



Thaiverse

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Welcome to Thaiverse restaurant, thank you for choosing to dine with us.

Our aim is to provide the highest quality, authentic, Thai food. All of our dishes are cooked to order using fresh ingredients and may be tailored for you.

We offer the following spice levels- No Chilies, Mild, Medium, US Hot and Thai Hot. Also there are extra spices available on request if you need to 'pep it up' some more.

We sincerely hope you enjoy your dining experience not only today but every time you visit, so please let us know if there is anything we can do to improve your experience.

If you suffer from food allergies, please let your server know and we will try our best to accommodate you.

We do not add MSG (however there are small amounts of MSG in soy sauce and oyster sauce).

For clarity we use the following symbols in the menu to indicate:-

-  Dish is vegetarian.
-  Dish vegetarian on request.
-  Dish is gluten free
-  Dish gluten free on request
-  Dish has at least a little heat

APPETISERS

DUCK PANCAKE ROLLS \$12

Duck, cucumber, ginger and spring onions wrapped in an Asian style pancake.

CRISPY SPICY CALAMARI \$12

Battered and topped with garlic, fresh chili, and spring onion 

CRISPY SHRIMP ROLL \$10

Marinated shrimp wrapped in spring roll paper with our home-made sweet chili pineapple sauce

CHICKEN SATAY \$10

Grilled, marinated chicken with our home-made peanut and cucumber sauces

PORK STEAMED DUMPLINGS \$10

Ground pork wrapped and steamed with our signature sauce and topped with crispy garlic

CRAB STEAMED DUMPLINGS \$12

Combination of crab, shrimp and ground pork topped with our signature sauce and crispy garlic

VEGETABLE SPRING ROLLS \$7

Mixed vegetables, mung bean vermicelli and black mushrooms wrapped, deep fried and served with sweet chili pineapple sauce

VEGETABLE TEMPURA \$7

Assortment of vegetables deep fried in batter and served with our sweet chili pineapple sauce

SUMMER ROLLS \$12

Fresh vegetables, shrimp, avocado wrapped in fresh rice noodle skins and served with a ginger and tamarind sauce

THAIVERSE CHICKEN WINGS \$12

Deep fried wings coated with a tamarind sauce

SOUPS

WONTON SOUP \$7

Marinated ground chicken wrapped with wonton pastry cooked in clear broth with bok choy, bean-sprouts, coriander, spring onion and crispy garlic

(Soup prices below for vegetarian, add chicken for \$1, add shrimp for \$3)

TOM KHA "GALANGAL" \$7

A refreshing soup made with coconut milk, mushrooms, tomatoes, cilantro, spring onions and crispy chili. Flavored with fish sauce and lime juice.

TOM YUM \$7

A spicy and sour soup with shrimp and mushrooms, cilantro, spring onions, flavored with fish sauce, lime juice and a dash of coconut milk 

SALADS

SOM TUMM \$8

A very popular North-Eastern dish. A salad of shredded green papaya with Spicy lime dressing and crushed peanuts, tomatoes green bean 

LARB GAI \$16

A spicy salad of ground chicken, flavored with fish sauce, lime juice, toasted ground rice, fresh mint coriander, spring onions 

ENTREES

 FRESH LIME & CHILI SALMON \$20

Steamed fillet of fish, flavored with lemongrass and topped with green lime, garlic and chili dressing sprinkled with coriander leaves

 DUCK WITH TAMARIND SAUCE \$26

Roasted half duck topped with golden sweet tamarind sauce, fried shallots, fresh ginger and crispy basil

OYSTER BEEF \$18

Stir-fried slices of beef with garlic, mushrooms, onions and bell peppers in oyster sauce.

*(Prices below for vegetarian,
add chicken or Pork for \$2,
add Beef or shrimp for \$4,
add mixed seafood for \$6)*

 PAD CHAR \$16

Southern Thai style stir-fried chili paste with onions, Thai eggplant, Chinese ginger (Finger root) hot pepper, kaffir lime leaves, young pepper corn and Thai basil.

