potato, onion, garlic, ginger, spices.	

Burmese Lemon Grass Beef (g) 11.00 Potato, lemongrass, onion, garlic, spices.

Malaysian Beef Rendang (g) 11.00 Lemongrass, galangal, spices, coconut milk.

Burmese Pork Curry (g) 10.00

Marinated pork and potato with salty mango pickle and spices.

Hearty Noodle Soups

Mohinga (Burmese Fish Noodle Soup)	10.00
Somen (wheat noodle), onion, garlic, lemon grass, fried lentils, s	quash
fritters, cilantro.	

Ono Kvowsway (Coconut Chicken Noodle Soup) 10.00

Wheat noodle, turmeric, onion, garlic, toasted chickpea flour.

Shan Tribe Hot and Sour Noodle Soup (g) 10.00 Rice linguini, pork, shrimp, bean sprout, pickled mustard green, cabbage.

spicy pungent broth.

Grilled Salmon with Tomato Chili Sambal # (a)

Grill

with steamed white rice and side salad.

ornica camion with romate orni cambajz (g)	10.00
Burmese BBQ Chicken Thighs in yogurt-curry marinade	10.50
Malaysian Grilled Five-spiced Chicken Thighs	10.50
Malaysian Saté- with peanut sauce and cucumber salad	
Chicken or Pork (4 sticks)	11.50

Chicken or Pork (4 sticks)	11.50
Beef (4 sticks)	12.50
Shrimp (4 sticks)	14.00
Combination (1 stick of each)	13.00

13 50

Thai-style Wok-Fry

served with steamed rice.

Choose your Protein:

Chicken	11.50	Beef	12.50
Shrimp	14.00	Tofu	11.50

Thai Ruby Red Basil Sauce **≠**(g)(c)

Bell pepper, onion, tomato basil sauce.

Green Beans with Tomato Chili Sauce ≠(g)(c)

Wok-charred Chili and Garlic ≠(g)

Hot peppers, onion, tomato and fresh Asian basil.

Panang Curry Sauce (g)

Bell pepper, onion, coconut milk, basil, peanut curry sauce.

Broccoli and mushroom in Savory Oyster Brown Sauce

(v) - vegan (g) – gluten free (c) - vegan possible

Although we may list items that are or can be made gluten-free or yegan. we are not a vegan or gluten-free environment and cannot guarantee against cross-contamination. Please consider this information in light of your individual requirements or needs.

Other Wok-Fry Specialtes

Served with steamed white rice.

Burmese Eggplant with Shrimp / (g) Asian eggplant, onion, small shrimp, spicy shrimp paste.	12.50
Sambal Goreng Udang (Indonesian Shrimp Curry)(g) Onion, garlic, lemongrass, galangal, tamarind coconut sauce.	14.00
Burmese Curry Shrimp (a)	14.00

Onion, bell pepper, tomato.

Fried Rice and Noodle

Meat/seafood can be substituted with tofu or vegetables.

Java Fried Rice → (c) Shrimp, chicken, bell pepper, onion, sweet soy sauce.	10.50
Burmese Fried Rice (g) Shrimp, hot peppers, bean sprouts, onion, shrimp paste.	10.50
Spicy Chili Fried Rice. ► (c) (g) Shrimp, scallop, squid, tomato, mushroom, chili sauce. Sorry, no m	11.50 nild

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Thai Basil Fried Rice ≠ (c)(g)	10.50
Shrimp, onion, bean sprout, peas, basil, ialapeno.	

Singapore Rice Noodle (c)(g)	11.50
Shrimp, beef, chicken, bell pepper, onion,, Madras curry.	

11.50

Malaysian Saté Noodle with Seafood

Wheat noodle, shrimp, scallop, squid, carrots, broccoli, sacha sauce.

10.50 Pad Thai (c) Rice linguini, chicken, shrimp, bean sprout, egg, peanuts.

Chiang Mai Noodles

11.50 Wheat noodle, minced chicken, jalapeno, mushroom, red curry sauce.

Spicy Laht Nah 11.50 Wide rice noodle, minced chicken, jalapeno, mushroom, spicy soy gravy.

