

Recommended

THA PHRAYA

ท่าพระยา

646-564-1456
thaphraya.nyc
1553 2nd Ave.
New York, NY, 10028

The Upper East Kitchen

Miang Kham \$17

One bite-wraps in fragrant betel leaves with all five Thai flavors! Lime, ginger, chili, peanut, roasted coconut flasks & shallot with caramelized sauce

Sai Ua Spring Rolls** \$17

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs

Yum Som O* \$16

Yum! Pomelo salad with citrus & herb flavors, dried fish, mint, in sweet, and spicy dressing



Nam Prik Long-Ruea \$27

Is originally served as a Thai-side dish, a kind of fried Nam-Phrik (dipping sauce) that is normally eaten with vegetables. The dish was served for the king on a boat by fry the nam phrik with various left-over ingredients in the kitchen such as sweet pork and pla duk fu



Kang Pu** \$29

This crab curry, concocted on the shores of Phuket, is known as an either yellow or red curry with cooked crab meat. It is typically served with fine rice noodles and vegetables. The best crab curries have chunks of crab meat in them!



Zabb Hang** \$19

Tha Phraya's ZABB HANG is our original dish inspired by dry-style Thai noodle culture. Instead of being served in broth, the noodles are tossed with sauce, sliced pork and vegetables. This stress free meal is a perfect blend of spicy, sour, sweet, and salty - dry noodles are cherished by locals



Nuer Toon Mor Fai** \$32

Nuer Gao Lao is our slowly stewed and carefully concocted beef soup from Central Thailand. This dish will touch every tip of your tongue, ranging from savory beef tendon to bitter-sweet morning glory. Get ready to immerse yourself in umami



Pae Sa Pla Tod** \$39

Thai sour curry or Kaeng Som originates from Southern Thailand. There are a number of variations of Pae Sa Pla Tod. Some regions include flowers like sesbania grandiflora. We would like to present our Tha Phraya variation. The most real flavor bomb, with a blend of pungent shrimp paste, tangy tamarind, spicy chilies, and a whole fried branzino



Sweet lump crabmeat, egg, scallion topped with lava crabmeat omelet. This is Tha Phraya's version of Crab fried rice. This version is quite light and refreshing, yet satisfying. Whether you're a seafood lover or simply want a light yet filling one-pot dinner, this is a perfect option for you

Crab Fried Rice Lava \$29

\$29

Ice Cream Hot Pot Mor Fai

Three flavors of ice cream served together in a hot pot and seasonal toppings

\$25

Small Bites

Miang-Kham (เมี่ยงคำ) \$17
One-bite wraps in fragrant betel leaves with all five Thai flavors! Lime, ginger, chili, peanut, roasted coconut flakes & shallot with caramelized sauce

Sai-ua Spring rolls (ปอเปี๊ยะไส้อั่ว)** \$17
A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs

Tod Mun Goong (ทอดมันกุ้ง) \$17
Homemade crispy shrimp cakes & ground pork served with homemade plum sauce

Pak Mor (ข้าวเกรียบปากหม้อ) (V) \$16
Savory rice crepe wrapped sweet radish, red onion, coconut

Peek Gai Ta-Krai (ปีกไก่ทอดตะไคร้) \$16
Herbal marinated fried chicken wings topped with crispy lemongrass, kaffir lime leaves & chilli served with nam jim jeaw sauce

Yum Som-O (ยำส้มโอ) (GF) * \$16
Yum! Pomelo salad with citrus & herb flavors, dried fish, mint in sweet & spicy dressing

Som Tum Thai (ส้มตำไทย) (GF)** \$16
Light and fresh papaya salad with peanut, lime, dried shrimp, garlic, tomato & chilli in sour and spicy sauce

Som Tum Plara (ส้มตำปูปลาร้า) (GF)** \$19
A bold E-san Papaya salad, fermented fish sauce, lime, tomato, chili, thai olive, sweet salted crab

Goong Gaew (กุ้งแก้ว) \$22
Marinated fresh raw Shrimps served with pickled garlic, mint and nam jim seafood dressing

Pla Muk Yang (ปลาหมึกย่าง) \$22
Grilled marinated squid served with nam jim seafood sauce

Noodles

Zabb Hang (ก๋วยเตี๋ยวแซ่บแห้ง)** \$19
Dry rice noodle mixed with homemade brown sauce, pork slice & meatball, morning glory, bean sprouts, topped with fried pork rinds

Nam Tok Moo (ก๋วยเตี๋ยวน้ำตกหมู)** \$19
Boatnoodles! Homemade pork blood broth, rice noodle, morning glory, bean sprouts, pork slices & meatballs

Kuay Tiew Nuea Toon (ก๋วยเตี๋ยวน้ำเย็น)** \$22
Herbal beef broth, rice noodle, stew braised beef, beef meatballs, bean sprouts & morning glory

Nuer Toon Mor Fai (เนื้อตุ๋นหม้อไฟ)** \$32
Beef shank, tendon, meatballs, morning glory, bean sprouts, celery served with jasmine rice

Signature Entrees

Naam Prik Long-Ruea (น้ำพริกปลาร้า)* \$27
Dip sauce! A unique flavor of fermented shrimp paste chilli relish & salty-sweet pork belly served with soft-boiled egg and seasonal greens

Khao Ka-Yum Pu (ข้าวขยำปู) \$28
Steamed crab rice mixed with shallot, chilli, lemongrass & kaffir lime leaves

Hor-Mok (ห่อหมกย่าง)* \$25
Grilled king fish curry, coconut milk, thai herbs wrapped in banana leaves served with prik nam pla

Pae-sa Pla Tod (แปะชะปลาทอด)** \$39
Crispy whole branzino in sour & orange curry & mixed vegetables

Panang Nuea (พะแนงเนื้อ)* \$25
Tender braised beef shank in homemade coconut curry

Kang Pu (แกงปู ใบชะพลู)** \$29
Jumbo lump crab & betel leaves in Puket style coconut curry served with vermicelli noodles and seasonal vegetables

Crab Fried Rice Lava (ข้าวผัดปูลาวา) \$29
Sweet lump crabmeat, egg, scallion topped with lava crabmeat omelet

Kua-Kling Nuea (ควักลิ้งเนื้อ)** \$28
Stir-fried aromatic southern style curry with beef Picanha, young peppercorn, kaffir lime leaf

Tom Yum Seafood Mor-Fai (ต้มยำซีฟู้ดหม้อไฟ)* \$30
Creamy spicy & sour tom yum soup, mixed seafood, mushroom, herbs, in Thai style hot pot!

Goong Karee (กุ้งกระหรี) \$28
Creamy & rich sauteed prawns, milk, egg, scallion, onion, sweet pepper in aromatic yellow curry sauce

Pu-Nim Kua Prik klua (ปูนิ่มคว่ำพริกเกลือ)* \$28
Fried soft shell crab with salt, pepper, garlic & chili

Pad Thai Goong (ผัดไทยกุ้ง)(GF) \$28
Savory stir-fried rice noodle, jumbo prawns, egg, chive, bean sprouts & roasted peanut

Pad Pak Boong (ผัดผักบุ้ง) \$18
Crunchy garlic & sauteed morning glory

Dessert

Mango Sticky Rice (ข้าวเหนียวมะม่วง) \$16
Sweet mango with homemade coconut sticky rice

Ice Cream \$15
2 scoops of seasonal flavors and homemade topping

Ice Cream Mor Fai \$25
3 Flavors of ice cream served together in a hot pot and seasonal topping

*no substitution or modification

**please let us know of any food allergies

*consuming raw or uncooked meat & seafood may increase your risk of foodborne illness