MITR THAI

มิตรไทย

"Taste all four regions of Thai cuisine, in one place."

MITRTHAINYC.COM

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37W 46TH STREETS NEW YORK,
NY10036 * **TEL: 212-466-6699**

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**Please let us know if you have any food allergies or special dietary needs.*
(🌶) = Mild , (🌶🌶) = Medium Spicy, (🌶🌶🌶) = Thai Spicy,
(GF) = Gluten free, (V) = Vegetarian

North "ภาคเหนือ"

(Northern Thailand)
Starters "กับแกล้มภาคเหนือ"

Hors D'Oeuvre Muang *"ออเดิร์ฟเมือง" (🌶🌶) $19*
Sai Oua (Traditional Herbed sausage), roasted young chili relish, pork rind, hard boiled egg, steamed vegetable)

Nam Prik Ong *"น้ำพริกอ่อง" (🌶🌶) $17*
Minced pork, tomato chili paste, roasted tomatoes, cilantro, pork rind.

Pak Mor Puk *"ปากหม้อผัก" (V) $16*
Chives, jicama, shitake mushroom, bamboo shoots, onions with sweet soy sauce.

Miang Kum Salad *"เมี่ยงคำสลัด" $17*
Mixed greens, peanut, dried shrimp powder, red onions, roasted coconut flakes, ginger, lime, pomegranate, thicken palm sugar dressing.

(Northern Thailand)
Main Course "กับข้าวภาคเหนือ"

Kao Soy Kua Neur *"ข้าวซอยคั่วเนื้อ" (🌶) $28*
Sautéed egg noodles with chili paste, eggs, braised beef, red onions, lime, cilantro, pickled mustard greens.

Kao Soy Gai *"ข้าวซอยไก่" (🌶) $28*
Egg noodles, chicken drumstick, curry paste, red onions, cilantro, pickled mustard greens in coconut broth.

Kaeng Hung Lay *"แกงฮังเล" (🌶) $26*
Braised pork belly, house made curry paste, peanuts, asparagus, ginger and garlic.

Miang Pla *"เมี่ยงปลา" $43*
Fried fillet Branzino, rice vermicelli noodles, red leaf lettuce, ginger, cilantro, red onions, spicy-lime peanut and palm sugar sauce.

NORTH - EAST
"ภาคอีสาน"

(Northeastern Thailand)
Starters "กับแกล้มภาคอีสาน"

SomTum Thai *"ส้มตำไทย" (GF) (🌶🌶) $17*
Shredded green papaya, dried shrimp powder, long beans, tomatoes, peanut with chili lime dressing.

Sai Krok Isan *"ไส้กรอกอีสาน" (🌶) $15*
Fermented sour pork sausage, peanuts, lime, ginger, cilantro.

Tum Luang Pra-bang
*"ส้มตำหลวงพระบาง/ลาว" **(GF)** (🌶🌶🌶) $17*
Ribbon sliced green papaya, fermented anchovy sauce, Thai eggplant, long beans, tomatoes.

Moo Klook Foon *"หมูคลุกฝุ่น"(🌶) $15*
Fried sliced marinated pork mixed with roasted rice chili powder.

(Northeastern Thailand)
Main Course "กับข้าวภาคอีสาน"

Larb Ped *"ลาบเป็ด" **(GF)** (🌶🌶) $34*
Crispy duck salad with roasted chili rice powder, herbs, mint, red onion, cilantro with Thai chili lime dresing, sticky rice.

Nam Tok *"เนื้อย่างน้ำตก" **(GF)** (🌶🌶) $34*
Grilled cube sirloin with roasted chili rice powder, mint, red onion, cilantro with Thai chili lime dressing, sticky rice.

Isaan Classic *"อีสานคลาสสิค" (🌶🌶) $32*
Roasted marinated chicken, green papaya salad, peanut, sticky rice.

Pad Mhee Korat *"ผัดหมี่โคราช" (🌶) $25*
Sautéed rice noodle, crispy pork belly, egg, chives, bean sprouts.

Central "ภาคกลาง"

(Central Thailand)
Starters "กับแกล้มภาคกลาง"

Por Pia Tod *"ปอเปี๊ยะทอด" (V) $13*
Deep fried spring rolls, cabbage, glass noodles, taro, shitake mushrooms, sesame oil, carrot with plum sauce.

Kha Nom Jeeb *"ขนมจีบ" $15*
Ground pork, shrimps, jicama, sesame oil, shiitake mushrooms with tangy soy sauce.

Curry Puff *"กะหรี่พัฟ" $16*
Minced chicken, potatoes, onions, curry powder with cucumber relish.

Mango Avocado Salad *"ยำมะม่วง,อโวคาโด" (GF) (🌶🌶) $17*
Julienned mango, avocado, red onion, cherry tomatoes, cashews with Yum dressing.

(Central Thailand) Main Course "กับข้าวภาคกลาง"

Poh Taek Sea Food Hot Pot *"โป๊ะแตกทะเล หม้อไฟ"(🌶🌶) $38*
Steamed shrimps, squids, New Zealand mussels in Spicy and Sour Seafood Soup with galangal, lemongrass, basil, chilis, red onion, cherry tomatoes and Bunashimeji mushrooms.

Tom Yum Goong Hot Pot *"ต้มยำกุ้งหม้อไฟ" (GF) (🌶🌶) $22*
Creamy shrimp and lemongrass broth, Bunashimeji mushrooms, culantro, scallions.,chili jam, evaporated milk.

