

(216) 226-4450

12210 Madison Ave., Lakewood, OH 44107

Online Menu: thaikitchenlakewood.com

Changes or modifications to menu items: \$1.00 charge

SPICY SCALE: 1 - 10

<u>WARNING!</u> - Spice can vary per dish. We recommend no higher than 4 your first few visits until you're comfortable with our scale. We cannot fix a dish if you order it too spicy.

A Pad Thai at 4 will not be the same spice as a Red Curry at 4 because of the unique ingredients that go into those dishes as a base. The Red Curry will be spicier.

HOURS DURING COVID

Sun. 3:00 pm – 8:00 pm

Mon. 3:00 pm – 8:00 pm

Tues. Closed Wed. Closed

Thurs. 3:00 pm - 8:00 pm Fri. 3:00 pm - 9:00 pm Sat. 3:00 pm - 9:00 pm

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Bubble Teas, Bubble Smoothies, and Drinks

all drinks are Gluten-free**Vegan upon request**
Bubble drinks come with tapioca pearls (a.k.a: boba/bubbles)

Smoothie With Tapioca Pearls (Boba/Bubbles) VG/GF	\$3.95
Thai Tea	
Thai Coffee	
Taro	
Mango	
Honeydew	
Strawberry	
Watermelon	
Milo (Thai Chocolate Malt)	
Pink Milk (Sala Fruit)	
Green Soda Milk	
Matcha Green Tea	
Non-Smoothie Drinks With Tapioca Pearls (Boba/Bubble) VG/GF	\$3.95
Thai Tea	
Thai Coffee	
Butterfly Peach Drink	
Pink Milk (Sala Fruit)	
Green Soda Milk	
Matcha Green Tea	
Ruby Lime Soda Bubble	
Emerald Lime Soda Bubble	
<u>Cold Drinks</u>	
Thai Iced Tea VG/GF	\$2.95
Brewed in-house black tea infused with spices, sweetened	
Thai Iced Coffee VG/GF	\$2.95
Brewed in-house coffee beans from Thailand, sweetened	
Bottled Water VG/GF	\$1.00
Soda VG/GF	Ψ1.00
Soua VG/GF	\$1.50 \$1.50

Appetizers
VG = vegan // GF = can request gluten-free and/or vegan

 Thai Crispy Spring Rolls (2) VG Cabbage, carrots, and vermicelli. Fried and served with homemade sweet spring roll sa 	\$2.50 uce.	
 Thai Todmun (8) Fish cake patties Fried and served with homemade sweet chili sauce. 	\$5.99	
ST. Shrimp Tempura (4) Tempura battered shrimp. Fried and served with homemade sweet chili sauce.	\$6.99	
3. Crab Meat Roll (8)	\$5.99	
Crab meat roll, cut into pieces. Fried and served with homemade sweet chili sauce. 4. Shrimp Chips GF	\$2.50	
Crispy Asian-style shrimp flavored chips. Served with our homemade sweet chili sauce	•	
5. Thai Kitchen Fresh Rolls (Cold Lettuce Wrap) (2) VG/GF		
Fresh basil, cilantro, lettuce, and mint leaves. Rolled in clear rice paper. Served with homemade sweet chili sauce.		
With Vegetables or Chicken	\$4.99	
With Shrimp, or Chicken & Shrimp	\$5.99	
6. Chicken Satay (3) GF	\$4.99	
Marinated chicken skewers. Grilled and served with our homemade peanut sauce.		

Side Orders and Extras

Steamed Rice VG/GF	\$3.00
Brown Rice VG/GF	\$3.00
Sticky Rice	\$3.00
Rice Noodles or Egg Noodles VG/GF	\$3.00
Extra Vegetables VG/GF	\$3.00
Extra Protein (Chicken, Pork, Beef, Tofu) GF	\$3.00
Extra Shrimp GF	\$5.00
Extra Egg GF	\$1.50
Extra Sauce (Appetizer sauces only. Extra entrée sauces priced with ent	rée listing) \$0.50
Elly Noodles (Children's Sized Noodle Bowl) VG/GF	
Stir fry rice noodles and egg in soy sauce.	\$3.99
With Chicken, Tofu, or Vegetables	\$4.99

Soups

VG = vegan // GF = can request gluten-free and/or vegan

7. Thai Kitchen Tom Yum VG/GF

Hot and sour soup in coconut milk with cabbage, cilantro, green onions, lemongrass, lime juice, mushrooms, napa cabbage, sweet onions, and tomatoes.

