# SAWASDEE

Thai Cuisine

## Dinner Menu

Open for lunch & dinner 7 days a week

Sun-Thu: 11:00 a.m. to 9:30 p.m. Fri-Sat: 11:00 a.m. to 10:00 p.m.

5050 Soquel Drive, Soquel, CA 95073 Tel: (831) 462-5051 www.sawasdeesoquel.com

## **Appetizers**

A1.	Satay (Chicken or Tofu )	7.95
	On skewers served with peanut sauce and cucumber relish.	
A2.	Thai Egg Rolls	6.95
	Deep-fried Thai egg rolls with vegetable, silver noodles,	
	served with homemade sweet and sour sauce.	
A3.	Fried Tofu	6.95
	Deep-fried tofu served with homemade sauce and ground peanuts.	
A4.	Fried Fish Cakes	7.95
	Curried fish cakes served with sliced cucumber in spicy sauce.	
A5.	Fresh Spring Rolls - 4 Pieces (Half order 4.50 - 2 Pieces )	7.95
	Mixture of fresh vegetables and tofu wrapped in delicate rice paper;	
	served with peanut dressing.	
<b>A6.</b>	Angel Wings	9.95
	Crispy fried chicken wings stuffed with silver noodles, celery, carrot,	
	mushrooms, and ground chicken. Served with cucumber in spicy sauce.	
<b>A7.</b>	Goong Gra Bok (Shrimp Rolls)	8.95
	Deep-fried prawns in egg roll wraps; served with sweet and sour sauce.	
<b>A8.</b>	Fried Calamari	8.95
	Deep-fried calamari served with sweet and sour sauce	
A9.	Crab Rolls	7.95
	Deep-fried, crab meat and silver noodles wrapped in egg roll skins	
	served with homemade sweet and sour sauce.	
A10.	Fried Wontons	6.95
	Deep-fried wontons stuffed with chicken; served with homemade sauce.	
A11.	House Dumplings	7.95
	Steamed pork and shrimp wrapped with wonton skins.	
A12.	Mun Tod Crispy fried sweet potatoes	6.95

A13.	Soft Shell Crab	11.95
	Served with slice cucumbers in spicy sauce.	
A14.	Crispy Wings	7.95
	Wings and drumsticks served with Thai sriracha	
	Salad	
<b>S1.</b>	Salad Khaeg	8.95
	Fresh garden vegetables, tofu and hard-boiled eggs with peanut dressing.	
*S2.	Silver Noodle Salad	10.95
	Silver noodles tossed with shrimps, ground chicken, onions, mint leaves,	
	cilantro and Thai spicy lemon dressing	
*S3.	Beef Salad	9.95
	Sliced grilled, tossed with ground chili, mint leaves, onions, cilantro and	
	lemon dressing; served with lettuce.	
*S4.	Calamari Salad	9.95
	Cooked calamari with red onion, mint leaves, cilantro, chili and lemon dress	sing.
*S5.	Prawns Salad	9.95
	With chili paste, onion, mint leaves, cilantro, lemon grass, garlic lemon dressing	<b>3.</b>
*S6.	Laab (Chicken or Pork)	8.95
	Cooked ground meat seasoned with red onion, mint leaves,	
	cilantro, lemon dressing and roasted rice powder.	
*S7.	Papaya Salad (Som Tum)	7.95
	Fresh string green papaya mixed with carrot, green beans, tomatoes,	
	ground peanuts, chili and lemon dressing.	
*S8.	Seafood Salad (Prawns, Calamari and Scallop)	12.95
	Seafood combination, red onion, carrot, mint leaves, cilantro	
	with lemon dressing and ground chili.	
*S9.	Yum Naem Sod	8.95
	Cooked ground pork with Thai chili, fresh ginger, mint leaves, red onion	
	cilantro and roasted peanuts in garlic lemon dressing.	

*S10.	Duck Salad	12.95
	Roast duck with red onion, mint leaves, cilantro,	
	roasted rice powder and lemon dressing.	
*S11.	Nue Nam Tok (waterfall steak salad)	9.95
	Sliced grilled steak with lemon juice, roasted rice powder, onion, cilantro,	
	and mint leaves served with fresh vegetables.	
*S12.	Small Green Salad (peanut or lemon dressing)	5.95
	Crisp lettuce, tomatoes, cucumbers, onions, and carrots.	

