



We, at the Iyara Thai Cuisine believe that all those who walk into our establishments are considered as "family". Our Chefs take pride in preparing each dish with the finest premium ingredients. (just like Mom would!)

We now serving new menu items under our new concept called "Street Foods of Thailand".

Why "Street Foods of Thailand"? As many tourists visit Thailand and see verities of foods are offering and cooking on the street footpath all around Bangkok but afraid to eat due to uncertain of hygienic issue.

Then we came up why don't we bring some those kinds of items that very popular from street food vendors plus put back the original ingredients as much as they are available in U.S. and make them to meet and exceed the Health Department's requirements. This way our customers can experience the "Street Foods of Thailand" without flying to Thailand and still be able to enjoy the foods at the U.S. standard and quality.

We would like to also thank all of our customers past and future for supporting us. We take pride in what we do and strive to be the best.

#### **POLICIES**

We reserve the right to refuse service to anybody.

We reserve the right to change the price or ingredients of any food item listed or unlisted.

Sorry, no checks accepted!

We accept payment in Cash, Visa, Master or AMEX and maximum 4 cards per check.

For parties of 6 or more; a 18% gratuity will be added, and present one single check.

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*Iyara Thai Cuisine*

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## To Share

**satay:** marinated in a mixture of herbs and spice and then grilled to perfection. Served with peanut sauce and a cucumber relish.  
chicken \$7/prawn \$8

**muu ping:** grilled pork sirloin skewer marinated in garlic, coconut milk, fishsauce and sugar. \$7

**sakuu sai muu:** steamed tapioca pearl dumping stuffed with sweet radish and grounded pork. \$6

**sai grog kra prow:** grilled homemade pork & spicy basil Thai's style sausage. \$7

**grilled beef:** marinated beef grill to perfection and served with signature spicy sauce. \$9

**spicy wing:** chicken wings deep-fried to a crispy golden brown. Seasoned with our chef's signature sweet-chili sauce. \$7

**yum muu kham waan:** grilled marinated pork and topped with spicy chili-lime-garlic sauce. \$9

**som tum:** shredded green papaya, long beans, tomatoes and peanuts in spicy garlic-lime dressing. Made to order in the mortar and pestle. \$7

Add salted black crab or Thai anchovy sauce for \$2.

**fresh rolls:** a fresh mix of vegetables & tofu wrapped in a rice paper roll. Served with sweet & sour tamarind sauce. \$5

**baby spring rolls:** mixed vegetables wrapped in egg-roll wrapper then lightly fried. Served with plum sauce. \$5

## Nice & Hot

**tom kah:** hot and sour soup with chicken, coconut-milk, lemongrass, lime leaves, mushrooms and roasted chili paste.  
chicken/tofu \$8, prawns \$11

**tom yum:** hot and sour soup with chicken, lemongrass, lime leaves, mushrooms and roasted chili paste.  
chicken/tofu \$8, prawns \$11

## Main

**heavenly beef:** tender beef marinated with coriander powder and mixed herbs sautéed in our special sweet sauce. Served sizzling hot. \$12

**sour curry:** homemade spicy-curry paste blended with fish and simmered with tamarind, cauliflower, napa cabbage, green beans and prawns. \$11

**red curry:** spicy red curry of coconut-milk, bamboo shoots, basil and bell peppers.  
chicken/pork/tofu \$9, beef \$10, prawn \$12

**panang curry:** spicy panang curry of coconut-milk, bell peppers and kaffir lime leave.  
chicken/pork/tofu \$10, beef \$11, prawn \$13

**green curry:** spicy green curry of coconut-milk, Thai eggplants, bell peppers and basil.  
chicken/pork/tofu \$9, beef \$10, prawn \$12

**cashew & chestnut:** sautéed with cashews, water-chestnut, yellow onion, green onion, bell peppers and seasoned with roasted chili paste.  
chicken/tofu \$9

**kra prow:** traditional sautéed with chilies, garlic, onion, basil and bell peppers.  
chicken/pork/tofu \$9, beef \$10, prawn \$12

**kai yang:** roasted Cornish game hen marinated with lemongrass, garlic, pepper, cilantro. Served with sweet dipping sauce. \$9

**pla yum:** deep fried whole Rainbow Trout topped with our delicious mango salad (shredded mango, cabbage, carrots, peanuts, ginger, lemongrass, lime juice and cilantro). \$12

**som tum & kai todd:** half deep-fried marinated Cornish game hen, crispy shallots with a small green papaya salad and sticky rice. \$11

## Sides

Thai jasmine rice \$1.50

Thai brown rice \$2

sticky rice \$2

peanut sauce \$2

## All in One - Noodles

**khao soi kai:** Northern Thai spicy curry noodle soup with chicken on the bone, coconut-milk, pickled green mustard, shallots, crispy egg noodles and roasted chili paste. \$10

