

Appetizers

1.

Spring Rolls (4) ปอเปี๊ยะทอด
Crispy spring rolls filled with bean thread noodles & vegetables.
Served with our plum sauce.

\$5
2.

Fresh Rolls (2) สปริงโรลผักและกุ้ง
Rice paper stuffed with shrimp or tofu and vegetables.
Served with peanut sauce.

\$7
3.

Chicken Satay (4) สเต๊ะไก่
Grilled chicken marinated in home-style sauce.
Served with cucumber salad and peanut sauce.

\$8
4.

Crispy Tofu (6) เต้าหู้ทอดกรอบ
Fried battered tofu served with sweet & spicy sauce.
Topped crushed peanuts.

\$7
5.

Fried Wontons (6) เกี๊ยวทอด
Ground chicken with carrot, onions, potatoes
Served with sweet and sour sauce.

\$6
6.

Fish Cakes (4) ทอดมันปลา
Fish cake blended with curry paste and green beans
served with spicy cucumber salad topped with ground peanuts.

\$8
7.

Miang Kum Thai Coconut Wraps (4)
เมี่ยงคำ
Ginger, shallots, grated roasted coconuts, cashew nuts,
prawns, lime juice and tangy tamarind dressing.

\$7
8.

Cream Cheese Wontons (4)
เกี๊ยวชีสทอด
Crispy wonton filled with imitation crab, green onions,
and cream cheese served with sweet and sour sauce.

\$7
9.

Shrimp Rolls (5) กุ้งห่อเกี๊ยวทอด
Deep-fried shrimp wrapped in bacon, egg roll skins
served with sweet and sour sauce.

\$8
10.

Shu Mai (4) ชนมนีจิบ
Steamed wonton shells filled with ground pork, shrimp,
imitation crab served with ginger and soy sauce dip.

\$7
11.

Potstickers (5) เกี๊ยวซ่า
Vegetables and pork dumpling either pan-fried or steamed,
served with soy sauce dip.

\$5
12.

Fried Chicken Wings (8) ปีกไก่ทอด
Tasty fried chicken wings served with Thai Sweet and spicy sauce.

\$8
13.

Calamari Strips (6) ปลาหมึกชุบแป้งทอด
Calamari lightly breaded and fried to perfection
served with mayo, and chili sauce.

\$8

Soups

14.

Tom Yum ๓ ต้มยำ
Clear soup with mushrooms, seasoned with lemongrass, lemon juice
topped with scallions & cilantro.

Chicken, Beef, Pork, Tofu or Vegetables

Bowl \$5.50 Pot \$10

Shrimp or Calamari

Bowl \$6.50 Pot \$12

Seafood (Shrimp, Scallop, Calamari, Fish)

Bowl \$8.00 Pot \$15
15.

Tom Kha ๓ ต้มข่า
Creamy coconut milk soup with mushrooms seasoned with lemongrass,
galangal, kaffir lime leaves, lemon juice topped with scallions & cilantro.

Chicken, Beef, Pork, Tofu or Vegetables

Bowl \$6.00 Pot \$11

Shrimp or Calamari

Bowl \$7.00 Pot \$13

Seafood (Shrimp, Scallop, Calamari, Fish)

Bowl \$8.50 Pot \$16
16.

Gaeng Chud แกงจืด
Clear soup with bean thread noodles, ground chicken, tofu,
napa cabbage topped with scallion and cilantro.

Small \$5 Large \$10

Salads

17.

Nam Sod Salad ๓ ยำแหนมสด
Ground pork tossed with ginger, red onions
and roasted peanuts in spicy lime-dressing.

\$10
18.

Larb ๓ ลาบไก่
Minced chicken, red onions, and mint leaves
in spicy lime juice served on a bed of lettuce.

\$10
19.

Yum Nua ๓ ยำเนื้อ
Grilled eef with onions, cucumber, tomatoes, and celery in Thai style
dressing served on a bed of lettuce.

