



# Zen Bistro

AUTHENTIC THAI CUISINE

## appetizers

- Fried Tofu** – Crispy triangles of tender tofu, served with crushed peanuts and sweet and sour sauce. 5.00
- Thai Rolls** – Crispy wontons filled with glass noodles, carrots, and cabbage, served with sweet and sour sauce. 4.00
- Fresh Rolls** – Rice noodles, tofu, lettuce, and Thai basil or cilantro leaves wrapped in rice paper, served with Thai peanut sauce. 5.00
- Chicken Satay** – Marinated chicken skewered and served with Thai peanut sauce. 8.00
- Shrimp in a Blanket** – Marinated shrimp wrapped with wonton skin, fried, and served with sweet and sour sauce. 9.00
- Edamame** – Steamed soybeans in pods with sea salt flakes. 5.00
- Gyoza** – Chicken and vegetable dumplings fried and served with ponzu sauce. 7.00
- Fried Calamari** – Tender pieces of calamari, lightly floured, deep fried, and served with sweet and sour sauce. 9.00
- Mussels Basil** – Large steamed mussels cooked in our basil sauce and topped with chopped onions, bell peppers, and fresh Thai basil. 9.00

## Salads

- House Salad** – Lettuce, carrots, and red cabbage served with ginger dressing or Thai peanut sauce. 4.00
- Cucumber Salad** – Fresh sliced cucumbers topped with crushed peanuts and a sweet vinegar dressing. 4.00

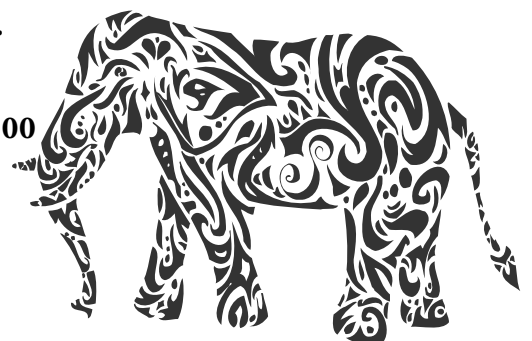
*Each salad listed below can be served mild, medium, hot, or Thai hot.*

- Papaya** – Shredded green papaya, tomato, peanuts, and carrots topped with peanuts and Thai special dressing, served over lettuce. 9.00
- Larb Gai** – Chopped chicken, lemongrass, cilantro, scallions, red onion, and rice powder topped with Thai special dressing, served over lettuce. 9.00
- Beef** – Sliced beef tenderloin mixed with cilantro, lemongrass, cucumber, tomato, red onion, scallions, rice powder, and special Thai dressing, served over lettuce. 10.00
- Shrimp** – Shrimp hand-tossed with red onion, tomato, cilantro, lemongrass, scallions, and special Thai dressing, served over lettuce. 12.00
- Squid Salad** – Calamari with red onion, tomato, cilantro, lemongrass, scallions, and special Thai dressing, served over lettuce. 12.00

## Soups

*All soups can be served mild, medium, hot, or Thai hot.*

- Tom Kha Gai** – Chicken, mushrooms, onions, tamarind powder in coconut broth. cup 5.00 • bowl 8.00
- Tom Yum Goong** – Shrimp, lemongrass, galangal, mushrooms, onions, and tomato, in a chicken broth. cup 6.00 • bowl 10.00
- Vegetable Soup** – Mixed vegetables and fresh tofu in vegetable broth. cup 4.00 • bowl 7.00



# ENTRÉES

*All curry and sautéed dishes come with a side of steamed jasmine or brown rice.*

*Dishes can be prepared mild, medium, hot, or Thai hot. Ask your server for even milder choices.*

*Vegetable 7.95, Chicken or Tofu 8.95, Beef or Pork 9.95, Fish or Shrimp 10.95*

## Curries

**Red** – Red curry paste cooked with coconut milk, green beans, zucchini, peas, bell pepper, and Thai basil.

**Green** – Green curry paste cooked with coconut milk, green beans, carrots, peas, bell peppers, zucchini, and Thai basil.