### Soup

#### \*SO1. Tom Yum

Hot and sour soup with onion, mushrooms, celery, tomato, lemon grass, galanga, kaffir leaves and chili oil.

	Cup(s)	Clay-Pot (M)	Fire-Pot (L)
Chicken:	4.50	8.95	12.95
Tofu:	4.50	8.95	12.95
Prawns:	5.50	10.95	14.95

#### \*SO2. Tom Kha

Hot and sour coconut milk soup with onion, mushrooms, celery, lemon grass, kaffir leaves and galanga.

	Cup(s)	Clay-Pot (M)	Fire-Pot (L)
Chicken:	4.95	9.95	13.95
Tofu:	4.95	9.95	13.95
Prawns:	5.75	11.95	15.95

\*SO3. Poh-Tak (Prawns, scallops, calamari and salmon)

Hot and sour soup with onion, mushrooms, tomato, celery, ginger, lemon grass, kaffir leaves, galanga and mint leaves.

13.95 18.95

SO4. Silver Noodle and Vegetable Soup (chicken or tofu)

Chicken with silver noodles, mushroom, onion, celery, carrot and zucchini in a tasty broth.

8.95 12.95

SO5. Wonton Soup and chicken

Wontons stuffed with chicken and baby bok choy in a delightful broth.

8.95 12.95

SO6. Tofu and Mushroom Soup with chichen

Fresh tofu and mushrooms with chicken, celery, onion, carrot, zucchini and broccoli in a tasty clear broth.

8.95 12.95

SO7. Kao Lao Beef (special Thai beef soup)

Sliced beef, bok choy, celery, onion, carrot, zucchini and bean sprout in beef broth.

8.95 12.95

### **Curries**

#### Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more for seafood

*C1.	Red Curry	9.95
	Coconut milk, bamboo shoots, bell pepper, green beans, carrots, zucchini	
	and Thai basil.	
*C2.	Green Curry	9.95
	Coconut milk, string beans, eggplant, zucchini, carrots, bell pepper, and	
	Thai basil leaves.	
*C3.	Yellow Chicken Curry	9.95
	Coconut milk, potatoes, onions, green beans and carrots.	
*C4.	Pa-naeng Curry	9.95
	Coconute milk, carrot, bell pepper, zucchini, green beans and Thai basil.	
*C5.	Duck Curry	13.95
	Roast duck with red curry, coconut milk, tomato, pineapple, bell pepper	
	and Thai basil.	
*C6.	Pineapple Curry	12.95
	Prawns and chicken in red curry, coconut milk, pineapple, bell pepper and	
	Thai basil.	
*C7.	Massaman Curry	9.95
	With onion, carrots, string bean, potatoes and peanuts in coconut milk.	
*C8.	Prik Khing (spicy red curry without coconut milk)	10.95
	Sautéed spicy red curry with string beans, kaffir leaves, carrot, and bell peppe	er.
*C9.	Country-Style Curry (spicy red curry without coconut milk)	9.95
	With mushroom, bell pepper, carrots, zucchini, string bean, bamboo shoots	
	and basil.	

### **Other Dishes**

#### Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more for seafood

*D1.	Pad Nam Prik Pao	9.95	
	In a tasty chili sauce with mushrooms, zuchini, onion, carrot, bell peper, baby corn.		
<b>D2.</b>	Garlic and Pepper	9.95	
	Tender sliced meat sautéed with fresh garlic, and pepper sauce, served on		
	a bed of mixed vegetables.		
*D3.	Pad Prik Sod	9.95	
	Fresh chili and garlic sautéed with bell pepper, onion, mushrooms, carrots and	l	
	zucchini,		
*D4.	Pad Gra Prow (ground chicken or pork)	10.95	
	Stir-fried with fresh chili, garlic, bell pepper, carrot, zucchini, string bean,		
	Thai basil.		
<b>D5.</b>	Sweet and Sour (Thai-style)	9.95	
	With pineapple, tomato, bell pepper, onion, zucchini and carrot.		
*D6.	Eggplant with Thai Basil (Pad Ma Khuea)	11.95	
	Stir-fried eggplant, fresh chili, garlic, bell peper, carrot, broccoli, zucchini,		
	bean sauce and Thai basil.		
<b>D7.</b>	Baby Corn	9.95	
	Sliced meat sautéed with baby corn, zucchini, mushrooms, onion, bell peper, c	arrot.	
<b>D8.</b>	Ginger with Meat	9.95	
	Meat sauteed with fresh ginger, mushrooms, celery, zucchini, baby corn,		
	bell pepper, onion and carrot.		
*D9.	Gai Hima-paan (cashews with chicken)	11.95	
	Sautéed with roasted chili, zucchini, cashews, carrot, onion and broccoli.		
D10.	Mixed Vegetables	9.95	
	Assorted fresh vegetables sautéed with sliced meat.		

