



From the woks

Cashew nuts (Regular)

Your choice of organic tofu, chicken, beef or shrimp. House cashew nuts (all meat above) Stir fried cashew nuts, onion, green onion, sweet pepper and fresh orange in our own shrimp-roasted chili sauce. Served with steamed mixed jasmine & red cargo rice.

Pad med ma moug

\$ 10.95
\$ 12.95 for shrimp
\$ 12.95 for House

Fresh Basil (Regular)

Your Choice of organic tofu, chicken, beef or shrimp. House basil (all meat above) Stir fried onion, organic carrot, sweet pepper, mushroom, fresh basil leaf and fresh garlic flavored with our own stir fried sauce. Served with steamed mixed jasmine & red cargo rice.

Pad ka prow

\$ 10.95
\$ 12.95 for shrimp
\$ 12.95 for House

Spicy (Regular)

Your Choice of organic tofu, chicken, beef or shrimp. House spicy (all meat above) Stir fried bamboo shoot, sweet pepper, onion, mushroom, fresh basil, green bean, finger root herb in our own coconut milk based sauce. Served with steamed mixed jasmine & red cargo rice.

Pad Ped

\$ 10.95
\$ 12.95 for shrimp
\$ 12.95 for House

Stir fried suki-yaki (Regular)

Your Choice of organic tofu, chicken, beef or shrimp. House suki-yaki (all meat above) Stir fried assorted veggies with your choice of meat and bean noodle in our own suki-yaki sauce.

Suki Pad Hang

\$ 10.95
\$ 12.95 for shrimp
\$ 12.95 for House

Mixed vegetables with oyster sauce (Regular)

Stir fried assorted veggies with oyster sauce and our own stir fried sauce. Served with mixed steamed jasmine & red cargo rice.

Pad pak nam

\$ 9.95

Mixed vegetables with soybean paste (Vegan)

Stir fried assorted veggies with soybean paste and soy sauce. Served with mixed steamed jasmine & red cargo rice.

Pad pak

\$ 9.95

Eggplant Thai style (No meat, but contains fish sauce) (Regular)

Stir-fried Eggplants, onion, sweet pepper, fresh garlic, Thai basil with soy bean paste and our own stir fried sauce. Served with mixed steamed jasmine & red cargo rice.

Pad ma kur

\$ 9.95

Fresh garlic (Regular)

Your Choice of organic tofu, chicken, beef or shrimp. House spicy (all meat above) Stir-fried your choice of meat with fresh garlic, cilantro roots, black pepper with oyster sauce and our own stir fried sauce, and then topped with crispy deep fried garlic. Served on bed of green. Served with mixed steamed jasmine & red cargo rice.

Pad ka team

\$ 10.95
\$ 12.95 for shrimp
\$ 12.95 for House

All prices, menus and ingredients are subject to change without notice.

Lunch special

1) Thai curry + mixed steamed jasmine & red cargo rice + deep fried veggie spring roll. **\$ 8.95**
Your choice of red, green, yellow curry or Pa nang curry. Your choice of organic tofu, chicken, or beef.

2) Pad Thai + deep fried veggie spring roll. **\$ 8.95**
Your choice of veggie pad Thai or chicken pad Thai.

3) Stir fried fresh basil + mixed steamed jasmine & red cargo rice + deep fried veggie spring roll. Your choice of beef or chicken. **\$ 8.95**

4) Stir fried cashew nut + mixed steamed jasmine & red cargo rice + deep fried veggie spring roll. Your choice of chicken or beef. **\$ 8.95**

5) Chicken satay (3 skewers) + mango salad. **\$ 8.95**

Dinner special

Dinner for 2
\$ 20.99

Dinner for 4
\$ 45.99

Extended family meal (serve 6-8)
\$ 85.99

Vegan

- 2 of fresh rolls
- Stir fried mixed veggie with soybean paste.
- Yellow curry with organic tofu
- steamed mixed jasmine & red cargo rice.

- 4 of fresh rolls
- Mango salad
- Spicy veggies & organic tofu (vegan version)
- Yellow curry with organic tofu
- Stir fried Mixed veggie with soybean paste
- steamed mixed jasmine & red cargo rice.

