

## STARTERS

|   |     |
|---|-----|
| NEAU SAWAN - SALTY BEEF JERKY   | 6   |
| CHIANG MAI CURRY FRIES<br>fried shallot, fresh herbs  | 7   |
| LOTUS CHIPS<br>crispy lotus root, tamarind aioli  | 7   |
| PRAWN CRACKERS<br>jaew style yogurt   | 7   |
| PAD MED - FRIED CASHEWS *   | 7   |
| bird's eye chili, scallion  |     |
| KHAI LUK KEUY - SON IN LAW EGG *  | 6   |
| deep-fried hard boiled egg, tamarind jam  |     |
| POH PIA SOD - THAI FRESH SPRING ROLL  | 6/9 |
| crispy tofu or poached shrimp, glass noodle, mango,<br>cucumber, peanut sauce, house-made soy   |     |
| CRAB AND TOFU RANGOONS  | 11  |
| fresh lump crab, crispy shallot, thai sriracha  |     |
| PEEK GAI NAM DAENG - HOT & SPICY CHICKEN WINGS *  | 8   |
| marinated wings/drumettes, sweet & spicy tamarind jam   |     |
| SATAY GAI - CHICKEN SATAY GF  | 8   |
| grilled chicken, coconut milk, curry, lemongrass,<br>served with peanut sauce & cucumber relish |     |
| SIU MAI - PORK & SHRIMP DUMPLINGS   | 9   |
| ground pork & shrimp, scallion, crispy garlic   |     |
| PAO PAO SHRIMP  | 10  |
| tempura battered popcorn shrimp, thai chili remoulade   |     |
| SAM NEUA SAWAN - BEEF JERKY & BEER FLIGHT   | 14  |
| salty beef jerky, spicy bbq jerky, massaman curry jerky, 3 local brews                          |     |

## SOUPS

|   |          |      |
|---|----------|------|
| TOM KHA GAI - CHICKEN COCONUT SOUP GF   | CUP/BOWL | 5/12 |
| lemongrass poached chicken, coconut milk,<br>straw mushroom, galangal, kaffir lime leaf |          |      |
| TOM YUM GOONG - SPICY HOT & SOUR SHRIMP SOUP GF *                                       | 6/14     |      |
| poached shrimp, roasted chili, lime juice, kaffir lime leaf, galangal                   |          |      |

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## SALADS

|   |    |
|---|----|
| SOM TUM - GREEN PAPAYA SALAD GF *   | 8  |
| green papaya, tomato, long bean, peanut, dried shrimp, bird's eye chili,<br>fresh lime juice  |    |
| LAAB GAI - MINCED CHICKEN SALAD GF  | 10 |
| minced chicken, shallot, mint, cilantro, fresh lime juice   |    |
| NEUA NAM TOK - WATERFALL STEAK SALAD *  | 14 |
| wagyu beef, cucumber, red onion, bird's eye chili, fresh lime juice   |    |
| YUM PAK BOONG KROB - CRISPY FRIED SPINACH SALAD   | 12 |
| fried thai water spinach, shrimp, shallot, cucumber relish,<br>yum dressing   |    |
| YUM GAI YANG - THAI GRILLED CHICKEN SALAD   | 13 |
| marinated chicken breast, cherry tomato, thai basil, kaffir lime leaf,<br>ginger soy vinaigrette<br>sub shrimp +2 - grilled salmon +4 |    |

## NOODLES

|   |    |
|---|----|
| KUAY TIEW PED - DUCK NOODLE SOUP  | 14 |
| thin rice noodle, bean sprout, star anise, cinnamon,<br>fried garlic, duck, broth |    |
| PAD THAI - RICE NOODLE STIR FRY GF V  |    |
| thin rice noodle, egg, bean sprout, scallion, peanut, tamarind                    |    |
| VEGAN 12 - TOFU 12 - CHICKEN 14 - STEAK 16 - SHRIMP 16 - COMBO 18                 |    |
| PAD KEE MAO - DRUNKEN NOODLES V   |    |
| wide rice noodle, onion, bell pepper, thai basil, egg, cherry tomato              |    |
| VEGAN 12 - TOFU 12 - CHICKEN 14 - STEAK 16 - SHRIMP 16 - COMBO 18                 |    |
| PAD SEE EW - FLAT RICE NOODLE   |    |
| wide rice noodle, chinese broccoli, egg, garlic, sweet soy                        |    |
| TOFU 12 - CHICKEN 14 - STEAK 16 - SHRIMP 16 - COMBO 18                            |    |

\*Try your favorite noodle dish with GLASS NOODLES! (+2)

## RICE

|  |
|--|
| KHAO PAD - FRIED RICE  |
| egg, onion, bell pepper, scallion, fresh cucumber slices       |
| TOFU 12 - CHICKEN 14 - STEAK 16 - SHRIMP 16 - COMBO 18         |
| KHAO PAD SAPPAROD - PINEAPPLE FRIED RICE                       |
| chinese sausage, dried shrimp, pineapple, curry powder, cashew |
| CHICKEN 16 - SHRIMP 20   |

V = VEGAN OPTION AVAILABLE    GF = GLUTEN FREE    \* = SPICY

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any and all allergies.

## ENTREES

|  |    |
|--|----|
| PAD PAK - WOK FRIED MIXED VEGETABLES   | 12 |
| bok choy, chinese broccoli, apple eggplant, onion, squash, long bean                         |    |
| HONEY TAMARIND CHICKEN   | 16 |
| crispy marinated chicken, thai water spinach, fresh citrus, fried garlic                     |    |
| GAENG KAREE GAI - CHICKEN WITH YELLOW CURRY *  | 14 |
| chicken, bell pepper, onion, yellow curry, roti flatbread                                    |    |
| PAD KRA POW MOU - HOLY BASIL GROUND PORK *   | 14 |
| ground pork, apple eggplant, holy basil, garlic, onion, jasmine rice<br>add wok fried egg +2 |    |
| SHRIMP WITH GINGER & COCONUT RED CURRY   | 16 |
| wild gulf shrimp, long bean, chinese broccoli  |    |
| GAI TOD KAREE - CRISPY FRIED CHICKEN CURRY   | 17 |
| battered chicken, root vegetables, northern style pumpkin curry                              |    |
| NEUA MASSAMAN - SHORT RIB WITH MASSAMAN CURRY  | 19 |
| braised short rib, onion, sweet potato, peanut, tamarind<br>massaman curry, jasmine rice     |    |
| GAANG KEAU WANN PLA - SALMON WITH GREEN CURRY *  | 18 |
| salmon, bamboo shoot, apple eggplant, chili, holy basil, green curry                         |    |
| GAI YANG - GRILLED CHICKEN   | 15 |
| grilled chicken, coconut milk, turmeric, garlic, cilantro, sweet chili                       |    |
| SUEA RONG HAI - GRILLED WAGYU STEAK  | 19 |
| wagyu beef, potato, onion, eggplant nam prik noom  |    |
| PED SARM ROD - CRISPY TAMARIND DUCK  | 19 |
| roast duck, holy basil, tamarind, garlic, bok choy, squash, jasmine rice                     |    |

## SIDES

|                  |   |                |   |
|------------------|---|----------------|---|
| PEANUT SAUCE     | 2 | STICKY RICE    | 3 |
| JASMINE RICE     | 2 | BROWN RICE     | 3 |
| COCONUT RICE     | 5 | CURRY RICE     | 5 |
| WOK FRIED VEGGIE | 6 | ROTI FLATBREAD | 3 |

\*choice of chinese broccoli, baby bok choy, or apple eggplant



**PAKPAOD**  
THAI FOOD

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[WWW.ARGCONCEPTS.COM](http://WWW.ARGCONCEPTS.COM)

## LOCATIONS

Design District  
214.749.7002  
Preston Hollow  
214.484.8772