



GRAND AVENUE THAI

Lunch Menu



384 Grand Avenue

Oakland

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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

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|--|-------------|--------------|
| | 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

Served with steamed jasmine rice, house salad and seasonal fruit.

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| 25. PUMPKIN VEGGIE CURRY | 8.95 |
| Pumpkin, eggplant, broccoli, string beans, and carrots stir-fried in yellow curry garlic sauce. (Add tofu for \$ 1) | |
| 26. LEMONGRASS TILAPIA | 9.95 |
| Pan fried tilapia fillet with lemongrass, basil, and dried whole chili peppers on a bed of steamed string beans. | |

Peanut Sauce Lover

Served with steamed jasmine rice, house salad and seasonal fruit.

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| 27. PAK RAUG | 7.95 |
| Fresh seasonal mixed steamed veggies topped with peanut curry sauce and your choice of chicken, beef, pork, or tofu. | |
| 28. GAI PING | 8.95 |
| Chicken marinated in coconut milk, black pepper, and cilantro; grilled and topped with homemade peanut curry sauce. | |

~ We use Canola Oil. No MSG.

~ Please alert your server if you have special dietary restrictions due to food allergy or intolerance.

~ We would be happy to adjust the level of spiciness in any dish. Please let us know when you place your order.

Thai Curries

Choice of chicken, beef, pork, tofu, or mixed vegetables; Shrimp add \$2.

Served with steamed jasmine rice, house salad and seasonal fruit.

- 29. RED CURRY** 9.95
Red curry w/basil, kaffir leaf, bell peppers, bamboo shoots, and carrots.
- 30. GREEN CURRY** 9.95
Green curry w/basil, kaffir leaf, bell pepper, bamboo shoot, peas, and carrot.
- 31. YELLOW CURRY** 9.95
Yellow coconut curry with potatoes, carrots, and onions.
- 32. PANANG CURRY** 9.95
Panang curry with bell pepper, baby corn, carrot, & kaffir leaves.

Pan-Fried

Choice of chicken, beef, pork, tofu, or mixed vegetables; Shrimp add \$2

Served with steamed jasmine rice, house salad and seasonal fruit.

- 33. PAD PRIG KING** 8.50
Sautéed sweet curry sauce and string beans.
- 34. PAD KA POW** 8.50
Sautéed basil, string beans, mushrooms, bell peppers, jalapenos, carrots, garlic and onions.
- 35. PAD HIMMAPAN** 8.50
Sautéed cashew nuts, baby corn, mushrooms, bell peppers, carrots and onions in garlic herb sauce.
- 36. PAD KING** 8.50
Sautéed young ginger, baby corn, mushrooms, bell peppers, carrots, onions and scallions in brown bean sauce.
- 37. PAD PAK** 8.50
Sautéed mixed vegetables in oyster sauce w/baby corn & mushrooms.
- 38. PAD KA TIAM** 8.50
Sautéed mushrooms, baby corn, & garlic in white wine pepper soy sauce.
- 39. PAD GREEN BEAN** 8.50
Sautéed green beans, carrots in garlic sauce.
- 40. PAD PIK SOD (Red Curry Paste Sauté)** 8.50
Sautéed basil, broccoli, mushrooms, bell peppers, baby corn, onions.
- 41. PAD EGGPLANT** 8.50
Sautéed eggplants with fresh basil and bell peppers.

Thai BBQ

Marinated with Thai herbs and spices, grilled, and served with steamed jasmine rice, stir-fried mixed vegetables, house salad, seasonal fruit, and your choice of garlic or peanut sauce.

- 42. TOFU YANG (Grilled Tofu)** 7.95
- 43. MDD YANG (Grilled Pork)** 8.95
- 44. GAI YANG (Grilled Chicken)** 8.95
- 45. NEUR YANG (Grilled Thinly Sliced New York Steak)** 9.95
- 46. PED YANG (Grilled Boneless Duck)** 9.95
- 47. SALMON YANG (Grilled Salmon Fillet)** 10.95

Fried Rice

Served with house salad and seasonal fruit.

