

Taste of Thai Dinner Menu

4317 University Blvd S, Jacksonville, FL, 32216 • Main (904) 737-9009 Fax (904) 739-2636 • www.tasteofthaijax.com

Appetizers

Crispy Spring Rolls *

Choice of 2 pork or vegetarian fried rolls filled with vegetables and clear noodles, served with a Sweet chili dipping sauce.
4.75

Fresh Spring Rolls *

Choice of 2 roast pork or Vegetarian steamed rolls, filled with fresh vegetables, lettuce, basil, mint and noodles served with our a spicy clear peanut dipping sauce.
5.75

Fried Wonton

8 Crispy fried Pork wontons served with Sweet chili sauce.
5.20

Satay Beef, Chicken or Pork *

5 marinated grilled skewers served with cucumbers and our peanut sauce
9.20

Steamed dumplings (Kha Nhab Jeeb)

6 Steamed ground pork and shrimp dumplings served with a sweet garlic soy dipping sauce.
7.20

Deep fried Squid (Plah Muk Thod)

Fresh squid tubes battered and fried until golden brown with a Sweet chili and our delicious hot sauce for dipping.
9.20

Steamed Mussels with Thai basil

Green shell mussels steamed with Thai Sweet basil & served with hot sauce.
9.20

Fried Tofu (Tao Hu Tawt) *

Fresh Tofu deep fried until golden brown, served with a sampling of our cucumber salad and Peanut sauce for dipping.
7.20

Cucumber Salad (Taeng Kwah) *

Sliced cucumbers topped with sweet chili sauce and peanuts.
4.20

Soups

Coconut Milk Soup

(Thom Ka)
Coconut milk based soup with fresh galangal, lemongrass, kaffir leaf, onions, mushrooms, and lime juice.

Chicken (Thom Ka Gai)

Cup 6.20 Bowl 10.20

Tofu or Vegetarian (Thom Ka Tao Hu/Hed) *

Cup 5.20 Bowl 9.20

Shrimp (Thom Ka Goong)

Bowl 12.20

Hot and Sour Soup *

(Thom Yum)

Traditional tangy soup prepared with chili paste, lemon grass, galangal, kaffir leaf, onions, mushrooms, tomato & lime juice.

Chicken Cup 4.95 Bowl 8.95

Vegetarian Cup 4.95 Bowl 8.95 *

Shrimp Bowl 10.95

Seafood Bowl 11.95

Tofu Vegetable Soup *

Tofu, mixed vegetable & bean thread noodles in a soy garlic broth.

Cup 4.95 Bowl 8.95

Wonton Soup

Thai style pork dumplings and sliced marinated pork in a sesame soy broth topped with scallions and black pepper

Cup 4.95 Bowl 8.95

Chicken Rice Soup

Chicken broth, rice, sliced ginger, garlic and topped with cilantro, scallions and black pepper

9.20

Noodle Soup (Guay Tiaw) *

Rice noodles with bean sprouts, garlic & peanuts in a spicy broth topped with scallions & fresh cilantro.

Chicken, Beef or Pork 10.20

Shrimp 11.20

Seafood Combo 12.20

Thai Salads

All Thai salads are served with Jasmine Rice

Chicken Salad *

(Laab Gai)

Ground chicken with fresh mint leaves, onions, dried pepper with a touch of rice powder and tossed in our lime soy dressing on a bed of lettuce.

14.20

Tofu Salad (Laab Tao hoo) *

Crumbled Tofu with fresh mint leaves, onions, dried pepper with a touch of rice powder and tossed in our lime soy dressing on a bed of lettuce.

14.20

Beef Salad (Yum Nua) *

Sliced top sirloin mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

14.20

Grilled Pork Salad *

(Yum Moo Yang)

Sliced grilled pork mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

14.20

Seafood Salad *

(Yum Talay)

Seafood combination mixed with onions, chili pepper, scallions and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

18.20

Yum Woon-Sen *

Shrimp mixed with bean thread noodles, onions, chili pepper, scallions, and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

16.20

Ground Pork Salad *

(Nham Sod)

Minced pork, fresh ginger, onions, chili pepper, scallions, ground peanuts, and fresh mint leaves tossed in our lime soy dressing on a bed of lettuce.

14.20

Curries

All Curries are served with Jasmine Rice
Each dish prepared with your choice of:

Chicken, Beef or Pork

14.20

Mixed Vegetables or Tofu *

13.20

Mixed Vegetables with Tofu *

14.20

Shrimp, Scallops or Squid

16.20

Combination Seafood

18.20

Indian Curry *

(Gaeng Mas-Sa-Mun)

Mild Indian curry paste in coconut milk with onions, potatoes and peanuts.

Panang

Gaeng Panang

Panang curry paste in coconut milk with kaffir leaf and red bell pepper.

Yellow Curry

(Gaeng Karee)

Mild Yellow curry paste in coconut milk with onions and potatoes.

Red Curry *

(Gaeng Daeng)

Spicy Red curry paste in coconut milk with bamboo shoots Thai basil and red bell pepper.

Green Curry *

(Kaeng Khiao Wan)

Spicy Green curry paste in coconut milk with Thai eggplant and Thai basil.

Please specify your desired level of spiciness:

Mild • Medium • Hot • Native Thai Hot

Indicates dishes prepared with peanuts and can be left out upon request.