- 8 of fresh rolls
- Mango salad
- Spicy veggies & organic tofu (vegan version)
- Yellow curry with organic tofu
- Stir fried Mixed veggie with soybean paste
- steamed mixed jasmine & red cargo rice.

Gluten free

- 2 chicken satays
- Veggie Pad Thai
- Red curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

- 4 chicken satays
- 4 fresh rolls
- Hot & Sour soup
- Veggie Pad Thai
- Red curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

- 8 chicken satays
- 8 fresh rolls
- Hot & Sour soup
- Veggie Pad Thai
- Red curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

Tradition

- 2 Deep fried veggie spring rolls.
- Chicken cashew nut
- Green curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

- 4 Deep fried veggie spring rolls
- Mango salad
- Shrimp tom yum
- Chicken cashew nut
- Green curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

- 8 Deep fried veggie spring rolls
- Mango salad
- Shrimp tom yum
- Chicken cashew nut
- Green curry (your choice of organic tofu, beef or chicken)
- steamed mixed jasmine & red cargo rice.

Side Order

- Peanut sauce: **\$ 1.00**
- Fresh basil sauce: **\$ 1.00**
- Orange juice based sweet & sour sauce: **\$ 1.00**
- Steam rice noodle: **\$ 2.00**
- Steamed jasmine rice & red cargo rice: **2.00 \$**
- Black sticky rice: **\$ 2.50**

EXTRA OPTIONS:

- Added extra organic tofu: **\$ 2.00**
- Added extra chicken: **\$ 2.00**
- Added extra beef: **\$ 2.00**
- Added extra shrimp: **\$ 3.00**
- Added extra veggies: **\$ 1.00**

Catering Menu

please order a minimum 3 days in advance
nahathaikitchen@yahoo.ca

MENU ITEM	QUANTITY & SUGGESTED SERVING	PRICE
NOODLE DISHES Your choice of veggie-tofu, chicken, beef, or shrimp	Approximately 5-6 serving Serve 5-7 people	\$ 45.00 for veggie- tofu \$ 50.00 for chicken or beef
1) Pad Thai 2) Drunken noodle 3) Pad see-ew		\$ 60.00 for shrimp
CURRY DISHES Your choice of organic tofu, chicken, beef, or shrimp	Approximately 5-6 serving Serve 5-7 people	\$ 50.00 for organic tofu, chicken or beef \$ 60.00 for shrimp
1) Green curry 2) Red curry 3) yellow curry 4) Pa-nang curry		
SPECIAL CURRY DISHES	Approximately 5-6 serving Serve 5-7 people	\$ 55.00
1) Hung Lay curry 2) Masaman curry 3) Pork rib curry		
FROM THE WOK DISHES Your choice of organic tofu, chicken, beef, or shrimp	Approximately 5-6 serving Serve 5-7 people	\$ 45.00 for mixed veggies without organic tofu and meat. \$ 50.00 for organic tofu, chicken or beef \$ 60.00 for shrimp
1) Cashew nut 2) Fresh basil 3) Spicy 4) Suki-yaki 5) mixed vegetables		
RICE	Approximately 5-6 serving Serve 5-7 people	\$ 10.00 for steam jasmine & red cargo rice \$ 45.00 for vegetables fried rice \$ 50.00 for chicken fried rice \$ 55.00 for Shrimp fried rice and pine apple fried rice
1) Steamed jasmine & red cargo rice 2) Vegetable fried rice 3) Chicken fried rice 4) Shrimp fried rice 5) Pine apple fried rice		
SALAD	Approximately 5-6 serving Serve 5-7 people	\$ 30.00 for mango salad \$ 40.00 for Spicy bean noodle salad \$ 35.00 for the other salad on the list
1) Mango salad 2) spicy minced chicken salad 3) Spicy grilled beef salad 4) Spicy bean noodle salad 5) Bangkok style Papaya salad		
SOUP	Approximately 5-6 serving Serve 5-7 people	\$ 30.00
1) Shrimp tom yum 2) Tom kah gai 4) Hot & sour soup 5) Mixed vegetables soup		
Appetizer	12 pieces 12 pieces 12 pieces 12 pieces 12 pieces 12 pieces	\$ 22.00 for chicken satay and sweet grilled pork \$ 20.00 for the other items on the list
1) Fresh rolls 2) Deep fried veggies spring roll 3) Deep fried shrimp roll 4) Chicken curry puff 5) Chicken satay 6) Sweet grilled pork		



