



THAI & MALAYSIAN



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

SPECIALS

LUNCH SPECIALS

(starting at 12.95)

Monday to Friday

12:00 to 3:00 pm

(except holidays)

Flip to see the menu!

EARLY DINNER \$19.95

Monday to Friday

5:00 to 6:30 pm

(dine in only; except holidays)

Choose one starter and

one popular main OR

house special entree.



WEEKEND DIM SUM BRUNCH

Saturday and Sunday

12:00 to 3:00 pm

Flip to see the menu!

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



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



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
vegies **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-
vegies 🌿

CHICKEN RENDANG 18.95
Slow simmered chicken thighs in a spicy
lemongrass, galangal, garlic, shallots and lime
leaves reduction **GF** 🌿

**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
vegies and fried egg 🌿

**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 & BROCOLLI 22.95
marinated tender flank steak stir fried-oyster
sauce-garlic

**WHOLE POMPANO CHILI
GARLIC 23.95**
crispy whole fish-chili garlic reduction 🌿

**STEAMED RED SNAPPER
FILET 24.95**
Thai lemon grass and cilantro sauce **GF**

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 🌿

**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 🌿

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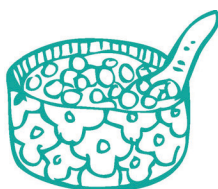
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HAPPY HOUR

Monday-Friday 4:00 to 6:00 PM
At the bar and patio only

All draft beers \$4	Mixed well drinks \$6
Singha \$4	Prosecco \$6
Corona \$4	Lychee martini \$7
Heineken \$4	Golden Triangle \$7
House red and white \$5	



DESSERTS

Chilled Lychees with Vanilla Ice Cream
Warm Sticky Rice
sweet sticky rice-coconut cream- seasonal fruit
Thai Rice Pudding
scented jasmine rice-coconut cream-lychee-jackfruit
Chocolate Cake
layered chocolate cake
Mango Mousse
Sorbet

LUNCH SPECIAL COMBINATION PLATTERS \$12.95 & UP

Monday to Friday (12:00 pm to 3:00 pm) Excluding Holidays • Dine In Only
All lunch combination platters come with a veggie spring roll and soup of the day.
Curries served with Jasmine Rice as well.

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

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

RED CURRY

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

NYONYA MIXED VEGGIES

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

PENANG CURRY

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

CHILI BASIL

Mixed veggies with basil leaf, thai bird chilies and garlic

MASSAMAN

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

MANCHURIAN

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

PAD SEE EW

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

HAKKA NOODLES

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

PAD THAI

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

BASIL FRIED RICE

Onion-bell pepper-fresh basil-eggs

HOUSE FRIED RICE

Garlic-onions-scallions-tomatoes-eggs

WEEKEND BRUNCH SPECIALS

Served Saturday and Sunday 12:00 pm to 3:00 pm



SHRIMP SHUMAI 11.95

steamed shrimp dumplings-soy vinaigrette

PORK MOMOS 10.95

tibetan style steamed pork dumplings -chili sambal

PAN FRIED CHICKEN DUMPLINGS 9.95

chicken, cabbage and scallions-chili sambal

VEGGIE POTSTICKERS 9.95

steamed vegetarian potstickers- sweet chili sauce

BOK CHOY STEAMED BEEF DUMPLINGS 11.95

baby bok choy wrapped tender beef dumplings

LAMB MURTABAK 12.95

crumbled lamb & seasoned egg in a flaky bread

OYSTER MUSHROOM OMELETTE 13.95

cilantro, onions, oyster mushrooms, green and red peppers. served with mixed greens

NASI GORENG 14.95

spicy fried rice topped with fried egg

ESAAAN FRIED CHICKEN & WAFFLE 15.95

battered chicken thigh over waffle, served with organic maple syrup

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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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SMOKING SUPER GLOBES \$25

Sambal's 51 oz signature drink; Also available without alcohol \$17

MALAY SUNSET

Vodka, Pink lemonade, lychee juice, club soda, fresh lime

GREEN LANTERN

Tequila, Green apple, melon, pineapple juice, club soda, fresh lime

THAI JUNGLE

Gin, Strawberry syrup, coconut water, mango juice, grape fruit juice, lychee juice, fresh lime

BLUE LAGOON

Dark rum Blue cotton candy, fresh lime, club soda blue curacao and gummies

COCKTAILS \$14

BLACK LOTUS

Earl Grey Syrup-Prosecco-St. Germain

BANGKOK MULE

Absolut vodka-muddled green 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

Ask your server for more seasonal choices

Hieneken, Corona, Singha,
Tiger, Captain Lawrence

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