



RECOMMENDATIONS FROM NAYADA THAI CUISINE

**Before you enjoy our food.
We would like to advise you of your choices:**

Meat Combination :

Chicken, Beef, Pork and Shrimp



Spice Levels:
Mild, Medium, Spicy, Very Spicy

Our Gift Cards make the perfect gift
for any occasion

Please alert your server of any food allergies,
as not all ingredients are listed on the menu.

Prices are subject to change without notice.
18% Gratuity added for parties of six or more.

THANK YOU FOR YOUR CONTINUED PATRONAGE

**We hope that you enjoyed your meal
and feel free to drop by again.**

IF YOU HAVE ANY COMMENTS, PLEASE LET US KNOW.

www.nayadathai.com

LUNCH SPECIALS

Lunch special hours: Monday - Friday 11:00 AM. - 3:00 PM.
No Lunch Special on holidays.

Choice of Beef or Shrimp add \$2.00

All lunches served with a choice of a cup of soup or fresh green salad.
Substitution of brown rice is an additional 50¢. Please no other substitution.

Add: Soft Drink + 2 pcs. Chicken Dumpling for \$5.00

All lunches, except noodle dishes, are served with rice.

Pad Thai



Pad Thai 13.95
Prepared using thin rice noodles, tamarind sauce, bean sprouts, green onion, ground peanuts and egg.

Yellow Curry



Yellow Curry 14.95
Most popular curry in the state!!!
Yellow curry paste simmered in coconut milk with potatoes, carrots and onion.

Green Curry 14.95
Thai spices blended in hot green chili paste with eggplant, basil and bell peppers.

Sweet & Sour Chicken 13.95
This unique blend of divergent flavors will surely please you. Sautéed with cucumbers, onion, tomatoes, fresh pineapples and carrot.

Ginger Chicken 13.95
Fresh ginger, mushroom, bell peppers, carrot, green onion & white chicken meat in a light bean sauce.



Pad See Ew

Pad See Ew 13.95
Flat noodles are stir-fried & combined with eggs, Chinese broccoli and special seasonings.

Chicken Satay



Chicken Satay 13.95
Grilled marinated lean chicken breast served with peanut and cucumber sauce.

Thai Fried Rice 13.95
Our fried rice has many delicate flavors. Pan fried rice with egg, tomatoes and onion.

Chicken w/Cashews 13.95
Made with white chicken meat, roasted cashews, onions, bell peppers, carrots and dry chili pods.

Yum Nua [Beef Salad] 14.95
We combine tender bite sized pieces of beef with tomatoes, cucumbers, onions and other great tasting ingredients.

Salmon Kra Prao 15.95
Salmon fillet with a most tantalizing Thai basil, onion and bell pepper sauce.

Garlic Salmon 15.95
Salmon fillet seasoned with garlic, black pepper and other delicious flavors.

Crying Tiger Steak 17.95
Marinated rib eye steak served with mouth-watering, uniquely Thai lime juice based sauce on the side.

Pad Kee Mao



Pad Kee Mao 13.95
Flat rice noodles, sweet basil, bell peppers, oyster sauce, chili paste, tomatoes, baby corn, mushroom and onion.

Garlic Pepper 13.95
Sautéed fresh meat with garlic and ground black pepper.

Mixed Vegetables 13.95
Stir-fried fresh cabbage, tomatoes, carrots, mushroom, baby corn, broccoli, bean sprout and celery in a flavorful bean sauce.

Kra Prao Chicken 13.95
Fresh meat stir-fried with sweet basil, onion, bell peppers, and garlic.

Panang Curry 14.95
Coconut milk helps make our curries different from others. Thai herbs and spices blended in mild curry paste with bell peppers and basil leaves.

APPETIZERS

Thai Spring Rolls



Thai Spring Rolls 9.50

Crisp fried vegetarian rolls filled with cabbage, bean thread noodles, carrots and Thai seasonings.

Veggie Summer Rolls 10.95

Thin rice wraps, noodles, fried tofu, carrot, cucumber, and lettuce. Served with peanut sauce, sweet & sour sauce.

Golden Dumpling 9.95

Crispy dumpling served with sweet & sour sauce.



Siam Triangles

Siam Triangles 12.95

Crisp fried tofu wedges. Served with dipping sauce and crushed peanut.

Cream Cheese Wonton 11.95

Crisp wonton skin wrap with imitation crab & cream cheese.