Na-Ha-Thai's Kitchen

Take out & Catering

Authentic Thai Foods

471 York Rd., Guelph, ONT. N1E3J1

Tuesday to Thursday

Lunch: 11:00 am to 2:30 pm

Dinner: 4:00 pm to 8:00 pm

Friday

Lunch: 11:00 am to 2:30 pm

Dinner: 4:00 pm to 9:00 pm

Saturday

Dinner: 4:00 pm to 9:00 pm

Sunday - Monday: CLOSED

519 362 1467

Call ahead for your order
good & healthy foods need some time to prep

What makes us authentic thai and our food taste different from others?

- Our food **made from scratch** using fresh ingredients.
- We try to use as much as **organic produce** that we can afford in our kitchen, organic egg, organic carrot, organic king oyster mushroom, organic mixed veggies, organic tofu.
- We have raw dishes for a nutrient boost. try our fresh roll, we use organic veggies and serve with fresh basil sauce.
- For customers who have health concern, we offer **gluten-free** thai foods, **vegan** thai dishes, no msg added.
- Very little oil is use in our stir fries and we cook quick that why our food taste so fresh and flavorful.
- We use organic cane sugar, palm sugar, and dark brown sugar in our cooking make it the natural way.
- fish sauce is a salt in authentic thai food. yes, we use them to bring up a deeper and rounder taste for our food.

Parking available at rear

Na-Ha-Thai's Kitchen

471 York Rd., Guelph, ONT. N1E3J1

Email: nahathaikitchen@yahoo.ca

www.nahathaikitchen.weebly.com

www.facebook.com/nahathaikitchen



Appetizers & Soups

APPETIZERS

Fresh roll (Gluten-free & Vegan)

Soft rice paper wrapped around organic mixed veggies, green mango, sweet pepper, grilled organic king oyster mushrooms. Served with our home made fresh basil sauce.

Por-Pea Sod
\$ 1.75 each
or 3 for \$ 5.00

Chicken satay (Gluten-free)

Thin strip of chicken breast marinated in coconut milk and a blend of our own curry paste. Skewered and barbecued to perfection. Served with our home made peanut sauce.

Gai satay
\$ 2.00 each

Deep fried mixed veggies spring roll (Regular)

Crispy spring roll filled with our special mixed veggies and bean noodle. Served with our home made fresh orange juice based sweet & sour sauce.

Por Pea Tod
\$ 1.75 each
or
3 for \$ 5.00

Deep fried shrimp roll (Regular)

Perfect size white shrimp wrapped with crispy spring roll wrap. Served with our home made fresh orange juice based sweet & sour sauce.

Kung Hor
\$ 1.85 each
or 3 for \$ 5.50

Chicken curry puff (Regular)

Homemade puff pastry filled with a combination of minced chicken breast, potato, sweet potato, onion and our own curry paste. Then deep fried to perfection.

Ka-ree puff sai gai
\$ 1.75 each
or 3 for \$ 5.00

Sweet grilled pork (Regular)

Thin strip of pork marinated in our own sauce and spice. Skewered and barbecued.

Moo-Ping
\$ 2.00 each

Appetizer Assortment

One each of our delicious appetizer above

Kong wang roam
\$ 10.00

SOUPS

Shrimp Tom Yum (Regular)

Signature soup of Thailand. Lemon juice, lemon grass, galangal, kaffir lime leaf, organic carrot, mushroom, napa cabbage and shrimp flavored with palm sugar and roasted shrimp-chili paste.

Tom Yum Kung
\$ 6.95

Thai style hot & sour soup (Gluten free)

Chicken soup broth filled with bamboo shoot, cilantro, green onion, organic carrot, chicken breast, dried shitake mushroom, dried black fungus mushroom, organic egg flavored with vinegar, sea salt, chili sauce, organic cane sugar, fish sauce and gluten free soy sauce.

Ka Por Pla
\$ 6.95

Tom Kah Gai (Gluten free)

A distinctive soup of sliced chicken breast with coconut milk, mushrooms, galangal, lemon grass and a touch of lemon juice and palm sugar.

