

PANYA THAI KITCHEN



(760) 291-1293
1101 WEST VALLEY PARKWAY
ESCONDIDO, CA 92025

WWW.PANYATHAIKITCHENS.D.COM

LUNCH SPECIALS

Our Lunch specials are served “plate lunch style”

Each of the following is prepared with your protein choice and served with soup, salad, fried spring rolls, fried wontons and steamed rice (except for noodles/fried rice items)

Lunch is served daily from 11:00 a.m. to 3:00 p.m.

MIXED VEGETABLES AND/OR TOFU	13
CHICKEN, PORK OR BBQ PORK	15
BEEF OR ROASTED DUCK	17
SHRIMP OR CALAMARI	18
FISH	19

1. **GARLIC**
In garlic and pepper sauce, served on a bed of cabbage
- 🍴 2. **GREEN CHILI (SWEET BASIL)**
Thai basil, bell peppers, green chili, onions, garlic, carrots and mushrooms
- 🍴 3. **SPICY MINT LEAVES**
In chili and garlic sauce, bell peppers and fresh mint leaves
4. **CASHEW NUTS**
With dried chili, carrots, white onions and green onions
5. **SWEET AND SOUR**
With pineapple and mixed vegetables
6. **BROCCOLI**
In garlic and oyster sauce
7. **SPINACH**
With mushrooms in garlic and black bean sauce
- 🍴 8. **PANANG CURRY**
Light, sweet and spicy with fresh basil and bell pepper [GF]
- 🍴 9. **YELLOW GAI CURRY**
With potato, carrots, bell peppers and onions [GF]
10. **MIXED VEGETABLES**
With red curry sauce or peanut sauce [GF]
11. **PHAD THAI NOODLES**
Wok-fried rice noodles with egg, bean sprouts, green onions and crushed peanuts
- 🍴 12. **SPICY DRUNKEN NOODLES**
Wok-fried wide rice noodles with chili, garlic, bean sprouts, bell pepper and basil leaves
13. **SEE YEW NOODLES**
Pan fried wide rice noodles with eggs, carrots and broccoli
- 🍴 14. **GREEN CURRY**
With bamboo shoots, eggplant, fresh basil and bell pepper [GF]
- 🍴 15. **PINEAPPLE CURRY**
With red curry, bell peppers and pineapple [GF]
- 🍴 16. **SPICY FRIED RICE**
With chili-garlic, onion, bell pepper and fresh basil
- 🍴 17. **EGGPLANT**
Roasted chili paste sauce with bell pepper and fresh basil
- 🍴 18. **RED CURRY**
With bamboo shoots, peas, carrots, bell pepper and fresh basil

🍴 SPICINESS RANGE 1-10

[GF] GLUTEN FRIENDLY (WE ARE NOT A GLUTEN-FREE RESTAURANT AND CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR)

STARTERS

1. THAI SPRING ROLLS [6] 9
Stuffed with seasoned cabbage, silver noodles and black mushrooms.
Golden fried and served with plum sauce.
2. PANYA FRESH ROLLS [2] 9
Seasoned tofu, noodles, cucumber, carrot and mint rolled in rice paper.
Served with plum and peanut sauce.
3. SHRIMP CAKE [4] 17
Seasoned ground shrimp, covered in panko and fried to an outer golden crisp.
Served with plum sauce.
4. KANOM JEEB [6] 13
Steamed Thai dumplings stuffed with seasoned ground shrimp and chicken.
Served with sweet garlic soy sauce.
5. SHRIMP SARONG [4] 15
Shrimp wrapped with egg noodles then fried. Served with plum sauce.
6. SA-TAY [4] 15
Chicken, pork or tofu marinated in coconut milk and yellow curry spices, skewered
and pan-grilled. Served with peanut sauce and cucumber relish. [Shrimp +2.00]
7. ISSAN SAUSAGE 15
Northern style fermented pork sausage made with rice and lime juice.
Grilled and served with sliced ginger, roasted peanuts and lime wedges.
8. PORK JERKY 15
Tender pork is marinated, dried and fried. Served with spicy Jhaew salsa.
9. LARB 15
Ground chicken or beef tossed with lime juice, fish sauce, rice powder, onions
and fresh mint. Served with a wedge of cabbage [GF]
10. FRIED WONTONS [6] 9
Crunchy wontons filled with smashed curried potato.

SOUPS

	BOWL	POT
CHICKEN OR VEG/TOFU	12	18
SHRIMP	15	20
MIXED SEAFOOD	17	24

11. TOM YUM SOUP
Hot and sour lemongrass soup with roasted chili, lemon leaves,
fresh mushrooms and green onions [GF]
12. TOM KAH SOUP
Spicy coconut-lemongrass soup with roasted chili, lemon leaves,
galangal, fresh mushrooms and green onions [GF]

[GF] GLUTEN FRIENDLY (WE ARE NOT A GLUTEN-FREE RESTAURANT AND
CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR)

SALADS

- | | | |
|-----|---|----|
| 13. | THAI SALAD | 12 |
| | Mixed greens, tomatoes, cucumbers, onions, crispy noodles and a hard-boiled egg with warm peanut dressing [GF] | |
| 14. | PANYA CHICKEN SALAD | 16 |
| | Chopped salad with seasoned grilled chicken, cucumbers, tomatoes, crispy noodles - with Panya's horseradish dressing. | |
| 15. | YUM | 18 |
| | Grilled shrimp or beef tossed with lemongrass, red onions, tomatoes, fresh mint and chili-lime dressing [GF] | |
| 16. | SOM TUM | 16 |
| | Shredded green papaya, long beans, tomatoes, peanuts, Thai chilies, lime juice and palm sugar - all crush prepared with a mortar and pestle. Your choice of 3 different styles: Vegetarian, Shrimp or Black Crab. | |
| 17. | SEAFOOD SALAD | 21 |
| | Shrimp, mussels and calamari tossed with silver noodles, red onions, lemongrass and roasted chili lime dressing [GF] | |