Summer Rolls

Summer Rolls 11.95

Thin rice wraps, shrimp, noodles, fried tofu, cucumber, carrot, and lettuce. Served with peanut sauce and sweet & sour sauce.

Nayada Wrap 16.95

Freshly chopped chicken breast, water chestnuts, green onion, glass noodles and mushroom mixed together with special Thai seasoning. Served with lettuce leaves, for wrapping.

Crisp Thai Calamari 13.95

Tender, juicy squid fried crisp, served with a delicious dipping sauce.

Crisp Garlic Wings 13.95

Wings with fresh chopped garlic, fried crisp and served with dipping sauce.

Nam Sod 15.95

Chopped pork, ginger, onions, lime juice, peanuts combined with crispy rice. Served with cabbage leaves.

Golden Bags



Golden Bags 13.95

Crisp on the outside and juicy on the inside. We use ground pork, water chestnuts and seasonings. We fry them crispy. Served with dipping sauce.

Shrimp Tempura (7pcs.) 14.95

Breaded battered shrimp deep-fried served with sweet and sour sauce.

Fish Cakes



Fish Cakes (10pcs.) 12.95

Fish mixed chili paste and kaffir lime leaves, then deep-fried. Served with cucumber and peanut dipping sauce.

Thai-Style Mixed Tempura 14.95

A crisp, light and delectable combination of shrimp and vegetables fried crisp. Served with sweet & sour sauce.



Chicken Satay

Chicken Satay 12.95

Grilled marinated chicken breast meat with delicious peanut sauce and cucumber sauce.

Coconut Shrimp (7pcs.) 14.95

We dredge our shrimp in shredded coconut batter and fry them crisp. Served with sweet & sour sauce.

Angel Wings (2pcs.) 15.95

We stuff de-boned wings with seasoned chopped chicken, clear bean thread noodles and Thai seasonings and then fry them crisp. Served with dipping sauce.

Nayada's Sampler 22.95

(3 each)
Combination of shrimp tempura, golden bags, spring rolls and wonton cream cheese.

Thai Sausage 12.95

SOUPS



Tom Yum Shrimp



Tom Kha Kai

Glass Noodle Soup

Glass noodle, ground pork, shrimp, spinach, green onion, carrot and celery.

[Cup: 7.95, Pot: 14.95]

Thai Style Wonton Soup

We filled wonton with ground pork to prepare this tasty soup. We also included chicken breast meat and shrimp.

[Cup: 7.95, Pot: 15.95]

Tom Yum Chicken

Lemongrass, chili paste, soya oil, chicken, kaffir lime leaves and lime juice in a tangy soup.

[Cup: 7.95, Pot: 15.95]

Tom Kha Kai 🌶️

Chicken, coconut milk, galanga, mushrooms, lime juice, lemon grass and kaffir lime leaves are what help make this our most popular soup.

[Cup: 7.95, Pot: 16.95]

Tom Yum Shrimp 🌶️

Lemon grass, chili paste, soya oil, shrimp, kaffir lime leaves and lime juice in a tangy soup.

[Cup: 8.95, Pot: 17.95]

Potak [Seafood] 🌶️

With shrimp, scallops, sea mussels, squid, fish fillet, kaffir lime leaves, galangal, lemon grass and lime juice.

[Pot: 20.95]

SALADS

Green Salad

Fresh lettuce, spinach, carrots, tomatoes and cucumbers served with homemade salad dressing.

5.95

Yum Nua

(Beef Salad) 🌶️

16.95

Grilled beef with tomatoes, cucumbers, red onions, fish sauce, lime juice and other seasonings to prepare this Thai-style salad.



Papaya Salad

Papaya Salad 🌶️

Thai style salad using green papaya, shrimp, lime juice, peanuts, green beans and tomatoes.

13.95

Pra Koong

(Shrimp Salad)

16.95

Shrimp, mild chili paste, lemon grass, mint leaves, red onions, lime juice and other seasonings.

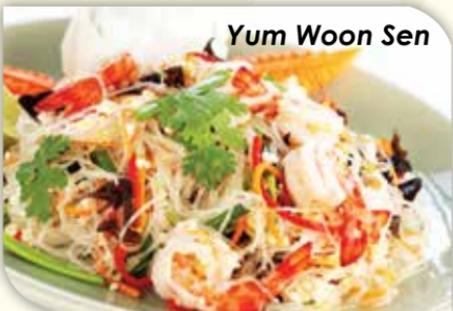


Num Tok

Num Tok

Grilled beef with ground roasted rice, fresh mint leaves, shallots, lime juice, and other delicious seasonings.

16.95



Yum Woon Sen

Yum Woon Sen 🌶️

Clear glass noodle with shrimps, ground pork, lime juice, onions, tomatoes and lettuce.

13.95

Duck Salad

Roasted duck combined with green and red onion, carrots, cucumber, tomatoes and lime juice.

18.95

Chicken Larb 🌶️

Chopped chicken breast meat, lime juice, fresh mint leaves, onion and other savory seasonings.

14.95



Chicken Larb

CURRIES

Choice of : Chicken, Pork, Veggies or Tofu \$16.95
Beef or Shrimp add \$3.00 | Served with steamed rice.

Panang Curry 🌶️ 16.95

Panang curry paste simmered in coconut milk with red and green bell pepper and fresh basil leaves.



Yellow Curry

Yellow Curry 🌶️ 16.95

Most popular curry in the state! Yellow curry paste simmered in coconut milk with potatoes, carrots, and onions.



Green Curry

Green Curry 🌶️ 16.95

Sweet tasting green curry paste simmered in coconut milk with eggplant, bell pepper, & basil leaves.

Red Curry 🌶️ 16.95

A Thai delight of mild red curry sauce made from coconut milk, bamboo shoots, bell pepper, basil leaves and a rich blend of traditional Thai spices.

Masaman Curry 🌶️ 16.95

A very hearty curry from South of Thailand. Masaman curry paste simmered in coconut milk with potatoes, onion, carrots and peanuts.

Pineapple Curry 🌶️ 16.95

A very complex red curry, featuring rambutan, fresh pineapple chunks, grape tomatoes, bell pepper, and basil leaves.

Pumpkin Curry 🌶️ 16.95

Choice of meat, Japanese kabocha, basil and bell pepper.



Duck Curry

Duck Curry 🌶️ 18.95

Duck fillet meat combine with red curry, bell pepper, rambutan, fresh pineapple chunks, & grape tomatoes.

RICE

Choice of : Beef or Shrimp add \$2.00



Thai Fried Rice

Thai Fried Rice 16.95

Prepared using onions, egg, and Thai seasonings.



Pineapple Fried Rice

Pineapple Fried Rice 18.95

Shrimp, chicken, egg, fresh pineapple chunks, a hint of yellow curry powder, raisins, cashews and other tasty Thai seasonings.



Basil Fried Rice

Basil Fried Rice 🌶️ 16.95

This is delicious. We prepare it using sweet fresh basil, bell peppers, onion and ground meat.



Crab Fried Rice

Crab Fried Rice 19.95

This traditional Thai rice, features sweet real crab meat, onions, egg, and Thai seasonings.

NOODLES

Choice of :

Tofu, Pork, Chicken \$16.95
Beef or Shrimp add \$2.00



Chow Mein

Chow Mein 16.95
Chicken stir-fried with yakisoba noodles, mixed vegetables and egg.



Pad Thai

Pad Thai 16.95
Stir-fried thin rice noodles with meat, egg, tamarind sauce, vinegar, coconut sugar, bean sprouts, and ground peanuts.



Pad See Ew

Pad See Ew 16.95
Stir-fried wide flat noodles with meat, egg, Chinese broccoli and our delicious Thai-style oyster and mushroom sauce.

Pad Kee Mao 16.95
Stir fried refreshing dish using flat wide noodles, basil, onions, bell peppers, tomatoes, Thai oyster and mushroom sauce.



Rad Na

Rad Na 16.95
Stir-Fried wide flat noodles, then topped with Chinese broccoli, garlic and vinegar in a generous amount of soy bean sauce and Thai oyster and mushroom sauce.



Kai Kua

Kai Kua 16.95
Stir-fried wide flat noodles with meat, green onion, bean sprouts, peanuts, egg and Thai oyster and mushroom sauce.

Pad Woon Sen 16.95
Stir-fried glass noodles with egg, onion, tomatoes, cabbage, carrots, baby corn, bell peppers, and mushrooms in mushroom and oyster sauce.

 **Spicy Exotic Noodle 16.95**
Yakisoba noodles, basil, onions, tomatoes, bell peppers, carrots and mushroom mix with our special sauce.

NOODLE SOUP

Substitute with Beef or Shrimp add \$2.00

Clear Broth Noodle Soup



Clear Broth Noodle Soup 15.95
Thin rice noodles, bean sprout in clear soup, choice of ground chicken, or ground pork.