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

- 48. KAO PAD** 7.95
Stir-fried jasmine rice w/eggs, garlic, tomatoes, carrots, pineapple, green peas, cashew nut, onions, scallions, cilantro & your choice of chicken, beef, pork, or tofu.
- 49. KAO PAD GOONG** 8.95
Stir-fried jasmine rice with shrimp, eggs, garlic, tomatoes, carrots, cashew nut, green peas, onions, scallions & cilantro.

Seafood

Served with steamed jasmine rice, house salad and seasonal fruit.

- 51. PLA RAD PIK** 10.95
Pan fried fillet of sole topped with basil, bell peppers, and carrots in spicy red curry sauce.
- 52. PLA PAD KING** 10.95
Fillet of sole stir fried with young ginger, onions, mushrooms, baby corn, bell peppers, carrots, onions and scallions in brown bean sauce.
- 53. PEPPER CALAMARI** 10.95
Calamari sautéed with fresh garlic, coarse black peppers, mushrooms, bell peppers, baby corn, and carrots.
- 54. GANG PED PLA** 10.95
Fillet of sole simmered in green curry with eggplant, bell peppers and basil.
- 55. SALMON KAPOW** 11.95
Salmon fillet stir fried with basil, fresh Thai chili, garlic, string beans, jalapenos, bell peppers, mushrooms and carrots.
- 56. PAD PED TALAY** 11.95
Shrimp, scallops, calamari, bamboo shoots, bell peppers, and carrots sautéed in garlic chili sauce.

Noodles

Served with house salad and seasonal fruit.

- 57. PAD THAI** 8.50
Stir-fry thin rice noodles with Pad Thai sauce, eggs, bean sprouts, scallions, peanuts and your choice of chicken, beef, pork, or tofu.
- 58. PAD THAI SHRIMP** 9.50
- 59. PAD KEE MOW** 8.50
Stir fry thick rice noodles with garlic sauce, basil, jalapenos, bell peppers, cabbage, carrots, onions, and your choice of chicken, beef, pork, or tofu.
- 60. PAD SEE EEW** 8.50
Stir fry thick rice noodles with brown bean soy sauce, broccoli, carrots and your choice of chicken, beef, pork, or tofu.
- 61. LAD NA** 8.50
Pan fried thick rice noodles topped with broccoli, brown bean gravy, and your choice of chicken, beef, pork or tofu.

Create Your Own COMBO!

Add one of these delectables to your entree for \$2 more!

- ❖ Corn cakes ❖ Spring Rolls "J" ❖ Chicken Satay ❖
Tofu Fries ❖ Ginger Salad ❖ Papaya Salad ❖ Cucumber Salad

Noodle Soup

Served with house salad and seasonal fruit.

- 62. TUM KHA NOODLE SOUP** 8.50
Thin rice noodles in coconut milk broth with lemongrass, galanga, lime, bean sprouts, fried garlic and your choice of chicken or tofu.
- 63. KAO SOY** 8.50
Chicken and tofu in yellow coconut curry broth with thin rice noodles garnished with bean sprouts, crispy won ton skin, & garlic.
- 64. THAI BOAT NOODLE SOUP (chicken or beef)** 7.95
Thin rice noodles, basil, bean sprouts, red onions, scallions, cilantro, and fried garlic with chicken in a savory chicken broth OR beef in a tasty beef broth.
- 65. ROAST DUCK NOODLE SOUP** 10.95

66. KAO PAD KA POW 8.95	Sides
Stir-fried jasmine rice with basil, garlic, mushrooms, carrots, bell peppers, onions, jalapenos, Thai chili, baby corn & your choice: chicken, beef, pork, or tofu.	JASMINE RICE 1.50 GARLIC RICE 2.00 BROWN RICE 2.00 PEANUT SAUCE 2.00