

# ANAJAK *thai*

## starters

- pineapple-glazed pork ribs 14
- fried chicken wings *sticky garlic-tamarind sauce* 15
- chicken satay *peanut sauce, pickled cucumbers* 12
- crispy garden rolls *cabbage slaw, peanut-plum sauce* 12
- som thum *spicy- green papaya, tomato, dried shrimp, lime, peanut* 14
- kratong tong *pastry cups, ground chicken, peas, corn* 11
- southern-thai fried chicken *five pieces mixed, sticky rice, sweet / spicy nam jim* 19
- laab tot *northern thai style pork & chicken meatball, nam jim jaew* 14

## curries

- massaman brisket *six-hour braise, Weiser potatoes & carrots, peanuts* 24
- panang curry *mild - chicken/shrimp* 15
- green curry *eggplant, chilies, basil - chicken/shrimp* 15
- haw mok *steamed curry custard, dry-aged fish, egg, coconut milk, basil* 24
- roti 6

## stir-fry

- spicy shrimp fried rice *chinese broccoli, fried egg, bird-eye chili dip* 16
- spicy drunken noodles *valdivia tomatoes, basil, chilies - chicken/shrimp/beef* 15
- pad siew *chicken/shrimp/beef* 15
- pad thai shrimp *tamarind sauce, dried shrimp, peanuts, egg* 16
- farmer's market greens *santa monica farmers market, chef's choice preparation* 14
- prik king green beans 14

## one plate

- grilled whole dry-aged fish *dry-aged by The Joint, nam jim, herbs* market price
- chili soft shell crab *pad pet sauce, makrut lime, jasmine rice* 25
- bbq pork collar *grilled marinated pork, spicy jaew sauce, sticky rice* 19
- pad "kraprao" *in season basil, minced chicken, chili, fried egg, jasmine rice* 15
- garlic *with jasmine rice - chicken/shrimp* 15 / 17
- cashew *with jasmine rice - chicken/shrimp* 15 / 17
- grilled bangkok shrimp *large prawns, garlic sauce, gailan, egg fried rice* 24
- sticky rice / jasmine rice 3

## dessert

- mango sticy rice *in-season mango, sweet coconut sticky rice* 12
- thai tea *regular / without ice* 6 / 7 *take-away add 1*

