

THE FOOD ~ อาหารร้านกินข้าวไทย

Kin Khao is an invite extended to loved ones, close friends and family. Fifteen years ago, we broke the rules by cooking Thai food as it should be. Now is the time to throw away the rule book once again by introducing Isaan Thai to our new menu.

Kin Khao is both a passion and a project for us. It is the natural continuation of generations of time and thought and a love and respect for Thai food. Kin Khao is about drawing on a wealth of experience, recipes and knowledge to constantly innovate.

At home we enjoy food from all over Thailand. When we cook together, Isaan is the food of choice. Isaan is a region in the North East of Thailand where the food is like no other. It's both a joy and a challenge to eat. It's gutsy, fermented and fiery. Each of our chefs has their own passed down family recipe or favourite comfort food from their hometown. Each recipe must fight hard to make it onto the Kin Khao Thai menu. We road test it and then it goes onto our menu.

WE HOPE YOU ENJOY THIS JOURNEY INTO OUR KIN KHAO THAI WORLD

EARLY BIRD ~ ชุดหิ้วค่ำ

Starter and Main €20

STARTER ~ ออร์เดิร์ฟ

Moo Ping

Grilled marinated Pork
Shoulder skewer with soya sauce.
หมูปิ้ง

Isarn Style

Chicken Wing

Coated with sticky fish sauce. **G**
ไก่ทอดน้ำปลา

Isarn sausage

fermented pork sausage
in the northeastern
region of Thailand. **G**
ไส้กรอกอีสาน

Grilled Mushroom

Grilled mushroom with
coriander oil and spicy sauce. **V**
เห็ดย่าง

MAIN (WOK) ~ ผัด

Pad Thai

Tossed with egg, ground peanut,
bean sprout, diced tofu, sweet pickle radish,
Chinese chives and dried shrimp
choose Chicken or Vegetable.
ผัดไทย

Classic Chilli And Basil Chicken

with onion and fine bean. ผัดกะเพรา

Wok fried Cashew Nut and Chili Jam with Chicken

leek, dried chili, onion, spring onion.
ผัดเม็ดมะม่วง

Wok fried Oyster Sauce Beef

with mushroom, onion, spring onion, broccolini.
ผัดน้ำมันหอย

Tom Yum Fried Rice

with lemon grass and chili jam.
Chicken. **G**
ข้าวผัดต้มยำ

MAIN (CURRIES) ~ แกง

Red Curry Beef

Slow cooked beef cheek, Thai eggplant, fresh basil. **G**
แกงแดงเนื้อ

Green Curry Chicken

A medium spicy green curry with chicken, coconut milk,
bamboo shoots. **G** แกงเขียวหวานไก่

Lao curry

Isaan style clear curry with beef, vegetables, chilli,
dill and toasted rice powder. **G** แกงลาว

ALL SERVED WITH JASMINE RICE

€1 extra for egg fried rice, egg noodle or brown rice

€2 extra for Prawns

SOUP ~ ซุป

Spicy Beef Soup €8.00

Slow cooked oxtail with lemon grass, kaffir lime leaves, basil and dried chili. G ต้มแซ่บหางวัว

Tom Yum Kung Chicken/Prawn €8/€9

Spicy and sour Thai creamy soups - prawns cooked with mushrooms, coriander, chilli, lemon grass, tomato and kaffir lime leaves. G ต้มยำน้ำข้น

Soup Hed Ruam €7.00

Mixed wild mushroom and vegetable soup with dill, chilli and House Thai herb. V ซุปเห็ดรวม

Tom Klong Pla €8.00

Spicy & Sour House smoked dry fish soup. G ต้มโคล้งปลาย่าง

APPETIZERS ~ กินเล่น

Larb Tod €7.50

Crispy minced pork marinated Isaarn style, chilli seasoning served with Thai salad. G ลาบหมูทอด

Isarn Style Chicken Wing €6.50

Coated with sticky fish sauce, sesame, sugar & white pepper. G ปีกไก่ทอดน้ำปลา

Moo Tord €6.50

Crispy pork belly with Nahm Jim Jaew/ spicy tamarind sauce. G หมูสามชั้นทอด

Nam Prik Ruam €9.50

Thai Northern Style Pork and Tomato Chili Relish and Grilled Eggplant Chili Relish served with pork crackling. G น้ำพริกฮ้อง/น้ำพริกหนุ่ม

Pla Tod Kamin €9.00

Southern Thai fried fish with fresh turmeric and roast garlic. G ปลาทอดขมิ้น

Capmoo €4.50

Pork scratchings, special chilli relish. หนังหมูกรอบ

SALAD ~ ยำ

Thai salads are spicy, let us know if you like it mild.

