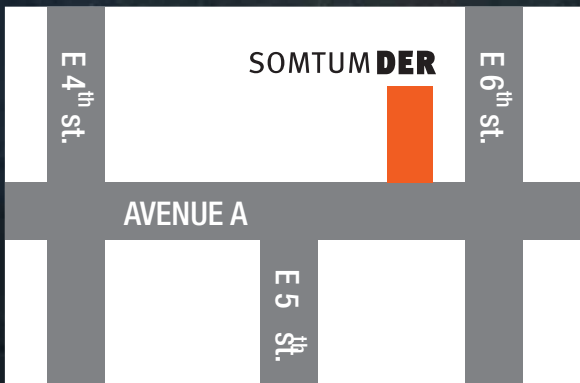




## Authentic Thai - Isan Cuisine



# LUNCH SPECIALS

Mon-Fri  
12PM-4PM

**SET A**    **14 \$**    Sa Poak Kai Tod Der + Tum Thai + Sticky Rice or Coconut Rice

**SET B**    **12 \$**    One Choice of Main Dish + One Thai Herbal Drink or Soda

Khao Pad Goong  
 Khao Pad Kraprao Moo  
 Khao Klook Ka Pi  
 Vegetarian Fried Rice  
 Pad Thai

Khao Moo Tod Kratiem Prik Thai  
 Pad Ki Mao Pork & Basil  
 Chef's Signature Wok-fried Seafood Suki  
 Kuay Tiew Pad See Eiw Talay

Iced Thai Tea with Milk  
 Iced Thai Black Tea  
 Iced Thai Lemon Tea  
 Coke | Diet Coke | Sprite | Ginger Ale

Iced Thai Black Coffee  
 Lemongrass Juice  
 Rosella Juice

**Mon-Thu :** Lunch 12:00 PM - 04:00 PM  
 Dinner 6:00 PM - 10:00 PM

**Fri :** Lunch 12:00 PM - 04:00 PM  
 Dinner 6:00 PM - 10:30 PM

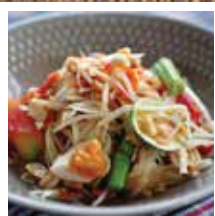
**Sat :** 12:00 PM - 10:30 PM

**Sun :** 12:00 PM - 10:00 PM

85 Avenue A, New York, NY 10009  
 212-260-8570 , 212-260-8569

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# SOMTUM



Tum Thai Kai Kem



Tum Suo Der



Tum Thai



Tum Pla too + Kao Mun

|   |   |
|---|---|
| 🍷 <b>Tum Thai Kai Kem</b> 12.-  | 🍷 <b>Tum Pla Too + Kao Mun</b> 16.-   |
| Peanuts, Long bean, Cherry Tomato, Lime, Dried Shrimp, Salted Duck Egg  | Thai Macharel Papaya Salad with Coconut Rice  |
| 🍷 <b>Tum Thai</b> 11.-  | 🍷 <b>Tum Kor Moo Yang</b> 12.-  |
| Peanuts, Long Bean, Cherry Tomato, Lime, Dried Shrimp   | Grilled Pork Neck, Chili, Long Bean, Cherry Tomato, Lime  |
| 🍷 <b>Tum Suo Der</b> 12.-   | 🍷 <b>Tum Muo</b> 13.-   |
| Dried Pork Skin, Rice Vermicelli, Bean Sprouts, Cherry Tomato, Lime, Long Bean, Dried Chili, Fermented Fish (Pla-Ra) Dressing | Isan Styled Papaya Salad with 'Moo Yor' Pork Sausage and 'Nam Sod' Sour Sausage, Fermented Fish (Pla-Ra) Dressing |
| 🍷 <b>Tum Pu Plara</b> 12.-  | 🍷 <b>Tum Mangsavirat</b> 11.-   |
| Spicy Papaya Salad with Field Crabs, Long Bean, Cherry Tomato, Lime, Thai Eggplants, Fermented Fish (Pla-Ra) Dressing         | 🌿 Spicy Vegetarian Papaya Salad with Peanuts, Long Bean, Cherry Tomato, Lime, Soy Sauce Dressing                  |

