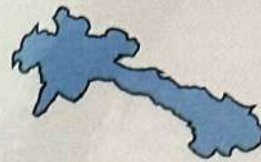


# LAOS KITCHEN



Open 7 Days A Week Lunch Available 11:00am - 2:30pm Monday - Friday (except holidays)

887 4th St. San Rafael, CA 94901 Tel: 415-456-4490 www.laoskitchensanrafael.com

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MILD MEDIUM HOT

## APPETIZERS

- |   |                                       |   |
|---|---------------------------------------|---|
| <b>Egg Rolls</b><br>(Choice of pork or vegetables)<br>Silver (Clear) noodles, carrots, taro, black mushrooms, cabbage, wrapped w/ egg roll skin. deep-fried and served w/ plum sauce.   | <b>Vegetable 13</b><br><b>Pork 13</b> | <b>Tofu Todd</b> <b>10</b><br>Deep fried organic tofu served w/ peanut sauce.   |
| <b>Fresh Spring Rolls</b> non dairy - gluten free <b>13</b><br>Choice of prawn, chicken satay or organic tofu, avocado, iceberg lettuce, carrots, red cabbage, wrapped in rice paper, served w/ creamy sesame and peanut sauce. |                                       | <b>Calamari Todd</b> <b>14</b><br>Deep-fried calamari, served w/ sweet and sour sauce.  |
| <b>Chicken Satay</b> non dairy - gluten free <b>13</b><br>Char-broiled skewered chicken, served w/ cucumber salad and peanut sauce.   |                                       | <b>Curry Puffs</b> <b>vegan (Thai samosa) 13</b><br>Deep-fried, filled w/ taro, potatoes, corn, sweet peas, onions and curry powder. Served w/ cucumber salad and peanut sauce. |
| <b>Goon Gra Borg</b> <b>13</b><br>Prawns wrapped in egg roll skin, deep fried and served w/ sweet and sour sauce.   |                                       | <b>Crispy Wings</b> <b>14</b><br>Deep-fried chicken wings served w/ sweet and sour sauce.   |
|   |                                       | <b>Beef Jerky</b> non dairy - gluten free <b>15</b><br>Deep-fried served w/ steamed broccoli w/ Laotian style tomato sauce.   |
|   |                                       | <b>Sai Oua (Lao sausage)</b> non dairy - gluten free <b>14</b><br>Deep fried pork sausage w/ herbs served w/ steamed mixed vegetables and Laotian style tomato sauce.           |

## SALAD

- Pla Goong** non dairy - gluten free **18**  
Char-broiled Prawns w/ red and green onions, cilantro, mint, shredded carrots w/chili and lime juice served on romaine lettuce.
- Yum Pla Muk** non dairy - gluten free **18**  
Char-broiled calamari with red and green onions, cilantro, mint, shredded carrots, ginger w/ chili and lime juice served on romaine lettuce.
- Yum Woon Sen** non dairy - gluten free **18**  
Silver (clear) noodles w/ grilled Prawns, ground chicken, red and green onions, peanuts, shredded carrots, cilantro, mint, chili and lime juice served on romaine lettuce.
- Yum Nuer** non dairy - gluten free **18**  
Char-broiled beef w/ roasted rice powder, red and green onion, cilantro, mint, lemon grass, chili and lime juice served on romaine lettuce
- Larb Laotian style** non dairy - gluten free **18**  
Choice of chicken, pork, beef, duck or prawns w/ roasted rice powder, red and green onions, cilantro, mint leaves, lemon grass, chili and lime juice. served w/ romaine lettuce and cucumber

**Papaya Salad** non dairy - gluten free **Laos Style 15**  
**Thai Style 14**

- Laos Style - shredded green papaya, carrots, salty crab, thai eggplant, cherry tomatoes, Lao anchovy sauce, chili and lime juice
- Thai Style - shredded green papaya, carrots, Green beans, cherry tomatoes, peanuts, chili and lime juice.
- Nam Khao Todd** non dairy - gluten free **18**  
Crispy marinated rice w/ sour pork, peanuts, red and green onion, cilantro, chili and lime juice served w/ fresh Asian herbs and romaine lettuce.
- Mango Salad** non dairy - gluten free **18**  
Grilled prawns, shredded mango, cashew nuts, ginger, red and green onions, shredded carrots, chili and lime juice. Served on romaine lettuce.
- Nam Sod** non dairy - gluten free **18**  
Ground pork, ginger, red and green onions, carrot, cilantro, peanut, chili and lime juice. Served on romaine lettuce

## BBQ AND GRILL

- BBQ Chicken, Beef or Pork** non dairy / gluten free **18**  
Marinated in Lao herbs, sauteed mixed vegetables and garlic. Served w/ homemade sauce.
- Grilled Salmon** non dairy - gluten free **20**  
W/ sauteed mixed vegetables and garlic, Served w/ homemade sauce.
- Pla Rad Prik Sole** non dairy - gluten free **20**  
Deep-fried fish w/ green bean, yellow onion, bell pepper and crispy sweet basil in spicy sauce.
- Garlic Fish** non dairy - gluten free **20**  
Choice of Pompano or Tilapia, deep-fried, bell pepper, white onion, topped w/ fried garlic, served w/ steamed broccoli & homemade sauce.

## SPECIAL PLATES

- Pun Khao Poon** non dairy - gluten free  
Lettuce wraps served w/ fresh vegetables, fresh Asian herbs, vermicelli noodles and homemade sauce.  
**Choices**  
Grilled salmon or mahi **28**  
Deep fried pompano or tilapia **30**  
Pork egg roll **18**
- Soob Nor Mai** non dairy - gluten free **15**  
Spicy salad w/ shredded bamboo shoots, chili and Lao anchovy sauce.
- Mok Moo** non dairy - gluten free **15**  
Marinated ground pork w/ egg, shredded pork skin and Asian herbs steamed in banana leaf. Served w/ steamed vegetables and Laotian style tomato sauce.