Tom Kah Gai
\$ 6.95

Mixed veggie soup (Regular)

Assorted vegetables simmer in chicken soup broth with homemade chicken meat ball flavored with soy sauce, black sweet soy sauce, sea salt, palm sugar, fresh garlic and black pepper.

Jab Chai
\$ 6.95



Salads

SALADS

Mango salad (Gluten free & Vegan)

Fresh julienned cut green mango, sweet pepper, red onion, cilantro, mint all tossed in a tamarind based dressing.

Yum Ma Moug
\$ 6.95

Bangkok style papaya salad (Regular)

This signature salad dish from Thailand consists of green papaya, chili, organic carrot, tomato, green bean, roasted cashew nuts, small dried shrimp mixed with our own lemon juice, fish sauce, palm sugar based dressing.

Som Tam Thai
\$ 7.95

Papaya salad with salted crab (Regular)

The classic dish of papaya salad consists of salted crab, green papaya, chili, organic carrot, tomato, green bean, small dried shrimp mixed with our own lemon juice, fish sauce, palm sugar based dressing.

Som Tam Pu
\$ 7.95

Street style papaya salad (Regular)

This super classic papaya salad dish from the northeast of Thailand consists of green papaya, chili, organic carrot, tomato, bamboo shoot, mustard pickle, culantro, green bean, crab paste then mixed with our own tamarind-pickled fish based dressing.

Tam Mour Pu Pla Ra
\$ 7.95

Beef spicy Salad (Regular)

Grilled sliced beef, lemon grass, cucumber, fresh chili, onion, kaffir lime leaf, and mint leaf, cilantro, tossed with our own spicy salad sauce. Served on bed of green.

Pla Nur
\$ 7.95

Northeast of Thailand style minced chicken spicy salad (Regular)

Ground chicken breast, chopped onions, fresh & dry chili, galangal, green onions, cilantro, and mint leaf tossed with our own lemon-fish sauce dressing. Served on bed of green.

Larp E-sarn
\$ 7.95

Bean noodle spicy salad (Regular)

Bean noodle, onion, ground chicken breast, shrimp, green onion, cilantro, chili, small dried shrimps, roasted cashew nuts, red pepper, green pepper mixed with our owned lemon juice based dressing. Served on bed of green.

Yum Woon-sen
\$ 8.95

We try to use as much as organic produce that we can afford in our kitchen

We use many herbs that have health benefits (they taste great too), lime, chilli, lemongrass, coriander, galangal, garlic, onion, turmeric, kaffir lime leaf, and more.



Thai curries

THAI CURRIES

Green curry (Gluten free)

Your choice of organic tofu, chicken, beef or shrimp. Combination of our homemade green curry paste (a blended of cilantro, fresh basil leaf, fresh green chili, herbs, spice and shrimp paste) , coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and thai basil. Served with steamed mixed jasmine rice & red cargo rice.

Kang keaw wan
\$ 10.95
for shrimp
\$ 12.95

Red curry (Gluten free)

Your choice of organic tofu, chicken, beef or shrimp. Combination of our homemade red curry paste (a blended of fresh & dried red chili, herbs, spice and shrimp paste) , coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and thai basil. Served with steamed mixed jasmine rice & red cargo rice.

Kang Ped
\$ 10.95
for shrimp
\$ 12.95

Yellow curry (Gluten free)

Your choice of organic tofu, chicken, beef or shrimp. The mildest among Thai curries. Combination of our homemade yellow curry paste (a blended of dried red chili, fresh and dried turmeric, curry powder herbs and spice) , coconut milk, Spanish onion, potato and organic carrot. Served with steamed mixed jasmine rice & red cargo rice.

Kang ga-ree
\$ 10.95
for shrimp
\$ 12.95

Pa nang curry (Gluten free)

Your choice of organic tofu, chicken, beef or shrimp. Combinations of our homemade pa-nang curry paste (a blended of fresh and dried red chili, coriander seeds, cumin, herbs, spices, and shrimp paste), coconut milk, fine chopped kaffir lime leaf, and green bean. Served with steamed mixed jasmine rice & red cargo rice.