NOODLE SOUP

Please choose: WIDE rice noodles [GF] or THIN rice noodles [GF] or EGG noodles

- | | | |
|-----|--|----|
| 18. | THAI BOAT NOODLES | 16 |
| | Seasoned stew broth, braised pork, pork meatballs, bean sprouts and green onions. | |
| 19. | PANYA HOUSE NOODLES | 17 |
| | Garlic broth, BBQ pork, minced pork, shrimp balls, chinese greens and scallions. | |
| 20. | YEN TA FO | 17 |
| | Spiced tomato broth, tofu, BBQ pork, fish meatballs and shrimp meatballs. | |
| 21. | THAI SUKIYAKI | 17 |
| | Simple broth with chicken, pork or beef, egg, glass noodles and mixed vegetables. Served with Thai Sukiyaki sauce on the side. | |
| 22. | KHAG CURRY NOODLES | 17 |
| | Yellow curry broth, stewed chicken, bean sprouts, toasted onion and a hard-boiled egg. | |
| 23. | PALO | 17 |
| | Five-spice herb broth, chicken or duck, chinese greens and scallions. | |

A LA CARTE

Our dishes are served “family style”
Vegetables and curries are served with a bowl of white or brown rice.
Each item is prepared with your choice of the following protein:

MIXED VEGETABLES AND/OR TOFU	15
CHICKEN, PORK OR BBQ PORK	18
BEEF OR ROASTED DUCK	20
SHRIMP OR CALAMARI	21
FISH	22
MIXED SEAFOOD	27

NOODLES & RICE

24. PHAD THAI
Thin rice noodles wok-fried with egg, tamarind juice, bean sprouts, green onions and peanuts
25. SPICY NOODLES
Also known as “Drunken Noodles” Wide rice noodles wok-fried with soy, ground chili, basil, bean sprouts, onions and bell peppers.
26. SEE-YEW
Wide rice noodles wok-fried with soy, egg, Chinese broccoli and carrots.
27. PHAD WOON SEN
Silver soy noodles egg, garlic, cabbage, carrots and onions
28. GAI KHUA [CHICKEN]
Wide rice noodles wok-fried with bean sprouts, green onions and crushed peanuts.
29. RHAD NAR
Steamed wide rice noodles, black bean gravy, Chinese broccoli, baby corn and carrots.
30. THAI CHOW MEIN
Egg noodles pan-fried with cabbage, carrots, onions, celery, bean sprouts, green onions, oyster sauce.
31. GRAPOW FRIED RICE
Wok-fried with soy, ground chili, garlic, basil and bell peppers.
32. THAI FRIED RICE
Wok-fried with egg, onions, tomatoes, cucumbers, green onions and pepper.
33. PINEAPPLE FRIED RICE
Wok-fried with pineapple, cashews, green onions and pepper.
34. KHAO NAR GAI
Brown gravy with bamboo shoots, mushrooms, onions over steamed rice
35. KHAO GRAPOW
Ground pork, chicken or beef wok-fried with soy, ground chili, garlic, basil and bell peppers - topped with a fried egg.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

CURRIES

- 36. **RED CURRY**
Bamboo shoots, green beans, basil and bell pepper.
- 37. **GREEN CURRY**
Bamboo shoots, eggplant, basil and bell pepper.
- 38. **YELLOW CURRY**
Potatoes, carrot, onions and bell pepper.
- 39. **PANANG CURRY**
Sweet and spicy with red bell peppers and basil.
- 40. **PINEAPPLE CURRY**
Red curry with pineapples and bell pepper.
- 41. **COUNTRY CURRY**
Light citrus curry made without coconut milk and mixed vegetables.

VEGETABLES

- 42. **SWEET BASIL**
Thai basil, bell peppers, green chilies, onions, carrots, garlic and fresh mushrooms.
- 43. **CASHEW NUTS**
Cashew nuts, dried chili, carrots, onions and green onions.
- 44. **GARLIC & PEPPER**
Garlic and pepper sauce on a bed of shredded cabbage.
- 45. **GREEN BEANS**
with roasted chili sauce and bell pepper.
- 46. **BROCCOLI**
with garlic and oyster sauce.
- 47. **EGGPLANT**
Roasted chili paste, Thai basil, carrots, bell peppers and basil.
- 48. **SWEET & SOUR**
Daily mixed vegetable medley and pineapples.
- 49. **MIXED VEGETABLES**
Prepared with your choice of: Peanut Sauce [GF], Red Curry [GF]
or stir-fried with Oyster Sauce.

SPECIALTIES

Served with white or brown rice

- 50. **THAI STYLE RIBS** 22
Pork spare ribs marinated in garlic & pepper soy sauce - served on a bed of cabbage on a sizzle plate.
- 51. **PRINCE'S DUCK** 24
Half roasted duck with honeyed ginger and black bean sauce - served on a bed of steamed broccoli.
- 52. **SPICY DUCK** 24
Half roasted duck with ginger, celery, carrots, onions and bell pepper in a chili-black bean sauce.
- 53. **SPICY SOLE** 24
Fried or pan-grilled filet of sole with spicy basil sauce and mixed vegetables.
- 54. **ORANGE CHICKEN** 18
Thai style orange chicken prepared with fresh oranges.

SUBSTITUTIONS AND CHANGES MAY RESULT IN AN EXTRA CHARGE