

Snacks

Soup of the Day...Ask your server	Cup 3.00	Bowl 4.00
Vegetable Spring Rolls (4 pc)		5.00
Crab Spring Rolls (2 pc)		6.50
Vegetable Samosas (8 pc.)		5.00
Fried Spiced Fish Cakes with Cucumber Salad (4 pc)		6.50
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, oyster mushroom, jicama, cabbage, carrot		
Burmese Eggplant Purée (not vegetarian)		6.50
onion, tomato, shrimp paste, garlic oil, cucumber, tomato, Nan.		
Tea Leaf Salad (has fish sauce, but can be omitted)		6.50
Fermented tea leaves, cabbage, tomato, peanuts, garlic, lemon.		
Ginger Salad (has fish sauce, but can be omitted)		6.50
Shredded young ginger, cabbage, peanuts, fresh chili, garlic oil.		

Salad

Gado! Gado! (Indonesian Salad! Salad!)		9.50
Broccoli, cauliflower, green beans, 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 vinaigrette. (c)		
Burmese Fried Fish Cake Salad (g)		9.50
Lettuce, jalapeno, cabbage, cilantro, tomato, sweet chili vinaigrette.		
Vietnamese Salad with Herbs and Peanut (c) (g)		9.50
Choose Chicken or Tofu. Tossed with lettuce, cabbage, fresh bean sprouts, cucumber, jalapeno, red onion, fresh mint, basil.		
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)		10.50
Bone-in chicken, potato, onion, garlic, ginger, spices.		
Burmese Lemon Grass Beef (g)		12.00
Potato, lemongrass, onion, garlic, spices.		
Malaysian Beef Rendang (g)		12.00
Lemongrass, galangal, spices, coconut milk.		
Burmese Pork Curry (g)		10.50
Marinated pork and potato with salty mango pickle and spices.		

Hearty Noodle Soups

Mohinga (Burmese Fish Noodle Soup)		11.00
Somen (wheat noodle), onion, garlic, lemon grass, fried lentils, squash fritters, cilantro.		
Ono Kyowsway (Coconut Chicken Noodle Soup)		10.50
Wheat noodle, turmeric, onion, garlic, toasted chickpea flour.		
Shan Tribe Hot and Sour Noodle Soup, (g)		11.00
Rice linguini, pork, shrimp, bean sprout, pickled mustard green, cabbage, spicy pungent broth.		

Grill

with steamed white rice and side salad.

Grilled Salmon on Banana Leaf w/ Tomato chili Sambal (g)		13.50
Burmese BBQ Chicken Thighs in yogurt-curry marinade		10.50
Malaysian Grilled Five-spiced Chicken Thighs		10.50
Malaysian Saté- with peanut sauce		
Chicken or Pork (4 sticks)		11.50
Beef (4 sticks)		12.50
Shrimp (4 sticks)		14.50
Combination (1 stick of each)		13.50

Thai-style Wok-Fry

served with steamed rice.

Choose your Protein:

Chicken (white meat)	11.50	Beef	12.50
Shrimp	14.50	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 vegan, 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 Specialties

Served with steamed white rice.

Burmese Eggplant with Shrimp (g)		12.50
Asian eggplant, onion, small shrimp, spicy shrimp paste.		
Sambal Goreng Udang (Indonesian Shrimp Curry)(g)		14.50
Onion, garlic, lemongrass, galangal, tamarind coconut sauce.		
Burmese Curry Shrimp, (g)		14.50
Onion, bell pepper, tomato.		

Fried Rice and Noodle

Meat/seafood can be substituted with tofu or mixed vegetables.

Fried Rice dishes contains egg unless requested to be omitted.

Java Fried Rice (c)		11.50
Shrimp, chicken, bell pepper, onion, sweet soy sauce.		
Burmese Fried Rice (g)		11.50
Shrimp, hot peppers, bean sprouts, onion, shrimp paste.		
Spicy Chili Fried Rice (c) (g)		12.50
Shrimp, scallop, squid, tomato, mushroom, chili sauce. Sorry, no mild option.		
Thai Basil Fried Rice (c)(g)		11.50
Shrimp, onion, bean sprout, peas, basil, jalapeno.		
Singapore Rice Noodle (c)(g)		11.50
Shrimp, beef, chicken, bell pepper, onion,, Madras curry.		
Malaysian Saté Noodle with Seafood		12.00
Wheat noodle, shrimp, scallop, squid, carrots, broccoli, sachau sauce.		
Pad Thai (c)		11.50
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.		
Singapore Char Kway Teow (c)		11.50
Broad rice noodle, shrimp, Chinese sausage, bean sprouts, spicy sweet soy sauce.		
Gutgyi Gut (Southern Burmese Noodle) , (g)(c)		11.50
Broad rice noodle with shrimp, beef, bean sprouts, yellow peas with hot chili vinaigrette sauce.		

– Please indicate mild, regular, or extra spicy. Spicy levels are 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)	11.50
Eggplant, green beans, and potato in a spicy red curry sauce.	
Spice Island Fried Tofu (v)	11.50
Peanut chili lime sauce or sweet cilantro soy sauce.	
Vegetable Monsoon (v)(g)	11.50
Braised eggplant, okra, squash, string bean, and cauliflower in a hot and sour sauce.	
Garden Vegetables with Green Curry (g)	11.50
Cauliflower, broccoli, green beans, cabbage.	
Bean Sprouts with Basil (v)(g)	11.50
Stir-fried with Asian basil, hot peppers, garlic.	
Mixed Vegetables in Garlic Sauce (v)(g)	11.50
with broccoli, cauliflower, green beans, and mushroom.	

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Et Cetera

Add/Extra tofu*	1.00
Add/Extra chicken*	2.50
Add/Extra beef*	3.50
Add/Extra small shrimp*	3.50
Add/Extra large tiger shrimp (4 shrimp)*	6.00
Add/Extra mixed vegetables*	2.50
Coconut Jasmine Rice	3.00
House-made buttery paratha (crispy layered flatbread)	4.00
Nan bread	1.50
Side Salad with sweet chili dressing	2.50
Steamed White Rice	2.00
Saté Peanut Sauce/Gado Gado Peanut Dressing	1.00
Side of Steamed mixed vegetables	5.00
Extra side of sauce (sweet chili, peanut plum, etc.)	.50
Extra side of sriracha sauce or hot chili oil	.50

* available only for wok-fry, vegetable, fried rice and noodles sections. Not available for Spice Island Fried Tofu.

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
Coconut Soda	3.50
Mango Nectar (17 oz. can)	4.00
Guava Nectar	3.50
Regatta Stone Ginger Beer (8 oz bottle)	3.00
San Pellegrino 500 ml bottle	4.00



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.

**Maximum 3 split checks and credit cards per table.
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**

Lunch Special
11:30 am – 3:00 PM

\$9.50

- 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
- Mixed Veggies in Garlic Sauce 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
- Singapore Rice Noodle

For descriptions of dishes, please refer to main menu.