

# THAI GARLIC

Restaurant and Grill

Authentic Thai Herbs & Spices



OPEN EVERY DAY

## LUNCH

11:00 am – 4:00 pm

## DINNER

4:00 pm – 10:00 pm

2042 University Ave.  
Berkeley, CA 94704

(510) 665-6005

## Lunch Menu

### NOODLES

1. **KUOY-TIEW-PHED** ..... 5.95  
Duck noodle soup with choice of egg or small rice noodles with roasted duck and vegetables.
2. **KUOY-TIEW-KAI** ..... 5.95  
Chicken noodle soup with small rice noodles or wide rice noodles with fresh slices of chicken and vegetables.
3. **KUOY-TIEW-SEAFOOD** ..... 6.95  
Seafood noodle soup with small rice noodles or wide rice noodles with prawns, squid, fish balls, and vegetables.
4. **LAD-NA-TALAY** ..... 6.95  
Wide rice noodles tossed with sautéed seafood, white mushroom, broccoli and garlic sauce.
5. **PAD-THAI** ..... 5.95  
Chan Buri rice noodles with fresh prawns, tofu and bean sprouts, eggs and ground peanuts.
6. **PAD-KEE-MAO** ..... 6.95  
Sautéed prawns and chopped chicken breast with wide rice noodles, chili garlic sauce, basil, green beans, and vegetables.
7. **PAD-SA-EEW** ..... 5.95  
Choice of chicken, beef, or pork with wide rice noodles, broccoli, eggs, and vegetables.

### RICE PLATES

8. **PAD-KAI-SUB** ..... 5.95  
Sautéed chopped chicken with chili garlic sauce, garden Thai basil and chopped green beans.
9. **PAD-MA-KUA-YAO** ..... 5.95  
Sautéed chopped chicken with Thai eggplants, garden Thai basil, baby corns and spicy chili sauce.
10. **THAI FRIED RICE** ..... 5.95  
Choice of chicken, pork or beef sautéed with garlic, jasmine rice, eggs and vegetables.
11. **PAD-KING-SOD** ..... 5.95  
Choice of chicken, pork or beef sautéed with ginger, yellow onions, chili and black fungus mushrooms.
12. **PAD-KRA-POW** ..... 5.95  
Choice of chicken, pork or beef sautéed with chili garlic sauce, sweet basil and Thai herbs.
13. **GEANG-KEOW-KAI** ..... 5.95  
Green curry of chicken with coconut milk, Thai basil, Thai herbs and bamboo shoots.
14. **GEANG-PED-KAI** ..... 5.95  
Red curry of sliced chicken with coconut milk, Thai basil, Thai herbs and bamboo shoots.
15. **GEANG-PANANG-NEUA** ..... 5.95  
Sweet peanut curry of beef with coconut milk, Thai basil, lime leaves, bell peppers and eggplants.
16. **YANG-BABY-RIBS-PORK** ..... 8.95  
Marinated baby back ribs pork and grilled, served with spicy sweet chili sauce and salad.
17. **MU-YANG** ..... 5.95  
Marinated sliced pork and grilled, served with spicy sweet

18. **GAI-YANG-THAI-GARLIC** ..... 6.95  
chili sauce.  
Marinated chicken and grilled, served with spicy sweet chili sauce.
19. **YANG-SPARE-RIBS-BEEF** ..... 8.75  
Marinated spare ribs beef and grilled, served with spicy sweet chili sauce and salad.
20. **PED-YANG** ..... 9.95  
Roasted duck, served with spicy soy sauce, vegetables.

## Lunch Menu

### SEAFOOD

(ALL DISHES SERVED WITH STEAMED RICE)

21. **KOONG-KA-TIEM** ..... 6.75  
Sautéed prawns with garlic sauce, mushrooms, baby corns and vegetables
22. **KOONG-KA-PAO** ..... 6.75  
Sautéed prawns with chili garlic sauce, garden Thai basil, yellow onions and long beans.
23. **MAK-KUA-KOONG** ..... 6.75  
Sautéed prawns with Thai eggplants, sweet basil, baby corn, and spicy chili sauce.
24. **PAD-HIMALY-KOONG** ..... 6.75  
Sautéed prawns with cashew nuts, Thai chili, and vegetables.
25. **PAD-KHING-PLA-MUEK** ..... 6.75  
Sautéed squid with sliced ginger, yellow onions, black fungus mushrooms and chili garlic sauce.
26. **PAD-KA-POW-PLA-MEUK** ..... 6.75  
Squid sautéed with chili and garlic sauce, bamboo shoots, garden Thai basil, mushrooms and yellow onions.
27. **GANG-DANG-KOONG** ..... 6.75  
Red curry of prawns with coconut milk, fresh Garden Thai basil, Thai herbs and vegetables.
28. **GANG-KIEW-SALMON** ..... 6.95  
Homemade green curry with fresh salmon, coconut milk, eggplants, Thai basil, and vegetables.

### VEGETARIAN

29. **PAD-PAK** ..... 5.75  
Sautéed mixed fresh vegetables with Thai herbs and garlic sauce.
30. **PAD-KRA-POW-JAY** ..... 5.75  
Sautéed fried tofu with chili and garlic sauce, garden Thai basil and green peas.
31. **GEANG-PAK** ..... 5.95  
Green curry of fresh vegetables, garden Thai basil and mushrooms.
32. **GAENG-TOFU** ..... 5.95  
Red curry of fresh tofu with Thai herbs, garden Thai basil and vegetables.
33. **PAD-THAI-JAY** ..... 5.75  
Fried rice noodles with tofu, bean sprouts, ground

34. **PAD-HIMALI-JAY** ..... 5.95  
peanuts, eggs, green onions and cabbage.  
Sautéed fried tofu with roasted chili, cashew nuts, coriander and yellow onions.
35. **PAD-PAK-JAY** ..... 5.75  
Sautéed fresh tofu with bean sprouts, Thai herbs, green onions black mushrooms and garlic sauce.
36. **PAD-PRIK-TOFU** ..... 5.75  
Sautéed fried tofu with spicy chili and garlic sauce, mushrooms, bamboo shoots, Thai basil and vegetables.

## Dinner Menu

### APPETIZERS

1. **PLA-MUEK-TOD** ..... 5.95  
Fried calamari served with honey sauce.
2. **TOD-MUN** ..... 6.95  
Fish cakes served with cucumber salad.
3. **SA-TAY** ..... 5.95  
Marinated and grilled chicken breast, served with spicy peanut sauce and cucumber salad.
4. **KOONG-KA-BOK** ..... 6.95  
Marinated fresh prawn with chopped pork and Thai herbs wrapped in rice paper then fried, served with homemade sweet chili sauce.
5. **PO-PIAH-JAY** ..... 5.95  
Thai vegetarian rolls stuffed mixed vegetables and fresh herbs, wrapped in rice paper and deep-fried, served with sweet chili and ground peanut sauce.
6. **HOY-OP** ..... 7.45  
Sautéed seafood (fresh mussels, Manila clams) with Thai herbs, garlic, and spicy lime sauce.
7. **TOFU-TOD** ..... 5.75  
Deep-fried crispy fresh tofu, served with chili vinaigrette.
8. **PO-PIAH-MU** ..... 5.95  
Thai imperial rolls stuffed with pork, silver noodles, black mushrooms, vegetables, and served with sweet chili sauce.
9. **PEEK-KAI-TOD** ..... 6.25  
Fried chicken wings stuffed with pork, silver noodles, vegetables, Thai herbs, and served with sweet chili sauce.

### SALAD

10. **NUM-TOK** ..... 7.50  
Fresh sliced beef grilled and tossed with red onions, roasted rice powder, cilantro, mint, spicy dried chili and lime vinaigrette sauce.
11. **YUM-PLA-MUEK** ..... 6.95  
Steamed fresh squids tossed with mint, coriander, red onion, red chili, with lime vinaigrette sauce.
12. **LAAB-GAI** ..... 6.75  
Chopped chicken breast tossed with mint, coriander, red onion, roasted rice powder, with lime vinaigrette.

13.	<b>YUM-KOONG</b> ..... 7.50 Grilled prawns tossed with roasted coconut meat, cashew nuts, mint leaves and coriander, lemon grass and roasted chili lime vinaigrette.
14.	<b>YUM-TALAY</b> ..... 7.50 Steamed prawns, calamari, and bay scallop tossed with fresh green Thai chili, onion, mint, Thai lemon grass, and spicy lime sauce.
15.	<b>YUM-SAI-RUNG</b> ..... 6.95 Rainbow Salad-silver noodles tossed with chopped chicken, prawns and vegetables with lime vinaigrette sauce.
16.	<b>PAPAYA SALAD</b> ..... 7.50 Grilled prawns tossed in fresh green papaya, with carrots, tomatoes, ground peanuts, Thai chili and lime vinaigrette sauce.