# DEEP-FRIED



Sa Poak Kai Tod Der



Por Pia Larb Moo



Larb Tod

|   |   |
|---|---|
| <b>Sa Poak Kai Tod Der</b> 10.-   | 🍷 <b>Moo Dad Dieo</b> 9.-   |
| Der's Signature Fried Chicken Thigh with 'Nam Jim Jaew' Spicy Dip   | Sun Dried Pork with Sriracha Dip  |
| <b>Moo Yor Tod Khon Kaen</b> 9.-  | 🍷 <b>Nue Dad Dieo</b> 9.-   |
| Fried Pork Sausage, Sriracha Dip  | Sun Dried Beef with Sriracha Dip  |
| 🍷 <b>Por Pia Larb Moo</b> 9.-   | 🍷 <b>Larb Tod</b> 10.-  |
| Deep-fried Spicy Pork Spring Roll   | Fried Donut-Shaped Pork Larb, Chili, Red Onion, Coriander, Peanut, Lime                 |
| <b>H'orderves Der</b> 14.-  | <b>Nam Sod</b> 9.-  |
| Samplers of 'Nam Sod' Sour Sausage, 'Moo Yor Tod Khon Khaen' Fried Pork Sausage and 'Sai Krok Isan' Fermented Pork & Rice Sausage | Marinated Raw Pork Sausage  |
|   | <b>Sai Krok Isan</b> 9.-  |
|   | Isan-Styled Fermented Pork & Rice Sausage, Peanuts, Fresh Chili, Lime, Ginger, Cilantro |

# LARB/SPICY SALAD



Goong Chae Nam Pla



Larb Ped



Larb Hed Kao Kuo

|   |  |
|---|--|
| <b>Goong Chae Nam Pla</b> 14.-  | <b>Larb Hed Kao Kuo</b> 11.-   |
| Thai-Styled Spicy Prawn Sashimi   | Spicy Minced Mushroom Salad, Shallots, Scallions, Cilantro, Mints, Roasted Rice Grains |
| <b>Koi Goong</b> 14.-   | <b>Soop Nor Mai</b> 12.-   |
| Soft Boiled Prawn Spicy Salad   | Spicy Herbal Bamboo Shoot Salad with Young Grass Root Juice, Fermented Fish Dressing   |
| <b>Larb Pla Dook Yang</b> 15.-  | <b>Nam Tok Moo</b> 12.-  |
| Grilled Minced Tilapia Salad with Roasted Rice Grain, Shallots, Galangal, Scallions, Cilantro, Mints, Puffed Rice | Grilled Pork Spicy Salad, Chili, Lime, Roasted Rice Grains                             |
| <b>Larb Moo</b> 12.-  | <b>Nam Tok Nue</b> 13.-  |
| Spicy Minced Pork Salad, Shallots, Scallions, Cilantro, Mints, Roasted Rice Grains                                | Grilled Beef Spicy Salad, Chili, Lime, Roasted Rice Grains                             |
| <b>Larb Ped</b> 13.-  | <b>Tub Waan</b> 13.-   |
| Minced Duck Salad with Shallots, Scallions, Cilantro, Fried Duck Skin, Roasted Rice Grains                        | Medium Rare Spicy Pork Liver Salad, Shallots, Scallions, Cilantro, Roasted Rice Grains |

## GRILLED



Moo Ping Kati Sod



Moo Rong Hai Der + Khao Ji

## SOUP



Tom Saab Kradook On



Super Peek Kai

|   |  |
|---|--|
| <b>Moo Ping Kati Sod</b> 14.-   | <b>Tom Saab Kradook On</b> 14.-  |
| Grilled Coconut Milk Marinated Pork Skewers, Coconut Vermicelli, 'Nam Jim Jiew' Spicy Dip | Spicy Pork Cartilage Soup with Mushroom, Basil, Galangal, Lemongrass, Lime Leaf, Chili, Coriander  |
| <b>Nue Ping Kati Sod</b> 14.-   | <b>Gaeng Om Gai</b> 14.-   |
| Grilled Coconut Milk Marinated Beef Skewers, Coconut Vermicelli, 'Nam Jim Jiew' Spicy Dip | Isan- Style Spicy Chicken Herbal Soup with Thai Eggplants, Roasted Rice Grains, Red Onion, Dills, lemongrass, Fermented Fish Sauce, Cabbage, |
| <b>Nue Rong Hai Der + Khao Ji</b> 15.-  | <b>Super Peek Gai</b> 13.-   |
| Grilled Marinated Beef with Coconut Sticky Rice Skewers, 'Nam Jim Jiew' Spicy Dipp        | Super Spicy Chicken Wing Soup  |
| <b>Moo Rong Hai Der + Khao Ji</b> 15.-  | <b>Tom Klong Pla Dook Yang</b> 15.-  |
| Grilled Marinated Pork with Coconut Sticky Rice Skewers, 'Nam Jim Jiew' Spicy Dip         | Spicy Herbal Fish Soup, Grilled Fish, Mushroom, Smoked Lemongrass and Galangal, Lime Leaf, Tamarind Juice, Cilantro, Dried Chili.            |
|   | <b>Gaeng Hed Isan Deun Dong</b> 13.-   |
|   | Mixed Mushrooms, Lemongrass and Yanang Leaves Juice, Pumpkin, Sweet Basil, Fermented Fish Sauce  |



