CHEF'S SPECIALS

	\$12.95
Sliced roast duck stir-fried with fresh ba	
ground fresh hot pepper over steamed j	
2. Pad Prig Khing	
Prig khing pepper sauce stir-fried with y	
meat with string bean over jasmine rice Pad Prig Khing with Roast Po	
Roast pork stir-fried with pepper sauce,	
and over steamed jasmine rice	String Dean
Greens with Roast Pork	12.95
Collard green stir-fried with sliced roast	
oyster sauce over steamed rice	pog
3. Pad Nam Prig Pao	10.50
Your choice of beef, chicken, pork or to	
with white onion, fresh basil leaves, chil	
soy bean oil and jalapeno pepper over s	teamed rice
4. Basil Beef Meatball	10.50
Sliced beef meatball stir-fried with fresh	basil leaves,
bamboo shoot and ground fresh pepper	over rice
5. Pad Ped Fishball	10.50
Sliced fishball stir-fried with spicy peppe	
leaves, bamboo shoot and jalapeno pep	per over
steamed rice	
6. Basil Fried Rice (Shrimp +\$2	,
Ground meat or tofu with fresh basil lea	
pepper stir-fried with rice Thai-style wit	hout egg
Also Served Family Style (No Rice)
Chicken, Pork or Tofu	12.50
Greens with Roast Pork	
Basil Duck	14.95
Prig Khing Roast Pork	14.95
Bastan Shatana Add Ad	

Extras:

Beef or Shrimp - Add \$1.50

Chicken or PorkAdd \$1.50 Tofu Add\$1.25
Beef or Shrimp Add\$2.00
Duck, Roast Pork, or BBQ Pork3.00
Assorted Vegetables (\$1.50)/ 1 Veggie1.00
Homemade Sweet & Sour, Plum, Peanut Sauce,
Garlic Hot Sauce or Ginger Sauce1.00
Packaged Soy Sauce (2)0.25
Steamed Broccoli\$3.00 Assorted Veggies 4.00
Ground/Fresh Thai pepper;Pepper Fish sauce1.00

Note: Noodle or Mixed Vegetables Substitution for Rice Dished Please Add \$1.00

RICE DISHES (Cont.)*

Served Over Steamed Jasmine Rice With Your Choice Of Chicken, Pork or Tofu Beef: Add \$1.50; Shrimp: Add \$1.50 Seafood: Add \$2.00; Combo: Add \$2.50

32. Pad Hot Pepper......10.50Stir-fried meat with white onion and jalapeno pepper

34. Pad Ka Prao (Pad Basil).......10.50 Stir-fried ground meat with fresh basil leaves and ground hot pepper (Shrimp: Add \$2.00)

Basil Fried Rice (Shrimp +\$2.00)......**10.50 35. Pad Kra Tiem (Pad Garlic)......10.50**

Stir-fried meat with finely chopped fresh garlic in seasoned Thai style light sauce (Shrimp: Add \$2.00)

36. Pad Nam Maan Hoi............10.50 Stir-fried meat with oyster sauce, mushroom, sliced green onion and light gravy

Greens with Oyster Sauce......10.50Collard green stir-fried with oyster sauce and black bean in light sauce

39. Chop Suey Thai Style......10.50 (Mixed Vegetables with Oyster Sauce)
Stir-fried assorted vegetables with light oyster sauce

40. Pad Khing.....10.50

Stir-fried meat with thinly sliced fresh ginger, white onion, mushroom and sliced green onion

*Also Served Family Style(No Rice)..\$12.50 Beef \$14.00; Shrimp \$14.00 - \$15.00

Tilapia Specials: (Served with a side of rice)

- 1. Pad Ped Tilapia (\$11.95)
- 2. Pad Prig Khing Tilapia (\$11.95)
- 3. Chuchee Tilapia (\$11.95)
- 4. Sweet & Sour Tilapia (\$11.95)
- 5. Green or Red Curry with Tilapia (\$11.95)
 - * Family-Style \$13.95