Chicken, Tofu, or Vegetables Small \$3.99 Large \$8.99
Shrimp Small \$4.99 Large \$10.99

8. Tom Yum VG/GF

Hot and sour soup with cabbage, cilantro, green onions, lemongrass, lime juice, mushrooms, napa cabbage, sweet onions, and tomatoes.

Chicken, Tofu, or Vegetables Small \$3.99 Large \$8.99 Shrimp Small \$4.99 Large \$10.99

9. Tom Kar VG / GF

Coconut milk soup with galangal, cilantro, green onions, lime juice, napa cabbage, and sweet onions.

Chicken, Tofu, or Vegetables	Small \$3.99	Large \$8.99
Shrimp	Small \$4.99	Large \$10.99
10. Keang Jerd Pak Gard Dong VG/GF		
Pickled mustard greens in soup.		
Chicken, Pork, Tofu, or Vegetables	Small \$3.99	Large \$8.99
11. Wonton Soup VG		
Wonton skins with napa cabbage in soup.		

Salads

12. Thai Kitchen Salad VG/GF

Chicken, Pork, Tofu, or Vegetables

\$4.50

Large \$8.99

Small \$3.99

Tossed salad with our homemade ginger dressing.

13. Yum Woonsen GF

\$12.99

Glass noodles, ground pork, and shrimp in chili lime sauce with cilantro, green onions, sweet onions, tomatoes, and topped with peanuts.

👂 14. Namtok GF

Thinly sliced seasoned grilled meat in chili lime sauce with cilantro, green onions, and mint leaves. Served with fresh lettuce.

Pork or Beef \$12.99

15. Seafood Salad GF

\$13.99

Scallops, squid, and shrimp in chili lime sauce with cilantro, green onions, sweet onions, and tomatoes. Served with fresh lettuce.

🤌 16. Larb GF

Seasoned ground meat with cilantro, green onion, lime juice, mint leaves, and crushed toasted rice. Served with fresh lettuce.

Chicken, Pork, Beef, or Tofu \$10.99

17. Papaya Salad (Som Tum) VG / GF

Sliced green papaya with carrots, green beans, chili pepper, garlic, lime juice, tomatoes, and ground peanuts.

With V	egetables or Thai Fermented Fish Sauce	\$8.99
With Sa	alty Crab or Shrimp	\$10.99
18.	Moo Yang or Kai Yang	\$11.99

Grilled pork or chicken marinated in Thai Kitchen seasoning sauce. Served with homemade chili sauce and steamed sticky rice.



Chef Kwan's Latest Entrees & Soup Specials

VG = vegan // **GF** = can request gluten-free and/or vegan

#48 Slow Cooked Beef Noodle Soup

\$10.99

Thai-style slow cooked beef with rice noodles, Chinese celery, bean sprouts, green onions, and cilantro in soup.

#49 Roast Duck Noodle Soup

\$12.99

Boneless roast duck with rice noodles, with Chinese celery, bean sprouts, green onions, and cilantro in soup.



#75 Thai Kitchen Tom Yum Noodle Soup VG/GF

Our Thai Kitchen Tom Yum soup, but elevated. Served with rice noodles and a hard boiled egg.

Chicken or Tofu \$10.99 Shrimp \$12.99

Khao Moo Daeng (Thai BBQ Pork) \$10.99

Marinated pork in Thai-style BBQ sauce. Served with white rice, a hard-boiled egg, sliced cucumbers and sliced tomatoes. Garnished with cilantro.

Phra Ram Tofu VG / GF

\$10.99

Pan-fried tofu smothered in Chef Kwan's peanut sauce. Served with steamed white rice.

Golden Tamarind Tofu VG

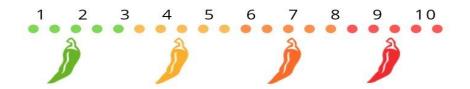
\$10.99

Pan-fried tofu glazed in Chef Kwan's sweet-and-sour tamarind sauce. Served with white rice. Garnished with fried garlic and shallots.

Golden Tamarind Egg

\$10.99

Three hard-boiled eggs pan-fried golden brown. Served with Chef Kwan's sweet-and-sour tamarind sauce, and garnished with fried garlic and shallots. Served with steamed white rice.



Rice Platters

Served with Steamed Rice

Substitute Brown Rice or Noodles **\$1.00** Extra Sauce **\$2.00**

Chicken, Pork, Beef, Tofu, or Vegetables	\$10.99
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99

20. Khao Rad Nah VG / GF

Stir fry with bell peppers, napa cabbage, snow peas, onions, and mixed vegetables in a Thai gravy sauce.

22. Pad Kra-Tiem Prik Thai (Garlic) VG

Stir fry with bell peppers, napa cabbage, snow peas, onions, and mixed vegetables in garlic and black pepper sauce.