Tom Yum Noodle Soup



Tom Yum Noodles 15.95
Rice noodle in Tom Yum broth, ground meat, ground peanut, bean sprouts, and green onion.



Thai Boat Noodle

Thai Boat Noodles 15.95
Rice noodle served with meat balls, bean sprouts, Chinese broccoli and green onion.



Kao Soi Noodles

Kao Soi Noodles Soup 16.95
Rice noodle in coconut milk soup with curry paste, crispy noodles, onion and cilantro.

ENTREES

Served with steamed rice.

Choice of : Chicken, Pork, Veggies or Tofu \$16.95
Beef or Shrimp add \$3.00

Broccoli Delight 16.95
Fresh broccoli and carrots stir-fried with Thai oyster sauced.



Sweet and Sour

Sweet and Sour 16.95
Meat stir-fried with bell peppers, carrots, onions, fresh pineapples, tomatoes, and cucumber in sweet orange sauce.



Kra Prao

Kra Prao 16.95
Fresh meat, basil, onion and bell peppers stir-fried in a tasty Thai oyster and mushroom sauce.

Garlic Pepper 16.95
Fresh meat stir-fried with garlic and ground black pepper in Thai style oyster and mushroom sauce.

Ginger & Mushroom 15.95
Mushrooms, bell peppers, ginger, carrots, green onions, oyster and mushroom sauce.

Hot Basil 16.95
Bamboo shoot, bell pepper, basil and Thai seasoning stir-fried with red curry paste.



Pad Prik King

Pad Prik King 16.95
Green beans, sweet basil, and bell peppers mixed with tasty Prik King curry paste. Try it with Crispy Pork 17.95



Orange Chicken

Orange Chicken 16.95
Chicken breast in tempura batter, tossed in sweet orange sauce.



Chinese Broccoli With Crispy Pork

Chinese Broccoli with Crispy Pork 16.95
Delightful dish blends crispy pork with fresh Chinese broccoli stir-fried in oyster sauce.



Cashews Nut

Cashews Nut with Chicken 16.95
Stir-fried breast meat with cashew nuts, carrots, onions and bell peppers in chili paste sauce.

Kra Pao Crispy Pork 16.95
Crispy pork belly sauteed with bell pepper, basil and chili paste.



BBQ Chicken

BBQ Chicken 18.95
Thai flame-broiled chicken marinated with fresh ginger and other seasonings.



Pra Ram Rong Song

Pra Ram Rong Song 16.95
Chicken breast meat and spinach with peanut sauce.

Mongolian Beef 18.95
Marinated beef mix with onion, carrot, baby corn, bell pepper, and mushroom top with crispy noodle.

Spicy Levels:
Mild, Medium, Hot, Extra Hot

CHEF'S SPECIALTIES

Served with Steamed Rice



Mango Delicious

Mango Delicious 19.95
Lightly breaded fresh white fish fillets served with a delicious lime juice sauce prepared with fresh green mango, garlic, onion, and Thai chilies.

Siam Apple Fish Fillet 19.95
Lightly breaded fresh white fish fillets with apple slivers and lime juice sauce with onions, garlic, and Thai chilies.

Kra Prao Salmon 20.95
A fresh salmon fillet sautéed with our delicious kra prao sauce, garlic, chili paste, onions, carrots and bell peppers.



Soft Shell Crab Curry

Soft Shell Crab Curry 22.95
We top off crisp fried soft shell crabs with our Panang curry paste prepared using coconut milk, fresh basil and bell peppers.



Thai Baby Back Ribs

Thai Style Ribs 21.95
Grilled ribs smother them in our succulent tamarind sauce with carrots and onions.



Combination Seafood

Combination Seafood 21.95
Scallops, sea mussels, shrimp, squid, fish fillets, onions, sweet basil, bell peppers and mild chili paste combine to make this a tasty meal.

Choo Chee Jumbo Shrimp 20.95
Flame broiled jumbo shrimp simmered in red curry sauce, bell pepper, and basil leaves.



Garlic Jumbo Shrimp

Garlic Jumbo Shrimps 20.95
Fresh shrimps stir-fried with garlic and ground black pepper in Thai style oyster and mushroom sauce.



Mango Tango Trout

Mango Tango Trout 20.95
Fresh trout dip in a light batter, fry to golden brown and serve with green mango mixed with lime juice, onion, garlic and fresh Thai chili.



