

Recommended

THA PHRAYA

ท่าพระยา

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The Upper East Kitchen

Miang Kham \$17

One bite-wraps in fragrant betel leaves with all five Thai flavors! Lime, ginger, chili, peanut, roasted coconut flasks & shallot with caramelized sauce

Sai Ua Spring Rolls** \$17

A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs

Yum Som O* \$17

Yum! Pomelo salad with citrus & herb flavors, dried fish, mint, in sweet, and spicy dressing



Pla Yang \$39

Thai style grilled fish is a simple and traditional way of cooking a whole fish. Seasoning a whole fish with salt to keep the flesh inside fresh and moist throughout the grilling process. Serving along with a garlic seafood dipping sauce and sweet peanut sauce makes for the most healthy and amazing meal!



Kang Pu** \$29

This crab curry, concocted on the shores of Phuket, is known as an either yellow or red curry with cooked crab meat. It is typically served with fine rice noodles and vegetables. The best crab curries have chunks of crab meat in them!

Pae Sa Pla Tod** \$39

Thai sour curry or Kaeng Som originates from Southern Thailand. There are a number of variations of Pae Sa Pla Tod. Some regions include flowers like sesbania grandiflora. We would like to present our Tha Phraya variation. The most real flavor bomb, with a blend of pungent shrimp paste, tangy tamarind, spicy chilies, and a whole fried branzino



Zabb Hang** \$20

Tha Phraya's ZABB HANG is our original dish inspired by dry-style Thai noodle culture. Instead of being served in broth, the noodles are tossed with sauce, sliced pork and vegetables. This stress free meal is a perfect blend of spicy, sour, sweet, and salty - dry noodles are cherished by locals



Sweet lump crabmeat, egg, scallion topped with lava crabmeat omelet. This is Tha Phraya's version of Crab fried rice. This version is quite light and refreshing, yet satisfying. Whether you're a seafood lover or simply want a light yet filling one-pot dinner, this is a perfect option for you

Crab Fried Rice Lava \$29



Nuer Toon Mor Fai** \$32

Nuer Gao Lao is our slowly stewed and carefully concocted beef soup from Central Thailand. This dish will touch every tip of your tongue, ranging from savory beef tendon to bitter-sweet morning glory. Get ready to immerse yourself in umami

Ice Cream Hot Pot Mor Fai

Three flavors of ice cream served together in a hot pot and seasonal toppings

\$25

Small Bites

Miang-Kham (เมี่ยงคำ) \$17 One-bite wraps in fragrant betel leaves with all five Thai flavors! Lime, ginger, chili, peanut, roasted coconut flakes & shallot with caramelized sauce
Sai-ua Spring rolls (โปเปี้ยะไส้อั่ว)** \$17 A twist on Chiang-Mai sausage! Crispy spring rolls stuffed with pork sausage & Thai herbs
Tod Mun Goong (ทอดมันกุ้ง) \$17 Homemade crispy shrimp cakes & ground pork served with homemade plum sauce
Peek Gai Ta-Krai (ปีกไก่ทอดตะเคียน) \$16 Herbal marinated fried chicken wings topped with crispy lemongrass, kaffir lime leaves & chilli served with nam jim jeaw sauce
Goong Gaew (กุ้งแก้ว) \$22 Marinated fresh raw Shrimps served with pickled garlic, mint and nam jim seafood dressing
Yum Som-O (ยำส้มโอ) (GF) * \$17 Yum! Pomelo salad with citrus & herb flavors, dried fish, mint in sweet & spicy dressing
Som Tum Thai (ส้มตำไทย) (GF)** \$16 Light and fresh papaya salad with peanut, lime, dried shrimp, garlic, long bean, tomato & chilli in sour and spicy sauce
Som Tum Pu Plara (ส้มตำปูปลาร้า) ** \$19 A bold E-san Papaya salad, fermented fish sauce, lime, tomato, chili, thai olive, long bean, sweet salted crab
Thai Corn Salad (ตำข้าวโพด) (GF)* \$17 "Tum Khao Pod", sweet corn with long bean, roasted peanuts & red chili
Chive Dumpling (ก๊วยไชยทอด) (VG) \$15 Crispy garlic chives with batter fried into delicious cubes with sweet vinegar soy sauce
Taro Spring Rolls (โปเปี้ยะทอด) (VG) \$15 Fried spring rolls with yummy taro root!
Pak Mor (ข้าวเกรียบปากหม้อ) (VG) \$16 Savory rice crepe wrapped sweet radish, red onion, coconut

Noodles

Zabb Hang (ก๋วยเตี๋ยวแซบแห้ง)** \$20 Dry rice noodle mixed with homemade brown sauce, pork slice & meatball, morning glory, topped with fried pork rinds
Nam Tok Moo (ก๋วยเตี๋ยวน้ำตกหมู)** \$20 Boatnoodles! Homemade aromatic pork broth, rice noodle, morning glory, pork slices & meatballs
Kuay Tiew Nuea Toon (ก๋วยเตี๋ยวน้ำจืด)** \$22 Herbal beef broth, rice noodle, stew braised beef, beef meatballs, & morning glory
Chicken Khao Soi (ข้าวซอยไก่)* \$22 A favorite from Chiang Mai! Mild coconut curry noodle soup with chicken, shallot & pickle cabbage