23. Pad Bai Grapow (Basil) VG

Stir fry with bell peppers, onions, string bean, basil, garlic, and hot chilis. Recommended with ground meat or tofu. Add a fried egg for \$1.50!

24. Pad Khing (Ginger) VG/GF

Stir fry with bell peppers, cabbage, snow peas, onions, and mixed vegetables in a ginger sauce.

Fried Rice

28. Khao Pad Goon Chieng *GF*

\$9.99

Fried rice with dried Chinese sausage, Chinese broccoli, eggs, onions, and tomatoes.

29. Khao Pad Phuket Paradise VG/GF

\$12.99

Fried rice with chicken, shrimp, cashew nuts, curry powder, pineapple, green onions, eggs, onions, and tomatoes.

30. Khao Pad VG/GF

Traditional Thai-style fried rice with Chinese broccoli, eggs, green onions, onions, and tomatoes.

Chicken, Pork, Beef, Tofu or Vegetables	\$9.99
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99

31. Thai Kitchen Vegetarian Fried Rice VG

\$10.99

Fried rice with brown rice, tofu, curry powder, raisins, carrot, onions, and tomatoes.

Thai Curry

Served with Steamed Rice

Substitute Brown Rice or Noodles \$1.00 Extra Curry Sauce \$4.00

Chicken, Pork, Beef, Tofu, or Vegetables	\$11.99
Shrimp	\$13.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$13.99
Scallops or Duck	\$14.99

32. Jungle Curry (Keang Pa) VG/GF

Coconut milk-less red curry with basil, rhizomes, Thai eggplants, bell peppers, green beans, and mixed vegetables.

33. Yellow Curry (Keang Leang) VG/GF

Coconut milk, pineapples, potatoes, onions, bell peppers, and mixed vegetables.

34. Panaeng Curry (Keang Panaeng) VG/GF

Coconut milk, lime leaf, basil, onions, bell peppers, green beans, and mixed vegetables.

35. Green Curry (Keang Kiew Waan) VG/GF

Coconut milk, basil, Thai eggplants, bell peppers, green beans, and mixed vegetables.

36. Musamun Curry (Keang Musamun) VG/GF

Coconut milk, potatoes, peanuts, onions, and mixed vegetables. Good for first timers curry eaters.

37. Red Curry (Keang Daeng) VG/GF

Coconut milk, basil, Thai eggplant, bell peppers, green beans, and mixed vegetables.

House Noodles

38. Pad Thai VG/GF

Stir fry flat rice noodles with eggs, and bean sprouts. Topped with chives and ground peanuts.

Chicken, Pork, Beef, Tofu, or Vegetables	\$9.99
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99
Extra Pad Thai Sauce or Extra Egg	\$1.50 ea.

39. Pad Thai Woon-Sen VG/GF

Stir fry glass noodles with eggs, and bean sprouts. Topped with chives and ground peanuts. Glass noodles are a healthier noodle alternative.

Chicken, Pork, Beef, Tofu, or Vegetables	\$9.99
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99
Extra Pad Thai Sauce or Extra Egg	\$1.50 ea.

40. Ba Mee Moo Daeng

\$10.00

 $Wonton\ noodles,\ Chef's\ marinated\ Thai\ BBQ\ pork,\ bean\ sprouts,\ cilantro,\ and\ green\ onions\ in\ soup.$

42. Pad Se Ew VG/GF

Stir fry wide rice noodles, eggs, and Chinese broccoli in sweet soy sauce.

Chicken, Pork, Beef, Tofu, or Vegetables	\$9.99
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99
43. Kiev Diew VG/GF	

Rice noodle in a clear broth with bean sprouts, cilantro, and green onions.

Chicken, Pork, Beef, Tofu, or Vegetables \$10.00
Shrimp \$12.99
Combination (Chicken, Pork, Beef, and Shrimp) \$12.99
Add Ground Peanuts \$0.50

44. Keang Choed Woonsen VG/GF

Vermicelli noodle in a clear broth with eggs, napa cabbage, cilantro, green onions, and Chinese celery.

Chicken, Pork, Beef, Tofu, or Vegetables	\$10.00
Shrimp	\$12.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$12.99

45. Coconut Noodle Soup VG/GF

Thai lo mein noodles in coconut milk broth with bell peppers, cabbage, snow peas, onions, cilantro, green onions, and mixed vegetables.

