



GRAND AVENUE THAI

Dinner Menu



384 Grand Avenue

Oakland

(510) 444 - 1507

Fax (510) 444 - 1592

Business Hours

Lunch

Monday—Saturday 11 am to 3 pm

Dinner

Monday—Sunday 5 pm to 10 pm

☼ Dine in ☼ Take out ☼ Catering ☼ Gift Cards Available ☼

Appetizers

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| 1. TOFU FRIES | 4.95 | |
| Served with peanut sauce. | | |
| 2. CURRY PUFFS (5) | 5.95 | |
| Stuffed with yellow curry taro and onions.
Served with cucumber salad. | | |
| 3. CORN CAKES (5) | 6.95 | |
| Fried corn cakes made of sweet yellow corn, curry paste, and mashed tofu. Served with cucumber salad. | | |
| 4. SPRING ROLLS (4) | 6.95 | |
| Ground chicken, cabbage, vermicelli, black mushrooms, carrots and onions wrapped in an egg roll shell, fried, and served with sweet & sour sauce. | | |
| 5. SPRING ROLLS "J" (Vegetarian) (4) | 5.95 | |
| 6. THAI WRAPS | 6.95 | |
| Grilled marinated chicken breast, carrots, cabbage, mixed greens & cilantro wrapped in toasted flour tortilla. Served with peanut sauce. | | |
| 7. SATAY CHICKEN (5) | 7.95 | |
| Grilled skewered strips of marinated chicken breast served with peanut curry sauce and cucumber salad. | | |
| 8. SUMMER ROLLS | 7.95 | |
| Red leaf lettuce, avocado, mint, cilantro, cucumber, carrots and garlic noodle rolled in fresh rice paper. | | |
| 9. STUFFED WINGS (2) | 7.95 | |
| Fried wings stuffed with minced chicken, black mushroom, vermicelli, carrots, eggs, garlic & onions. Served with sweet & sour sauce. | | |
| 10. SHRIMP ROLLS (6) | 7.95 | |
| Shrimp in pepper garlic marinade wrapped in egg roll skin and fried. Served with sweet & sour sauce. | | |
| 11. COMBINATION PLATTER | 9.95 | |
| Curry puffs (2), shrimp rolls (2), spring rolls "J"(2) and corn cakes (2). | | |



Soups

- | | cup | bowl |
|--|-------------|--------------|
| 12. GANG JEUD (Noodle soup) | 3.95 | 7.95 |
| Vermicelli, sliced chicken breast, mushrooms, baby corn, scallions, & sautéed garlic in chicken broth. | | |
| 13. TUM KHA GAI (Coconut chicken soup) | 3.95 | 7.95 |
| Sliced chicken breast, galanga, lemongrass, mushrooms, & tomato in a savory coconut broth. | | |
| 14. TUM YUM GOONG (Spicy shrimp soup) | 4.95 | 8.95 |
| Shrimp, lemongrass, mushrooms, baby corn, kaffir leaves in Thai spicy and sour broth. | | |
| 15. TUM KHA GOONG | 4.95 | 8.95 |
| Shrimp, young coconut meat, galanga, and lemongrass in a savory coconut broth. | | |
| 16. PO-TAK | 5.95 | 10.95 |
| Shrimp, scallop, calamari, galanga, lemongrass, kaffir leaves, basil, and mushrooms in a spicy & sour broth. | | |

Salads

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| 17. GINGER SALAD | 7.95 |
| Sliced ginger, cashew nuts, peanuts, cabbage, carrots, red onions, cilantro, and scallions tossed in garlic dressing. | |
| 18. SOM TUM (Papaya Salad) | 7.95 |
| Green papaya, fresh garlic, tomatoes, steamed shrimp, and chopped peanuts tossed in Thai lime dressing. | |
| 19. LARB | 7.95 |
| Minced chicken tossed with mint, lemongrass, red onions, cilantro, scallions, chilli flakes and Thai lime dressing. | |
| 20. CHEF SALAD | 8.95 |
| Red leaf lettuce, beef sirloin, tomato, cucumber, red onions, and scallions served with homemade dressing. | |
| 21. CALAMARI SALAD | 8.95 |
| Steamed calamari and shredded cabbage tossed in light lime dressing with fresh garlic, lemongrass, crispy onions, and dried whole roasted chili peppers. | |
| 22. PIRAWAN THAI SALAD | 9.95 |
| Grilled marinated chicken breast, mixed greens, avocado, tomatoes, jalapenos, & mushrooms topped w/homemade peanut curry sauce. | |
| 23. LEMONGRASS SHRIMP SALAD | 9.95 |
| Shrimp, lemongrass, mint, carrots, cashew nuts, red onions, cilantro, scallions and chili flakes tossed in lime dressing. | |
| 24. SEAFOOD SALAD | 10.95 |
| Shrimp, scallop, and calamari tossed with lemongrass, mint, ginger, carrots, red onions, cilantro, scallions, chili pepper flakes and Thai lime dressing. | |

