

## LET'S GET THIS PARTY STARTED

### Bangkok Wings

3 ways: teriyaki, Sriracha, spicy ginger  
& shallot 12

### Mee Grob

crispy fried rice vermicelli and shrimp swizzled  
with sweet and sour sauce 12

### Satay

beef, chicken or both on a stick barbecued  
at your table, tangy peanut & cool cucumber  
dipping sauces 12

### Thai Beef Jerky

tender juicy morsels of beef, peanuts 12

### Son-in-Law Eggs

"Khai Luk Khoei" crispy & hard boiled, served  
with house-made sweet & savory sauce 8

### Veggie Egg Rolls

just like you want 'em; hot & crispy 7

### Seared Ahi Tuna

sesame noodles, peppers, ginger & garlic 16

## LOTS OF GREENS

### Tiger's Tears

called Sua-Long-High in Thai, this seared steak  
salad has a serious chili kick 17

### Lab Gai

Issan style minced chicken, lime, chili  
& fresh herbs 15

### Miang Kham

wrap your own in leaves fresh from the farm:  
coconut, lime, ginger, garlic, dried shrimp,  
peanuts, shallots, peppers, tamarind 14

### Yum Talay

mixed seafood salad, onions, chili, lime juice 19

### Som Tam Thai

central Thai style green papaya salad, peanuts,  
dried shrimp and palm sugar 14

### Summer Rolls

mixed greens, fresh basil leaves & shrimp  
wrapped in delicate rice paper 7

### Atchana's Signature Salad

mixed greens, Thai ginger vinaigrette or peanut  
dressing 6

## SUM YUMMY SOUPS

### Tom Yum Goong

tangy lemongrass broth, shrimp  
& mushroom 7

### Tom Kha Kai

chicken coconut milk, galangal & 'shrooms 7

### Wonton

chicken wontons in light broth 6

### Tofu Soup

w/ clear noodles, delicate broth 6

## TALAY

### Ginger Mushroom Fish

locally caught, shaved ginger, onion MP

### Volcano Shrimp

with garlic chili sauce, veggies 24

### Pad Krapow Talay

mixed seafood in our spicy basil sauce 29

## HOUSE FAVORITES

### Lobster Pad Thai

whole local-caught tail, rice noodles,  
ground peanuts, eggs MP

### Pla Lad Prig

crispy, deep-fried local whole red snapper MP

### Crispy Duck

1/2 boneless duck, homemade 5-spice sauce 35

### Basil Ribs

fresh herb & spice coating 29

**EARTHY****Beef Massaman Curry**

deep, rich curry, tender morsels of beef & potato 19

**Green Curry Pork**

cilantro, green chili, coconut milk 18

**Panang Chicken Curry**

mild red curry, basil, coconut milk 17

**Chicken Yellow Curry**

cumin, coriander, turmeric, coconut cream 17

**Pad Prik Khing**

chicken, green beans, red chili, lemongrass, garlic, galangal 17

**Sautéed Eggplant & Tofu**

tender Thai eggplants & tofu, savory sauce 16

**Pad Krapow**

chicken, holy basil, bird peppers 17

**Garlic Beef**

cilantro, minced garlic, black pepper 19

**Gang Pak**

seasonal vegetables, tofu in red curry 17

**NOODLES & RICE****Pad Thai**

traditional recipe w/ shrimp, pork, rice noodles, ground peanuts, eggs, bean sprouts 17

**Kuay Teaw Ped**

hearty duck noodle soup 19

**Pad Kee Mao**

“drunken noodles”: meat & veggies, green peppercorns, chili, basil 17

**Curried Shrimp Pineapple Fried Rice**

shrimp, egg, onion, fresh pineapple 16

**Special Fried Rice**

beef, pork & chicken, topped with fried egg 16

**Pad Woonsen**

clear noodles, egg, minced chicken, onion & veggies, light and healthy 16

**Pad See Ew**

hand made wide rice noodles, egg, chicken & broccoli tossed in sweet soy 17

**VEGGIE OPTIONS**

Yes, you can experience the rich exotic flavors of Thai cuisine as a vegetarian! Ask your server.

**DESSERTS****Thai Doughnut Holes**

coconut, carmel bits & chocolate sauce, condensed milk drizzle 7

**Dasher & Crank Ice Cream**

custom made for Atchana's in Wynwood 7

**SIDES**

Jasmine Rice 2.5

Brown Rice 2.5

Sticky Rice 4.5

**CANINE CORNER****Thai Dog Bowl**

your four-footed friend will love our mixed rice & protein chow with Thai coconut oil.

chicken 7

beef 8

salmon 10

**BEVERAGES**

Thai Ice Tea 4

Thai Ice Coffee 4

Soda 3

Lemonade 4

Coffee/Tea 3

Espresso/Capuccinno 3/4

