



snacks & small plates

PO-PIA (V) \$7

mung bean noodles, cabbage, shiitake, woodier mushrooms & sweet-sour sauce topped with crushed peanuts

GOONG GABORG \$8

shrimp, cilantro stems, sweet-sour sauce topped with peanuts, wrapped & fried

CHICKEN SATAY \$8

chicken, curried-coconut milk marinade, kaffir lime, peanut sauce & cucumber relish

FRESH SPRING ROLLS

fresh rice paper rolls, shredded iceberg, cilantro, mint served with peanut sauce

Chicken or Tofu \$9 Ebi Shrimp \$10

CURRY PUFFS (V) \$9

curried potato, carrots, onions, vegan short dough wrap, fried with cucumber relish

LAOTION PORK SAUSAGE* \$9

lemongrass, garlic, chillies, kaffir limes served with cabbage & pickled ginger

SOM TUM* (V) \$11

papaya, green beans, cherry tomatoes, chillies, tamarind juice, fish sauce & peanuts

LARB* \$11

pork or chicken, galangal, kaffir limes, rice powder, onions, cilantro, mint

NAHM TOK MOO*\$11

grilled pork, chili-lime dressing, rice powder, fresh herbs, red onions

SIMPLE GREEN SALAD with a ginger vinaigrette \$8

organic spring mix, romaine, cucumbers, plum tomatoes, carrots & red onions.

shared plates

PAD LEMONGRASS GAI* \$11

ground Chicken, onions, squash, green beans, basil, yellow curry paste, coconut milk

PAD KRA POW* \$11

stir fried Thai bird chili, garlic, onions, thai basil, ground pork or ground chicken

'EGGPLANT DELIGHT' PAD MAH KUEAH (VEG) \$11

eggplant, button mushrooms, zucchini, thai basil, peppers

PAD PIK KING* \$11

green beans, chili paste, onion, dried chili, garlic, kaffir chicken, beef or pork \$11 with prawns \$13

PAD PAK RUAM MID \$11

stir fried in-season vegetables, light tamari blend, garlic, white pepper, onions

PAD HIMMAPARN \$11

chicken breast, cashew nuts, celery, onions, garlic, dried chilies & mushrooms

MANGO CHICKEN \$15 (SEASONAL)

chicken breast, cashew nuts, bell peppers, garlic, sugar snap peas, mango, shiitake

HONEY DUCK \$21 (SEASONAL)

roast duck breast & leg, cabbage & spinach, pickled ginger, cilantro, sweet soy ginger sauce

Our food is fierce. Our food has passion.

We strive to source local and organic ingredients whenever possible. At Tomi Thai's we do not use MSG and eliminate gluten in as many dishes as we can.

In our tiny kitchen, we choose to do everything the "boh lahn" way - the original way - so it may take a moment but it will be the freshest and made with love. If you have an allergy, please tell your server. We pride ourselves in working hard to tailor to your needs.



soups

TOM YUM SOUP

Lemongrass and Chicken broth, galangal, mushrooms, onions, fish sauce, chili and lime

Chicken \$8 Shrimp \$9

TOM KHA SOUP

Coconut milk-chicken broth, mushrooms, galangal, lemongrass, chilies, lime, fish sauce

Chicken \$8 Shrimp \$9

starch

DRUNKEN NOODLES* \$11
pan fried rice noodles, onions, roma tomatoes, basil,
chilies, peppers, cabbage, egg
Chicken/ Beef/ Pork/ Veggies Shrimp \$13

PAD THAI \$11
choice of chicken or shrimp, thin rice noodles, fried
tofu, nuts, tamarind sauce, bean sprouts, scallions,
egg

PAD SE EW \$11
wide rice noodles, chinese broccoli, white pepper,
sweet soy sauce, garlic, egg
Chicken/ Beef/ Pork/ Veggies Shrimp \$13

RAD NA \$11
wide rice noodles, chinese broccoli, white pepper,
fermented soy bean gravy, garlic, egg
Chicken/ Beef/ Pork/ Veggies Shrimp \$13

GAI KOOWAH \$11
wide rice noodles, calamari, chicken thighs, bean
sprouts, scallions, fried garlic, egg

THAI FRIED RICE \$12
jasmine rice, shredded carrots, garlic, scallions, egg
Chicken/ Beef/ Pork/ Veggies Shrimp \$13

BASIL FRIED RICE* \$13
jasmine rice, thai basil, bird chili, garlic, scallions,
onions, egg
Chicken/ Beef/ Pork/ Veggies Shrimp \$13

PINEAPPLE FRIED RICE \$15
cashew nuts, chicken, shrimp, shredded carrots,

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: *SPICE SCALE : not spicy | mild | medium | spicy | thai spicy :
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curries

RED CURRY \$13
Bamboo shoots, green beans, bell peppers, basil,
squash
Chicken/ Beef/ Pork/ Veggies Shrimp \$15

GREEN CURRY \$13
Krachai rhizomes, Bamboo shoots, green beans, bell
peppers, basil, squash
Chicken/ Beef/ Pork/ Veggies Shrimp \$15

YELLOW CURRY \$13
Yukon gold potatoes, chicken, onions, curry powder,
coconut milk

PUMPKIN CURRY
Kabocha squash, bamboo shoots, green beans, bell
peppers, basil, squash
Chicken/ Veggies \$15 Shrimp \$17

SEAFOOD PANANG CURRY \$20
Prawns, scallops, yellow squash, panang coconut curry
sauce, fried siam queen basil

CHOO CHEE SALMON \$19
Seared Salmon, coconut curry sauce, fried siam queen
basil, peppers, squash

large plates

CRYING TIGER \$30 (SEASONAL)
marinated Rib Eye Steak, cilantro garlic sauce, dressed greens

noodle soup bowls

KOW SOI \$13
ground pork, curry broth, lime, sprouts, shredded cabbage, egg
noodles, hard boiled egg

SIMPLPE NOODLE SOUP \$11
chicken or beef, thin rice noodles, sprouts, fried garlic, sliced
green onions in chicken broth

sides

steamed jasmine rice \$2 thin or wide noodles \$4
steamed brown rice \$2.5 dressings & sauces \$3
Tomi Thai's peanut sauce \$3 / \$6 fried egg \$1.5

beverages

thai iced tea or thai iced coffee \$4
hot tea or hot coffee \$3
iced tea with lemon \$3
san pellegrino limonata \$4
san pellegrino aranciata rossa \$4
san pellegrino mineral water (750ml) \$4
sodas \$3 (coke, diet coke, 7up, root beer, orange soda)
organic apple juice \$4

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• articles | \$10 minimum charge for credit cards | checks are not accepted | An 18% gratuity :
: added for parties of five or more | ALL items and prices are subject to change without notice :
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