

From the wok



Stir Fried Noodle



REGULAR	GLUTEN FREE	VEGAN
Vegetables: \$14.25	Vegetables: \$14.25	\$14.25
Chicken: \$15.25	Chicken: \$15.25	
Beef: \$16.25	Beef: \$16.25	
Chicken & Shrimp: \$17.25	Chicken & Shrimp: \$17.25	
Shrimp: \$17.25	Shrimp: \$17.25	
Seafood: \$18.25	Seafood: \$18.25	
House (Beef,chicken,shrimp): \$17.95	House (Beef,chicken,shrimp): \$17.95	

1. Cashew nuts (not vegan**): Pad med ma moug**
Stir fried cashew nuts, onion, green onion, sweet pepper and fresh orange in shrimp-roasted chili sauce. Served with steamed jasmine rice mixed with rice berry. *Only regular version available.*

2. Fresh Basil (Regular): Pad ka prow
Stir fried onion, carrot, sweet pepper, mushroom, green bean, fresh basil and fresh garlic flavored with stir fried sauce. Served with steamed jasmine rice mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

3. Spicy (Regular): Pad Ped
Stir fried bamboo shoot, sweet pepper, mushroom, fresh basil, green bean, finger root herb in coconut milk based sauce. Served with steamed jasmine rice mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

4. Mixed vegetables
Stir fried assorted veggies with oyster sauce and stir fried sauce. Served with steamed jasmine rice mixed with red cargo rice. *Your choice of regular, Gluten free, vegan version.*

5. Eggplant Thai style
Stir-fried Eggplants, onion, sweet pepper, fresh garlic, Thai basil with soy bean paste and stir fried sauce. Served with steamed jasmine mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

6. Fresh garlic
Stir-fried your choice of meat with fresh garlic, cilantro roots, black pepper with oyster sauce and stir fried sauce. Served with steamed jasmine mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

7. Sweet & sour stir fried
Stir-fried chunks of fresh pineapple, mango, cucumber, spanish onion, tomato, sweet pepper and carrot with sweet & sour stir fried sauce. Served with steamed jasmine mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

8. Fresh ginger
Stir-fried fresh ginger, spanish onion, mushroom, green onion and carrot in stir-fried sauce. Served with steamed jasmine mixed with rice berry. *Your choice of regular, Gluten free, vegan version.*

REGULAR	GLUTEN FREE	VEGAN
Vegetables: \$13.50	Vegetables: \$13.50	\$13.50
Chicken: \$14.25	Chicken: \$14.25	
Beef: \$15.25	Beef: \$15.25	
Chicken & Shrimp: \$16.25	Chicken & Shrimp: \$16.25	
Shrimp: \$16.25	Shrimp: \$16.25	
Seafood: \$17.25	Seafood: \$17.25	
House (Beef,chicken,shrimp): \$16.95	House (Beef,chicken,shrimp): \$16.95	

Gluten free & Vegan Pad Thai: \$13.50

Dried Shrimp & Bacon Pad Thai: \$15.25

1. Pad Thai
Stir fried rice noodle with organic egg, bean sprout, tofu, green onion, preserved radish with our homemade pad thai sauce. *Your choice of Gluten free, vegan or, gluten free & vegan version*

2. Dried shrimp & bacon pad thai (Fusion-thai street food)
Stir fried rice noodle with small dried shrimp, bacon, organic egg, bean sprout, tofu, green onion, preserved radish with our homemade pad thai sauce. *Only regular version available*

3. Low carb Pad Thai
Stir fried shredded green papaya with organic egg, bean sprout, tofu, green onion, green bean, organic carrot, napa, preserved radish with pad thai sauce. *Your choice of Gluten free or vegan version*

4. Pad Woon Sen
Bean noodles stir-fried with shrimp, chicken, garlic, napa, celery, onion, cauliflower, green bean, mushroom, green onion, carrot, and egg in stir fried sauce. *Your choice of regular, Gluten free, vegan version*

5. Rad Nar (No gluten free version)
Stir-fried thick rice noodle with carrot, Chinese broccoli and cauliflowers topped with gravy sauce. *Your choice of regular, vegan version*

6. Mee-Krob Rad Nar
Crispy deep fried egg noodle topped with carrot, Chinese broccoli cauliflowers and gravy sauce. *Only regular version available*

7. Drunken Noodle
Stir-fried thick rice noodle with mushroom, on season veggies, onion, Thai basil, finger root ginger, crushed black peppers in stir-fried sauce. *Your choice of regular, Gluten free, vegan version*

