



## STARTERS

### TOM KHA - CREAMY SOUP 8.95

creamy coconut milk broth-lemon grass-galangal-lime-oyster mushrooms-tomato-sliced red onion **GF**

With chicken or shrimp add \$2

### TOM YUM - FRAGRANT

#### SPICY SOUP

8.95

lemongrass broth-lime leaves-chili-galangal-oyster mushroom-tomatoes-mushrooms-sliced red onions **GF**

With chicken or shrimp add \$2

### CRISPY SPRING ROLLS

9.95

shredded cabbage and carrots with corn, peas and mushrooms: sweet chili sauce **V**

### ROTI PARATHA - FLAKY BREAD WITH CURRY DIP

9.95

flipped crispy and fluffy thin bread served with curry dip **V**

### GREEN PAPAYA SALAD

9.95

green papaya-lime juice-fresh chili-garlic-tomato-palm sugar-peanuts **GF PNT**

### CRUSTED TRIANGLE TOFU 9.95

sweet chili sauce, crushed peanuts and scallions **V GF PNT**

### CURRY PUFFS

9.95

Pan fried savory pastries with spiced potatoes-served with sweet chili sauce **V**

### HONEY CHILI POTATOES 10.95

garlic soy-thai chilies-honey-sesame **V**

### CHICKEN WINGS

10.95

crispy thai style chicken wings-country sauce

### CAULIFLOWER

#### MANCHURIAN

10.95

crispy cauliflower- tangy sweet and sour sauce **V**

### CHICKEN SATAY

10.95

marinated chicken strips on skewers: peanut sauce: cucumber onion ajat **PNT**

### CRISPY CALAMARI

11.95

semolina dusted: thai sweet chili sauce

### LARB KAI - CHICKEN MINT LETTUCE WRAP

10.95

thai herbs-chopped chicken-chili-mint-lime dressing-lettuce cups-pounded toasted rice **GF**

### PORK MOMOS

10.95

House made steamed pork dumplings

### SHRIMP SHUMAI

11.95

Hand crafted steamed shrimp dumplings with kafir lime leaves

### THAI BEEF SALAD

13.95

Marinated tender grilled beef -thai sauce-cucumber-red onions-tomatoes-mint and cilantro

### CRISPY DUCK SALAD

14.95

duck, ice berg, pineapple, onion, cherry tomatoes, scallions, crispy noodles in a lime juice and chili sambal dressing

### CHILI CHICKEN BASIL

12.95

diced boneless thighs, garlic, chili sambal, ginger soy sauce



## POPULAR MAINS

With organic tofu: add \$1  
with all-natural sliced chicken: add \$2

with duck or beef or shrimp  
or vegan mock duck: add \$4

all curries served with jasmine rice  
mix wild rice or sticky rice: \$4

### GREEN CURRY 16.95

diced bell peppers, onions, bamboo shoots, green beans, eggplant, basil, lime leaves, coconut green curry **GF**

### RED CURRY 16.95

Mixed bell peppers, coconut cream, onions, carrots, bamboo shoots, basil leaves, lime leaves, red curry paste **GF**

### NYONYA MIXED VEGGIES 16.95

snow peas, broccoli, carrots, zucchini. Beansprouts, mushrooms, greens, garlic, soy sauce, sesame oil & red vinegar

### PENANG CURRY 16.95

slow cooked coconut cream-mix bell peppers-onions-carrots-lime leaf **GF**

### CHILI BASIL 16.95

Mixed veggies with basil leaf, thai bird chilies and garlic

### MASSAMAN 16.95

coconut cream-onions-carrots-potatoes-peanuts-cherry tomato **GF PNT**

### MANCHURIAN 16.95

Dark soy sauce infused with Chopped ginger, garlic and scallions **V**

### PAD SEE EW 16.95

flat noodles-Chinese broccoli-eggs-broccoli-dark soy sauce

### HAKKA NOODLES 16.95

egg noodles-cabbage-scallions-peppers-egg-soy

### PAD THAI 16.95

rice noodles-smoked tofu-eggs-bean sprouts-scallions-tamarind sauce **GF PNT**

### BASIL FRIED RICE 15.95

Onion-bell pepper-fresh basil-eggs

### HOUSE FRIED RICE 15.95

Garlic-onions-scallions-tomatoes-eggs

Please inform your server of any allergies. Any dietary preferences and allergy restrictions will be accommodated to the best of our ability.

**V = Vegan**      **GF = Gluten Free**      **PNT = Contains Nuts**

Please note: No dairy is used in Sambal's food menu items.