\$12
20.

Nua Nam Tok ๓ เนื้อน้ำตก
Grilled beef with onions , mint leaves, spicy
Thai style dressing served on a bed of lettuce.

\$12
21.

Yum Woon Sen ๓ ยำวุ้นเส้น
Bean thread noodles salad tossed with shrimp, ground chicken,
tomatoes, onions, and celery in spicy Thai dressing served on a bed of lettuce.

\$12
22.

Avocado Salad ๓ ยำอโวคาโด
House mixed salad with dried cranberry, cucumber, red onions,
and tomatoes in thai dressing.

\$12
23.

Crispy Tofu Salad ๓ ยำเต้าหู้
Crispy tofu with house mix salad, cucumber, onions, cranberries,
tomatoes, sesame seeds in Thai dressing.

\$12
24.

Papaya Salad ๓ ส้มตำ
Papaya Salad with Shrimp ๓
Thai style salad, fresh green papaya, carrots, tomatoes, green beans, peanuts
in spicy lime dressing.

\$9

\$13
25.

Duck Salad ๓ ยำเป็ด
Crispy duck tossed in spicy sauce with ginger, tomatoes, pineapple, red onions,
scallions, celery, bell peppers, and cashew nuts.

\$15

Entrées

All entrées are made with your choice of:

Chicken, Pork, Tofu or Vegetables	\$10.95
Beef	\$11.95
Shrimp or Calamari	\$12.95
Fish (Tilapia or White Sole Fish)	\$15.00
Seafood (Shrimp, Scallop, Calamari, Fish)	\$16.00

All of our menu items can be made with spice levels of *Mild, Medium, Spicy, or Thai Hot* upon request.
and can be prepared *Gluten Free*. Please alert your server for any food allergy and special request.

Stir-Fried Dishes

Served with a side of steamed jasmine rice

26.

Pad Pak ผัดผักรวม
Sautéed fresh mixed vegetable (broccoli, carrots, Napa cabbage, baby corns,
mushrooms, and snow peas) with meat of your choice in garlic sauce.
27.

Pad Broccoli ผัดบรอกคอลลี
Stir-fried meat of your choice with broccoli, and carrots in garlic sauce.
28.

Pra-Ram พระรามลงสรง
Stir-fried meat of your choice in peanut sauce served
on a bed of steamed broccoli.
29.

Spicy Basil ๓ ผัดกระเพรา
Sliced meat of your choice or ground chicken with onions,
bell peppers, green beans, and basil leaves in spicy chili sauce.
30.

Pad Prik Khing ๓ ผัดพริกขิง
Stir- fried meat of your choice with red chili paste, green beans,
bell-peppers, and kaffir lime leaves.
31.

Garlic & Pepper ผัดกระเทียมพริกไท
Stir-fried meat of your choice with garlic, black peppers,
and green onions with steamed vegetables.
32.

Sweet & Sour ผัดเบรี่ยหวาน
Sliced meat of your choice or crispy coated chicken with zucchini, onions,
tomatoes, pineapple, and bell peppers in sweet and sour sauce.
33.

Orange Chicken ไก่ผัดซอสส้ม
Crispy coated chicken in Thai style sauce (orange sauce)
with steamed vegetables.
34.

Pad Prik Sod ๓ ผัดพริกหยวก
Stir-fried meat of your choice with carrot, onions, bell peppers,
scallions, and jalapeños.
35.

Pad Khing Sod ผัดขิงสด
Sautéed with soybean, fresh ginger, scallions, onions, mushrooms,
and bell peppers.
36.

Pad Eggplant ๓ ผัดมะเขือยาว
Sautéed eggplant with meat, onions, bell peppers, and basil leaves.
37.

Cashew Nut ผัดเม็ดมะม่วงหิมพานต์
Sautéed chicken with cashew nuts, onions, mushroom, celery, scallions
and bell peppers.
38.