Chicken, Pork, Beef, Tofu, or Vegetables

\$11.99

Shrimp \$13.99 Combination (Chicken, Pork, Beef, and Shrimp) \$13.99

46. Coconut Curry Noodle Soup VG/GF

Thai lo mein noodles in coconut curry broth with bell peppers, cabbage, onions, green beans, mixed vegetables, cilantro, and green onions.

Chicken, Pork, Beef, Tofu, or Vegetables	\$11.99
Shrimp	\$13.99
Combination (Chicken, Pork, Beef, and Shrimp)	\$13.99

47. Rice Soup (Khao Tom) VG/GF

Rice soup with ginger, celery, Chinese celery, cilantro, and green onions.

Chicken, Tofu, or Vegetables	Small \$3.99	Large \$9.99
Shrimp	Small \$4.99	Large \$12.99



Kitchen Specials

	KS1. Shrimp in a Clay Pot (Goong Ob Woonsen) VG/GF Sautéed shrimp with vermicelli noodle in Thai herb sauce.	\$14.99
À	KS2. Special Red or Green Curry (Keang Sapahrot) VG/GF	
	Pineapple red green curry with coconut milk, onions, bell peppers, green beans mixed vegetables.	, tomatoes, and
	Chicken, Tofu, or Vegetables	\$12.99
	Shrimp or Boneless Roast Duck	\$14.99
	KS3. Thai Sweet and Sour (Pad Priew Waan) VG/GF Stir fry with onions, bell peppers, tomatoes, cucumbers, and pineapples.	
	Chicken, Tofu, or Vegetables	\$11.99
	Shrimp or Boneless Roast Duck	\$14.99
Ĵ	KS4. Pad Prik Khing VG/GF	
	Stir fry curry paste with string beans.	
	Chicken, Pork, Tofu, or Vegetables	\$11.99
9	Shrimp	\$14.99
	KS5. Basil Fried Rice VG/GF	\$10.99
•	Fried rice with chicken, basil, onions, green beans, garlic, and hot chilis.	44400
	KS6. Seafood Hot Plate	\$14.99
	Stir fry fish balls, scallops, shrimp, squid, basil, bell peppers, green beans, and or	nions in red chili
a	Sauce.	\$14.99
	KS7. Pad Tha Lay Seafood Stir fry flat rice noodles with fish balls, scallops, shrimp, squid, basil, bell pepper	•
	and onions in red chili sauce.	s, green beans,
	KS8. Choo Chee Curry VG/GF	
	Choo chee curry in coconut milk with bell peppers, green beans, onions, and lim	ne leaf.
	Salmon or Shrimp	\$14.99
	KS9. Salmon in Ginger Sauce	\$14.99
	Salmon fish with fresh ginger slices, bell peppers, onions, and celery.	
	KS10. Sour Bamboo in Curry (Thai Country Style) VG/GF	
	Thai curry sauce and sour bamboo	
	Chicken, Pork, Beef, Tofu or Vegetables	\$11.99
	Salmon or Shrimp	\$14.99
Ď	KS11. Pad Kee Mao VG/GF	
	Stir fry flat rice noodles with basil, bell peppers, green beans, onions, in red chil Chicken, Pork, Beef, Tofu or Vegetables	i garlic sauce. \$10.99
	KS12. Pan Fried Mussels or Shrimp (Thai Tempura Pancake)	\$14.99
	Thai egg batter pancake served with bean sprouts and cabbage. Topped with sy chili sauces.	veet and spicy
	KS13. Chicken Cashew Nuts VG/GF	\$11.99
	Stir fry chicken, cashew nuts, bell peppers, napa cabbage, snow peas, onions, ar vegetables.	nd mixed
	KS14. Khao Soi Noodles (Thai Northern Curry) VG/GF	\$11.99
	Northern-style chicken curry with egg noodles, bean sprouts, cabbage, cilantro and pickle mustard greens.	, green onions,

Hometown Special

VG = vegan // GF = can request gluten-free and/or vegan

H 1. Pad	Curry P	owder	VG/	GF
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Stir fry curry powder with bell peppers, coconut milk, mixed vegetables, napa cabbage, onion, and snow peas

Chicken, Pork Beef, Tofu, or Vegetables	\$11.99
Shrimp	\$13.99
Combination (Chicken, Pork, Beef and Shrimp)	\$13.99

H 2. Bangkok Lo-Mein VG

\$10.99

\$14.99

Stir fry lo-mein noodles with bell pepper, egg, mixed vegetables, napa cabbage, onion, snow peas, and tomatoes

H 3. Pad Ped Spice (Pad Kra Chai) VG/GF

Curry sauce cooked with bamboo shoots, basil, bell pepper, coconut milk, green beans, mixed vegetables, onion, and rhizome