8. Pad See-ew (No gluten free version)
Stir-fried thick rice noodles with organic egg, carrot and Chinese broccoli in stir fried sauce and sweet black soy sauce. *Your choice of regular or vegan version*

Lunch Special (Please no substitutes) Tues. - Fri. : 11:00am - 2:30pm

Combo 1: Red curry Red curry + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.50 Chicken \$ 12.00 Beef \$ 12.25
Combo 2: Green curry Green curry + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.50 Chicken \$ 12.00 Beef \$ 12.25
Combo 3: Yellow curry Yellow curry + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$11.50 Chicken \$ 12.00 Beef \$ 12.25
Combo 4: Pa-Nang curry Pa-nang curry + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.90 Chicken \$ 12.00 Beef \$ 12.25
Combo 5: Pad Thai Pad Thai + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.90 Chicken \$ 12.00 Beef \$ 12.25
Combo 6: Stir-fried Fresh basil Stir fried fresh basil + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.90 Chicken \$ 12.00 Beef \$ 12.25
Combo 7: Stir-fried Cashew nut Stir fried cashew nut + steamed jasmine rice mixed with rice berry + 1 of deep fried veggie spring roll.	Veggie & tofu \$ 11.90 Chicken \$ 12.00 Beef \$ 12.25
Combo 8: Three of Chicken stay + 1 fresh roll veggie	\$ 11.00

Side Dishes

1. Steamed rice noodle	\$ 2.50	12. Add eggplant to any dish	\$ 3.00
2. Steamed jasmine rice mixed with red cargo rice	\$ 2.50	13. Add assorted veggie to any dish	\$ 2.50
3. Black sticky rice	\$ 3.50	14. Add chicken to any dish	\$ 3.00
4. Steamed Mixed vegetables	\$ 3.00	15. Add beef to any dish	\$ 4.00
5. Steamed Chinese broccoli	\$ 4.00	16. Add organic tofu to any dish (8)	\$ 2.00
6. Fresh bean sprout	\$ 2.00	17. Add organic egg to any dish	\$ 2.00
7. Peanut sauce	\$ 2.00	18. Add shrimp to any dish (5)	\$ 5.00
8. Fresh basil sauce	\$ 2.00	19. Add squid to any dish (5)	\$ 5.00
9. Fresh orange juice based sweet & sour sauce	\$ 2.00	20. Add green mussel to any dish (4)	\$ 5.00
10. Thai Si-Ra-Cha hot sauce	\$ 2.00	21. Extra packaging to any order	\$ 2.00
11. Thai fresh chili sauce	\$ 2.00		

Drinks

1. Thai Ice Tea	\$ 4.00	2. Thai Milk Tea	\$ 4.00
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All prices, menus and ingredients are subject to change without notice.

Parking available at rear



Nahathais Kitchen Inc. Take out & Catering Authentic Thai Foods

Tuesday to Thursday
11:00 am to 8:00 pm

Friday
11:00 am to 9:00 pm

Saturday
4:00 pm to 9:00 pm

Sunday - Monday: CLOSED

519 362 1467

Call ahead for your order
good & healthy food needs 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 **organic produce** that we can afford in our kitchen, organic egg, organic carrot, organic mushroom, organic mixed veggies, sometimes organic tofu and more.
- We have raw dishes. Try our fresh rolls, 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.

Please inform us if you have FOOD ALLERGY at the time of order



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www.nahathaikitchen.weebly.com
www.facebook.com/nahathaikitchen