Pad Woon Sen ผัดวุ้นเส้น
Bean thread noodle sautéed with egg, onions, mushrooms, Napa cabbage,
celery, and scallions.

Curry

Served with a side of steamed jasmine rice

39.

Red Curry ๓ แกงแดง
Meat of your choice in red curry paste with coconut milk,
bamboo shoots, green beans, zucchini, bell pepper and basil leaves.
40.

Green Curry ๓ แกงเขียวหวาน
Meat of your choice in green curry paste with coconut milk,
bamboo shoots, green beans, zucchini, bell peppers, and basil leaves.
41.

Panang Curry ๓ แกงพะแนง
Meat of your choice in panang curry paste mixed with coconut milk,
green beans, bell peppers, and kaffir lime leaves.
42.

Yellow Curry ๓ แกงกะหรี่
Meat of your choice in yellow curry paste mixed with coconut milk,
onions, potatoes, and carrots.
43.

Pineapple Curry ๓ แกงสับปะรด
Red curry in coconut milk, tomatoes, pineapple, bell peppers,
green beans, and kaffir lime leaves.

Fried Rice

44.

Thai Fried Rice ข้าวผัด
Classic fried rice with meat, egg, tomatoes, onions, and scallions.
45.

Basil Fried Rice ๓ ข้าวผัดกระเพรา
Thai fried rice with meat, egg, onions, bell pepper and Thai basil leaves.
46.

Pineapple Fried Rice ข้าวผัดสับปะรด
Thai fried rice with meat, egg, onions, pineapple, scallions,
raisins and cashew nuts.
47.

Mama Thai Fried Rice
Fried rice stir-fried with tomato sauce, carrots, peas, raisins, sausage,
and chicken wing. Served with an over easy egg on the side.

\$15

Noodles

48.

Pad Thai ผัดไท
Thin rice noodles stir-fried with meat of your choice, egg, green onions,
bean sprouts, and ground peanuts.
49.

Pad-See-Ew ผัดซีอิ้ว
Sautéed flat rice noodles with egg, carrots, and broccoli.
50.

Rad Nha ราดหน้า
Flat rice noodles topped with carrots, mushrooms,
baby corns, and broccoli in gravy sauce.
51.

Drunken Noodles ๓ ก๋วยเตี๋ยผัดซีเมา
Sautéed flat rice noodles with meat, egg, onions, bell peppers, baby corns,
mushrooms, snow peas, and basil leaves in spicy chili sauce.
52.

Chow Mein ผัดเฉาหมิ่น
Stir-fried soft egg noodles with meat, and mixed vegetables.
53.

Kuay Teow Kua Gai ก๋วยเตี๋ยควัไก่
Stir-fried rice noodles with chicken, egg, green onions, and green leaf lettuce
served with sriracha sauce.
54.

Rice Noodles Soup ก๋วยเตี๋ยน้ำใส
Rice noodles in clear broth with scallions, bean sprouts, and topped with cilantro.

Noodles

55. **Kuay Teow Nua Sub** ก๋วยเตี๋ยวเนื้อสับ
Stir fried flat rice noodles with ground beef, tomatoes, onions in gravy sauce served on a bed of green lettuce \$11.95
56. **Boat Noodles** ก๋วยเตี๋ยวเรือ
Rice noodles, sliced beef, braised beef in rich beef broth with bean sprouts, scallions, and topped with cilantro. \$11.95

