



## STARTERS

### TOM KHA - CREAMY SOUP 10.95

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

10.95

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

With chicken or shrimp add \$2

### CRISPY SPRING ROLLS 11.95

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

### ROTI PARATHA - FLAKY BREAD WITH CURRY DIP 11.95

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

### GREEN PAPAYA SALAD 11.95

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

### CRUSTED TRIANGLE

#### TOFU

11.95

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

### CURRY PUFFS

11.95

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

### CHICKEN WINGS

12.95

crispy thai style chicken wings-country sauce

### CAULIFLOWER

#### MANCHURIAN

12.95

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

### CHICKEN SATAY

12.95

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

### CRISPY CALAMARI 14.95

semolina dusted: thai sweet chili sauce

### LARB KAI - CHICKEN MINT LETTUCE WRAP 12.95

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

### PORK MOMOS

12.95

house made steamed pork dumplings

### SHRIMP DYNAMITE

15.95

crispy battered shrimp, sriracha mayo

### CRISPY DUCK SALAD 16.95

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

### CHILI CHICKEN BASIL 14.95

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



## POPULAR MAINS

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

with organic tofu: add \$2  
with all-natural sliced chicken or shredded pork: add \$3  
with duck or beef or shrimp or vegan mock duck: add \$5

### GREEN CURRY 17.95

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

### RED CURRY 17.95

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

### NYONYA MIXED VEGGIES 17.95

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

### PAD SEE EW 17.95

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

### PENANG CURRY 17.95

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

### CHILI BASIL 17.95

mixed veggies with basil leaf, thai bird chilies and garlic

### MASSAMAN 17.95

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

### HAKKA NOODLES 17.95

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

### PAD THAI 17.95

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

### BASIL FRIED RICE 16.95

onion-bell pepper-fresh basil-eggs

### HOUSE FRIED RICE 16.95

garlic-onions-scallions-tomatoes-eggs

### PINEAPPLE FRIED RICE 16.95

fragrant fried rice- diced pineapple-egg-scallions

### DRUNKMAN NOODLES 16.95

fresh rice noodles- chili garlic-veggies-thai holy basil- egg

### MANCHURIAN 18.95

dark soy sauce infused with chopped ginger, garlic and scallions **V**

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.



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. for mix wild rice or sticky rice: \$4

**STIR FRIED VEGETARIAN DUCK 19.95**  
vegan mock duck flavored wheat gluten in a soy reduction with scallion, greens and veggies **V**

**JACKFRUIT AND POTATO CURRY 19.95**  
vegan and gluten free curry with green jackfruit and diced potatoes **GF V**

**BASIL EGGPLANT 19.95**  
lightly dusted and panfried eggplant in a sweet n sour basil sauce **V**

**THAI GROUND CHICKEN WITH CHILIES AND BASIL 20.95**  
ground chicken-spicy bird chilies-basil-veggies **V**

**CHICKEN RENDANG 20.95**  
slow simmered chicken thighs in a spicy lemongrass, galangal, garlic, shallots and lime leaves reduction **GF**

**MALAY MAMAK MANGO CHICKEN 20.95**  
sweet-n-sour chicken thighs with green mango-onions and peppers **GF**

**CHICKEN CHOPSUEY 20.95**  
crispy noodles topped with sweet-n-sour sliced chicken sautéed along with shredded veggies and fried egg

**LAMB MASSAMAN CURRY 21.95**  
lean free-range lamb-coconut cream-onions-carrots-potatoes-peanuts **GF PNT**

**CHIANG MAI CURRY NOODLES 21.95**  
curried noodles in a yellow curry with chicken and tofu

**THAI BEEF & BROCCOLI 24.95**  
marinated tender flank steak stir fried-oyster sauce-garlic

**WHOLE POMPANO CHILI GARLIC 25.95**  
crispy whole fish-chili garlic reduction

**PENANG DUCK 26.95**  
roasted boned duck-cherry tomato-penang sauce-pineapple

**LAMB BIANG BIANG NOODLES 19.95**  
spiced ground lamb with egg noodles and scallions

**SICHUAN PORK 20.95**  
spicy shredded pork and vegetables, sichuan pepper, sesame oil **PNT**

**THAI COCONUT MUSSELS 18.95**  
tamarind paste, coconut milk

## COCKTAILS \$15

**SPICY GUAVA MARGARITA**  
kashmiri chilies, guava extract, triple sec and blanco tequila

**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

**THAI LIME MARGARITA**  
silver tequila, lemongrass and lime reduction, agave nectar

**BASIL GIN SMASH**  
muddled fresh basil with lime juice

**SPANISH RED SANGRIA \$12**  
**BLACK LOTUS \$12**  
earl grey syrup-prosecco-st. germain

## BEERS \$8

**DRAFT**  
Rotating Selection  
Blue Moon-Belgian White  
Captain Lawrence-Rotating Selection  
Fat tire-Amber Ale  
Lagunitas- IPA

**BOTTLED BEERS**  
Singha- Pale Lager- Thailand  
Tiger-Pilsner- Singapore  
1947 Craft Beer-India  
Corona- Lager- Mexico  
Heneken Premium Light  
Murph's-Stout- Ireland

## 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	11	37
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
Proverb, Chardonnay, "California Collection", California	11	37
Storypoint Chardonnay, California, 2015	13	45

### RED WINES

A by Acacia Pinot Noir California	11	37
Rodney Strong, Pinot Noir, Russian River, California, 2014	15	56
Red Rock Merlot- Modesto California	10	36
Natura by Emiliana, organic Malbec, Central Valley- Chile	13	45
BV Coastal, Cabernet Sauvignon, California	10	36
Hess, Cabernet Sauvignon, Lake County, California, 2015	15	56
Lindemans Shiraz, Bin 50-SE Australia	10	36

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