



THAI & MALAYSIAN

COCKTAILS 16

SPICY GUAVA MARGARITA

Kashmiri chillies, guava extract, triple sec and blanco tequila

BANGKOK MULE

Absolut vodka-muddled thai bird 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

NON ALCOHOLIC

THAI ICE TEA 7

JUICES 7

(Lychee-Guava-mango-orange-pineapple)

MOCKTAILS 10

WHITE WINES

Prosecco, Italy 12 44

Firesteed Riesling Oregon 10 36

Vicolo, Pinot Grigio, delle 11 40

Venezie, Italy 11 40

Torresella, Pinot Grigio, Veneto 12 44

Rose (rotating selection) 11 40

Prophecy Sauvignon Blanc, 11 36

New Zealand 11 36

Proverb, Chardonnay, California 11 40

Storypoint Chardonnay, 12 40

California 12 40

RED WINES

Mark West Pinot Noir California 12 40

McMurry Ranch Pinot Noir, 16 60

California 16 60

Lindemans Shiraz Australia 11 40

Souveraign, Merlot, California 12 44

Natura by Emiliana, Organic 13 48

Malbec, Chile 13 48

Edna Valley Cabernet, California 12 40

Hess, Cabernet Sauvignon, Lake 16 60

County, California 16 60

BEERS 8

Draft

BLUE MOON

Belgian white

LAGUNITAS

IPA

FAT TIRE

Amber Ale

CAPTAIN LAWRENCE

Rotating Selection

Bottled Beers

SINGHA

Pale lager-Thailand

CHANG

American adjunct Lager-Thailand

1947

Craft-India

HIENEKEN PREMIUM LIGHT

CORONA LAGER

Mexico

GINGER BEER 7

(Non-Alcoholic)



STARTERS

TOM YUM-SPICY SOUP 11.95

Lemongrass broth, lime leaves, chili, galangal, oyster mushrooms, tomatoes, red onion With chicken or shrimp add \$2 GF

TOM KHA-FRAGRANT SOUP 11.95

Fragrant broth, coconut cream, lime leaves, galangal, mushrooms, tomatoes, red onion. With chicken or shrimp add \$2 GF

CRISPY SPRING ROLLS 11.95

Shredded cabbage, carrots, mushrooms: sweet chili dipping sauce V

ROTI CANAI 12.95

Flipped crispy and fluffy thin bread with curry dip V

GREEN PAPAYA SALAD 12.95

Green papaya-lime juice-fresh chili-garlic-tomato-palm sugar-peanuts PNT

CRUSTED TRIANGLE TOFU 12.95

Sweet chili sauce, crushed peanuts and ajat GF PNT V

CURRY PUFFS 12.95

Pan fried savory pastries with spiced potatoes served with sweet chili dip V

CAULIFLOWER MANCHURIAN 13.95

Crispy cauliflower, tangy sweet and sour sauce

MUSHROOM PEPPER SALT 13.95

Stir fried crispy mushrooms, scallions and peppers V

PORK MOMOS 13.95

Steamed pork dumplings- chili sambal and fragrant soy

CHICKEN SATAY 13.95

Marinated chicken strips on skewers, peanut sauce, cucumber onion ajat PNT

THAI CHICKEN WINGS 13.95

Crispy Thai style chicken wings, country sauce

LARB KAI - CHICKEN MINT LETTUCE WRAP 14.95

Thai herbs, chopped chicken, chili, mint, lime dressing, lettuce cups, pounded toasted rice GF

CRISPY CALAMARI 16.95

Tempura dusting- sweet chili sauce

MURTABAK 17.95

Seasoned beef, scallions and egg in a flaky bread- served with curry dipping sauce

SHRIMP DYNAMITE 17.95

Battered shrimp-sriracha mayo

MOO GROB KUA PRIK GUA 18.95

Crispy pork belly, seasoned garlic-side of chili lime sauce

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

4 West Main Street, Irvington, New York 10533 914-478-2200 • www.sambalny.com

Instagram: @sambal\_restaurant • Facebook: @sambal4

GF = Gluten Free PNT = Contains Nuts V = Vegan

Please note: No dairy is used in Sambal's food menu items except some of our desserts.