STARTER/MAIN

Grilled Eggplant Salad €7.50

with Thai herbs, chilli, eggs & spicy sauce. G V ยำมะเขือเผา Extra for Prawn €2

Nam Tok Moo Yang €9/€16

Spicy charcoal grilled pork shoulder with ground pan-tossed rice, chilli powder, shallots, lime juice and mint leaves. น้ำตกคอกหมูย่าง

Som Tum €8/€15

A Thai style spicy salad of green papaya, carrot, crushed peanut, tomato, chilli, garlic and tamarind dressing. G P ส้มตำไทย Extra for Prawn €2

Larb Hed €8/€15

mix mushroom salad with ground roast rice, chilli powder, shallots, lime juice and mint leaves. V ลาบเห็ด

Pla Kung €9/€16

Grilled Tiger Prawn salad with chili jam and finely chopped lemongrass and mint leaves. G ปลากุ้ง

Yum Neua Yang €9/€16

Grilled Beef Salad with chilli paste, coconut and cashews nut. G P ยำเนื้อย่าง

Larb Pla Yang €9/€16

Charcoal grilled fish salad with fresh herb and chilli. G ลาบปลาย่าง

FROM CHARCOAL

We cook over coals. Irish grown from managed forests. No additives, no chemicals. Pure Irish wood.

Grilled Calamari (2 sticks) €7.95

served with Isaan chilli spicy sauce. ปลาหมึกย่าง

Grilled Mushroom (3 sticks) €7.95

Grilled mushroom with coriander oil and spicy sauce. V เห็ดย่าง

Moo Ping (3 sticks) €6.50

Grilled marinated Pork Shoulder skewer with soya sauce. หมูปิ้ง

Isarn sausage (2 sticks) €7.95

fermented pork sausage from the northeastern region of Thailand. G ไส้กรอกอีสาน

Moo satay (2 sticks) €7.95

Thai style marinated pork on bamboo skewers and charcoal grilled. Served with a traditional Thai rich peanut sauce, cucumber relish and toast. P หมูสะเต๊ะ

Gai Yang Vichenburi Half/Whole Chicken €13/€22

Marinated overnight with 10 house ingredients served with trio sauce BBQ veg & sticky rice. ไก่ย่างวิเชียรบุรี

Kor Moo Yang €16.95

Grilled Marinated pork shoulder, served with spicy tamarind sauce with rice. คอกหมูย่าง

Mok Pla €19.95

Grilled curried Fish with Thai herbs, sticky rice, wrapped in Banana leaf. G หมกปลาย่าง

Crying Tiger €18.95

Grilled marinated beef striploin served on sizzling plate. Nahm Jim Jaew on the side. เสือร้องไห้

Mieng Pla €21.95

Marinated fish with lemongrass, pandan leaf, coated in rock salt and served with fresh herb, salad, vermicelli noodle with homemade trio sauce. G P เมี่ยงปลาเผา

FRESH FISH AND SEAFOOD DAILY

PLEASE SEE OUR SPECIALS BOARD

CURRIES ~ หมวดยก

Red Curry Beef €18

Slow cooked with beef cheek, thai eggplant, fresh basil.

G แกงแดงเนื้อ

Green Curry Chicken €18

Traditional dish. A medium spicy green curry with chicken in coconut milk, bamboo shoots. G แกงเขียวหวานไก่

Massman Lamb Shank €18

Slow cooked lamb shank, potatoes, onion and sprinkled with crispy shallots. มีน้ำมันแกะ

Lao Curry €18

Isaarn style clear curry with beef, vegetables, dill and toasted rice powder. G แกงลาว

Gaeng Hang Lay €18

Slow cooked pork belly & shoulder with pickled garlic and fresh ginger. Rich and exotically spiced.