Our Website: <u>www.siamnoodleandrice.com</u> www.siamnoodle.com

HOMESTYLE "ESAAN" DISHES

41. Deep-Fried Chicken9.95 Seasoned Thai style deep fried chicken wings served with spicy homemade garlic sauce on the side
42. Fried Dried Beef
Grilled Pork8.75 Sliced pork marinated in lemongrass, cilantro and savory spices, served with homemade hot sauce
43. Thai Pork Sausage
44. Papaya Salad
45. Bamboo Shoot Salad
46. Nam Tok Beef10.25 Seasoned, sliced beef tossed with red onion, ground
rice, mint leaves, ground dried chili, cilantro and onion
47. Larb
48. Tom Yum Beef and Meatball10.50 Hot and sour boiled beef and meatball, mushroom, lemongrass, lime leaves, chili paste and soy bean oil
49. Sticky Rice2.50
50. Steamed RiceSm\$2.00Lg3.00
Steamed Noodle (thin or wide)2.50 Brown Rice (one size)3.00
DESSERTS
Thai Custard with Taro6.95
Homemade Coconut Ice Cream4.25
BEVERAGES
Thai Ice Coffee4.95
Thai Ice Tea4.95
(with or without cream) - No Ice \$8.00 Coke, Diet Coke, Pepsi or 7-UP (Can)1.95
Hot Tea (Jasmine or Green)1.25
Bottled Water/Cup of Ice 1 00

Thank You for Your Order

Siam Noodle and Rice 4142 N. Broadway St Chicago, IL 60613

2017 Experts' Choice Award 2016 TimeOut Recommended MICHELIN Guide 2014 Recommended Recommended On <u>Check</u>, <u>Please!</u>



Family-Owned & Operated For Over 30 Years!

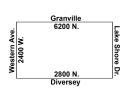
Dine In – Carry Out –Delivery

773.769.6694

Hours: Tu-Th..........11:00 - 9:00 Fri............11:00 - 9:30 Sat...........11:30 - 9:30 Sun.........11:30 - 9:00

Closed Monday

Delivery Area:



Master and Visa Card Welcome \$3.00 - \$5.00 Delivery Charge Within Area ("Party-sized" please call) BYOB

Thank You for Choosing Us

APPETIZERS

1. Cucumber Salad
2. Egg Roll or Veggie Egg Roll (2)4.50 Homemade cabbage, carrot, bean-thread with or without ground pork wrapped in a thin egg roll skin, served with sweet and sour sauce
Baby Egg Rolls (9)
Chicken Basil Rolls (3)5.50 Deep-fried, seasoned ground chicken with basil leaves, shredded cabbage served with our homemade sweet and sour sauce
Crab Rangoon (6)
3. Carrot Salad
4. Egg Salad
5. Fried Tofu5.25 Tofu deep-fried until crispy, served with sweet and sour sauce sprinkled with ground peanut
6. Spring Rolls (2)6.25 Fresh cucumber, bean sprout, tofu and sweet Chinese sausage wrapped in a soft rice flour paper topped with homemade plum sauce
7. Seafood Rolls (7)6.25 Deep-fried seafood mixture wrapped in a thin rice paper, served with our sweet and sour sauce
Pot Sticker (6)
Steamed Chive Dumpling (3)6.95 Steamed chopped chive in thick rice cake, served with homemade sweet soy sauce with chili
Steamed Mussel7.95 Mussels steamed in butter and garlic sauce with basil and lemongrass, served with spicy garlic sauce

Tod Mun (5)7.95 Thai fish cake - minced fish with curry and spices served with cucumber sauce topped with ground peanut
8. Satay (6)
Chu Chee Chicken Stick (6)8.75 Grilled chicken on a skewer topped with lightly sweetened mildly spicy Chu Chee curry sauce
Grilled Pork (6)8.75 Sliced pork marinated in lemongrass, cilantro and savory spices, served with homemade hot sauce
Fried Meatball8.25 Deep-fried sliced beef meatball on a skewer, with fresh cabbage and carrot topped with sweet & sour sauce
9. Beef Salad
10. Squid or Shrimp Salad12.00 Shrimp or sliced squid tossed with a touch of spicy soy bean oil, lemon grass, chili, onion and cilantro, serve on top of fresh lettuce
11. Seafood Salad
12. Bean Thread Salad9.95 Seasoned clear noodle, minced shrimp, ground chicken with soybean oil, red onion, and chili over lettuce
PAN-FRIED RICE <u>OR</u> NOODLE Your Choice: Chicken, Pork or Tofu Beef: Add \$1.50; Shrimp: Add \$1.50 Seafood: Add \$2.00; Combo: Add \$2.50 Roast Duck or BBQ Pork: Add \$2.00
13. Pad Thai
14. Fried Rice
Stir-fried jasmine rice with egg, collard green, white onion and tomato
Indian Fried Rice