Tom Kha Gai Hot Pot *"ต้มข่าไก่หม้อไฟ"(GF) $20*
Coconut Galangal broth, chicken, Bunashimeji mushrooms, scallions.

Khao Pad Nam Prik Kak Moo *"ข้าวผัดน้ำพริกกากหมู"(🌶🌶) $28*
Crispy pork belly fried rice, chili, garlic, red onion, tamarind sauce, sweet pork belly, boiled egg, pork rind and fresh vegetables.

Ped Pa Loh *"เป็ดพะโล้" $34*
Braised deboned half duck, Five-spice gravy, steamed Chinese broccoli.

Goong Muk Prik Klua *"กุ้งหมึกพริกเกลือ" (🌶🌶) $30*
Sautéed jumbo shrimps, squid, garlic, chili, cilantro, kaffir lime leaf.

Pla Tod Yum Ma Muang *"ปลาทอดยำมะม่วง" (🌶🌶) $43*
Fried fillet Branzino with mango salad, cashews, red onion.

Green Curry *"แกงเขียวหวาน" (GF) (V) (🌶🌶🌶)*
(Tofu & Vegetable *$20*/Chicken or Pork *$20* / Beef or Shrimp or Squid *$22*/ Half Duck *$32*)
Bamboo shoots, Thai eggplant, basil, long hot peppers, coconut milk.

South "ภาคใต้"

(Southern Thailand)
Starters "กับแกล้มภาคใต้"

Gai Gor Lae *"ไก่กอและ" (GF) (🌶) $15*
Grilled marinated chicken skewers with house made paste.

Roti Massaman *"โรตีมัสมั่น" (🌶) $16*
Pan-fried Roti, with peanut, chicken massamun curry dipping sauce.

Goong Pae Bai Chaphu *"กุ้งแพใบชะพลู" (🌶) $16*
Deep fried tiny shrimps and betel leaf pancake, chili paste with peanut sweet chili cucumber relish.

(Southern Thailand)
Main Course "กับข้าวภาคใต้"

KanomJeen Numya Phu *"ขนมจีนน้ำยาปู" (GF) (🌶🌶) $36*
Lump crabmeat, curry paste, coconut milk with rice vermicelli noodle.

Pla Tod Kamin *"ปลาทอดขมิ้น" $43*
Fried fillet Branzino, mixed herbs, turmeric powder with chili lime sauce.

Short Rib Prik Kang *"ซี่โครงเนื้อพริกแกงใต้" (🌶🌶) $37*
Braised beef short rib, curry paste, asparagus, kaffir lime leaf, coconut milk.

Phuket Pineapple Fried Rice *"ข้าวผัดสับปะรดภูเก็ต"*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22 /* Half Duck *$32*)
Pineapple, onions, scallions, cashews, curry powder, fried egg mixed with rice.

Massaman Gai *"แกงมัสมั่นน่องไก่" (GF) (🌶) $24*
Chicken drumsticks, pearl onion, lotus seeds, grilled potatoes with coconut milk.

STREET FOOD *"อาหารจานเดียว"*

Krapraw Moo Sub Over rice
"กระเพราหมูสับ/ไข่ดาว" (🌶🌶) $22
Minced pork, chopped string beans, long hot pepper, basil, topped with fried egg.
(Meat substitution available)

Krapraw Moo Krob Over rice
"กระเพราหมูกรอบ/ไข่ดาว" (🌶🌶) $24
Crispy pork belly, long hot pepper, basil, topped with fried egg.

Kana Moo Krob Over rice
"คะน้าหมูกรอบ/ไข่ดาว" (🌶🌶) $24
Crispy pork belly, Chinese broccoli topped with fried egg.

Crab Fried Rice *"ข้าวผัดปู" $32*
Crab, rice, butter, egg, onions, scallions, cilantro served with chili lime sauce and chili fish sauce.

Thai Fried Rice *"ข้าวผัด"*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Chinese broccoli, onions, scallions, tomatoes and fried egg mixed with rice.

Basil Fried Rice *"ข้าวผัดกระเพรา" (🌶🌶)*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Onions, long hot chili, basil, bell pepper, and fried egg mixed with rice.

Pad Thai *"ผัดไทย" (GF)*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Sautéed rice noodles, egg, peanuts, bean sprouts, chives, scallions, red onions.

STREET FOOD

"อาหารจานเดียว"

Pad Se-Ew *"ผัดซีอิ๊ว"*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Sautéed broad noodles, Chinese broccoli, egg with thick soy sauce.

Kea Mao *"ผัดขี้เมา" (🌶🌶)*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Sautéed broad noodles, basil, egg, onions, long hot chili, string beans.

Kua Gai *"คั่วไก่"*
(Tofu & Vegetable *$20/* Chicken or Pork *$20/* Beef or Shrimp or Squid *$22/* Half Duck *$32*)
Sautéed broad noodles, egg, sesame oil, bean sprouts, red onions, scallions, lettuce, crispy dough.

Pad Cha Talay Hot Pan
"ผัดฉ่าทะเล กระทะร้อน" (🌶🌶🌶) $32
Sautéed shrimps, squid, New Zealand mussels, young peppercorn, fingerroot, basil, long hot peppers.

Yen Ta Fo Hot Pot *"เย็นตาโฟ หม้อไฟ" (🌶🌶) $26*
Tangy spicy tomato tofu paste broth, shrimps, squid, fish ball, fish tofu, morning glory, white jelly mushroom.

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