Specials

57. **Masaman Curry with Beef** 🍲 แกงมัสมั่นเนื้อ \$14
Masaman curry simmered in coconut milk, potatoes, onions, and peanuts.
58. **Ped Gra Prow** 🍲 เปิดผัดกระเพรา \$18
Fried roasted duck topped with onions, bell peppers, and basil leaves.
59. **Ped Gaeng Daeng** 🍲 แกงแดงเปิด \$18
Roasted duck topped in red curry, coconut milk, tomatoes, pineapple, bell peppers, and basil leaves.
60. **Ped Khing Sod** ผัดขิงสดเปิด \$18
Crispy roasted duck with ginger, mushrooms, onions, celery, and bell peppers.
61. **Garlic with Duck** ผัดกระเทียมเปิดย่าง \$18
Roasted duck over garlic, and steamed mixed vegetables.
Served with Thai style sauce.
62. **Thai Jerky Pork** หมูแดดเดียว \$15
Deep fried marinated pork served with papaya salad and sticky rice.
63. **Thai Jerky Beef** เนื้อแดดเดียว \$16
Deep fried marinated beef, served with papaya salad and sticky rice.
64. **Crying Tiger** 🍲 เลือกร้องไห้ \$22
Grilled rib eye steak seasoned with our sauce served with cucumber slices, tomatoes and dipping chili sauce.
65. **Goong Ob Woon Sen** กุ้งอบวุ้นเส้น \$13
Sautéed shrimp with bean thread noodles, ginger, mushrooms, celery, green onions, and bacon in homemade sauce served in clay pot.
66. **Pla Rad Prik** 🍲 ปลาราดพริก \$15
Crispy Tilapia served with three flavored sauce, onions, bell peppers, and topped with basil leaves.
67. **Teriyaki Chicken** ไก่เทอริยากิ \$13
Grilled chicken to perfection and served with a homemade teriyaki sauce topped with sesame seeds and vegetables
68. **Tofu Song Krueng** เต้าหู้ทรงเครื่อง \$13
Lightly fried tofu ground chicken with shiitake mushrooms, carrots, baby corns, and green onions.
69. **Pumpkin Curry with Shrimp** 🍲 แกงฟักทองกุ้ง \$13
Red curry paste with coconut milk, pumpkin, green beans, bell peppers, and basil leaves.
70. **Ginger Salmon** ปลาแซลมอนผัดขิง \$16.95
Grilled Salmon with ginger mushrooms, onions, bell peppers, scallions, and flavored sauce.
71. **Teriyaki Salmon** ปลาแซลมอนเทอริยากิ \$16.95
Grilled salmon to perfection and served with homemade teriyaki sauce topped with sesame seeds and vegetables.

Mama Lunch

Thai Kitchen

All entrées are made with your choice of:

Chicken, Pork, Tofu or Vegetables	\$ 8.95
Beef	\$ 9.95
Shrimp or Calamari	\$ 10.95
with Egg	\$2 extra

All of our menu items can be made with spice levels of
Mild, Medium, Spicy, or Thai Hot upon request and can be prepared Gluten Free.
Please alert your server for any food allergy and special request.

Stir-Fried Dishes

Served with a side of steamed jasmine rice

- L1. **Pad Pak** ผัดผักรวม
Sautéed fresh mixed vegetables with the meat of your choice in garlic sauce.
- L2. **Pra-ram** พระรามลงสรง
Stir-fried meat of your choice in peanut sauce served on a bed of steamed vegetables (broccoli, carrots, Napa cabbage).
- L3. **Spicy Basil** 🍲 ผัดกระเพรา
Sliced meat of your choice or ground chicken with onions, bell peppers and basil leaves in spicy chili sauce (with fried egg extra \$2 dollars)
- L4. **Pad Prik Khing** 🍲 ผัดพริกขิง
Stir-fried meat of your choice with red chili paste, green beans, bell peppers, and kaffir lime leaves.
- L5. **Garlic & Pepper** ผัดกระเทียมพริกไท
Stir-fried meat of your choice with garlic, black pepper, and steamed vegetables.
- L6. **Sweet & Sour** ผัดเปรี้ยวหวาน
Sliced meat of your choice or crispy coated chicken with zucchini, green onions, onions, tomatoes, pineapple, and bell peppers in Thai style sweet and sour sauce.
- L7. **Orange Chicken** ไก่ผัดซอสส้ม
Crispy coated chicken in Thai style orange sauce, and steamed vegetables.
- L8. **Pad Prik Sod** 🍲 ผัดพริกสด
Stir fried meat of your choice with carrots, onions, green onions, bell peppers and jalapeños.