## POPULAR MAINS

With organic tofu: add \$2 .with shredded pork or all-natural sliced chicken: add \$3  
with vegan mock duck or roast duck or beef or shrimp: add \$5 .all curries served  
with jasmine rice .mix wild rice or sticky rice \$4



### GREEN CURRY 18.95

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

### RED CURRY 18.95

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

### NYONYA MIXED VEGGIES 18.95

Carrots, zucchini, celery, mushrooms, snow peas, baby corn, water chestnuts, broccoli, Chinese broccoli, garlic, soy sauce, sesame oil **V**

### CHILI BASIL 18.95

Mixed veggies, basil, Thai bird chilies, garlic, chopped onions and peppers

### STIR FRIED SINGAPORE NOODLES 17.95

Vermicelli noodles, curry spice, egg

### MASSAMAN 18.95

Coconut cream, onions, carrots, potatoes, peanuts, cherry tomato **GF PNT**

### PAD SEE EW 17.95

Flat noodles, Chinese broccoli, broccoli, eggs, sweet soy sauce,

### HAKKA NOODLES 17.95

Egg noodles, cabbage, scallions, beansprouts, peppers, egg, soy

### PAD THAI 17.95

Rice noodles, smoked tofu, eggs, bean sprouts, scallions, tamarind sauce **GF PNT**

### BASIL FRIED RICE 17.95

Onion, bell pepper, broccoli, fresh basil, egg

### PINEAPPLE FRIED RICE 17.95

Fragrant fried rice, diced pineapple, egg

### DRUNKMAN NOODLES 17.95

Flat fresh noodles, chili garlic, veggies, basil and egg

### PENANG CURRY 18.95

Slow cooked coconut cream, mix bell peppers, onions, carrots, lime leaf **GF**

### CHAR KWAY TEOW 19.95

Stir-fried fresh flat noodles, bean sprout, chives, egg and chinese sausage

### NASI GORENG 17.95

Rice, stir-fried with shrimp paste, fish sauce and veggies topped with fried egg

### HOUSE FRIED RICE 17.95

Garlic, onions, scallions, tomato, egg



## HOUSE SPECIALS

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

### STIR FRIED VEGETARIAN DUCK 21.95

Vegan mock duck flavored wheat gluten, soy reduction, scallions, greens and veggies **V**

### JACKFRUIT AND POTATO CURRY 21.95

Green jackfruit, diced potatoes, peppers in yellow curry **V GF**

### THAI GROUND CHICKEN WITH CHILIES AND BASIL 22.95

Ground chicken, spicy bird chilies, basil, veggies

### SESAME CHICKEN 22.95

Sweet n sour battered chicken-toasted sesame

### CHICKEN RENDANG 22.95

Diced chicken thighs, galangal, lemon grass, shallots, garlic and lime leaves **GF**

### CHIANG MAI CURRY NOODLES (KHAO SOI) 23.95

Egg noodles, chicken, tofu, scallions, yellow curry

### NASI LEMAK (NATIONAL DISH OF MALAYSIA) 24.95

Coconut rice, fried anchovies, sambal sliced cucumbers, salted peanuts **PNT**

### THAI BEEF & BROCCOLI 25.95

Marinated tender flank steak, stir fried, oyster sauce, garlic

### POMPANO CHILI GARLIC 26.95

Crispy whole fish, chili garlic reduction

### CRISPY RED SNAPPER FILLET 32.95

Basil, ginger and tamarind sauce-crispy noodle salad

### GRILLED SALMON - CHU CHEE SAUCE 32.95

Curry sauce with galangal and kafir lime leaves **GF**

### SPARERIBS PAD PED 26.95

Slow cooked-aromatic chili and thai herbs **GF**

### PENANG DUCK 32.95

Crispy boned duck breast-cherry tomatoes,peppers, pineapple, Penang sauce **GF**

### LAMB SHANK MASSAMAN 32.95

Slow simmered, diced potatoes, peanuts and tamarind **GF PNT**

### SICHUAN PORK 23.95

Spicy shredded pork, bamboo shoot, Sichuan pepper, sesame oil

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