* Prices May Change Without Notice *

Vegetable Fried Rice10.50
Indulge your vegetarian urges with our stir-fried rice
with egg and an assortment of vegetables (no meat)
Combo Meat Fried Rice13.00
(Beef, chicken, pork, squid and shrimp)
Stir-fried jasmine rice with egg and bean sprout,
topped with green onion and cilantro
15. Pad See Ewe10.50
Non-spicy yet flavorful stir-fried wide rice noodle with
egg, collard green and black bean sauce
16. Pad Rad Na10.50
Lightly pan-seared wide rice noodle topped with seasoned
thick gravy with collard green and black bean sauce
Chow Mein10.50
Stir-fried meat with an assortment of vegetables in
thick gravy over lightly pan-seared egg noodle
17. Pad Kee Mao10.50
Zesty stir-fried wide rice noodle with egg, collard
green, bean sprout, basil leaves, black bean sauce and
chili sauce
18. Pad Woon Sen10.50
Soft, thin clear bean thread noodle stir-fried with egg,
assorted vegetables and green onion
Pad Lo Mein10.50
Lo Mein noodle stir-fried with snow pea, carrot,
cabbage, white onion and jalapeno pepper
and a support of the
COLIDO
SOUPS
19. Rice Noodle Soup *8.95
Thin rice noodle with bean sprout in seasoned broth,
topped with cilantro and green onion (Choice of
chicken, pork or tofu. Beef or Shrimp: Add \$1.50)
20. Tom Yum Noodle *9.95
Thin rice noodle in tasty hot and spicy broth with bean
sprout, assorted fish cakes and ground chicken
sprinkled with ground peanut and chopped cilantro
21. Egg Noodle & BBQ Pork *9.95
Egg noodle with bean sprout in clear chicken broth
topped with sliced BBQ pork and cilantro
22. Egg Noodle & Duck*9.95
Sliced roast duck over egg noodle and bean sprout in
chicken-based broth topped with onion and cilantro
23. Tom Yum Egg Noodle *9.95
Egg noodle and bean sprout in hot, flavorful broth
with fish balls, fish cakes, ground chicken and peanut
with high balls, high cakes, ground chicken and peanut
Numbers 19 -24 *
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Numbers 19 -24 *
Can Also Be Served Dry (Without Broth)
Please Add \$1.00

Wide rice broth win 25. To	n Ta Fo *
grass, lir	ne juice, galanga, coconut milk and chili pasto bean oil (Shrimp: \$12.00, Seafood \$12.50)
26. To	m Yum Chicken10.50
To ll Hot and	m Yum Shrimp
	RICE DISHES*
27. Ka	o Moo Dang (BBQ Pork/Rice)10.50 Q pork over rice with homemade sauce
Sliced, b with hon 29. Ka	o Na Ped (Roast Duck/Rice)11.50 pneless roast duck over jasmine rice topped nemade sauce with thinly sliced ginger o Kha Moo (Ham Hock/Rice)10.50 I ham hock stewed Thai-style and served cut
and bond 30. Ka Sliced st	eless over jasmine rice (Family-Style \$13.95) Mun Kai (Steamed Chic)10.5 Beamed chicken breast over specially seasoned spicy homemade ginger sauce on the side
Choice of (add \$1.	nang Curry \$\times\tag{0.50}\). toficken, pork, tofu (soft or fried); beef 50), shrimp (add \$2.00) with coconut milk, es in panang curry, with rice or thin noodle
Green	Curry ^{\$} 10.50
Red Co Choice of Shrimp (coconut	f chicken, pork, tofu (soft or fried); beef or add \$1.50) in green or red curry paste and milk with bamboo shoot, eggplant, string bea leaves, served with rice or thin noodle

*Sticky Rice Substitute.....Add...\$1.00

*Noodle Substitute......Add...\$1.00