\*\*Side Orders: HOUSE SALAD ..... 2.00  
CUCUMBER SALAD ..... 2.00

### SOUP

17.	<b>TOM-KA-GAI</b> ..... 7.25 A soup of chicken breast simmered in coconut milk, galanga, lemon grass, roasted chili and mushrooms.
18.	<b>TOM-YUM-KOONG</b> ..... 7.50 Hot and sour soup with prawns, mushrooms, lemon grass, Thai herbs and vegetables.
19.	<b>GAENG-CHUD</b> ..... 7.25 Chopped prawns and chicken breast in garlic broth, mixed with green spinach and vegetables.
20.	<b>GAENG-CHUD-JAY</b> ..... 6.95 A soup of clear silver noodles, fresh mushrooms, garlic broth, mixed with green spinach and vegetables.
21.	<b>TOM-KA-JAY</b> ..... 6.95 A soup of tofu, fresh mushrooms, vegetables with coconut milk, lemongrass and galanga.

### CURRY

22.	<b>GAENG-DENG-GAI</b> ..... 6.95 Red curry of chicken with coconut milk, Thai sweet basil, and fresh vegetables.
23.	<b>KRARI-GAI</b> ..... 6.95 Yellow curry of chicken breast with coconut milk, fresh Thai herbs and potato.
24.	<b>GAENG KEO GAI</b> ..... 6.95 Green curry of chicken with coconut milk, Thai sweet basil and fresh vegetables.
25.	<b>PANANG-NUA</b> ..... 6.95 Red curry of beef with coconut milk, Thai sweet basil, fresh lime leaves and eggplants.
26.	<b>GAENG-DENG-TALAY</b> ..... 8.95 Prawns and bay scallops in a spicy red curry sauce with coconut milk, Thai basil and fresh vegetables.

### BAR-BE-QUE

27.	<b>SPARE-RIBS-BEEF</b> ..... 8.75 Marinated spare ribs beef and grilled, served with spicy sweet chili sauce and salad.
28.	<b>BABY-BACK-RIBS-PORK</b> ..... 8.95 Marinated baby back ribs pork and grilled, served with spicy sweet chili sauce and salad.
29.	<b>MU-YANG</b> ..... 7.25 Marinated sliced pork and grilled, served with spicy sweet chili sauce and salad.
30.	<b>GAI-YANG</b> ..... 7.25 Marinated chicken and grilled, served with spicy sweet chili sauce and salad.
31.	<b>YANG-SALMON</b> ..... 10.95 Marinated fresh fillet Salmon and grilled, served with chili garlic lime sauce and salad.
32.	<b>NOK-TOD</b> ..... 6.95 Marinated qual and fried with garlic, pepper, olive oil, and Thai herbs served with roasted tomato sauce.
33.	<b>PED-YANG</b> ..... 9.95 Roasted duck served with spicy, sweet soy sauce and vegetables.

### SAUTÉED

34.	<b>PEPPER STEAK</b> ..... 7.95 Sautéed fresh sliced top sirloin steak with chili, garlic, bell peppers, and yellow onions.
35.	<b>PAD-KHING</b> ..... 7.25 Choice of chicken, beef or pork sautéed with fresh ginger, onions and black fungus mushrooms.
36.	<b>PAD-KRA-POW</b> ..... 7.25 Choice of chicken or pork sautéed with chili garlic sauce and Thai sweet basil.
37.	<b>PAD-GAI-HIMALI</b> ..... 7.25 Sautéed chicken with roasted chili garlic sauce, cashew nuts, onion and coriander.
38.	<b>GARLIC CHICKEN</b> ..... 7.25 Sautéed chicken with fresh garlic, pepper, and yellow onions.
39.	<b>PRA-RAM</b> ..... 7.25 Choice of chicken, beef or pork sautéed and tossed with spicy peanut sauce, served on a bed mixed vegetables.
40.	<b>PAD-MA-KUA</b> ..... 7.25 Choice of chicken, pork or beef sautéed with Thai basil, baby corn, chili garlic sauce and eggplants.
41.	<b>PAD-PAK</b> ..... 7.25 Choice of chicken, beef or pork sautéed with Thai herb garlic sauce and mixed vegetables.
42.	<b>PAD-PHED-PRIK</b> ..... 7.25 Choice of chicken, beef or pork sautéed with a spicy, sweet, ginger curry paste sauce and green beans.
43.	<b>KAO-PAD-KOONG</b> ..... 7.50

Thai style fried rice with prawns and vegetables.

