

anajak thai's
**march
menu**

So we just got back from our honeymoon!
I took Juno to Thailand for her first time, met my family and ate a lot! We're inspired by all these epic, bold southern Thai dishes of my childhood, we couldn't wait to share with you all...

Southern Thai
Fried Chicken
STICKY RICE, FRIED
SHALLOTS - 7



Crispy Roti
W/ GREEN CURRY DIP
SPICY COCONUT CURRY - 6

Lab tot!

FRIED PORK + CHICKEN
MEATBALLS SEASONED
SPICES + MINT, W/
SPICY TAMARIND SAUCE - 5



Whole Fried Branzino

GREEN APPLE SLAW,
SHALLOT, LIME - 24



Juno's Spicy
Shrimp Fried Rice

W/ CHINESE BROCCOLI,
BIRD-EYE CHILI DIP, TOMATO,
ONION, FRIED EGG - 15



ANAJAK THAI

starters

- pineapple-glazed pork ribs 13
- fried chicken wings *garlic-tamarind glaze* 10
- pork satay *cumin-coconut milk marinade* 10
- chicken satay *peanut sauce, pickled cucumbers* 9
- crispy garden rolls 8
- crispy pork rolls 8
- lab kai *ground chicken, mint, shallot, roasted-chilli lime, lettuce cups* 11
- green papaya salad *very spicy-tomato, dried shrimp, lime, peanut* 11
- kratong tong *pastry cups, ground chicken, peas, corn* 8
- yum yai salad *shrimp, chicken, on iceberg, chili-lime dressing* 12
- spicy lemongrass shrimp *grilled shrimp, roasted chili, mint, lettuce* 15
- coconut seafood soup hotpot *spicy* 16
- tom yum soup *spicy - single/family* 6 / 16

curries

- panang curry *mild - chicken/shrimp* 12 / 14
- green curry *spicy with eggplant - chicken/shrimp* 12 / 14
- red curry *spicy with bamboo shoots - chicken/shrimp* 12 / 14

stir-fry

- spicy drunken noodles *chicken/shrimp/beef* 13
- pad siew *chicken/shrimp/beef* 13
- pad thai shrimp *tamarind sauce, dried shrimp, peanuts* 13
- seafood platter *mussels, squid, shrimp, chili, basil, garlic* 18
- four company *bok choy, broccoli, carrot, tofu, garlic* 11
- spicy fried rice *shiitakes, fried tofu, broccoli, basil, chili* 9
- prik king green beans 11

one plate

- grilled whole fish *fish of the day, chili, lemongrass, lime, jasmine rice* 21
- chili soft shell crab *red chili, kaffir lime, green peppercorn, jasmine rice* 16
- bbq pork collar *grilled marinated pork, spicy jaew sauce, sticky rice* 15
- steak nam tok *grilled medium rare sirloin, roasted chili, shallot, sticky rice* 16
- spicy basil *with jasmine rice - chicken/beef/shrimp* 14
- garlic *with jasmine rice - chicken/shrimp* 14
- cashew *with jasmine rice - chicken/shrimp* 14
- grilled bangkok shrimp *garlic sauce, broccoli, egg fried rice* 17
- sticky rice / brown rice / jasmine rice 3

@anajakthaifood

Vegetarian / vegan options are available please ask.

Additional items: chicken (3 oz.) is \$2. Shrimp (2 pieces) or beef (3 oz.) is \$3.

18% service charge for parties of 6 or more.

beer regular / large

chang *thailand* 7 / 11

singha *thailand* 8 / 12

saporro *japan* 8 / 12

kirin *japan* 8 / 12

kirin light *japan* 8 / 12

heineken 7

sake

gekkeikan nigori 300 ml, *japan, served cold* 17

sakemoto 300 ml, *japan, served cold* 16

sho chiku bai *japan, served hot* 10

soft drinks

thai tea *regular / without ice* 4 / 5

thai coffee *regular / without ice* 4 / 5

fountain *sprite, coke, diet coke* 3

iced tea, lemonade 3

perrier, pellegrino 4

bottled water 2

hot jasmine tea 2

dessert

mango sticky rice a la mode *w/ coconut-pineapple ice cream* 11

mango sticky rice 11

coconut-pineapple ice cream 5



Mango Sticky Rice
A LA MODE W/ COCONUT-
PINEAPPLE ICE CREAM -11

Corkage fee is \$20.00
Ask about our catering packages and parties.
Please let us know of your food allergies.