House Favorites (a la carte)

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| 25. PUMPKIN VEGGIE CURRY | 10.95 |
| Pumpkin, eggplant, broccoli, string beans, and carrots stir-fried in yellow curry garlic sauce. (Add tofu for \$1) | |
| 26. ROAST DUCK CURRY | 14.95 |
| Boneless roast duck simmered in red coconut curry with basil, eggplants, bell peppers, bamboo shoots, and carrots. | |
| 27. PED FANTASY | 15.95 |
| Double cooked marinated duck legs topped with garlic sauce, crisp basil, and chili flakes. | |
| 28. RACK OF LAMB | 18.95 |
| Grilled marinated rack of lamb with broccoli, bell peppers and onions topped with spicy basil garlic sauce. | |

Peanut Sauce Lover (a la carte)

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| 29. PAK RAUG | 8.95 |
| Steamed seasonally fresh mixed vegetables topped with peanut curry sauce and your choice of chicken, beef, pork, or tofu. | |
| 30. GAI PING | 9.95 |
| Grilled chicken marinated in coconut milk, black peppers, & cilantro, Topped with peanut curry sauce. Served on a bed of steamed broccoli. | |

& We use Canola Oil. No MSG. &

& Please alert your server if you have special dietary restrictions. &

& We would be happy to adjust the level of spiciness in any dish. &

Please let us know when you place your order.

Thai Curries (a la carte)

- 31. RED CURRY** 9.95
Red coconut curry with basil, kaffir leaves, bell peppers, bamboo shoots, and carrots with chicken, beef, pork, or tofu.
- 32. GREEN CURRY** 9.95
Green coconut curry with basil, kaffir leaves, bell peppers, bamboo shoots, green peas, and carrots with chicken, beef, pork, tofu, or mixed vegetables.
- 33. YELLOW CURRY** 9.95
Yellow coconut curry with potatoes, carrots, and onions with chicken, beef, pork, tofu, or mixed vegetables.
- 34. PANANG CURRY** 9.95
Panang coconut curry with bell peppers, baby corns, carrots, and kaffir leaves with chicken, beef, pork, tofu, or vegetables.
- 35. MUS-SA-MUN BEEF** 10.95
Thai curry beef stew with peanuts, potatoes, and onions.
- 36. YELLOW CURRY LAMB** 15.95
Tender lamb morsels marinated with Thai herbs and simmered in yellow coconut curry with tomatoes and onions. Served with cucumber salad.

Pan Fried (a la carte)

Your choice of chicken, beef, pork, or tofu; shrimp add \$2, extra meats \$1.50

- 37. PAD PRIG KING** 8.95
Sautéed sweet curry sauce with string beans.
- 38. PAD KA POW** 8.95
Sautéed basil, fresh Thai chili, garlic, string beans, jalapenos, bell peppers, mushrooms and carrots.
- 39. PAD HIMMAPAN** 8.95
Sautéed cashew nuts, baby corn, mushrooms, bell peppers, carrots and onions in garlic herb sauce.
- 40. PAD KING** 8.95
Sautéed young ginger, baby corn, mushrooms, bell peppers, carrots, onions and scallions in brown bean sauce.
- 41. PAD PAK** 8.95
Sautéed mixed vegetables in oyster sauce with baby corn and mushrooms.
- 42. PAD KA TIAM** 8.95
Sautéed baby corn, mushrooms, garlic, & coarse black pepper in white wine soy sauce.

