

LET'S GET THIS PARTY STARTED

Bangkok Wings

3 ways: teriyaki/lemongrass, Sriracha/
garlic & ginger/shallot 12

Mee Grob

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

Satay

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

Thai Beef Jerky

tender juicy morsels of beef, crisped holy
basil, 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 15

Lab Gai

Issan style minced chicken, lime, chili
& fresh herbs 14

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 16

Som Tam Thai

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

Summer Rolls

shrimp with lettuce and fresh basil leaves
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,
Napa cabbage 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 27

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 32

Rib Eye Thai Style

w/ Thai rice, veggies & spicy dipping sauce 35

Basil Ribs

fresh herb & spice coating 27

EARTHY

Beef Massaman Curry

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

Green Curry Pork

cilantro, green chili, coconut milk 17

Panang Chicken Curry

mild red curry, coconut milk, peanut 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 15

Pad Krapow

minced chicken, holy basil, bird peppers 17

Garlic Beef

cilantro, minced garlic, black pepper 17

NOODLES & RICE

Pad Thai

pork, rice noodles,
ground peanuts, eggs, bean sprouts 16

Kuay Teaw Ped

hearty duck noodle soup 17

Pad Kee Mao

“drunken noodles”: meat & veggies,
green peppercorns, chili, basil 16

Pineapple & Shrimp 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

DESSERTS

Thais’ Cream Sandwich

with coconut flakes, baby chocolate chips,
candied ginger, crushed peanuts 8

Thai Doughnut Holes

coconut, peanuts & chocolate sauce,
condensed milk drizzle 7

Dasher & Crank Ice Cream

custom made for Atchana’s in Wynwood 7

BEVERAGES

Thai Ice Tea 4

Thai Ice Coffee 4

Soda 3

Lemonade 4

Coffee/Tea 3

SIDES

Jasmine Rice 2.5

Brown Rice 2.5

Sticky Rice 4.5