 CASHEW NUTS \$15

Stir-fried roasted chili paste, pineapple, onion, red & green peppers and crispy fried chili.

 KRA PRAW (CHILI BASIL) \$14

Stir-fried with Thai chili, Thai basil, garlic, green beans and onion. Meat can be ground or sliced.

 GINGER \$15

Stir-fried ginger, garlic, mushrooms, bell pepper, onions and spring onions with a salted soybean sauce.

 EGGPLANT \$15

With spicy salted soybean sauce, ground chilies & garlic, onion and Thai basil.

ENTREES (CONT)

 SWEET & SOUR \$15

Stir-fried with cucumber, onions, pineapple, sweet peppers, tomato and spring onions in a sweet & sour sauce

CURRIES

 ROASTED DUCK CURRY \$20

Sliced roasted duck cooked in creamy red curry and coconut milk, with pineapples lychees, cherry tomatoes and Thai sweet basil 

 CHOO CHEE SALMON CURRY \$20

Deep-fried skinless salmon topped with caramelized southern Thai style yellow curry with coconut milk and Kaffir lime leaves 

*(Prices below for vegetarian,
add chicken or Pork for \$2,
add Beef or shrimp for \$4)*

 MASSAMAN CURRY \$15

Recipe originally from the far south of Thailand, made with dried spices in coconut milk, potato and sweet potato and roasted peanuts

 PANANG CURRY \$15

Rich red curry with coconut milk, Thai sweet basil and Kaffir lime leaves. Protein of your choice 

 GREEN CURRY \$15

Mixed vegetables or meat of your choice cooked in green curry, coconut milk, Thai eggplant and bamboo shoots, Thai sweet basil 

RICE & NOODLE DISHES

*(Prices below for vegetarian,
add chicken or Pork for \$2,
add Beef or shrimp for \$4,
add mixed seafood for \$6)*

 PHAD THAI \$15

Stir-fried rice noodles with egg, bean spout, chive leaves, sweet radish with ground roasted peanut, tamarind dressing

 PHAD KHEE MAOW \$14
(DRUNKEN NOODLES)

Spicy stir-fried rice or mung beans vermicelli noodle with egg, minced chili & garlic, onion, tomato, bean sprouts and Thai sweet basil 

 PHAD SEE EAW \$14

Stir-fried rice noodles with soy sauce, egg, mixed vegetables.

 THAIVERSE FRIED RICE \$14

Stir-fried Thai jasmine rice with pineapple cashew nut, onion, spring onions

EXTRAS TO SHARE

 EGG FRIED RICE \$5

Fried Jasmine rice with egg, peas and spring onion

 PLAIN RICE \$3

Steamed Thai Jasmine rice

 BEAN SPROUTS \$7

Stir-fried with garlic, soy sauce and spring onion

 MIXED VEGETABLES \$8

Stir-fried vegetables with garlic salted soya bean

DESSERTS

 BANANA FRITTER \$8

Banana in a batter laced with grated coconut, served with either vanilla or coconut ice-cream and topped with honey & toasted sesame seeds

STICKY TOFFEE PUDDING \$8

Our famous specialty, a moist sponge cake made with finely chopped dates & walnuts smothered in toffee sauce and served with vanilla ice cream.

 MANGO STICKY RICE \$8

Sweet mango with Thai sticky rice in cooked in coconut milk. (Seasonal)

 CRÈME BRULEE \$8

Classic dessert with a hint of ginger

 ICE CREAM \$4

Choice of coconut or vanilla ice cream

BEVERAGES

TEA \$3

Jasmine, Green, Black and selection of herbal teas

COFFEE \$4

Espresso or regular

CAPPUCCINO OR LATTE \$5

COKE OR DIET COKE \$2

SPRITE \$2

GINGER ALE \$2

SPARKLING WATER (500ML) \$4

APPLE JUICE \$2

SAN PELLIGRINO ORANGE \$3

SAN PELLIGRINO LEMON \$3

We take the greatest care in the ingredients we use in our dishes and in the preparation of our food, however some of our dishes may contain nuts, and other allergens, if you have any special needs, please make our staff aware.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness