

## LUNCH MENU

### APPETIZERS

PO-PIA – 7.00  
Fried eggroll skins stuffed with glass noodles, black mushrooms & cabbage. Served with sweet chili sauce.  
GOONG GABORG – 8.00  
Cilantro prawns wrapped in egg roll skins, deep-fried & served with sweet chili sauce.  
CHICKEN SATAY – 8.00  
Grilled skewered chicken strips marinated in curried coconut milk served with peanut sauce & cucumber relish.  
FRESH SPRING ROLLS – CHICKEN OR TOFU 9.00 EBI SHRIMP 10.00  
Soft, rice paper rolls stuffed with lettuce, noodles, cucumbers, mint, cilantro, onions & your choice of chicken, shrimp or tofu. Served with a plum-peanut sauce.  
TOMI'S CURRY PUFFS – 9.00  
Potatoes, carrots & onions in a yellow curry cream inside five phyllo dough purses. Served with cucumber relish

### NOODLES & NOODLE SOUPS

**-Veggies & Tofu may be substituted on all dishes below- -Add Shrimp for \$2.00 extra-**

SIMPLE NOODLE SOUP – 11.00  
Rice noodle soup with bean sprouts, green onions, roasted garlic & your choice of chicken, beef, or pork  
ROAST DUCK NOODLE SOUP – 13.00  
Egg noodle soup with a half breast of roast duck, bean sprouts, spinach, green onions & fried garlic  
SEAFOOD COMBO NOODLE SOUP\* - 12.00 ADD GROUND PORK 1.00  
Rice noodles in hot & sour soup with calamari, shrimp, bean sprouts, green onions & roasted garlic  
GAI KOOWAH – 11.00  
Pan-fried rice noodles with calamari, chicken, eggs & bean sprouts on a bed of lettuce  
DRUNKEN NOODLES\* - 11.00  
Pan-fried rice noodles with onions, tomatoes, basil, chilies, bell peppers & your choice of chicken, beef or pork  
PAD THAI – 11.00  
Pan-fried rice noodles with shrimp, chicken, tofu cubes, egg, bean sprouts, green onions & ground peanuts  
RAD NA – 11.00  
Pan-fried rice noodles, eggs, Chinese broccoli, white bean gravy & white pepper with chicken, beef, or pork.  
PAD SEE EW – 11.00  
Pan-fried rice noodles, eggs, Chinese broccoli, & your choice of chicken, beef, or pork  
GUAI-TIEW NUER SUB – 11.00  
Pan fried rice noodles, bean sprouts, tomatoes, shallots, green onions, with ground chicken, beef or pork

### CURRIES & RICE DISHES

**-Served with rice, organic spring mix salad & fruit- -Brown rice is \$1.00extra**

**-Veggies & Tofu may be substituted on most dishes below- -Add Shrimp for \$2.00 extra-**

RED CURRY\* - 11.00  
Red coconut milk curry, chilies, bamboo, zucchini, green beans, bell peppers, basil with chicken, beef or pork  
GREEN CURRY\* - 11.00  
Green coconut milk curry, chilies, bamboo, zucchini, green beans, bell peppers, basil with chicken, beef or pork  
YELLOW CURRY – 11.00  
A mild, rich curry with onions, potatoes, carrots & chicken  
PUMPKIN CURRY – 12.00  
Pumpkin bits, bamboo shoots, bell peppers, zucchini, green beans & basil in red curry with chicken or tofu  
PAD PRIK KING\* - 11.00  
Stir-fried green beans, onions, chili & bell peppers in a savory curry paste sauce with your choice of chicken, beef or pork  
PAD KING – 11.00  
Sautéed shredded ginger root, celery, onions & mushrooms with your choice of chicken, beef or pork  
EGGPLANT DELIGHT – 11.00  
Sautéed eggplant, mushrooms, bell peppers, zucchini, onions & basil in garlic sauce  
PAD PAK RUAM MID – 11.00  
Sautéed mixed vegetables & fresh garlic with Chef's special sauce  
PAD HIMMAPARN\* – 11.00  
Sautéed chicken with cashew nuts, onions, mushrooms, celery, garlic & dried red chilies  
GAI YOUNG OR MOO YOUNG – 11.00  
BBQ'd coconut marinated chicken thighs or BBQ'd pork marinated with herbs served with a sweet chili sauce topped with ground peanuts  
PAD KRA POW\* - Choice of chicken, pork & beef – 11.00 or Choice of prawns & calamari – 13.00  
Sautéed zucchini, bell peppers, bamboo shoots, onions, chilies, garlic & basil  
PRA RAM LONG SRONG – 11.00  
Your choice of chicken, beef or tofu & veggies on a bed of spinach & cabbage. Topped with peanut sauce  
KOW PAD – 11.00  
Traditional Thai fried rice with egg, carrots, green & yellow onions. Your choice of chicken, pork, or beef



### LOCATION

426 Emily Rose Circle  
Windsor, California 95492  
(707) 836-1422  
www.tomi-thai.com

### HOURS

Lunch: 11:00 a.m. to 2:30 p.m.  
Monday through Saturday  
Dinner: 4:30 p.m. to 9:00 p.m.  
Closed on Sunday

## DINNER MENU

### APPETIZERS

PO-PIA – 7.00  
Crispy vegetarian spring rolls stuffed with glass noodles, black fungus & cabbage served with sweet chili sauce  
GOONG GABORG – 8.00  
Cilantro prawns wrapped in egg roll skins, deep fried & served with sweet chili sauce  
CHICKEN SATAY – 8.00  
Charbroiled skewered chicken strips marinated in curried coconut milk with peanut sauce & cucumber relish  
FRESH SPRING ROLLS – CHICKEN OR TOFU 9.00 EBI SHRIMP 10.00  
Soft, rice paper rolls stuffed with lettuce, noodles, cucumbers, mint, cilantro, & your choice of chicken, shrimp or tofu. Served with a plum-peanut sauce  
SPICY FISH CAKES – 8.00  
White pollack fish cakes with Thai herbs & spices and chopped snake beans served with cucumber relish  
MY BEST FRIEND – 9.00  
Breaded calamari rings lightly bathed in Thai spices served with a sweet & spicy aioli dip

TOMI'S CURRY PUFFS – 9.00

Potatoes, carrots & onions in a yellow curry cream inside five phyllo dough purses & served with cucumber relish

### SALADS

SIMPLE GREENS SALAD – 8.00  
Mixed spring greens with tomatoes & cucumbers. Drizzled with a ginger-soy vinaigrette  
TOMI CUCUMBER SALAD – 8.00  
Sliced cucumbers, red & green onions topped with minced prawns. Drizzled with a ginger-sesame vinaigrette  
SOM TUM\* - 11.00  
Shredded green papaya, tomatoes, chili peppers & ground peanuts tossed in a savory lime vinaigrette  
LARB\* - 11.00 (Duck is \$5.00 extra)  
Mint, cilantro, onions, chilies, lime dressing, rice powder, and a wedge of lettuce with your choice of ground chicken, pork, beef, or tofu.  
YUM YAI – 13.00  
A mix of organic spring greens, cucumbers, onions, tomatoes, a boiled egg, chicken & prawns. Topped with our creamy peanut house dressing.  
YUM TALAY\* - 13.00  
Prawns, calamari, shallots, ginger, lime dressing, chilies, mint and cilantro on a bed of spring mix.

### SOUPS

TOM KHA\* - 8.00  
Fragrant coconut milk soup with galanga root, kaffir lime leaves, mint, lemongrass, onions & mushrooms with your choice of chicken or vegetarian style. (Shrimp is \$1.00 extra)  
TOM YUM\* - 8.00  
Traditional hot & sour soup with lemongrass, kaffir lime leaves, galanga root, onion, mint, lime juice & mushrooms with your choice of chicken or vegetarian style. (Shrimp is \$1.00 extra)  
CRYSTAL SOUP – 8.00  
A clear broth soup with glass noodles, mushrooms, celery, chopped green onions with chicken or tofu & veggies.

**We are MSG Free!**  
Thai Spicy

\*Please tell us your desired level of spiciness: Not Spicy, Mild, Medium, Spicy or

## CURRIES

RED CURRY\* - 13.00

Red curried coconut milk, chilies, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork.

GREEN CURRY\* - 13.00

Green curried coconut milk, chili, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork.

YELLOW CURRY – 13.00

A mild, rich coconut milk curry with onions, potatoes & chicken.

MUSSAMUN CURRY\* – 13.00

Tender cuts of beef or chicken, sweet yellow onions & yukon gold potatoes in a Southern Thai style coconut milk peanut curry.

### HOUSE FAVORITES

**-Veggies & Tofu may be substituted on most dishes below-**

**-Add Shrimp for \$2.00 extra-**

PAD PIK KING\* - 11.00

Stir green beans, onions, bell peppers & chili peppers in a savory curry paste sauce. Your choice of chicken, beef or pork

PAD LEMONGRASS\* – 11.00

Sautéed ground chicken or pork with lemongrass, onions, zucchini, green beans, yellow curry paste & fresh Thai dragon chili peppers with a touch of coconut milk

PAD KING – 11.00

Sautéed shredded ginger root, onions, mushrooms & your choice of chicken, beef or pork

PAD HIMMAPARN\* – 11.00 -Add Pineapple for \$1.00 more.

Sautéed onions, cashew nuts, mushrooms, celery, garlic & dried red chilies with your choice of chicken or shrimp

MOO YOUNG– 11.00

BBQ'D pork marinated in savory herbs & spices served with plum sauce and a touch of ground peanuts

GAI YOUNG – 11.00

BBQ'D coconut milk glazed chicken served with plum sauce with a touch of ground peanuts

SAM KASAT\* – 15.00

Sauteed chicken, beef and pork with bamboo shoots, zucchini, bell peppers, onions & basil in a secret spicy sauce

PAD KRA POW\* - See Below

Sautéed zucchini, bell peppers, bamboo shoots, onions, chilies, garlic & hot basil with your choice of... ..

Chicken, pork, beef or vegetarian style – 11.00

Prawns & calamari – 15.00

PAD PAK RUAM MID – 11.00

Sautéed mixed vegetables & fresh garlic with Chef's special sauce

EGGPLANT DELIGHT – 11.00

Sautéed eggplant, mushrooms, bell peppers, zucchini, basil, green & yellow onions in a garlic-soy sauce

PRA RAM LONG SRONG – 13.00

Your choice of chicken, beef or tofu and veggies on a bed of spinach & cabbage, topped with seasoned peanut sauce & ground peanuts

### TOMI'S SUGGESTIONS

EXOTIC PUMPKIN CURRY\* - 15.00 (Shrimp is \$2.00 extra)

Tender pumpkin bits, bamboo shoots, bell peppers, zucchini & basil in red curry with chicken or tofu.

FRESH CATCH\* – Price Based Upon Market (Seasonal)

Pan seared fresh, wild caught fish lightly coated in salt & pepper. Your choice of a Thai style sweet chili sauce or a Choo-Chee coconut milk curry sauce and a side of steamed vegetables. Topped with crispy sweet basil.

MANGO CHICKEN\* – 15.00 (Seasonal)

Sautéed chicken & mango with asparagus, shiitake mushrooms, sugar snap peas, carrots, bell peppers, cashew nuts & garlic

ASPARAGUS & THE SEA – 19.00

Sautéed prawns & scallops with asparagus, mushrooms, garlic, green & yellow onions in a Thai black pepper sauce

CRYING TIGER – Price Based Upon Market

Grilled rib eye steak in a Thai-style marinade on. Served with a succulent cilantro-garlic sauce

HONEY DUCK – 19.00

Boneless honey roasted duck over steamed spinach & cabbage. Served with a Thai caramelized ginger soy sauce

SEAFOOD PANANG\* – 20.00

Jumbo prawns, seared sea scallops, salt & peppered squash smothered in a rich and savory Thai panang coconut milk curry, topped with fried basil.

CHAO PRAYA SALMON\* - 19.00

Grilled filet of salmon with asparagus, bell peppers, broccoli, cauliflower & zucchini, topped with a creamy red coconut milk curry sauce & crispy basil leaves

## NOODLES & RICE

**-Veggies & Tofu may be substituted on most dishes below-**

**-Add Shrimp for \$2.00 extra-**

SIMPLE NOODLE SOUP – 11.00

Rice noodle soup with bean sprouts, green onions, roasted garlic & your choice of chicken, beef, or pork

SEAFOOD COMBO NOODLE SOUP\* - 12.00 -Add Ground Pork for 1.00

Rice noodles in hot and sour soup with calamari, shrimp, bean sprouts, green onions, crushed peanuts & roasted garlic

GAI KOOWAH – 11.00

Pan-fried rice noodles with calamari, chicken, eggs & bean sprouts. Served on a bed of lettuce.

DRUNKEN NOODLES\* - 11.00

Pan-fried rice noodles with onions, tomatoes, basil, chilies, bell peppers & your choice of chicken, beef or pork

PAD THAI – 11.00

Pan-fried rice noodles with shrimp, chicken, tofu cubes, egg, bean sprouts, green onions & ground peanuts

RAD NA – 11.00

Pan-fried rice noodles, eggs, Chinese broccoli, white bean gravy & a dash of white pepper with chicken, beef, or pork

PAD SEE EW – 11.00

Pan-fried rice noodles, eggs, Chinese broccoli, & your choice of chicken, beef, or pork

GUAI-TIEW NUER SUB – 11.00

Pan fried rice noodles, bean sprouts, tomatoes, bell peppers, green onions. Choice of ground chicken, beef or pork

THAI FRIED RICE – 12.00

Traditional Thai fried rice with egg, onions, green onions, shredded carrots & your choice of chicken, beef or pork

BASIL FRIED RICE\* - 13.00

Fried rice with hot basil, garlic, chilies, egg, onions, green onions, shredded carrots & your choice of chicken, beef or pork

PINEAPPLE FRIED RICE – 16.00

Fried rice with shrimp, chicken, cashew nuts, pineapples, egg, onions, shredded carrots & green onions

## SIDE ORDERS

STEAMED JASMINE RICE PER PERSON – 2.00

BROWN JASMINE RICE PER PERSON – 2.50

SIDE OF THIN OR WIDE RICE NOODLES – 4.00

ALL OF TOMI'S HOMEMADE SAUCES & DRESSINGS – 3.00 per sauce or dressing

TOMI THAI'S PEANUT SAUCE – Our very own concoction, homemade from scratch. See below...

Small - 3.00

Large - 5.00

## DESSERTS

COCONUT or PISTACHIO ICE CREAM or FRIED BANANAS WITH HONEY– 5.00

FRIED BANANAS WITH ICE CREAM – 7.00

SWEET STICKY RICE WITH MANGO – 8.00 (UPGRADE to THE TRIO! Sticky rice, mango and ice cream – 10.00)

## BEVERAGES

HOT TEA OR HOT COFFEE – 3.00

SOFT DRINKS – 3.00 (Coke, Diet Coke, 7up, Orange Soda or Root Beer)

ICED TEA WITH LEMON – 3.00

SAN PELLIGRINO MINERAL WATER (750ml) – 4.00

SWEETENED THAI ICED TEA or THAI ICED COFFEE WITH CREAM – 4.00

## BEER & WINE

IMPORTED & DOMESTIC BEER – 5.00 (Selections vary. Ask your server.)

MICROBREWS ON TAP – 5.00 (Selections vary. Ask your server.)

LOCAL, MICROS & CRAFT BREWS BY THE 22's (Selections vary. Ask your server.)

WINES AVAILABLE BY THE GLASS AND BOTTLE (Selections vary. Please browse our wine list.)

CORKAGE FEE – 15.00

*We reserve the right to refuse service to anyone*

*We are not responsible for lost or stolen articles*

*\$10 minimum charge for credit cards*

*Personal & Travelers Checks are NOT accepted*

*An 18% gratuity added for parties of six or more*

*Checks cannot be split more than four ways*

*ALL items and prices are subject to change without notice*

v. winter/spring 2017