

SMALL PLATES

Hoisin Mushroom Bao | 8

Shredded carrots, dashi pickles, cilantro and green onions
Served in a soft steamed bun, two piece

***Thai Chicken Wings | 8**

Six chicken wings marinated in Thai herbs and spices, fried until crispy. Served with sweet chili sauce

Calamari Crunch | 9

Crispy fried squid tossed in Thai butter sauce with cherry tomatoes, scallions cilantro and topped with curry peanuts

Pork Gyoza | 7

Fried dumplings filled with minced pork and vegetables
Served with chili garlic sauce

Roti and Curry | 6

Pan-fried roti served with aromatic yellow curry dipping sauce

***Shrimp Shumai | 7**

Chinese shrimp dumplings, available steamed or fried
Served with sweet n spicy mustard sauce

SOUPS

***Tom Kha Chicken | 6**

Aromatic spicy and tangy coconut soup with chicken, tomatoes mushrooms, galangal root, kaffir lime leaves, lemongrass, and cilantro

NOODLES + RICES

***Classic Pad Thai | 12 (L) | 16 (D)**

A Thai classic! Chicken, shrimp, and thin rice noodles, egg, bean sprouts, green onions, and ground peanuts stir-fried in Gai's homemade sauce. Garnished with a fresh lime wedge

***Pad Woon Sen | 12 (L) | 16 (D)**

Stir-fried glass noodles and egg with mushrooms, tomatoes, cabbage, carrots, white onions, and green onions with shrimp and chicken

***Pad See Ew | 11 (L) | 14 (D)**

Stir-fried wide rice noodles and egg with Chinese broccoli and carrots in a black soy sauce sprinkled with ground white pepper - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

***Drunken Noodles | 11 (L) | 14 (D)**

Stir-fried wide rice noodles with onion, bell pepper, broccoli, carrots, and fresh Thai basil leaves sautéed in a spicy basil garlic sauce - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Pork Belly Noodles | 13

Egg noodles topped with Sliced Japanese BBQ pork belly and steamed Chinese broccoli. Drizzled with chili garlic sauce and sprinkled with toasted garlic, scallions and cilantro

MAIN PLATES

***Green Curry | 11 (L) | 16 (D)**

Bell peppers, bamboo shoots, Japanese eggplant and fresh Thai basil in green curry and coconut milk - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

***Red Curry | 11 (L) | 16 (D)**

Bell peppers, bamboo shoots, and fresh Thai basil in red curry and coconut milk - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

***Panang Curry | 11 (L) | 16 (D)**

A version of the Red Curry - Panang curry paste, peanuts and coconut milk simmered with fresh Thai basil, bell peppers, and asparagus choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

***Pad Kapow | 11 (L) | 16 (D)**

Ground white meat chicken in our signature basil garlic sauce with fresh Thai basil leaves, onions and bell peppers.
Topped with an over easy fried egg

Cashew Chicken | 12 (L) | 16 (D)

Crispy tempura fried chicken tenders, stir-fried with cashews, bell peppers, white onions, carrots, broccoli and sweet n spicy plum sauce

***Chopped Salad | 6**

Iceberg lettuce with cucumber, carrots, cherry tomatoes, avocado, edamame and mint. Served with homemade peanut dressing

***Papaya Salad | 7**

Traditional *som tam* - julienne green papaya, carrot, cherry tomatoes, peanuts and muddled lime dressing

Roti Duck "Egg Roll" | 9

Roasted duck, carrots, cucumber, scallion and radish sprouts wrapped in a roti crepe. Served with a side of hoisin sauce

***Edamame | 5**

Steamed fresh soybeans, available simply tossed with sea salt and a side of miso aioli or spicy with kim chee sauce

***Tuna Tataki | 10**

Black pepper seared rare tuna. Served with papaya salad sweet soy and wasabi mayo

***Tom Yum Shrimp | 6**

Thailand's signature soup - shrimp, mushrooms and tomato in a broth infused with galangal root, kaffir lime leaves, lemongrass, and cilantro

Chicken Udon | 16

Stir fried udon noodles, chicken, bell peppers, onion, cabbage, carrots and bean sprouts in a savory Chinese black bean sauce

***Classic Thai Fried Rice | 10 (L) | 13 (D)**

Stir-fried jasmine rice with egg, carrots, tomatoes & onions garnished with cilantro, green onion, cucumber slices and lime Choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

***Pineapple Fried Rice | 12 (L) | 16 (D)**

Jasmine rice with a touch of madras curry powder, stir-fried with egg, chicken, shrimp, sweet pineapple chunks, onions, golden raisins, and cashews, topped with green onions

Braised Beef Noodle Soup | 15

Slow-cooked beef in aromatic Vietnamese style beef broth - served over egg noodles with Chinese broccoli, lotus root, carrots and bean sprouts. Garnished with green onions & cilantro

***Crab Fried Rice | 18**

Characterized by its delicate crab flavor and simple ingredients - jasmine rice and lump crab meat stir-fried and served with cucumbers, cilantro, and a side of *nam pra prik* sauce

***Pad Khing | 11 (L) | 16 (D)**

Choice of chicken or pork stir-fried with fresh ginger root, green onions, white onions, shiitake mushrooms, Chinese broccoli and white pepper in an aromatic dark brown sauce

***Eggplant Tofu Basil | 12 (L) | 16 (D)**

A great vegetarian option! bell peppers, onions, Japanese eggplant, carrots, broccoli and fresh Thai basil sautéed in spicy basil sauce

***Basil Lamb | 21**

Seared lamb rack chops, served with asparagus, cherry tomatoes, bell peppers, carrots and onions in a garlic, chili and Thai basil sauce

***Korean Style Bulgogi Beef | 17**

Marinated skirt steak, served with iceberg lettuce, mango sambal, okra kim chee and steamed rice

***Miso Seabass | 24**

Pan seared seabass glazed with sweet sake and red miso. Served with green curry coconut rice, asparagus and Chinese broccoli

***Lychee Duck Curry | 19**

Crispy fried duck with creamy and savory red curry, bell peppers, cherry tomatoes, sweet pineapple chunks, and fresh lychees

Lunch served Monday – Friday 11:30am-2:30pm | Dinner served Monday – Saturday 5pm-10pm

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

***Gluten Free or Can Be Made Gluten Free, Please Consult Your Server**

1001 SENATE ST. #300 | COLUMBIA, SC | 803-569-6881 | kaothaicola.com | @kaothaicola