Desserts

Root Beer Float	\$ 3.50	Mango Sticky Rice	\$ 6
Fried Banana	\$ 4.00	Fried Banana with Ice Cream	\$ 6
Coconut Ice Cream	\$ 4.00	Mango Sticky Rice with Ice Cream	\$ 8
Banana Split	\$ 6.00	Coconut Thai Custard with Sticky Rice	\$ 6

Side Orders

Small Fried Rice with egg onions and scallions	\$3.50	Steamed Sticky Rice	\$2.50
Steamed Jasmine Rice	\$1.50	Peanut Sauce	\$1.00
Steamed Brown Rice	\$2.50	Steamed Vegetables	\$2.50
		Steamed Noodles	\$1.50

Rice & Noodles

- L9. **Pad Thai** ผัดไท
Thin rice noodles stir fried with meat of your choice, egg, green onions, bean sprouts, and ground peanuts on the side.
- L10. **Pad-See-Ew** ผัดซีอิ้ว
Sautéed flat rice noodle with egg, broccoli, and carrots
- L11. **Chow Mein** ผัดเฉาหมิ่น
Steamed soft egg noodles with your choice of meat stir-fried with mixed vegetables.
- L12. **Drunken Noodles** 🍲 ก๋วยเตี๋ยวดัดขี้เมา
Sautéed flat rice noodles with meat, egg, onions, bell peppers, baby corns, mushrooms, snow peas, and basil leaves in spicy chili sauce.
- L13. **Fried Rice** ข้าวผัด
Classic fried rice with meat, egg, onions, green onions, and tomatoes.
- L14. **Rad Na** ราดหน้า
Sautéed flat rice noodles topped with broccoli, carrots, mushrooms, and baby corns with meat of your choice.
- L15. **Rice Noodles Soup** ก๋วยเตี๋ยวน้ำใส
Rice noodles in clear broth soup topped with green onions, meat of your choices, topped with cilantro.

Curry

Served with a side of steamed jasmine rice

- L16. **Red Curry** 🍲 แกงแดง
Meat of your choice in red curry paste with coconut milk, bamboo shoots, green beans, zucchini, bell peppers, and basil leaves.
- L17. **Green Curry** 🍲 แกงเขียวหวาน
Meat of your choice in green curry paste with coconut milk, bamboo shoots, green beans, zucchini, bell peppers, and basil leaves.
- L18. **Yellow Curry** 🍲 แกงกะหรี่
Meat of your choice in yellow curry paste with coconut milk, potatoes, onions, and carrots.

Beverages

Thai Iced Tea	\$ 3.00	Thai Iced Tea with Boba	\$ 4.50
Thai Iced Coffee	\$ 3.00	Thai Iced Coffee with Boba	\$ 4.50
Orange Juice	\$ 3.00	Regular Iced Tea or Hot tea	\$ 2.50
Arnold Palmer	\$ 2.50	Chrysanthemum Tea	\$ 2.50
Soda	\$ 2.50		

🍲 Indicates Spicy. All of our menu items can be made with spice levels of
Mild, Medium, Spicy, or Thai Hot upon your request and can be prepared Gluten Free.
Please alert your server for any food allergy and special request.



4995 S Alma School Rd #1,
Chandler, AZ 85248

(480) 895-1499

OPEN 7 DAYS A WEEK!

Monday - Friday

Lunch: 11am - 3pm

Dinner: 5pm - 9pm

Saturday - Sunday

Lunch: 12pm - 4pm

Dinner: 5pm - 9pm

www.mamathaikitchenaz.com