



Zen Bistro

AUTHENTIC THAI CUISINE

appetizers

- Fried Tofu** – Crispy triangles of tender tofu, served with crushed peanuts and sweet and sour sauce. 10.00
- Thai Rolls (2)** – Crispy wontons filled with glass noodles, carrots, and cabbage, served with sweet and sour sauce. 9.00
- Fresh Rolls (2)** – Rice noodles, tofu, lettuce, and Thai basil or cilantro leaves wrapped in rice paper, served with Thai peanut sauce. 9.00
- Chicken Satay (4)** – Marinated chicken skewered and served with Thai peanut sauce. 14.00
- Shrimp in a Blanket (5)** – Marinated shrimp wrapped with wonton skin, fried, and served with sweet and sour sauce. 14.00
- Edamame** – Steamed soybeans in pods with sea salt flakes. 8.00
- Gyoza (6)** – Chicken & vegetable dumplings fried and served with ponzu sauce. 12.00
- Fried Calamari** – Tender pieces of calamari, lightly floured, deep fried, and served with sweet and sour sauce. 15.00
- Mussels Basil (6)** – Large steamed mussels cooked in our basil sauce and topped with chopped onions, bell peppers, and fresh Thai basil. 16.00

Salads

- House Salad** – Lettuce, carrots, and red cabbage served with ginger dressing or Thai peanut sauce. 8.00
- Cucumber Salad** – Fresh sliced cucumbers topped with crushed peanuts and a sweet vinegar dressing. 8.00

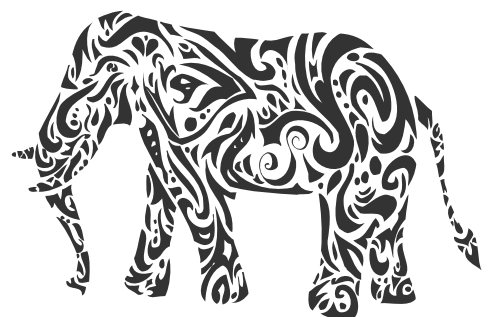
Each salad listed below can be served mild, medium, hot, or Thai hot.

- Papaya** – Shredded green papaya, tomato, peanuts, and carrots topped with peanuts and Thai special dressing, served over lettuce. 15.00
- Larb Gai** – Chopped chicken, cilantro, scallions, and red onion topped with Thai special dressing, served over lettuce. 16.00
- Beef** – Sliced beef mixed with cilantro, cucumber, tomato, red onion, scallions, and special Thai dressing, served over lettuce. 17.00
- Shrimp** – Shrimp hand-tossed with red onion, tomato, cilantro, scallions, and special Thai dressing, served over lettuce. 19.00
- Squid Salad** – Calamari with red onion, tomato, cilantro, scallions, and special Thai dressing, served over lettuce. 19.00

Soups

All soups can be served mild, medium, hot, or Thai hot.

- Tom Kha Gai** – Chicken, mushrooms, onions, and tamarind powder in coconut broth.
cup 9.00 • bowl 18.00
- Tom Yum Goong** – Shrimp, lemongrass, galangal, celery, mushrooms, onions, and tomato in a chicken broth.
cup 10.00 • bowl 20.00
- Vegetable Soup** – Mixed vegetables and fresh tofu in vegetable broth.
cup 8.00 • bowl 16.00



ENTRÉES

All curry and sautéed dishes come with a side of steamed jasmine or brown rice.

Dishes can be prepared mild, medium, hot, or Thai hot. Ask your server for even milder choices.

Vegetable 15.00 | Chicken or Tofu 16.00 | Beef or Pork 17.00 | Shrimp 19.00 | Fish 21.00 | Duck 24.00

Curries

Red – Red curry paste cooked with coconut milk, green beans, zucchini, peas, bell pepper, and Thai basil.

Green – Green curry paste cooked with coconut milk, green beans, carrots, peas, bell peppers, zucchini, and Thai basil.

Yellow – Yellow curry paste cooked with coconut milk, onions, and potatoes.

Masaman – Masaman curry paste cooked with coconut milk, potato, onion, carrot, peanuts, and tamarind sauce.

Panang – Panang curry paste cooked with coconut milk, peas, Thai basil, and sprinkled with lime leaves.

Pineapple – Red curry paste cooked with coconut milk, pineapple, bell pepper, green beans, peas, zucchini, and Thai basil.

Pumpkin – Red curry paste cooked with coconut milk, pumpkin, green beans, peas, bell pepper, zucchini, and Thai basil.

Jungle Curry – Spicy! Red curry paste, green beans, zucchini, mushrooms, bell pepper, and Thai basil.

Red Curry without Coconut Milk - Spicy! Ginger, green beans, bell peppers, lime leaves, and red curry.

Noodles

All noodle dishes can be made mild, medium, hot, or Thai hot.

Pad Thai – Stir-fried rice noodles with egg, bean sprouts, green onion, and topped with crushed peanuts and cabbage.

Pad See Eew – Stir-fried flat rice noodles with egg, broccoli, carrot, and sweet soy sauce.

Spicy Noodles – Stir-fried flat rice noodles with egg, garlic, bell peppers, onion, and Thai basil.

Wai Wai Noodles – Stir-fried Thai noodles with egg, onion, carrots, and mushrooms.

Pad Woon Sen - Stir-fried glass noodles, scallions, bean sprouts, and egg.

Thai Noodle Soup – Fresh cilantro, garlic, celery, bean sprouts, and onion in beef broth.

Fried Rice

All rice dishes can be made mild, medium, hot, or Thai hot.

Fried Rice – Stir-fried rice with egg, onion, and carrots.

Spicy Fried Rice – Stir-fried rice with egg, garlic, bell peppers, onion, and Thai basil.

Pineapple Fried Rice – Stir-fried rice, carrots, egg, cashew nuts, raisins, onion, and a touch of curry powder.

Sautéed dishes

Pepper Steak – Marinated beef steak mixed with bell peppers, green beans, and onions.

Vegetable – Broccoli, zucchini, carrots, mushrooms, green beans, onions, napa cabbage, and bean sprouts.

Ginger – Sautéed with fresh ginger, onions, carrots, bell peppers, and mushrooms.

Cashew Nut – Sautéed bell peppers, onions, carrots, and cashew nuts.

Garlic – Sautéed garlic on a bed of steamed broccoli, topped with dried garlic.

Basil – Sautéed garlic, green beans, onions, bell peppers, carrots, and Thai basil.

Sweet & Sour – Sautéed cucumbers, tomatoes, bell peppers, carrots, onions, and pineapple with sweet tomato sauce.

Sweet & Spicy Peanut Sauce Dish - Thai peanut sauce and honey served over a bed of broccoli.

*Some items are prepared with fish or oyster sauce.
Please inform your server if you would like a
vegetarian or vegan option.*

Desserts

Fried Banana – Bananas fried in wonton skin, served with honey and sesame seeds. 9.00

Fried Banana with Ice Cream - Bananas fried in wonton skin, served with two scoops of vanilla ice cream, topped with honey, sesame seeds, and cherries. 12.00

Sweet Sticky Rice with Mango – Sticky rice topped with sweet coconut milk and sesame seeds, complimented by fresh champagne mango. *Seasonal* 13.00

Vanilla Ice Cream 6.00



For parties of six or more, 20% gratuity is included.