แกงฮังเล

Steamed Irish Mussels €15

with red curry paste and bitter leaves. แกงคั่วหอย

ALL CURRIES ARE SERVED WITH JASMINE RICE

WOK ~ ผัดต่างๆ

(Vegetable €16, Chicken €17, Beef €18, Prawn €20.95)

Pad Cha Talay €20.50

wok fried mix seafood with finger root, young peppercorn, chili, fine bean and herbs. Served on sizzling plate. ผัดฉ่าทะเล

Pad Thai

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives and dried shrimp. P ผัดไทย

Classic Chilli And Basil

with onion and fine bean. ผัดกะเพรา

Wok Fried Roasted Cashew

Nut and Chili Jam

with leek, dried chili, onion, spring onion. ผัดเม็ดมะม่วง

Wok Fried Oyster Sauce

with mushroom, onion, spring onion, broccolini. ผัดน้ำมันหอย

Tom Yum Fried Rice

with finely chopped lemon grass and chilli jam. Chicken or Prawn. G ข้าวผัดต้มยำ

Crispy Pork Belly €18

with fine bean and chili jam. หมูกรอบผัดพริกแกง

Wok fried Mixed vegetables €17

choice of soya V or fish sauce G. ผัดผักรวมมิตร

Wok Fried Lamb with Black Pepper Sauce €18

with snap peas, onion and fresh peppercorn. เนื้อแกะพริกไทยดำ

ALL WOK STIR FRIED ARE SERVED WITH JASMINE RICE

KIN KHAO RECOMMENDS

Pla Tord Mamuang €21.95

Crispy fish with mango salad, Thai herb with chilli dressing. ปลาทอดยำมะม่วง

Kae Yang €19

Grilled marinated lamb chop with spicy Nahm Jim Jaew sauce. แกะย่าง น้ำจิ้มแจ่ว

Pad Phong Kra Li €20

Stir-fried soft shell crab with curry sauce, egg, spring onion, celery and chilli paste. ปูนิมผัดผงกะหรี่

Pad Kee Mao Ped €18

Crispy house duck confit with young peppercorn, chili and basil. ผัดซีเม่าเบ็ด

Pha Ram Rong Song €18

House confit duck with grilled cauliflower and creamy red curry. G P พระรามลงทรง

Som Tum Set €18.50

Grilled half chicken, spicy green papaya salad and sticky rice. P ชุดส้มตำถาด

G GLUTEN FREE P PEANUTS V VEGAN

FRESH FISH AND SEAFOOD DAILY

PLEASE SEE OUR SPECIALS BOARD

SIDE

Isaan Potato G spicy/not spicy มันแซบ	€3.50
Jasmine Rice G V ข้าวหอมมะลิ	€2.00
Jasmine Brown Rice G V ข้าวกล้องหอมมะลิ	€2.50
Egg Fried Rice G ข้าวผัดไข่	€2.50
Egg Noodle เส้นหมี่เหลือง	€2.50
Sticky Rice G ข้าวเหนียว (recommend to eat with Isaan dishes, spicy salad, grilled dishes or clear spicy curry or oxtail soup).	€2.50

DESSERTS ~ ขนมหวาน

All homemade @ Kin Khao.
Nothing bought in.

Poached Pumpkin in Coconut Milk with Cinnamon Cream and Tapioca Coconut Cookies. G ฟักทองแกงบัวตาด	€6.00
Homemade Panacotta with pineapple, ginger, Malibu. G พานาคี้อัดตำ	€7.00
Thai Tea Ice Cream G ไอศกรีมชาไทย	€6.00
Lychee Ice Cream G ไอศกรีมลิ้นจี่	€6.00
Coconut Ice Cream G ไอศกรีมมะพร้าว	€6.00
Pandan Cake With Coconut Ice Cream เค้กใบเตย	€7.00
The Trio Poached pumpkin, ice cream and Pandan cake. ลองชิมขนม	€6.00

BEVERAGES

JUICE & CO

Homemade Lemonade	€3.00
Orange Juice	€2.50
Apple Juice	€2.50
Coconut Water	€3.00
Infused Hibiscus Tea With Sparkling water.	€3.00
Traditional Thai Iced Tea With sweet caramelised milk.	€4.00
Traditional Lemon Thai Iced Tea	€4.00
Macha Iced Tea Japanese green tea powder.	€4.50
Thai Ice coffee With caramelised milk.	€4.00

HOT BEVERAGES

HERBAL TEA

Fresh Lemongrass & Pandan Tea	€3.00
Mint Tea	€3.00
Camomile Tea	€3.00
Jasmine Tea	€3.00
Green Tea	€3.00
Macha Green Tea	€3.50

COFFEE

Americano	€2.70
Cappuccino	€2.90
Latte	€2.90
Decaf Coffee	€2.70
Espresso	€2.50
Double Espresso	€3.00
Hot Chocolate	€3.00

LIQUOR COFFEE

Irish Coffee	€7.00
Baileys Coffee	€7.00
French Coffee	€7.00
Kahlua Coffee	€7.00
Calypso Coffee	€7.00