* Vegan option available

18% Gratuity will be added to parties of 6 or more.

Stir Fry

All Stir fry are served with Jasmine Rice
Each entrée is prepared with your choice of:

Chicken, Beef or Pork

14.20

Mixed Vegetables or Tofu *

13.20

Mixed Vegetables with Tofu *

14.20

Shrimp, Scallops or Squid

16.20

Combination Seafood

18.20

Ginger (Pad Khing) *

Fresh ginger sautéed with garlic, onions, mushrooms, scallions and red bell pepper.

Basil (Pad Kaprow) 🌿 *

Fresh Thai basil sautéed with garlic, onions, scallions and red bell pepper.

Cashew nuts (Pad Himaphan) *

Cashew nuts sautéed with garlic, onions, mushrooms, scallions and red bell pepper

Chili Oil (Pad Prik Pow) 🌶️

Tamarind based chili paste sautéed with garlic onions, mushrooms, scallions, and red bell pepper.

Thai Style Sweet&Sour (Pad Priaw Wan) *

Cucumber, green bell peppers, tomato, onions and pineapple sautéed in a sweet and sour sauce

Curry Paste (Pad Prik Khing) 🌶️ *

Curry paste sautéed with green beans, lime leaf and red bell pepper.

Garlic Sauce (Pad Krathiam) *

Garlic sautéed with onions, mushrooms, scallions, red bell pepper and black pepper

Mixed Vegetables (Pad Phak Ruam Mit) *

Assorted vegetables sautéed in a garlic sauce.

Specialty Entrée's

All Specialty entrée's are served with Jasmine rice

Hot & Spice Fish (Pla Lad Prik)

Whole fish deep fried topped with a sautéed basil, onions, scallions and red bell pepper.

(Ground pork optional)

Market Price

Ginger Fish (Pla Je-an)

Whole fish deep fried topped with a sautéed ginger, mushrooms, onions and scallions and red bell pepper

(Ground pork optional)

Market Price

Fillet of the Day

Choose between a fried or sautéed fillet and we will prepare your fish with any of our curries or entrees

19.20

Crispy Shrimp (Goong Tawt)

Battered Shrimp and broccoli deep fried until golden brown served with a sweet chili & hot sauce for dipping

16.20

Crispy Chicken

Battered Chicken and broccoli deep fried until golden brown served with a sweet chili and hot sauce for dipping

14.20

Chicken or Tofu Peanut Sauce 🥜 *

(Tua li song Gai/Tao hu)

Sautéed with Thai our famous peanut sauce served on bed of mixed vegetables.

15.20

Crispy Seafood Basil Chili Oil 🌶️

Battered Seafood deep fried and topped with a tamarind based chili paste sautéed with garlic, onions, mushrooms, scallions, and red bell pepper

19.20

Pad Sai Roong

Clear bean thread noodles sautéed with egg, tomato, Napa cabbage and scallions. (Served with Jasmine rice)

14.20

Noodle Dishes

Please specify if you would like us to prepare your dish without egg if you are a vegetarian.

Each noodle dish is prepared with your choice of:

Chicken, Beef or Pork

13.20

Shrimp, Scallops or Squid

14.20

Combination Seafood

16.20

Mixed Vegetables or Tofu *

(Please specify with or without egg)

12.20

Mixed Vegetables with Tofu *

(Please specify with or without egg)

13.20

Pad Thai 🥜 *

Rice noodles sautéed with egg, scallions, bean sprouts & ground peanuts.

Drunken Noodles 🥜 *

(Pad Khi Mao)

Rice noodles sautéed with eggs, scallions, bean sprouts, ground peanuts & Thai hot basil.

Pad Siew *

Wide rice noodles sautéed with broccoli, and egg in a brown sauce topped with black pepper.

Lad Na *

Bowled wide rice noodles topped broccoli in our Homemade brown sauce gravy and topped with black pepper.

Pad Bah Mee *

Egg noodles sautéed with garlic, mixed vegetables & black pepper.

Please specify your desired level of spiciness:

Mild • Medium 🌶️ • Hot 🌶️🌶️ • Native Thai Hot 🌶️🌶️🌶️

Indicates dishes prepared with peanuts and can be left out upon request.

* **Vegan option available**

18% Gratuity will be added to parties of 6 or more.

Thai Fried Rice

Prepared with your choice of:

Chicken, Beef or Pork

10.20

Shrimp

11.20

Combination (Chicken, Beef, Pork and

Shrimp)

12.20

Tofu or Vegetable (with or without egg) *

9.20

Tofu and Vegetable (with or without eggs) *

10.20

Thai Style Fried Rice *

Jasmine rice sautéed with egg, garlic, onions & scallions.

Curry Fried Rice *

Jasmine rice sautéed with egg, garlic, onions, scallions & curry powder.

Basil Fried Rice *

Jasmine rice sautéed with egg, garlic, onions, scallions and Thai basil.

Pineapple Fried Rice *

Jasmine rice sautéed with egg, garlic, onions, scallions and pineapple.

Drinks

**Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Dr
Peppe or Mt Dew**

1.50 (Cans)

Unsweetened Iced Tea (Free refills)

1.95

Thai Iced Tea (No refills)

2.95

Hot Tea (Green or Jasmine)

2.95

Bottled Water

1.50