# CENTRAL THAI SELECTIONS RICE & NOODLES



**Khao Pad Nam Prik Pao Pla Sa Lid**



**Khao Klook Ka Pi**



**Pad Thai Mun Poo**



**Pad Ki Mao Pork & Basil**

## Khao Pad Goong / Pu 14.-/16.-

Fried Rice with Shrimp or Crab Meat, Eggs, Carrots, Scallions

## 🍜 Khao Pad Kraprao Moo/Nue 14.-

🌿 Spicy Basil Pork Fried Rice, Egg Sunny Side Up (Beef or Shrimp Options Available)

## 🍜 Khao Pad Nam Prik Pao Pla Sa Lid 14.-

Spicy Chili Paste Fried Rice with Crispy Leaf Fish, Salted Egg

## Khao Klook Ka Pi 15.-

Jasmine Rice Seasoned with Fermented Shrimp Paste, Shredded Thai Omelet, Barbecued Pork, Green Mango

## 🌿 Vegetarian Fried Rice 12.-

Fried Rice with An Assortment of Mushrooms and Vegetables

# CENTRAL THAI SELECTIONS SPICY SALAD



**Yum Crispy Leaf Fish**



**Yum Goong Yang**

## 🍜 Yum Tra Krai Sardine 11.-

Sardines, Lemongrass, Tomato Sauce, Herbs & Spices, Chilli Dressing

## 🍜 Yum Crispy Leaf Fish 13.-

Crispy Leaf Fish, Spicy Herbs Dressing

## 🍜 Yum Hed Yang Prik Whan 10.-

🌿 Grilled Eringil Mushrooms, Bell Peppers Light Spicy Dressing

## 🍜 Yum Moo Yaw 11.-

Vietnamese Pork Sausage , Spicy Chili-Lime Dressing

## 🍜 Yum Goong Yang 14.-

Grilled Prawns, Cucumber, Shallots, Tomatoes, Spicy Chili-Lime Dressing

## Khao Moo/Nue Tod Kratiam Prik Thai 13.-

Fried Garlic Pork or Beef Over Jasmine Rice, Egg Sunny Side up

## 🍜 Pad Thai Goong / Pu 16.-

🌿 Spicy Rice Noodles with Shrimp or Crab Meat, Eggs, Chives Bean Sprouts

## 🍜 Pad Ki Mao 13.-

🌿 Spicy Flat Rice Noodles, Bell Peppers, Long Beans Chili and Basil (Minced Pork, Beef, Shrimp or Vegetables Options available)

## Chef's Signature Wok-fried Seafood Suki 15.-

Wok-Fried Rice Vermicelli with Shrimp, Calamari, Mushrooms, Vegetables, Chef's Signature Suki Sauce

## 🌿 Kuay Tiew Pad See Eiw Talay 15.-

Flat Rice Noodles with Shrimp & Calamari, Chinese Broccoli, Peppers, Soy Bean Paste (Minced Pork, Beef, or Vegetables Options Available)

# SIDE DISHES



**Khao Ji (3pcs) 6.-**  
Grilled Coconut Sticky Rice Skewers

## Isan Stir-Fried Rice Noodles 5.-

## Boiled Rice Noodles 3.-

## Steamed Sticky Rice 3.-

## Rice Vermicelli 4.-

## Jasmine Rice 3.-

## Coconut Rice 4.-

# DESSERTS

## Snow Ice with Salak -Flavor Syrup 8.-

## Black Jelly with Fresh Milk 8.-

## Taro in Condensed Coconut Milk 8.-

## Thai Tea Panna Cotta 8.-

**DISCLAIMER:** We prepare & serve products that contain peanuts, fish, shellfish, eggs, milk, soy & gluten. We have regular kitchen operations in which involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee 100% any menu item will be completely free of meat/fish products.

🍜 Spicy 🌿 Vegetarian Request

🚫 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.