**suki nahm:** Thai's style hot pot in a bowl with crystal noodles, chicken & prawns, egg, napa cabbage, green onion with a chili-beancurd sukiyaki sauce. \$10

**suki haeng:** fried crystal noodles with chili-beancurd sukiyaki sauce, chicken & prawn, egg, napa cabbage and green onion. \$10

**lek haeng:** rice stick noodles, bean sprouts, basil, seasoned with a tasty garlic sauce and ground peanuts.  
chicken/pork/tofu \$9, beef \$10

**waterfall noodle:** rice stick noodles soup with beef, bean sprouts in broth of herbs and spices.  
chicken/pork/tofu \$9, beef \$10

**tom yum noodle:** rice stick noodles in hot and sour soup with grounded pork, fish balls, crispy wonton, bean sprouts and ground peanuts. \$9

**kanom jeen kaeng keow waan:** green curry with Thai eggplants, basil, served on rice vermicelli.  
chicken/pork/tofu \$9, beef \$10

**pad thai:** fried rice stick noodles with egg, diced tofu, pickle radish, bean sprouts, chive, ground peanuts in tamarind sauce.  
chicken/pork/tofu \$9, beef \$10, prawn \$12.

**pad see-ewe:** fried wide-rice noodles with egg, Chinese-broccoli and Thai thick-sweet sauce.  
chicken/pork/tofu \$9, beef \$10, prawn \$12.

**pad kee mao:** fried wide-rice noodles with bamboo shoots, peppers, onion, chili, garlic and basil.  
chicken/pork/tofu \$9, beef \$10, prawn \$12.

## All in One - Rice

**kra prow kai khai dao:** traditional grounded chicken sautéed with chilies, garlic, onion, basil and bell peppers on jasmine rice and a Thai's style crispy fried egg. \$10

**khao khai jeow:** Thai's style omelette on jasmine rice and served with Sriracha sauce. \$6

**crab fried rice:** fried Thai jasmine rice with crab meat, egg, shredded cabbage, shredded carrot and green onion. \$13

**yellow curry fried rice:** fried rice with yellow curry powder, egg, pineapple, raisins, carrots, green onion and cilantro.  
chicken/pork \$9, beef \$10, prawn \$12.

**fried rice:** fried rice with egg, tomato, Chinese-broccoli, yellow onion, green onion, and cilantro.  
chicken/pork \$9, beef \$10, prawn \$12

**iyara fried rice:** fried rice with ground chicken, chilies, garlic, onion, bell peppers and basil. \$10

## Lunch Combos Special

Served from 11 am - 3 pm Monday - Friday (except holidays)

Entrée served with jasmine rice or brown rice and pad thai

**c1 - red curry:** spicy red curry of coconut milk, bamboo shoots, basil and bell peppers.

chicken/pork/tofu \$9, beef add \$1, prawn add \$3

**c2 - panang curry:** spicy panang curry of coconut-milk, bell peppers and kaffir lime leave.

chicken/pork/tofu \$9, beef add \$1, prawn add \$3

**c3 - green curry:** spicy green curry of coconut-milk, Thai eggplants, bell peppers and basil.

chicken/pork/tofu \$9, beef add \$1, prawn add \$3

**c4 - cashew & chestnut:** sautéed with cashews, water-chestnut, yellow onion, green onion, bell peppers and seasoned with roasted chili paste.

chicken/tofu \$9

**c5 - kra prow:** traditional sautéed with chilies, garlic, onion, basil and bell peppers.

chicken/pork/tofu \$9, beef add \$1, prawn add \$3

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## To Drink

### Red Wine

glass/  
bottle

Merlot - Beringer, WA

\$7/22

Pinot Noir - Meridian, CA

\$7/22

Cabernet Sauvignon - Columbia Crest, WA

\$7/22

Shiraz - Rosemount Est Diamond, Australia

\$7/22

Beaujolais Villages - Louis Jadot, France

\$8/25

### White Wine

glass/  
bottle

Riesling - Houge, WA

\$6/20

Gewürztraminer - Columbia Crest, WA

\$6/20

Pinot Grigio - Guenoe, CA

\$7/22

Chardonnay - Chateau Ste Michelle, WA

\$8/25

Sauvignon Blanc - Mondavi Pri. Selection, CA

\$7/22

### Beers \$4

Singha

Chang

### Loose Tea \$2.50

Lemongrass

Jasmine

Oolong

Green

Ceylon

Cinnamon-Orange

### Non-Alcoholic

Thai Iced Tea \$3

Thai Iced Coffee \$3

Canned Soda \$2

(Coke/Diet Coke/Sprite/Root Beer)