11.50

Singapore Char Kway Teow **►**(c) Broad rice noodle, shrimp, Chinese sausage, bean sprouts, spicy sweet

Gutgyi Gut (Southern Burmese Noodle) (g)(c) 11.50 Broad rice noodle with shrimp, beef, bean sprouts, yellow peas with hot chili vinagrette sauce.

subjective. If you'd like your food spicier, we can provide you with the appropriate condiment.

Vegetables

Served with Steamed white rice.

Curry Trio →(g) Eggplant, green beans, and potato in a spicy red curry sauce.	10.50
Spice Island Fried Tofu(v) Peanut chili lime sauce or sweet cilantro soy sauce.	10.50
Vegetable Monsoon ✓(v)(g) Braised eggplant, okra, squash, string bean, and cauliflower in a hot sour sauce.	10.50 t and
Garden Vegetables with Green Curry (g) Cauliflower, broccoli, green beans, cabbage.	10.50
Bean Sprouts with Basil (v)(g) Stir-fried with Asian basil, hot peppers, garlic.	10.50
Mixed Vegetables in Garlic Sauce (v)(g)	10.50

For a small extra charge, you can add meat or tofu to any of the above dishes, except Spice Island Fried Tofu.

with broccoli, cauliflower, green beans, and mushroom.

Et Cetera Add/Extra tofu 1.00 Add/Extra chicken 2.00 Add/Extra beef 3.00 Add/Extra small shrimp 3.00 Add/Extra mixed vegetables 2.00 Coconut Jasmine Rice 3.00 House-made buttery paratha (crispy layered flatbread) 4.00 1.50 Nan bread 2.50 Side Salad with sweet chili dressing Steamed White Rice 2.00 Saté Peanut Sauce/Gado Gado Peanut Dressing 1.00 Side of Steamed mixed vegetables/Side of plain noodle 4.00 **Potables**

Hot Tea or Iced Tea of the Day	2.00
Thai Iced Tea or Iced Coffee (10 oz., if no ice)	3.00
Coke, Diet Coke, Sprite	1.50
Organic unsweetened soy milk	3.00
Mango Nectar	4.00
Guava Nectar	3.00
Regatta Stone Ginger Beer	3.50
San Pellegrino	5.00



253 Atwood Street Pittsburgh, PA 15213 412-687-8821

www.spiceislandteahouse.com

Hours:

Mon-Thur 11:30am – 8:45pm Fri – Sat 11:30 am – 9:45pm Sun Closed

An eclectic selection of Beers, Wines, and Cocktails Exotic Teas from around the World

Not all ingredients may be listed in descriptions. Patrons are responsible for informing us of any dietary restrictions. When possible, we can omit any item in a dish, but cannot always substitute with another. Any substitution may incur an extra charge. Prices and items are subject to change without notice.

No split checks for parties of 5 or more.

Minimum credit card purchase -- \$10.00. 17% gratuity will be added to your bill for parties of 5 or more

<u>Lunch Special</u> 11:30 am – 3:00 PM

\$9.00

Add a cup of soup or salad for \$1.00 (dine in only)

Burmese Chicken Curry with Coconut rice
Lemongrass Beef Curry with Coconut Rice
Burmese Pork Curry with Coconut Rice
Malaysian Beef Rendang with Coconut Rice
Malaysian Sate on skewers – Chicken, beef, pork
Vegetable Monsoon with white rice
Garden Vegetables w/ Green Curry
Curry Trio of Vegetables with white rice
Thai Red Basil Sauce– Chicken, Beef, or Tofu w/ rice
Panang Curry Sauce – Chicken, Beef, or Tofu w/ rice
Fried Tofu with choice of sauce w/ rice
Pad Thai
Java Fried Rice

For descriptions of dishes, please refer to main menu.

Singapore Rice Noodle