Chicken, Pork, Beef, Tofu or Vegetables	\$12.99
Salmon or Shrimp	\$14.99

H 4. Kitchen Herbs and Spice VG/GF

Stir fry red curry with basil, bell pepper, green bean, onion, peppercorn, and mixed vegetables

Choice of Chicken, Pork, Beef, Tofu or Vegetables	\$12.99
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H 5. Hung-Lay Curry with Pork (Thai Northern Style) VG \$12.99

Thai spiced curry sauce with pork, garlic, ginger, and pineapple

H 6. Beef Ta-Krite	VG/GF	\$13.99
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Stir fry beef with chili paste, lemon grass, and string bean

H 7. Kai Pad Ped VG/GF \$11.99

Stir fry chicken with basil, chili, and sour bamboo

H 8. Beef Pad Prik-Thai (Home Style) \$13.99

Stir fry beef with bell pepper, mixed vegetables, onion, and snow peas

H 9. Pad Woon-Sen VG/GF

Stir fry vermicelli noodles in a light sauce with egg, bean sprouts, bell pepper, mixed vegetables, napa cabbage, onion, snow peas, and tomato

Chicken, Pork, Beef, Tofu, or Vegetables	\$10.99
Shrimp	\$12.99
Combination (Chicken, pork, beef and shrimp)	\$12.99
H 10. Pla Tord Ka-Min VG	
Pan fry tilapia fillet or tofu with turmeric sauce on the side	\$14.99

Pan fry tilapia fillet or tofu with turmeric sauce on the side

Pan fry tilapia fillet or tofu topped with sweet chili sauce

H 11. Pla Rad Prik <mark>VG</mark>	
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H 12. Pla Ma-Now VG

Pan fry tilapia fillet or tofu with chili lime sauce on the side \$14.9

H 13. Pla Kra-Tiem VG/GF

Pan fry tilapia fillet or tofu topped with garlic sauce	\$14.99
rail if y thapla fillet of told topped with garne sauce	717.55



Desserts

Sweet Mango with Sweet Sticky Rice - <u>Seasonal</u> VG/GF \$5.99

Fresh sweet mango served with homemade sticky rice, topped with coconut milk and toasted mung beans.

Thai Kitchen Custard in a Pumpkin – <u>Seasonal (Oc</u>tober) GF \$5.99

Homemade Thai style custard served in a small cooked pumpkin. Served hot

Ice Cream with Sweet Sticky Rice GF

\$4.99

Vanilla ice cream served over homemade sweet sticky rice, topped with coconut milk and toasted mung beans.

Sangkaya with Sweet Sticky Rice GF

\$4.99

Homemade Thai style custard served with homemade sweet sticky rice, topped with coconut milk and toasted mung beans . Served hot

Durian Dessert VG/GF

\$4.99

This exotic fruit is cooked in a coconut milk sauce and served over homemade sweet sticky rice. *Served hot*

Thai Style Banana Dessert (Gluey Bwod Chee) VG/GF

\$4.99

Thai baby banana dessert is served in a sweet coconut milk sauce. Served hot

Boua-Loy (Floating Lotus) VG/GF

\$4.99

Mini rice flour balls in sweetened coconut milk sauce. Served hot



Our Story

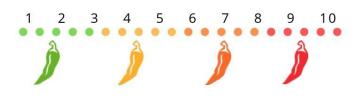
Chef Kwan has been serving Thai cuisine for over 40 years. Trained at Thailand's most prestigious culinary arts school in Bangkok, she opened one of the first vegetarian-focused restaurant in the city. She ran the restaurant until she later left the country. Chef Kwan was born and raised in Ratchaburi Province in Thailand's central region. Her cuisine is mostly inspired by the favors of this region. She immigrated to the United States over 30 years ago and brings with her authentic Thai cuisine. Chef Kwan sources the freshest ingredients and prepares her own curry pastes, stir-fry sauces, salad dressings, crispy spring rolls, crab meat patties, desserts, and more from scratch. Each dish is made to order, and will never add MSG. At Thai Kitchen your taste buds are sure to go on a cultural journey through Thailand.

Chef Kwan stands by serving food exactly how you would find it at her home. She first started running the business by herself with the help of her daughters. Thai Kitchen has expanded in operations, but remains a family run establishment.

Thai Kitchen has been a serving Thai cuisine locally in Lakewood, OH since 1996, and we can't wait to serve you!

Spice Scale

Guests are welcome to add additional spice to any dish. Our kitchen will



use chili peppers to make your dish hotter. Please be aware that each dish at Thai Kitchen is unique and depending on which dish you order it may pack some heat based on the ingredients.