Appetizers & Soups



APPETIZERS

- Fresh roll - vegetable (Gluten-free & Vegan)** *Por-Pea Sod*
Soft rice paper wrapped around organic mixed veggies, green mango, sweet pepper, cucumber and organic carrot. Served with fresh basil sauce **3 for \$7.00 \$2.45 each**
- Fresh roll- shrimp (Gluten-free)** *Por-Pea kung sod*
Soft rice paper wrapped around shrimps, organic mixed veggies, green mango, sweet pepper, cucumber, and organic carrot. Served with fresh basil sauce & Thai seafood sauce. **3 for \$10.00 \$3.45 each**
- Fresh roll-crab stick & capelin caviar (Regular)** *Por-Pea Pu-ud*
Soft rice paper wrapped around crab stick & capelin caviar, organic mixed veggies, green mango, sweet pepper, cucumber, and organic carrot. Served with fresh basil sauce & Thai seafood sauce. **3 for \$9.00 \$3.15 each**
- Fresh roll-steamed pork sausage (Regular)** *Por-Pea Moo Yor*
Soft rice paper wrapped around steamed pork sausage, organic mixed veggies, green mango, sweet pepper, cucumber, and organic carrot. Served with fresh basil sauce & Thai seafood sauce. **3 for \$9.00 \$3.15 each**
- Fresh roll cream cheese-crab stick (Fusion Thai food)** *Por-Pea cream cheese pu-ud*
Soft rice paper wrapped around cream cheese, crab stick & capelin caviar, organic mixed veggies, avocado, mango, sweet pepper, cucumber, and organic carrot. Served with Thai seafood sauce. **3 for \$10.00 \$3.45 each**
- Fresh roll cream cheese-smoke salmon (Fusion Thai food)** *Por-Pea smoke salmon*
Soft rice paper wrapped around cream cheese, smoked salmon, organic mixed veggies, avocado, sweet pepper, cucumber, and organic carrot. Served with Thai seafood sauce. **3 for \$11.00 \$3.75 each**
- Chicken satay (Gluten-free)** *Gai satay*
Deep fried homemade puff pastry filled with a combination of minced chicken breast, potato, Spanish onion, curry powder. Seasonings with organic can sugar, black pepper and sea salt *(new recipe, try it, you will love it)*. **3 for \$9.00 \$3.15 each**
- Mixed veggies spring roll (Vegan)** *Por Pea Tod*
Crispy spring roll filled with mixed veggies and bean noodle. Served with fresh orange juice based sweet & sour sauce. **3 for \$6.00 \$2.25 each**
- Basil beef spring roll (Thai street food)** *Por Pea Tod*
Crispy spring roll filled with stir fried ground beef, cabbage, bean noodle, ground fresh chili with fresh basil. Served with fresh orange juice based sweet & sour sauce. *Medium spicy up* **3 for \$7.00 \$2.60 each**
- Chicken curry spring roll (Thai street food)** *Kung Hor*
Crispy spring roll filled with stir fried minced chicken breast, potato, spanish onion, carrot, curry powder. Served with fresh orange juice based sweet & sour sauce. **3 for \$6.50 \$2.35 each**
- Shrimp & avocado spring roll (Fusion Thai food)** *Kung Hor*
Crispy spring roll filled with shrimp, avocado, spanish onion, ginger, carrot, mango and cilantro. Served with fresh orange juice based sweet & sour sauce. **3 for \$7.50 \$2.75 each**
- Black sticky rice with peanut sauce (Gluten free & Vegan)** *Khao-neaw-nam-jim-toa*
Black sticky rice cook with coconut milk and a pinch of sea salt serve with our home made peanut sauce. **\$5.25**

SOUPS

- Tom Yum (Lemongrass soup) (Regular)** *Tom Yum Seafood*
An original blend of lemongrass, galangal, lemon juice, lime leaves, roasted chili paste with organic mushroom, fresh chilli, organic carrot, napa, culantro. **\$12.00 \$9.95 \$8.75**
- Tom Kah (Coconut milk soup) (Gluten free)** *Tom Kah Seafood*
A flavor blends of galangal, lemon grass, kaffir lime leaf, lemon juice mushrooms, cilantro, tomato, Napa, carrot in coconut milk broth. **\$12.00 \$9.95 \$8.75**
- Vegan Tom Kah (Coconut milk soup)** *Vegan Tom Kah*
A flavor blends of galangal, lemon grass, kaffir lime leaves, lemon juice mushrooms, cilantro, tomato, Napa, carrot an organic tofu in coconut milk broth. **\$8.75**
- Seafood noodle soup (Regular)** *Kuey Teaw tom yum ta lay*
Rice noodle in lemongrass soup broth with shrimp, squids, mussels, scallop, beansprouts, chinese broccoli, cilantro, culantro and fried garlic. **\$17.00**