### SEAFOOD

44.	<b>PAD-HOY-LAI</b> ..... 7.95 Sautéed fresh Manila clams with roasted chili sauce, Thai basil, bell peppers, onions.
45.	<b>PLA-TIEN</b> ..... 9.95 Fresh whole fish in season, fried crispy and tossed in garlic, lime sauce.
46.	<b>PLA-LAD-PRIK</b> ..... 9.95 Fresh whole fish in season, fried crispy and tossed in chili, tamarind sauce.
47.	<b>KRA-POW-SEAFOOD</b> ..... 8.95 Sautéed prawns and scallops with chili garlic sauce, Thai sweet basil and green beans.
48.	<b>KOONG PAK</b> ..... 8.95 Sautéed prawns with Thai herbs garlic sauce and mixed vegetables.
49.	<b>PAD-PHED-KOONG</b> ..... 8.95 Sautéed prawns with a spicy, sweet ginger curry Sauce and green beans.
50.	<b>KOONG-KRA-POW</b> ..... 8.95 Sautéed prawns with spicy chili garlic sauce, Thai sweet basil, onion and long beans.
51.	<b>PAD-TALAY</b> ..... 8.95 Sautéed prawns and squid with prawn garlic sauce, coriander and vegetables.
52.	<b>PAD-PLA-MUEK</b> ..... 8.95 Sautéed squid with red chili garlic sauce. Thai sweet basil and bamboo shoots.
53.	<b>MAK-KUA-KOONG</b> ..... 8.95 Sautéed eggplant with prawns, garden Thai basil, and spicy chili sauce.
54.	<b>KOONG-HIMALI</b> ..... 8.95 Sautéed prawns with roasted chili garlic sauce, cashew nuts, onion, vegetables, and coriander.
55.	<b>GARLIC PRAWNS</b> ..... 8.95 Sautéed prawns with fresh garlic, pepper, and yellow onions

### VEGETARIAN

56.	<b>PAD-RUAMMIT</b> ..... 6.95 Sautéed mixed fresh vegetables with Thai herbs and garlic sauce.
57.	<b>GAENG-KEO-PAK</b> ..... 7.25 Green curry of mushrooms, eggplant, vegetables, Thai sweet basil and coconut milk.
58.	<b>PRIK-TOFU</b> ..... 6.95 Sautéed fried tofu, with chili garlic sauce, black mushrooms, bamboo shoots and vegetables.
59.	<b>PAK-JAY</b> ..... 6.95 Sautéed fresh tofu, bean sprouts, fresh Thai herbs, onions and garlic sauce.
60.	<b>GAENG-TOFU</b> ..... 7.25 Red curry of fresh tofu with coconut milk, Thai sweet basil, eggplants and vegetables.
61.	<b>RAM-PAK</b> ..... 6.95 Steamed cauliflower, broccoli, mushrooms, bell

62.	peppers tossed with spicy sweet peanut sauce. <b>PAD-HIMALY-JAY</b> ..... 6.95 Sautéed fried tofu with roasted chili, cashew nuts, coriander, yellow onions, and vegetables.
63.	<b>PAD-KRA-POW-JAY</b> ..... 6.95

### NOODLES

64.	<b>PAD-THAI</b> ..... 7.25 Fried rice noodles with prawns, ground peanuts, tofu, egg and bean sprouts.
65.	<b>GARLIC HOUSE STYLE NOODLES</b> ..... 8.95 Sautéed prawns, chopped chicken breast with spicy chili and garlic sauce, Thai herbs, sweet basil, green beans topped on steamed rice noodles.
66.	<b>PAD-SA-EEW</b> ..... 7.25 Choice of beef, chicken, or pork sautéed with flat rice noodles, broccoli, garlic, and sweet soy sauce.

☞ Steamed Rice \$0.80 per person ☜

### Dinner Menu

### DESSERT

<b>FRIED BANANA WITH ICE CREAM</b> ..... 2.95
<b>SWEET STICKY RICE WITH MANGO</b> ..... 3.95

### BEVERAGES

<b>THAI ICED TEA</b> ..... 1.50
<b>THAI ICED COFFEE</b> ..... 1.50
<b>HOT COFFEE OR TEA</b> ..... 0.60
<b>SOFT DRINKS</b> ..... 1.00
<b>MINERAL WATER</b> ..... 1.75
<b>DOMESTIC BEER</b> ..... 2.75
<b>SAMUEL ADAMS</b> ..... 2.95
<b>IMPORTED BEER</b>
<b>THAI BEER (SING-HA)</b> ..... 2.95
<b>NON-ALCOHOLIC BEER</b> ..... 2.75
<b>ANCHOR-STEAM BEER</b> ..... 2.95
<b>WINE-Chablis or Burgundy</b>
Glass ..... 2.50
1/2 Litre ..... 4.50
Litre ..... 8.50