Thai BBQ (a la carte)

Marinated with Thai herbs and spices, grilled, and served with stir-fried mixed vegetables and your choice of garlic or peanut sauce.

- 43. TOFU YANG (Grilled Tofu)** 9.95
- 44. MDD YANG (Grilled Pork)** 12.95
- 45. GAI YANG (Grilled Chicken)** 12.95
- 46. PED YANG (Grilled Boneless Duck)** 14.95
- 47. NEUR YANG (Grilled Thinly Sliced New York Steak)** 14.95
- 48. SALMON YANG (Grilled Salmon Fillet)** 15.95

Fried Rice (a la carte)

Fried rice dishes can be made with brown rice, add \$1

- 49. KAO PAD** 8.95
Stir-fried jasmine rice with eggs, garlic, tomato, carrots, pineapple, peas cashew nut, onions, scallions, cilantro and chicken, beef, pork, or tofu.
- 50. KAO PAD GOONG** 10.95
Stir-fried jasmine rice with shrimp, eggs, garlic, tomato, carrots, cashew nut, green peas, onions, scallions & cilantro.
- 51. KAO PAD TALAY** 12.95
Stir-fried jasmine rice w/shrimp, calamari, scallop, basil, garlic, cashew nut, mushrooms, carrots, bell peppers, jalapeno, onions, chili & baby corn.

Seafood (a la carte)

- 52. PLA RAD PIK** 12.95
Pan fried fillet sole topped with basil, bell peppers, and carrots in spicy red curry sauce.
- 53. PLA PAD KING** 12.95
Fillet sole stir fried with young ginger, onions, mushrooms, baby corn, bell peppers, carrots, onions and scallions in
- 54. GREEN CURRY SALMON** 15.95
Salmon topped with green coconut curry, sliced eggplants, bell peppers, and basil.
- 55. KA POW SALMON** 15.95
Salmon fillet stir fried with basil, fresh Thai chili, garlic, string beans, jalapenos, bell peppers, mushrooms & carrots.
- 56. LEMONGRASS SALMON** 15.95
Grilled salmon fillet with lemongrass, basil, and chili peppers on a bed of steamed string beans.
- 57. BUTTERNUT SQUASH CURRY** 15.95
Prawn, scallops, and calamari in red coconut curry with butternut squash, basil, and bell peppers.
- 58. YOUNG COCONUT SHRIMP** 15.95
Jumbo shrimp w/spinach and young coconut meat in panang curry sauce.
- 59. SPICY EGGPLANT PRAWNS** 15.95
Stir-fried eggplant with prawns, basil, bell peppers, and onions in red curry paste.
- 60. PINEAPPLE PRAWNS** 15.95
Prawn and pineapple in red coconut milk curry with basil, bell peppers, and kaffir leaves.
- 61. DANCING PRAWNS** 16.95
Grilled jumbo prawns stuffed w/crab meat.
Served with green garlic sauce.
- 62. GARLIC PRAWNS** 15.95
Jumbo prawns sautéed in white wine garlic pepper sauce.
Served on a bed of steamed broccoli.
- 63. SA-MUI SALMON** 16.95
Grilled marinated salmon fillet with spinach, topped with prawns in basil garlic sauce.

Noodles (a la carte)

- 64. PAD THAI** 8.95
Stir-fry thin rice noodle with eggs, bean sprouts, scallions, peanuts & your choice of chicken, beef, pork, or tofu.
- 65. PAD THAI SHRIMP** 10.95
- 66. PAD KEE MOW** 8.95
Stir fry thick rice noodle with garlic sauce, basil, jalapeno, bell peppers, cabbage, carrots, onions, and chicken, beef, pork, or tofu.
- 67. KUEY TEAW NEUR SUPP** 10.95
- 68. LAD NAA TALAY** 12.95
Pan fried thick rice noodles topped w/minced beef, mushrooms, baby corn, onions, carrots, and scallions in brown bean gravy.
- 69. KAO PAD KA POW** 9.95
Stir-fried jasmine rice with basil, garlic, mushrooms, carrots, bell peppers, onions, jalapenos, fresh Thai chili, baby corn and chicken, beef, pork, or tofu.

Sides

- JASMINE RICE** 1.50
- GARLIC RICE** 2.00
- BROWN RICE** 2.00
- PEANUT SAUCE** 2.00