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take away menu



STIR-FRIES

Vegetable €9.95; Chicken €10.95; Beef €11.95; Duck €11.95; Prawns €12.95
(Price includes steamed jasmine rice; brown rice €1 extra; fried rice or noodles 80c extra)

Young Ginger with Yellow Bean Sauce / Pad Khing

Young ginger, spring onions, mushrooms, onions, wood ear mushrooms and black bean sauce.

Fresh Thai Basil & Chilli / Pad Gra-Praw

Fresh chilli, Thai basil leaves, fine beans & onion.

Roast Cashew Nuts & Chilli Oil / Pad Med Ma-Muang P

Cashew nuts, spring onion, mixed peppers, onions, fresh red chillies & chilli oil paste.

Oyster Sauce / Pad Nue Nam Mum Hoi

Onions, fresh garlic, spring onions, mushrooms and oyster sauce.

Kin Khao Crispy Pork Belly

Stir fried crispy pork belly, wok tossed with chilli jam, green beans, chilli & kaffir lime leaf.

RICE & NOODLES

Vegetables €9.95; Chicken €10.95; Beef €11.95; Prawns €12.95

Kin Khao Special Egg Fried Rice

With mixed vegetables, garlic, coriander, eggs and your choice of meat or seafood.

Pad Thai Noodles G P

Tossed with egg, ground peanuts, bean sprouts, diced tofu, sweet pickle radish, Chinese chives and dried shrimp.

Deep Fried Potatoes

Spicy/not spicy.

Stir Fried Mixed Vegetable G V

Choice of soya sauce V or fish sauce G

Steamed Aromatic Jasmine Rice G V

€2.00

Fried Rice with Egg G

€2.50

Jasmine Brown Rice G V

€3.00

Egg Noodles V

€2.00

Extra Cashew Nuts

€3.00

Extra Chicken/Beef

€3.00

Prawn Cracker

€3.00

FROM THE CHARCOAL

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

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Gai Yang Vichenburi

Half/Whole Chicken - Marinated overnight with 10 house ingredients served with trio sauce BBQ veg & sticky rice.

12.95/22.95

Crying Tiger

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

15.50

At Kin Khao Thai we love cooking food. All of our chefs are Thai so you know you are getting the real deal each and every time. All of our food is prepared at the time of order. Nothing is premade in bulk. All of our meat and poultry is Irish. We use local suppliers for our fish and vegetables. And we absolutely never ever use any MSG, additives or preservatives. If you adore our food please tell others, if you don't please tell us.

Our food is prepared in the same kitchen as common allergens including peanuts, pine nuts, eggs, fish, shellfish, soy and wheat, so traces of these may be found in our dishes. We cannot 100% guarantee that cross contamination will not occur.



STARTERS

G GLUTEN FREE P PEANUTS V VEGAN

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Spring Roll	Crispy home made roll with vegetables, herbs and pork served with a sweet chilli sauce.	5.50
Moo Ping	Grilled marinated pork shoulder skewers with soya sauce.	5.50
Satay Chicken	Marinated overnight and served with House satay sauce.	5.50
Isarn Sausage	Fermented home made pork sausage from Northeastern Thailand.	5.50
Isarn Style Chicken Wing G	Coated with sticky fish sauce.	5.50
Fresh Spring Roll V	Vermicelli, carrot, cabbage, peppers, coriander and mint served with spicy sauce.	5.50
Sun Dried Beef	Marinated with coriander root and black pepper. Seasoned with fish sauce and sugar.	6.00
Grilled Mushroom V	With spicy sauce (Yum)	5.00
Larb Tod	Crispy minced pork marinated Isarn style chilli seasoning	5.50

SALAD

*Thai salads are spicy, let us know if you like it mild.
We recommend Sticky Rice with all our salads.*

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Grilled Beef Salad G P	Tossed with fresh chilli, Spanish onion, coriander and lime juice.	11.95
Pla Kung G	Grilled Tiger Prawn salad with chili jam and finely chopped lemongrass and mint leaves.	12.95
Larb Hed V	Mixed mushroom salad with ground roast rice, chilli powder, shallots, lime juice and mint leaves	10.95

SOUP

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Spicy Beef Soup G P	Slow cooked oxtail with lemon grass, kaffir lime leaves, basil and dried chili	6.95
Creamy Tom Yum Soup Prawn G	Spicy and sour Thai creamy soups cooked with mushrooms, coriander, chilli, lemon grass, tomato and kaffir lime leaves.	6.95
Soup Hed Ruam V	Mixed wild mushroom and vegetable soup with dill, chilli and House Thai herbs	5.95

CURRIES

Vegetable €9.95; Chicken €10.95; Beef €11.95; Prawns €12.95
(Price includes steamed jasmine rice; brown rice €1.50 extra; fried rice or noodles 80c extra)

Lao Curry G	A Northern Thai curry. Fillet of beef, fresh dill, roast ground rice, spring onion, Chinese leaf, chilli, French beans and bamboo shoots. Be warned this is nice and spicy!	
Classic Green Curry / Gaeng Kiew Warn G	Made from fresh green chillies, sharpened with galangal, spring onions, and lemongrass, bamboo shoots, peas, peppers, fresh Thai basil and coconut milk.	
Rich Ruby Curry / Gaeng Dang G	Dried red chillies mixed with garlic, shrimp paste, lemongrass, galangal, bamboo shoots, mixed peppers and coconut milk.	
Aromatic Yellow Curry / Gaeng Gari (Mild) G	Made from a blend of turmeric, spices, potato, coriander and onion, thickened with coconut milk. This is another popular Southern Thai curry.	
Paneang Curry G P	Coconut milk, kaffir lime leaves, peanuts, green chilli, fresh Thai basil and French beans.	
Fruity Duck Curry / Gaeng Phed Ped Yang G	Marinated roast duck in a red curry paste with coconut milk, tomato, pineapples and grapes.	11.95
Massaman	Southern style made with cumin, cinnamon, cardamon, fresh ginger, potato & onion. Also available in Lamb.	11.95
Steamed Chicken Curry	Ground chicken and prawn blended and steamed with fresh basil, red curry paste & coconut cream. WARNING: This doesn't look or taste like a "chicken curry"!	