

# พามา

(NANA)

dish descriptions  
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## STARTERS

tom yum soup with shrimp (gf) ^^ - 6  
papaya salad with dried shrimp (gf) ^^^^ - 10

vietnamese style spring rolls with pork & crab - 9

satay grilled chicken with peanut sauce - 11  
moo ping grilled pork - 10

king oyster mushroom laab (v)(gf) ^ - 10  
southern fried chicken laab ^ - 12

## MAINS

khao soi with chicken ^ - 15  
boat noodle soup with beef ^ - 15  
mi ga ti with pork (gf) ^ - 15

kua gling pork ribs ^^^ - 16  
pad mama with hotdog - 15

pad prik king chicken (gf) ^^^ - 15

the following have choice of: chicken, pork, veggie, tofu, or veggie & tofu  
(substitute beef add 1, shrimp add 2)

pad thai bolan (gf) - 15  
pad thai vegan (v)(gf) - 15  
pad see ew - 15

red curry (gf) ^^^ - 15  
green curry (gf) ^^ - 15  
green curry vegan (v)(gf) ^^ - 15

yellow curry fried rice with coconut - 15  
☞ daily special (please ask server)

try these Khao San Road dishes:

**Fresh Rolls - 9** (choice of chicken or vegan)

**Massaman Curry - 16** (choice of chicken, veggie+tofu, veggie, substitute beef add 1, shrimp add 2)

**Pad Gra Prao - 15** (choice of chicken or tofu, substitute beef add 1, shrimp add 2)



^ spice level (sorry, no returns if too spicy)  
spice levels are not adjustable so please take care when ordering  
please inform your server of any allergies before ordering

(a Khao San Road Joint)



starters

ต้มยำกุ้ง tom yum kung (gf) ^ - 6
tom yum soup with shrimp

a shrimp-based soup with multiple dimensions of flavour - sweet, spicy, sour, salty, and intense aromatics from kaffir lime leaf, coriander, fish sauce, galangal and lemon-grass. finished with a touch of milk for a creamy texture.

ส้มตำ som tum papaya salad (gf) ^ - 10
shredded green papaya, tomato, long bean, dried shrimp, garlic & fresh roasted peanuts tossed with a lime & fish sauce vinaigrette. fresh thai bird chilis provide an intense heat to this fresh, vibrant staple of thai cuisine.

ปอเปี๊ยะทอดไส้หมูสับกับเนื้อปู por pia tod sai moo sub kub nua pu vietnamese style spring rolls with pork & crab
vietnamese style spring rolls with a filling of pork, crab, wood ear mushroom, carrot & glass noodles, within a light, crispy rice paper exterior. served with a sweet & spicy nam jim dipping sauce.

ไก่สับ: กับน้ำจิ้มรสแซ่บ sa tay kai kub nam ar jad - 11
satay grilled chicken with peanut sauce

tender char-grilled chicken on skewers, brushed with an aromatic curry coconut glaze. served with a rich peanut sauce & a small side of refreshing cucumber salad.

หมูปิ้ง moo ping grilled pork - 10
char-grilled skewers of pork shoulder marinated in sweet soy, oyster sauce, coriander root & palm sugar.

ลาบหนึ่ด laab heed (v) (gf) ^ - 10
king oyster mushroom salad
meaty king oyster mushrooms grilled and tossed in fresh mint, shallots & toasted rice. dressed in a lime & chili vinaigrette.

ลาบไก่ทอด laab kai tod ^ - 12
southern fried chicken salad
a fusion of crispy southern style fried chicken with northeastern thai flavours of fresh mint, shallots, toasted rice, coriander, citrus and chili.

mains

ข้าวซอยไก่ khao soi kai ^ - 15
khao soi with chicken

a comforting dish of egg noodles in a golden curry coconut broth, served with juicy fried dark meat chicken and crispy skin. topped with scallion, cilantro, preserved mustard greens, bean sprouts, shallots and crispy egg noodles.

ก๋วยเตี๋ยวเรือเนื้อ kuay teaw rua nua boat noodle soup with beef ^ - 15
originally served off boats on canals in central thailand. rice noodles served in a broth of house-made chicken stock seasoned with earthy spices of cinnamon, star anise & finished with beef blood for richness. comes topped with 3 types of beef (braised shank, sliced beef, beef balls), scallion, sweet thai basil, & toasted garlic.

หมี่กะทิหมู mi ga ti moo (gf) ^ - 15
mi ga ti with pork

this dish can be found across thailand - our northeastern version has thin rice noodles covered in a rich sauce of red curry, coconut, ground pork, tender tofu pieces, long beans, beansprouts, dry chili and fresh roasted peanuts. finished with fresh aromatic sweet basil.

ตัวกึ่งกระดูกหมู kua gling ka duk moo kua gling pork ribs ^ - 16

tender stewed pork ribs infused with kua gling, a southern red curry, featuring the flavours of lemongrass, turmeric, peppercorn, garlic, galangal, kaffir lime, shrimp paste, chili, and coconut milk.

ผัดมามาใส่ไส้กรอก pad mama sai sai kok - 15
pad mama with hot dog

this is the "mac 'n cheese" of thailand. a comforting dish of tasty stir-fried instant noodles with vegetables, oyster sauce, sweet soy & hot dogs (the mama "tom yum" seasoning pack is added back in for good measure).

ผัดพริกขิงไก่ pad prik king kai (gf) ^ - 15
pad prik king with chicken

tender chicken pieces stir fried in a complex dry red curry paste - there is heat, as well as the botanical sweetness of wild ginger, and fresh kaffir lime for aromatic brilliance.

mains (cont'd)

the following dishes have choice of: chicken, pork, beef, veggie, tofu, or veggie & tofu (substitute beef add 1, shrimp add 2)

ผัดไทยโบราณ pad thai bo lan (gf) - 15
based on a vintage recipe ("bolan"), this stir-fry of rice noodles, tofu, egg, and pickled radish is flavoured with a sauce containing tamarind & fish sauce, giving it a subtle yet complex taste. served with bean sprouts, and fresh roasted peanuts. adjust to personal taste with fresh lime and toasted chili. \*vegan version available

ผัดซีอิ้ว pad see ew - 15
fresh tender wide rice noodles and chinese broccoli are stir-fried with a rich blend of soy and oyster sauce. salty and slightly sweet flavours are complimented by the wonderful aroma of "wok hay", the "breath of a wok" as produced by skilled cooks.

แกงเผ็ด kaeng phed red curry (gf) ^ - 15
a journey through flavours - starting with the aromas of sweet basil, and kaffir lime, yielding to the subtle sweetness from kombucha squash, before unfolding to the true flavours of red curry - the sweet red fruity flesh of the thai chili, that finishes with an intense spicy burn.

แกงเขียวหวาน kaeng kaew wan (gf) ^ - 15
green curry
this popular curry has layers of flavour - fresh herbal notes of sweet basil and kaffir lime, citrusy lemon-grass, and the earthy, beautiful burn from fresh green thai bird chili. \*vegan version available

ข้าวผัดผงกระหรี่ khao pad pong kra ree - 15
yellow curry fried rice with coconut
thai-style fried rice with the fragrant and recognizable flavours of yellow curry and toasted coconut. tomatoes, fresh cilantro & crispy fried shallots add additional layers of flavour and texture to this popular dish.

(v) vegan
(gf) gluten-free
^ spice level
\* spice levels are not adjustable so please take care when ordering (sorry, no returns if too spicy)
\*\* ingredients listed are not comprehensive for all dishes. please inform your server of any allergies before ordering