*D11.	Pad Ped	10.95
	Sliced meat sauteed with red chili paste, bamboo shoots, green beans,	
	zucchini, bell pepper, carrot and Thai basil.	
D12.	Garlic and Black Bean Sauce	9.95
	With black bean sauce, baby corn, onion, zucchini, carrots, mushrooms and be	11
	pepper.	
D13.	Chinese Black Mushrooms	9.95
	With black mushrooms, bell pepper, zucchini, baby corn, carrots and	
	onions.	
D14.	Meat and Broccoli	9.95
	Tender meat sautéed in garlic and oyster sauce with broccoli.	
D15.	Pra Ram	9.95
	Steamed meat and mixed vegetables topped with peanut sauce.	
D16.	Asparagus	10.95
	Sauteed with chicken, bell peper and carrots.	
	Seafood	
SS1.	Pla Jian (Steamed fillet Basa fish)	16.95
	To With ginger, onion, carrots, baby corn, celery, zucchini, bell pepper and	
	mushrooms.	
*SS2.	Seafood Gra Prow (calamari and prawns)	14.95
	Sautéed with fresh chili, garlic, bell pepper ,zucchini, green beans,carrot and	
	Thai basil.	
*SS3.	Pad Ta-lay (Prawns, scallops, calamari and salmon)	18.95
	Seafood combination sautéed in chili paste with zucchini green beans,	
	bell pepper, carrot and Thai basil.	
*SS4.	Three Season Fish (Deep-fried fillet Basa)	15.95
	With tomato,pinneaple,onion,bell pepper,zucchini,carrot and spicy sweet and	sour

SS5.	Sweet and Sour Fish	15.95
	Deep-fried filet of Basa fish topped with onion, pineapple, bell pepper,	
	zucchini, carrot and tomato in sweet and sour sauce.	
<b>SS6.</b>	Fish Curry (Filet of Tilapia)	16.95
	Choice of Red, Green, Pa-naeng or Yellow curry.	
SS7.	Sawasdee Fried Fish (Trout)	16.95
	Boneless trout deep-fried top with fresh mint leaves, onion, cilantro,	
	roasted chili, apple string, and cashew nuts.	
SS8.	Fresh Garlic and Oyster Sauce (Scallops and Shrimps)	17.95
	Sautéed with mushrooms, zucchini, carrot, bell peper,onion and garlic oyster	sauce.
*SS9.	Jalapeno Fish (Tilapia)	16.95
	Fresh jalapeno and garlic sauteed with bell pepper, onion, carrot, zucchini	
SS10.	Fish Filet in Garlic Ginger Sauce (Tilapia)	16.95
	Zucchini, carrot, bell pepper, mushroom, babycorn, onion, in garlic ginger sa	uce.
SS11.	Eggplant In Claypot (scallops, prawns, tofu)	16.95
	Fresh garlic, bell pepper, carrot, onions and zucchini	
	Chef's Special	
CF1.	Prawns in a Claypot (Goong Ob Woon Sen)	14.95
	Prawns sautéed with silver noodles, ginger, carrot, onion, zucchini, mushroon	n
	baby corn, celery and sesame oil.	
*CF2.	Fresh Salmon Chu Chee (wild salmon)	15.95
	Topped with red curry, green beans, zucchini, carrots, bell pepper and Thai b	asil.
*CF3.	Spicy Catfish	14.95
	Deep-fried catfish sautéed with carrot, bell pepper, string beans, zucchini,	
	eggplant, and Thai basil in red chili sauce.	
CF4.	Pad Ma-Muang (Mango with prawns)	14.95
	Prawns, mango, onion, zucchini, bell pepper and carrot with mango sauce.	