Soozaa Salmon

Soozaa Salmon 21.95
Fresh grilled salmon in green curry sauce.



Crying Tiger Steak

Crying Tiger Steak 27.95
Our most popular beef dish. Served with tomatoes salad and delicious spicy lime juice based dipping sauce.

Lamb Massaman 22.95
This tasty curry using tender lamb, potatoes, onions, carrots, and peanuts simmered in Massaman curry.

18% Service charge added for parties of six or more.

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SEAFOOD



Tantalizing Fish Fillet

Tantalizing Fish Fillet

Crispy fish fillets stir fried with basil, bell pepper, and garlic in red curry paste.

18.95

Garlic Salmon 19.95

Fresh Atlantic salmon fillets prepared with chopped garlic, black pepper and our traditional Thai oyster and mushroom sauce.

Stir-fried Asparagus with Shrimp and Scallops 19.95

Stir-fried asparagus with shrimp and scallops in our Thai style oyster and mushroom sauce.

Tasty Scallops 19.95

Stir fried scallops in our kaprao sauce with bell pepper, garlic, and basil leave.

VEGETARIAN DISHES



Mixed Vegetables

Mixed Vegetables 16.95

Broccoli, tomatoes, garlic, baby corns, carrot, bean sprouts, celery, cabbage in oyster and mushroom sauce.

Broccoli Delight 16.95

Stir-fried broccoli and carrots in oyster sauce.

Pra Ram Spinach 16.95

We prepared this tasty dish with spinach and our delicious sweet peanut sauce.



Tantalizing Eggplant

Tantalizing Eggplant 16.95

Eggplant stir-fried with basil and bell peppers in Thai oyster and mushroom sauce.



Stir-Fried Asparagus

Stir-fried Asparagus 16.95

Asparagus stir-fried in our tasty traditional oyster and mushroom sauce.

SIDES AND EXTRAS

Steamed Jasmine Rice

[S:2.50, L:3.95]

Brown Rice

2.50

Sticky Rice

3.25

Peanut Sauce

1.50

Curry Sauce (8 oz.)

6.00

Tofu

2.50

Crying Tiger Sauce

1.00

Sweet & Sour Sauce

1.00

Extra Vegetable

3.00

Steamed Vegetable

5.50

Steamed Noodle

3.00

Extra meat

3.50

Extra Shrimp (3)

4.00

Seafood (Mussel, Shrimp and Squid)

7.00



Brown Rice



Tofu

Prices are subject to change without notice.

DESSERTS



Ice Cream **5.50**
 (Choice of Vanilla, Green Tea, Banana nuts, Chocolate, and Coconut Pineapple)

Fried Bananas with Ice Cream [FBI] **10.95**
 This is our most popular dessert. We served with banana nut flavor ice cream.

Golden Banana (10pcs.) **10.95**



Thai Style Ice Cream Sundae **6.95**
 A delicious sundae made with coconut ice cream on top of sweet sticky rice and crowned with Thai fruits.



Sweet Sticky Rice with Mango [Seasonal] **11.95**
 We place freshly peeled mango along side our warm, sweet sticky rice and coconut milk.

BEVERAGES

Thai Iced Tea **5.55**
 No ordinary iced tea : This is a delicious blend of tea with half and half.

Apple Juice **4.50**

Thai Iced Coffee **5.50**
 This is Thai style coffee with half and half.

Fresh Coconut [Seasonal] **7.95**

Thai Lime Iced Tea **5.50**
 The same blend as our Thai iced tea with lime juice replacing half and half.

Ginger Drink **3.95**

Thai Ice Green Tea **5.50**

Matcha Ginger Latte **3.95**
 A delicious, slightly spicy hot drink.

Soda [Free refills] **5.50**
 Coke, Diet Coke, Sprite, Pink Lemonade, Regular Iced Tea, Raspberry Iced Tea, Tropicana Fruit Punch, and Shirley temple.

Unsweetend Iced Green Tea **5.50**
 This is very refreshing green tea drink.

Dr Pepper Can **3.00**

Hot Tea Jasmine or Green Tea **2.00** (per person)

Club Soda **5.50**

Perrier **4.00**

Ramune **3.50**
 [Strawberry and Melon]

Bottle water (per person) **2.50**

Hibiscus Drink **5.50**
 We use dried hibiscus flowers to prepare this sweet and tasty drink.



18% Service charge added for parties of six or more.