Kang pa nang
\$ 10.95
for shrimp
\$ 12.95

Hung Lay curry (Regular)

Northern Thailand style pork stew curry. Pork belly marinated in hung lay curry paste (consists of 13 kinds of dried and fresh herbs & spices). Then sautéed & simmer (at least 4 hours) in pork broth with fresh garlics, garlic pickle, fresh ginger, fresh shallot, peanuts, tamarind paste, palm sugar, thin soy sauce, fish sauce and sea salt. Served with steamed mixed jasmine rice & red cargo rice. **(NO coconut milk in this curry)**

Kang hung lay
\$ 10.95

Pork ribs curry (regular)

The southern Thailand style pork rib curry. The spiciest one among thai curry. Pork rib cut in cube stir fried with our homemade curry paste (a blended of dried red chili, fresh galangal, turmeric, black pepper, onion, garlic, lemon grass and shrimp paste) then simmer in a pork bone broth. Flavored with soy sauce, fish sauce, kaffir lime leaf and fresh galangal. Served with steamed mixed jasmine rice & red cargo rice. **(MEDIUM SPICY UP)**

Kang prik ka dook moo
\$ 11.95

Musaman curry (Gluten free)

The very interesting flavor curry made from our homemade musaman curry (a blended of dried red chili, bay leaf, nutmeg, cardamom, cloves, cumin, shrimp paste and more) with coconut milk, peanuts, onions, potato, organic carrot and chicken thighs. Served with steamed mixed jasmine rice & red cargo rice.

Kang musaman gai
\$ 11.95



Rice & Noodles

RICE DISHES

Pineapple fried rice (Regular)

Steamed mixed jasmine & red cargo rice sautéed with organic carrot, green onion, pineapple, cashew nut, onion, garlic, curry powder, raisin, organic egg, chicken breast, shrimps and flavored with our own seasoning sauce.

Khao pad sab pa rod
\$ 12.95

Chicken fried rice (Regular)

Steamed jasmine & red cargo rice sautéed with organic carrot, green onion, chicken breast, organic egg flavored with our own seasoning sauce.

Khao pad gai
\$ 10.95

Vegetables fried rice (Regular)

Steamed jasmine & red cargo rice sautéed with organic carrot, green onion, assorted veggies, organic egg flavored with our own seasoning sauce.

Khao pad Pak
\$ 9.95

Shrimp fried rice (Regular)

Steamed jasmine & red cargo rice sautéed with organic carrot, green onion, shrimps, organic egg flavored with our own seasoning sauce.

Khao pad Kung
\$ 12.95

NOODLES

Pad Thai (Gluten free)

Your choice of veggie, chicken, beef or shrimp. House Pad Thai (all meat above) Stir fried rice noodle with organic egg, bean sprout, tofu, green onion, preserved radish with our own tamarind based pad thai sauce.

Pad Thai
\$ 9.95 for veggies
\$ 10.95 for chicken or beef
\$ 12.95 for shrimp & House Pad thai

Northern Thailand style egg noodle in a curry broth (Regular)

Egg noodles and chicken breast in a curry broth, topped with crispy egg noodles, cilantro, red onion and preserved mustard.

Khao soi gai
\$ 10.95

Pad See-ew (Regular)

Your choice of organic tofu, beef, chicken or shrimp. House Pad See-ew (all meat above) Stir-fried thick rice noodles with organic egg and Chinese broccoli with our own seasoning sauce and black soy sauce.

Pad See-ew
\$ 10.95
\$ 12.95 for shrimp & House

Rad Nar (Regular)

Your choice of organic tofu, chicken, beef or shrimp. House Rad Nar (all meat above) Stir-fried thick rice noodle with your choice of meat topped with gravy, organic carrot, Chinese broccoli and cauliflower.

Rad Nar
\$ 10.95
\$ 12.95 for shrimp & House

Drunken noodle (Regular)

Your choice of organic tofu, chicken, beef or shrimp. House drunken noodle (all meat above) Stir-fried thick rice noodle, your choice of meat, mushroom, on season veggies, onion, Thai basil, finger root ginger, crushed black peppers with our own stir-fried sauce.

Pad kee-mow
\$ 10.95
\$ 12.95 for shrimp & House