THAI & MALAYSIAN

4 West Main Street, Irvington, New York 10533

914-478-2200 • www.sambalny.com

Instagram: @sambal\_restaurant • Facebook: @sambal4

## HOUSE SPECIAL ENTREES



curries served with jasmine rice mix wild rice or sticky rice: \$4

### STIR FRIED VEGETARIAN DUCK 17.95

vegan mock duck flavored wheat gluten in a soy reduction with scallion, greens and veggies **V**

### JACKFRUIT AND POTATO CURRY 17.95

Vegan and gluten free curry with green jackfruit and diced potatoes **GF V**

### ROASTED SQUASH IN PENANG CURRY

17.95

Lightly seasoned roasted calabaza squash in Penang sauce **GF V**

### THAI GROUND CHICKEN WITH CHILIES AND BASIL

18.95

ground chicken-spicy bird chilies-basil-veggies **V**

### CHICKEN RENDANG

18.95

Slow simmered chicken thighs in a spicy lemongrass, galangal, garlic, shallots and lime leaves reduction **GF V**

### MALAY MAMAK MANGO CHICKEN 18.95

sweet-n-sour chicken thighs with green mango-onions and peppers **GF**

### CHICKEN CHOPSUEY

18.95

crispy noodles topped with sweet-n-sour sliced chicken sautéed along with shredded veggies and fried egg **V**

### LAMB MASSAMAN CURRY

19.95

lean free-range lamb-coconut cream-onions-carrots-potatoes-peanuts **GF PNT**

### CHIANG MAI CURRY NOODLES 19.95

curried noodles in a yellow curry with chicken and tofu

### THAI BEEF & BROCCOLI

22.95

marinated tender flank steak stir fried-oyster sauce-garlic

### WHOLE POMPANO CHILI GARLIC 23.95

crispy whole fish-chili garlic reduction **V**

### PENANG DUCK

24.95

roasted boned duck-cherry tomato-penang sauce-pineapple

### LAMB BIANG BIANG NOODLES 17.95

Spiced ground lamb with egg noodles and scallions **V**

### PINEAPPLE FRIED RICE

17.95

fragrant fried rice-diced pineapple-eggs-chicken-shrimp

### DRUNKMAN NOODLES

17.95

spicy rice noodles-chili garlic-baby corn-eggs-carrots-greens-chicken-basil leaves-bean sprouts **V**

## COCKTAILS \$14

### BLACK LOTUS

Earl Grey Syrup-Prosecco-St. Germain

### BANGKOK MULE

Absolut vodka-muddled chili-ginger beer- lime juice

### GOLDEN TRIANGLE

titos vodka, ginger liqueur, pineapple juice

### MANGO MOJITO

Light Rum – muddled limes and mint-mango juice

### LYCHEE MARTINI

Vodka lychee soho and lychee juice

## BEERS \$8

### DRAFT

Rotating Selection, Fat Tire, Lagunitas

### BOTTLED BEERS

Hieneken, Corona, Singha, Tiger, Captain Lawrence

## WINE

### WHITE WINES (LISTED FROM LIGHT TO BOLD)

	GLASS	BOTTLE
Stellina Di Notte, Prosecco, Italy	12	44
Firesteed Riesling Oregon	10	36
Vicolo, Pinot Grigio, delle Venezie, Italy	9	32
Torresella, Pinot Grigio, Veneto, 2016	12	44
Le Baron Cotes de Provence, France	10	40
Prophecy, Sauvignon Blanc, Marlborough, New Zealand	10	36
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, 2017	15	56
Beringer, Chardonnay, "California Collection", California	9	32
Storypoint Chardonnay, California, 2015	11	40

### RED WINES

A by Acacia Pinot Noir California	9	32
Rodney Strong, Pinot Noir, Russian River, California, 2014	15	56
Souverain, Merlot, Central Coast, California 2016	10	36
TriVento, Malbec, Mendoza, Argentina, 2016	11	40
BV Coastal, Cabernet Sauvignon, California	10	36
Hess, Cabernet Sauvignon, Lake County, California, 2015	15	56

### PREMIUM WINES BY THE BOTTLES

Beringer Chardonnay, Napa Valley, California 2016	52
Sonoma Cutrer, Chardonnay, Russian River Valley, California	56
Cakebread, Sauvignon Blanc, Napa Valley, California, 2016	72
Penfolds "Bin 28" Kalinma Shiraz, South Australia, 2015	72
Ernie Els, "Proprietor's Blend", Stellenbosch, South Africa 2014	92
Marqués de Casa Concha, Cabernet Sauvignon, Chile 2015	62

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