We use peanuts, eggs and wheat in some dishes. Please inform our servers of any food allergies. Our menu is 90% non-dairy and 50% gluten free. Lunch is served w/ jasmine or brown rice. Dinner is a la carte.



## SOUP BOWL

### Tom Yum non dairy - gluten free

Spicy sour soup w/ mushroom, tomatoes, onion, galanga, lemon grass & kaffir leaves.

### Tom Ka non dairy - gluten free

Spicy coconut soup w/ mushroom, onion, galanga, lemon grass & kaffir leaves.

#### Choices for Tom Yum and Tom Ka

Vegetables & Organic Tofu	8
Chicken	9
Prawns	11
Seafood Combination	13

### Kao Soy 18

Yellow curry soup served w/ egg noodles, prawns, chicken, vegetables, red and green onion, bean sprout, fried onion, green mustard pickle and topped w/ crispy noodles

### Khao Piak Sen non dairy - gluten free

Homemade Lao rice noodles in organic chicken broth topped w/ green onion, cilantro and fried garlic.

#### Choices

Organic Chicken	16
Prawns	18
Salmon	19
Organic Tofu and Vegetables	15
Combination	19

(Pork roll, organic chicken and crispy pork belly and cubed pork blood)

### Khao Poon non dairy - gluten free 18

Vermicelli noodles coconut milk with red curry and chopped ribs, ground pork, shredded pork skin and cubed pork blood. Served w/ fresh vegetables.

### Mee Khati non dairy - gluten free 18

Rice noodles, coconut milk w/red curry, egg, ground pork, chopped pork ribs and peanuts. Served with fresh vegetables.

## PLATES

Lunch on weekdays only (except holidays)

### Choose

Mixed Fresh Vegetables & Organic Tofu	13
Chicken, Beef or Pork	14
Prawns	15
Combination Seafood	17

### Lunch

week day lunch price

### Dinner

weekends/holidays dinner menu all day

14
16
18
20

### Gai Kra Praw non dairy - gluten free

Sauteed ground chicken w/ garlic, chili paste, Green beans, bell pepper and basil. (add fried egg 2.00)

### Pad Phed non dairy - gluten free

Sauteed garlic, chili paste, bamboo shoots, carrots, green beans, mushrooms, bell peppers and basil.

### Spicy Eggplant non dairy - gluten free

Deep-fried eggplant sauteed w/ garlic, chili paste, bell pepper and basil.

### Spicy Green Beans non dairy - gluten free

Deep-fried green beans sauteed w/ garlic chili paste, basil, lime leaves and bell peppers.

### Pad Pak Ruam non dairy - gluten free

Sauteed mixed fresh vegetables and mushrooms in garlic sauce.

### Pad Khing non dairy - gluten free

Sauteed ginger, snow peas, carrots, mushrooms, pineapples, tomatoes and bell peppers in a garlic sauce.

### Pra Ram non dairy - gluten free

Simmered fresh vegetables, topped w/ peanut sauce and ground peanuts.

### Yellow Curry non dairy - gluten free

Yellow curry paste w/ coconut milk, carrots, potatoes, pumpkin and yellow onion.

### Red Curry non dairy - gluten free

Red curry paste w/ coconut milk, carrots, bamboo shoots, green beans, bell peppers and basil.

### Green Curry non dairy - gluten free

Green curry paste w/ coconut milk, carrots, bamboo shoots, green beans bell peppers and basil.

### Pad Thai non dairy - gluten free

Stir-fried rice noodles w/ eggs, tofu, bean sprouts, green onions and peanuts.

### Pad Woon Sen non dairy - gluten free

Stir-fried silver noodles w/ egg, mushroom, celery, yellow and green onion.

### Pad See Ew non dairy - gluten free

Stir-fried flat noodles w/ eggs, broccoli and cabbage.

### Pad Kee Mao non dairy - gluten free

Stir-fried flat noodles w/ chili paste, egg, onions, bell peppers, broccoli, cabbage, mushroom and basil.

### Combo Fried Rice non dairy - gluten free

Stir-fried rice w/ prawns, BBQ pork, garlic and green onions.

### Spicy Basil Fried Rice non dairy - gluten free

Stir-fried rice w/ chilli paste, egg, yellow and green onion, bell peppers and basil.

### Pineapple Fried Rice non dairy - gluten free

Stir-fried rice w/ curry powder, egg, cashew nuts, raisins, yellow and green onions.

### Combo Plates 18

#### 1 Crispy Chicken

Served w/ vegetable fried rice and cup of chicken coconut soup

#### 2 BBQ Chicken, BBQ Pork or BBQ Beef

Served w/ papaya salad or garlic vegetables. Choice of sticky or steamed rice.

## SIDE ORDERS

Steamed Jasmine Rice	2
Brown Rice	3
Sticky Rice	3
Cucumber Salad	5
Steamed Noodles	3
Peanut Sauce	5
Steamed Vegetables	5
1 Fried Egg	2

## DRINKS

Thai Iced Tea	5
Thai Iced Coffee	5
Homemade Lemonade	5
Tamarind Sparkling Soda	5
Strawberry Juice	5
Passion Fruit	5
Hot Tea	3
Coke, Diet Coke and 7up	3

## DESSERTS

Ice Cream	5
Ice Cream	8
w/ Coconut Sticky Rice	
Coconut Sticky Rice	9
w/ Mango (seasonal)	
Coconut Sticky Rice	8
w/ Egg Custard	
Combo Dessert	18
w/ Coconut sticky rice, mango, egg custard & 3 flavor ice cream (coconut, mango, matcha)	