Signature Entrees

Paloh Hang (พะโล้แห้ง) (GF) \$25 A favorite from home! Caramelized pork belly & egg stewed overnight with homemade aromatic thai herb & brown sauce
Pae-sa Pla Tod (แปะซะปลาทอด)** \$39 Crispy whole branzino in sour & orange curry & mixed vegetables
Panang Nuea (พะเนียงเนื้อ)* \$25 Tender braised beef shank in homemade coconut curry
Kang Pu (แกงปู ใบชะพลู)** \$29 Jumbo lump crab & betel leaves in Puket style coconut curry served with vermicelli noodles and seasonal vegetables
Crab Fried Rice Lava (ข้าวผัดปูลาวา) \$29 Sweet lump crabmeat, egg, scallion topped with lava crabmeat omelet
Kua-Kling Nuea (ควักลิงเนื้อ)** \$28 Stir-fried aromatic southern style curry with minced beef, young peppercorn, lemongrass & kaffir lime leaves
Goong Karee (กุ้งกระหรี) \$28 Creamy & rich sauteed jumbo shrimps, milk, egg, scallion, onion, sweet pepper in aromatic yellow curry sauce
Soft Shell Crab Prik Klua (ปูนึ่งตัวพริกเกลือ)* \$28 Fried soft shell crab with salt, pepper, garlic & chili
Nuer Toon Mor Fai (เนื้อตุ๋นหม้อไฟ)** \$32 Beef shank, tendon, meatballs, morning glory, bean sprouts, celery served with jasmine rice
Pla yang (ปลาย่างเกลือ)(GF) \$39 Grilled boneless branzino served with nam jim seafood sauce & sweet peanut sauce and jasmine rice
Green Curry Pak Yang (แกงเขียวผักย่าง) (VG)** \$25 Roasted seasonal vegetables in homemade green curry, coconut milk & thai basil
Pad Snow Pea Leaves (ผัดยอดถัสดอกหวาน) (VG)(GF) \$18 Sauteed snow pea leaves, garlic, homemade brown sauce

Classics

Pad Thai Boran (ผัดไทยโบราณ)(GF) \$24 Savory stir-fried rice noodle, jumbo shrimps, egg, chive, bean sprouts & roasted peanut
Seafood Pad Khee-Mao (ผัดซีอิ้วทะเล)** \$25 Drunken noodles! Stir-fried flat rice noodles with jumbo shrimp, squid, onion, bell peppers, chili & thai basil
Beef Pad See Iew (ผัดซีอิ้วเนื้อ) \$22 Smoky stir-fried flat rice noodles with beef frank , broccolini & egg

* = Spicy Level

V = Vegetarian

VG = Vegan

GF = Gluten

no substitution or modification

please let us know of any food allergies

consuming raw or uncooked meat & seafood may increase your risk of foodborne illness

20% gratuity will be included for parties of 5 or more

LUNCH SPECIAL

served with complimentary taro spring roll

\$17

WOK, RICE & CURRY

Thai Fried Rice (ข้าวผัด)

Classic fried rice fried with egg & scallion

Pad See Iew (ผัดซีอิ๊ว)

Smoky stir-fried flat rice noodles with Chinese broccoli & egg

Pad Khee-Mao** (ผัดขี้เมา)

Drunken noodles! Stir-fried flat rice noodles with onion, bell peppers, chili & thai basil

Pad Thai (GF) (ผัดไทย)

Savory stir-fried rice noodle, egg, chive, bean sprouts & roasted peanut

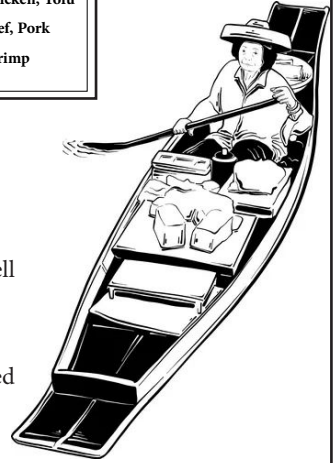
Green Curry ** (VG) (แกงเขียวหวาน)

Green curry with seasonal vegetables, coconut milk

Choice of : Chicken, Tofu

Add \$2 : Beef, Pork

Add \$3 : Shrimp



NOODLES \$18

Zaab Hang** (ก๋วยเตี๋ยวแซ่บแห้ง)

Dry rice noodle mixed with homemade brown sauce, pork slice & meatball, morning glory, topped with fried pork rinds

Nam Tok Moo** (ก๋วยเตี๋ยวน้ำตกหมู)

Boat noodles! Homemade aromatic pork broth, rice noodle, morning glory, pork slices & meatballs

Stew Beef Noodles ** (ก๋วยเตี๋ยวน้ำตุ๋น)

Herbal beef broth, rice noodle, stew braised beef & morning glory

REFRESHMENTS

\$3 – Thai Iced Tea, Thai Iced Coffee



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