Salads



- Mango salad (Gluten free & Vegan)** *Yum Ma Moung*
Fresh julienned cut green mango, cashew nut, sweet pepper, red onion, cilantro, mint, all tossed in a tamarind based dressing. **\$ 8.00**
- Mango salad (Thai street food)** *Yum Ma Moung nam pla wan*
Fresh julienned cut green mango, cashew nut, sweet pepper, red onion, cilantro, mint, all tossed in a dried shrimp-dried coconut based dressing. **\$ 10.00**
Mild-Medium spicy up
- Vegan-papaya salad**
Shredded green papaya, carrot, tomato, green bean, fresh chili, roasted peanuts, garlic mixed with lemon juice-soy sauce based dressing. **\$ 12.00**
- Southern Thai Rice salad (Gluten Free & Vegan)** *Khao Yum*
Steamed rice, mango, green bean, lemongrass, carrot, cucumber, orange, roasted dried coconut, culantro, kaffir lime leaf, wildbetel leafbush, beansprout, served with tamarind based dressing infused with Thai herbs. (Contains sesame seeds) **\$ 14.00**
- Curry salad (Gluten free)** *Salad Khak*
Crispy sliced tofu with green leaf lettuce, red onion, tomato, carrot, red pepper, avocado, cucumber, sliced egg, fresh pineapple and potato served with peanut based dressing. (Contains dried shrimp) **\$ 14.00**
- Bangkok style papaya salad (Thai street food)** *Som Tam Pla Ra*
Shredded green papaya, carrot, tomato, green bean, fresh chilli, roasted peanuts and garlic mixed with lemon juice-fish sauce based dressing. *Your choice of gluten free version or Thai street food version* **\$ 12.00 \$13.50 \$13.50 \$15.00**
- Street style papaya salad (Thai street food)** *Som Tam Pla Ra*
Shredded green papaya, chili, organic carrot, tomato, bamboo shoot, mustard pickle, culantro, green bean, then mixed with our own tamarind-pickled fish based dressing. **\$ 12.00 \$13.50 \$13.50 \$15.00**
- Grilled Beef Salad (Gluten free)** *Pla Nur*
Grilled sliced beef, lemon grass, cucumber, fresh chili, onion, red pepper, mint, cilantro in lemon juice based dressing. **\$ 14.50**



Thai curries

<i>Vegan: \$14.25 (available for yellow curry & panary curry)</i>	<i>Seafood: \$18.25 (shrimp, mussel, squid, scallop)</i>
<i>Veggie-tofu: \$14.25</i>	<i>Shrimp: \$17.25</i>
<i>Chicken: \$15.25</i>	<i>Beef: \$16.25</i>
<i>Chicken & Shrimp: \$17.25</i>	<i>House: \$17.95 (Chicken, beef, shrimp)</i>

- Green curry: Kang Keaw wan (Gluten free)**
Combination of our homemade green curry paste (contain shrimp paste), coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and thai basil. Served with steamed jasmine rice mixed with rice berry.
- Red curry: Kang Ped (Gluten free)**
Combination of our homemade red curry paste (contain shrimp paste), coconut milk, green pepper, red pepper, squash, eggplant, bamboo shoot, and thai basil. Served with steamed jasmine rice mixed with rice berry.
- Yellow curry: Kang ga-ree (Gluten free)**
The mildest among Thai curries. Combination of our homemade yellow curry paste (No shrimp paste), coconut milk, Spanish onion, potato and organic carrot. Served with steamed jasmine rice mixed with rice berry. *(Gluten free & Vegan if you order with veggie-tofu)*
- Pineapple curry: Kang sap-pa-rod (Gluten free)**
Combination of our homemade curry paste (contain shrimp paste), coconut milk, and fresh pineapple chuck, kaffir lime leaf, sweet peppers, and carrot. Served with steamed jasmine rice mixed with rice berry.

5. Pa nang curry: Kang pa nang (Gluten free)
Combinations of our homemade pa-nang curry paste (contain shrimp paste), coconut milk, fine chopped kaffir lime leaf, and green bean. Served with steamed jasmine rice mixed with rice berry.

6. Vegan Pa nang curry: Kang pa nang
Combinations of our homemade pa-nang curry paste (contain soybean paste), coconut milk, fine chopped kaffir lime leaf, and green bean. Served with steamed jasmine rice mixed with rice berry.

7. Musaman curry: Kang mu sa man (Gluten free)
The very interesting flavor curry made from our homemade musaman curry paste (contain shrimp paste, and dried spices such as cumin seed, clove, maze, cinnamon, coriander seed, and etc.) with coconut milk, roasted peanuts, onions, potato, organic carrot. Served with steamed jasmine rice mixed with rice berry.



Stir Fried Rice Dishes

REGULAR	GLUTEN FREE	VEGAN
<i>Vegetables: \$13.50</i>	<i>Vegetables: \$13.50</i>	<i>\$13.50</i>
<i>Chicken: \$14.25</i>	<i>Chicken: \$14.25</i>	
<i>Beef: \$15.25</i>	<i>Beef: \$15.25</i>	
<i>Chicken & Shrimp: \$16.25</i>	<i>Chicken & Shrimp: \$16.25</i>	
<i>Shrimp: \$16.25</i>	<i>Shrimp: \$16.25</i>	
<i>Seafood: \$17.25</i>	<i>Seafood: \$17.25</i>	
<i>House (Beef,chicken,shrimp): \$16.95</i>	<i>House (Beef,chicken,shrimp): \$16.95</i>	