**Yellow** – Yellow curry paste cooked with coconut milk, onions, and potatoes.

**Masaman** – Masaman curry paste cooked with coconut milk, potato, onion, carrot, peanuts, and tamarind sauce.

**Panang** – Panang curry paste cooked with coconut milk, peas, Thai basil, and sprinkled with lime leaves.

**Pineapple** – Red curry paste cooked with coconut milk, pineapple, bell pepper, green beans, peas, zucchini, and Thai basil.

**Pumpkin** – Red curry paste cooked with coconut milk, pumpkin, green beans, peas, bell pepper, and Thai basil.

**Jungle Curry** – Spicy! Red curry paste, green beans, zucchini, mushrooms, bell pepper, and Thai basil.

**Red Curry without Coconut Milk** - Spicy! Ginger, green beans, bell peppers, lime leaves, and red curry.

## Noodles

*All noodle dishes can be made mild, medium, hot, or Thai hot.*

**Pad Thai** – Stir-fried rice noodles with egg, bean sprouts, green onion, and topped with crushed peanuts and cabbage.

**Pad See Eew** – Stir-fried flat rice noodles with egg, broccoli, carrot, and sweet soy sauce.

**Spicy Noodles** – Stir-fried flat rice noodles with egg, garlic, bell peppers, onion, and Thai basil.

**Wai Wai Noodles** – Stir-fried Thai noodles with egg, onion, carrots, and mushrooms.

**Pad Woon Sen** - Stir-fried glass noodles, scallions, and bean sprouts.

**Thai Noodle Soup** – Fresh cilantro, garlic, bean sprouts, and onion, served in a beef broth.

## Fried Rice

*All rice dishes can be made mild, medium, hot, or Thai hot.*

**Fried Rice** – Stir-fried rice with egg, onion, and carrots.

**Spicy Fried Rice** – Stir-fried rice with egg, garlic, bell peppers, onion, and Thai basil.

**Pineapple Fried Rice** – Stir-fried rice, carrots, egg, cashew nuts, raisins, onion, and a touch of curry powder.

## Sautéed dishes

**Pepper Steak** – Marinated beef tenderloin mixed with bell peppers, green beans, and onions.

**Vegetable** – Broccoli, zucchini, carrots, mushrooms, green beans, onions, napa cabbage, and bean sprouts.

**Ginger** – Sautéed with fresh ginger, onions, carrots, bell peppers, and mushrooms.

**Cashew Nut** – Sautéed bell peppers, onions, carrots, and cashew nuts.

**Garlic** – Sautéed garlic and black pepper on a bed of steamed broccoli, topped with dried garlic.

**Basil** – Sautéed garlic, green beans, onions, bell peppers, carrots, and Thai basil.

**Eggplant** – Stir-fried eggplant, bell peppers, green beans, onions, and Thai basil.

**Sweet & Sour** – Sautéed cucumbers, tomatoes, bell peppers, carrots, onions, and pineapple with sweet tomato sauce.

**Sweet & Spicy Peanut Sauce Dish** - Thai peanut sauce and honey served over a bed of broccoli.

*Some items are prepared with fish or oyster sauce.  
Please inform your server if you would like a  
vegetarian or vegan option.*

## Desserts

**Fried Banana** – Bananas fried in wonton skin, served with honey and sesame seeds. 3.95

**Fried Banana with Ice Cream** - Bananas fried in wonton skin, served with two scoops of vanilla ice cream, topped with honey, sesame seeds, and cherries. 4.95

**Sweet Sticky Rice with Mango** – Sticky rice topped with sweet coconut milk and sesame seeds, complimented by fresh champagne mango. *Seasonal.* 5.95

**Pumpkin Delight** – Soft cubes of pumpkin set in coconut milk. 3.95

**Vanilla Ice Cream** 2.50



For parties of six or more, 20% gratuity is included.