*CF5.	Pumpkin Red Curry (prawns and chicken)	14.95
	Red curry in coconut milk with pumpkin, bell pepper and Thai basil.	
CF6.	Eggplant Delight (prawns and chicken)	14.95
	Stir-fried eggplant with egg, mushrooms, zucchini, onion, celery,	
	bell peper, baby corn and carrot.	
*CF7.	Seafood Delight (prawns, scallops and calamari)	15.95
	Red curry in coconut milk with bell peppers, carrots,zucchini, green beans	
	and pinapple.	
CF8.	Pad Woon Sen (prawns and pork)	13.95
	Stir-fried silver noodle, eggs, carrots, zucchini, onions, baby corn, mushroom	
	and celery.	
*CF9.	Sawasdee Seafood (prawns, scallops, and calamari)	17.95
	Sautéed in a toasted chili with mushrooms, onion, carrots, zucchini,	
	bell pepper and cashew nuts.	
*CF10.	Sawasdee Crispy Chicken	11.95
	Crispy chicken topped with pineaple, tomatoes, onions, zucchini,	
	bell peper, carrots and spicy sweet and sour sauce.	
*CF11.	Spicy Lamb	14.95
	Sautéed with chili,kaffir leaves,garlic, bell pepper,carrots, green beans	
*CF12.	Lamb Curry	14.95
	Lamb in yellow curry with potatoes, onions, green beans and carrots.	

## **House Specials**

*H1.	Devil Duck	15.95
	Sauteed roast duck with fresh chili, bell pepper, zucchini, carrot, onion,	
	string beans and Thai basil.	
H2.	Roast Duck Dinner	15.95
	Special roast duck over mixed vegetables served with spicy soy sauce.	
*H3.	Sawasdee Spicy Duck	15.95
	With pinneaple, tomatoes, onions, carrots and spicy sauce over crispy	
	noodles.	
H4.	Tasty Duck	15.95
	Roast duck sautéed with garlic, fresh ginger, mushrooms, zucchini,	
	baby corn, celery, bell pepper, onions and carrots.	
Н5.	B-B-Q Chicken or B-B-Q- Pork	10.95
	Thai-style special marinated chicken served on a bed of steamed vegetable	es.
Н6.	Sawasdee Curry (prawns and chicken )	14.95
	With sweet potatoes, carrot and string beans in turmeric curry.	

### **SAWASDEE Noodles**

#### Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimp \$5 more for seafood

N1.	Pad Thai	
	Famous Thai rice noodles pan-fried with fried tofu, bean sprouts, egg, green of	onion, and ground
	peanuts.	
	(Chicken)	9.95
	(Chicken,prawns)	12.95
	(Crab meat)	13.95
N2.	Pad See-Ew	9.95
	Flat rice noodles pan-fried with egg, and broccoli.	
*N3.	Pad Khee Mao (Drunken Noodles)	9.95
	Flat rice noodles pan-fried with chili, string beans, bell pepper, zucchini,	
	tomato, carrot and Thai basil.	
N4.	Rad Nah	9.95
	Pan-fried flat rice noodles with soy sauce, topped with broccoli in Thai gravy	•
N5.	Yellow Noodles with Chicken (Singapore style)	9.95
	PaPan-fried noodles in curry sauce, egg, baby bok choy, and bean sprouts.	
N6.	Goi-Se-Mee (shrimp and chicken)	11.95
	Crispy noodles topped with zucchini, carrots, onions, celery, mushroom,	
	baby corn in gravy sauce.	
N7.	Gai Kua	9.95
	Flat rice noodles and chicken stir fried with lettuce, egg, green onion, bean	
	sprout, and cilantro.	
N8.	Chow Mein	9.95
	Egg noodles stir-fried with chicken, celery, onions, carrots, cabbage, baby	
	bok choy, egg and bean sprouts.	

#### **Fried Rice Dishes**

Choice of chicken, pork, beef or tofu/veggie \$3 more for shrimps \$5 more
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FR1. Fried Rice 8.95

Thai-style fried rice with meat, eggs, onion and tomatoes.

FR2. Combination Fried Rice (chicken, beef, pork and shrimps) 13.95

FR3. Pineapple Fried Rice

With eggs, pineapple, onions, cashew nuts and raisins.

(Chicken) 11.95

(Chicken, Prawns) 14.95

\*FR4. Authentic Spicy Fried Rice

8.95

Spicy fried rice with bell pepper, chili, green beans, carrots, zucchini and thai basil.