- Vegan fried rice**
Steamed jasmine & rice berry stir fried with carrot, pineapple, green onion, red bean, assorted veggies, and cashew nut, flavored with homemade vegan stir fried sauce.
- Fried rice**
Steamed jasmine & rice berry stir fried with carrot, green onion, spanish onion, black pepper, organic egg, flavored with homemade stir fried sauce. *Your choice of regular version or gluten free*
- Pineapple fried rice: Khao pad sab pa rod**
Steamed mixed jasmine& rice berry stir fried with carrot, green onion, pineapple, cashew nut, onion, garlic, curry powder, raisin, organic egg, flavored with homemade stir fried sauce. *Your choice of regular version or gluten free*
- Tom Yum fried rice: Khao pad tom yum (Regular)**
Steamed jasmine & rice berry stir fried with fresh lemon grass, kaffir lime leaf, galangal, fresh garlic, green onion and egg flavored with homemade tom yum sauce. ***Medium spicy up** (No gluten free or vegan option)*



Thai Street Food

(not gluten-free, not vegan, may contain msg)

- Rice + fried egg + pad ga pow moo sub** *Pad ga pow moo sub*
Steamed rice, fried egg, stir fried ground pork with holy basil + assorted fresh vegetables and fresh chili sauce. **rad khao \$ 15.00**
- Rice + fried egg + pad ga pow nur sub** *Pad ga pow moo sub*
Steamed rice, fried egg, stir fried ground beef with holy basil + assorted fresh vegetables and fresh chili sauce. **rad khao \$ 15.00**
- Kuey Teow Lord** *Kuey Teow Lord*
Steamed thick rice noodle & bean sprout top with bamboo shoot, black fungus mushroom, tofu, chopped green onion, ground pork or beef in star anise & cinnamon based gravy sauce. **\$ 15.00 Ground pork \$15.00 ground beef** *Contained sesame oil.*

4. Kuey Teow nur sub *Kuey Teow nur sub*
Steamed thick rice noodle with carrot, red onion, dried cabbage leaves, ground beef in tomato based gravy sauce. **\$15.00**

5. Kuey Teow moo sub *Kuey Teow moo sub*
Steamed thick rice noodle with carrot, red onion, dried cabbage leaves, ground pork in tomato based gravy sauce. **\$15.00**

6. Rice + grilled chicken breast *Khao gai yang nam jim jeaw*
Steamed rice, grilled chicken breast served with our homemade fresh herbs-tamarind based dressing and assorted fresh vegetables. **\$ 15.25**

7. Rice + grilled pork *Khao moo yang nam jim jeaw*
Steamed rice, grilled pork served with our homemade fresh herbs-tamarind based dressing and assorted fresh vegetables. **\$ 15.25**

8. Rice + grilled beef *Khao nur yang nam jim jeaw*
Steamed rice, grilled beef served with our homemade fresh herbs-tamarind based dressing and assorted fresh vegetables. **\$ 16.25**

9. Rice + grilled shrimp *Khao kung yang nam jim jeaw*
Steamed rice, grilled shrimp served with our homemade fresh herbs-tamarind based dressing and assorted fresh vegetables. **\$ 17.25**

10. Rice + pan fried steamed mackerel fish *Khao nam prik gabi pla too tod*
Steamed rice, pan fried steamed mackerel fish served with our homemade nam prik gabi (shrimp paste based chili sauce), pan fried egg with cha-om & baby spinach and assorted fresh vegetables. **\$ 17.25**

From Northern Thailand

- Khao soi (Regular)** *Veggie-tofu \$13.50*
Egg noodles in a curry broth, topped with crispy egg noodles, cilantro, red onion and preserved mustard. Your choice of tofu, chicken, beef, shrimp or house (chicken + beef + shrimp). **Chicken \$14.25 Beef \$15.25 Shrimp \$16.25 Chicken & Shrimp \$16.25 House (Chicken, Beef, Shrimp) \$16.95 Seafood \$17.25**
- Hung Lay curry (Regular): Kang hung lay**
Pork belly marinated in hung lay curry paste then sautéed & simmer 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 your choice of steamed jasmine rice mixed with red cargo rice or black sticky rice. **\$15.75**
- Northern Larb (Regular): Larb-Muang**
Stir-fried ground pork, thin sliced pork belly with fresh cilantro, chopped green onion, fresh garlic, onion, cilantro and other fresh herbs with dried chili and Northern style dried spices mixed (contain shrimp paste). Serve with fresh vegetables and black sticky rice. **\$15.25**

Special of the week, recommended by Nahathai's mom:

We serve a variety of signature Thai dish every week. Each week is different depends on what we can find for the ingredient. Please ask front staff for more detail on what we offer for the week.