FR5. Crab Fried Rice (Crabmeat, egg, onion, and tomatoes)

13.95

### **Veggie Dishes**

		For 1	For 2-3	For 4-6
*V1.	Tom Yum Tofu Soup	Cup(s)	Clay-Pot (M)	Fire-Pot (L)
	Hot and sour soup with onion, mushrooms, tomatoes, celery	5.50	8.95	12.95
	lemon grass, galanga and kaffir leaves:			
V2.	Tom Kha Tofu	Cup(s)	Clay-Pot (M)	Fire-Pot (L)
	Hot and sour coconut milk soup with onion, mushrooms,			
	celery, lemon grass, galanga and kaffir leaves.	5.95	9.95	13.95
V3.	Fresh Spring Rolls	7.95		
	Mixed fresh vegetables, tofu and sesame seeds, wrapped in a delicate rice pa	per,		
	served cold with light peanut dressing.			
V4.	Salad Khaeg	8.95		
	With fresh garden vegetables, tofu, hard-boiled eggs and peanut sauce dressi	ng.		
*V5.	Eggplant with Thai Basil	11.95		

Stir-fried with fried tofu, garlic, chili, bell pepper, zucchini, carrots, brooccoli, bean sauce.

*V6.	Tofu Gra Prow	10.95
	Deep-fried tofu sautéed with fresh chili, green beans, zucchini, carrots,	
	bell pepper and Thai basil.	
V7.	Tofu Pra Ram	9.95
	Steamed tofu on a bed of mixed vegetables, topped with homemade peanut	
	sauce.	
V8.	Pad Thai Tofu and Vegetables	9.95
	Rice noodle stir-fried with tofu, egg, bean sprouts, green onion and ground	
	peanuts.	
*V9.	Red or Green Curry with Tofu	9.95
	Mixed vegetables with tofu in a choice of red or green curry with coconut	
	milk.	
*V10.	Tofu Yellow Curry, Tofu Massaman curry	9.95
	In coconut milk with potato, onion and mixed vegetables.	
*V11.	Tofu Pa-naeng curry	9.95
	Pa-naeng curry in coconut milk with carrots, bell peper, zucchini,	
	string bean and Thai basil.	
V12.	Sweet and Sour Tofu	9.95
	Tofu sautéed with vegetables and pineapple.	
V13.	Mixed Vegetables with Tofu	9.95
	Mixed vegetables with tofu in oyster sauce.	
*V14.	Tofu Spicy Fried Rice	9.95
	Spicy fried rice with tofu, green beans, bell pepper, carrot, zucchini,	
	chili and thai basil.	
V15.	Baby Corn and Tofu	9.95
	Baby corn, tofu,onions,zucchini,carrots,bell peper, mushrooms in garlic oyste	er sauce.
*V16.	Cashew Nuts with Tofu	11.95
	Cashew nuts with tofu,carrot, onion, zucchini and broccoli.	
V17.	Ginger with Tofu	9.95
	Fresh ginger, mushrooms, celery, zucchini, baby corn, bell peppers, onions, a	nd carrots.

### **Desserts**

Sticky Rice with Coconut Ice Cream	3.95
Fried Bananas	3.95
Fried Bananas with Coconut Ice Cream	6.95
Deep-Fried Coconut Ice Cream	4.95
Coconut Ice Cream	2.95
Green Tea Ice Cream	2.95
Sweet Rice with Mango	6.95

## Beverages

Thai Iced Tea with Black Pearls	3.50
Thai iced Tea or Thai Iced Coffee	2.50
Thai Iced Tea or Thai Iced Coffee with no ice	2.95
Soda (Coke, Sprite, Diet Coke, Dr Pepper)	2.00
Sparking Water	2.50
Hot Tea, Coffee or Lipton Ice Tea	2.00
Ginger Hot Tea	2.50
Coconut Juice	2.95
Lemonade	2.00
Bottle of Water	1.50

### Beer

#### **Imported Beer**

Thailand; SINGHA and CHANG	4.00
Netherlands; Heineken	4.00
Mexico; Corona	4.00
Japan; Kirin	4.00
China; Tsing Tao	4.00
Domestic Beer	
Budweiser, Bud Light	3.50

3.50

#### Wines

See our wine list for available wines.

O'Doul's (non-alcoholic)

### **Side Orders**

Steamed Rice	1.50
Sticky Rice	2.00
Brown Rice	2.00
Peanut Sauce 8 oz (small (4 oz) \$ 1.50)	2.95
Steamed Rice Noodles	2.95
Steamed Flat Noodles	3.95
Steamed Vegetables	4.95
Steamed Tofu	3.95

Prices subject to change without notice.