

APPETIZERS

THAI SPRING ROLLS

Crispy rolls stuffed with ground pork, clear noodles and mixed vegetables.

VEGETABLE SPRING ROLLS

Crispy rolls stuffed with clear noodles and mixed vegetables.

RICKY THAI WINGS

Special house chicken wings deep fried till crispy marinated on the spot and served with sweet chili sauce.

SATAY

Grilled pork or chicken on bamboo skewers, marinated with curry powder, kaffir leaves and coconut milk and served with delicious house made peanut sauce and cucumbers relish.

LARP

Northeastern Thai spicy salad made with ground beef, pork or chicken and marinated with lime juice, roasted rice powder, Thai herbs and spices.

NAM SOD

Spicy ground pork salad with chili sauce, ginger, lime juice, red onion, peanuts and Thai herbs and spices.

FRIED CALAMARI

Calamari rings lightly battered, deep fried and served with sweet chili sauce and a touch of ground peanuts.

NUEA NAM TOC

Isaan style spicy salad made with grilled beef slices and marinated with Thai herbs and spices, roasted rice powder and lime juice.

SALADS

PAPAYA SALAD – SOM TAM

Shredded green papaya mixed in the Thai mortar with tomato, ground peanuts, fish sauce, lime juice and palm sugar.

HOUSE SALAD

Fresh green salad with "house made" ginger or peanut dressing

YUM GOONG

Spicy shrimps tossed with Thai chili sauce, onion, pepper, Thai herbs and spices and lime juice.

YUM PLA MUK

Spicy squids tossed with Thai chili sauce, onion, pepper, Thai herbs and spices and lime juice.

YUM TALAY

Spicy mixed seafood tossed with Thai chili sauce, onion, pepper, Thai herbs and spices and lime juice.

SOUPS

TOM YUM GOONG

Shrimps in spicy and sour soup with mushrooms, fresh Thai herbs and spices and lime juice.

TOM YUM KAI

Chicken in spicy and sour soup with mushrooms, fresh Thai herbs and spices and lime juice.

TOM KHA KAI

Chicken in spicy and sour coconut soup with mushrooms, fresh Thai herbs and spices and lime juice.

TOM KHA GOONG

Shrimps in spicy and sour coconut soup with mushroom, fresh Thai herbs and spices and lime juice.

TOM KHA PAK

Mixed vegetables in spicy and sour coconut soup with Thai herbs and spices and lime juice.

TOM KHA TOFU

Tofu in spicy and sour coconut soup with mushroom, fresh Thai herbs and spices and lime juice.

VEGETABLES SOUP

Vegetable soup with our fresh daily selection of vegetables.

KUAI TIAO NUEA

Beef noodles soup with bean sprouts, scallions, roasted garlic and cilantro.

ENTREES

Served with Thai Jasmine White Rice, no rice for the Noodles.

THAI NOODLES

All dishes can be made with choice of **chicken, beef, pork, tofu and mixed vegetables**.

For **shrimps** or **squids** please add \$2.

Any **combination** please add \$1.

Any **combination** with **shrimps** or **squids** please add \$2.

PAD THAI

Thin rice noodles, sautéed in the wok with our house made Pad Thai sauce, eggs and ground peanuts and topped with bean sprouts, scallions and cilantro.

PAD KEE MOW - DRUNKEN NOODLES

Flat wide rice noodles sautéed with basil, bell pepper, bamboo shoots and fresh vegetables, topped with bean sprouts, scallions and cilantro.

PAD SEE EW

Flat wide rice noodles sautéed with eggs, Chinese broccoli and roasted garlic, topped with bean sprouts, scallions and cilantro.

PAD WOON SEN

Clear noodles sautéed with onions, eggs, bamboo shoots, mushrooms and fresh vegetables, topped with bean sprouts, scallions and cilantro.

FRIED RICES

All dishes can be made with choice of **chicken, beef, pork, tofu and mixed vegetables**.

For **shrimps** or **squids** please add \$2.

Any **combination** please add \$1.

Any **combination** with **shrimps** or **squids** please add \$2.

THAI FRIED RICE

Quick fried in the wok with onions and eggs, topped with bean sprouts, scallions and cilantro.

THAI BASIL FRIED RICE

Quick fried in the wok with our house made basil sauce, fresh basil, bamboo shoots, fresh vegetables and topped with bean sprouts, scallions and cilantro.

PINEAPPLE FRIED RICE

Quick fried in the wok with onions, eggs, pineapple chunks and roasted cashew nuts, topped with bean sprouts, scallions and cilantro.

THAI CURRIES

All dishes can be made with choice of **chicken, beef, pork, tofu and mixed vegetables**.

For **shrimps** or **squids** please add \$2.

Any **combination** please add \$1.

Any **combination** with **shrimps** or **squids** please add \$2.

GREEN CURRY

Definitely green, but rarely sweet, this is one of the basic Thai curry styles. Prepared with bell peppers, bamboo shoots, fresh vegetables, green curry paste and coconut milk.

RED CURRY

This is the most popular dish among Thai people. Prepared with bamboo shoots, bell peppers, fresh vegetables, red curry paste and coconut milk, you should definitely have it "pet, pet" (hot, hot).

MASSAMAN CURRY

Royal style curry with bell peppers, onions, vegetables, potatoes, cashew nuts, massaman curry paste and coconut milk.

PANANG CURRY

It is a type of Thai curry that is milder than other Thai curries. Prepared with fresh vegetables, panang curry paste, coconut milk and kaffir lime leaves.

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THAI STIR FRIED SPECIALTIES

All dishes can be made with choice of **chicken, beef, pork, tofu** and **mixed vegetables**.

For shrimps or squids please add \$2.

Any combination please add \$1.

Any combination with shrimps or squids please add \$2.

GARLIC SAUCE 11

Mixed vegetables stir fried in the wok with our house made Thai garlic sauce, topped with scallions and cilantro

BASIL SAUCE 11

Stir fried in the wok with our special house made basil sauce, fresh vegetables, bamboo shoots, onions and fresh basil.

GINGER SAUCE 11

Bell peppers, fresh ginger, onions, mushrooms and fresh vegetables stir fried in the wok with our special ginger sauce.

CASHEW NUT SAUCE 11

Roasted cashew nuts, bell peppers, onions, fresh vegetables stir fried in the wok and topped with scallions, you should definitely order it with chicken!

BROCCOLI AND OYSTER SAUCE 11

Broccoli, onions and carrots stir fried with oyster sauce, it is delicious with beef!

PAD PRIK KING SAUCE 11

Stir fried in the wok with green beans, fresh vegetables and a special chili paste.

MIXED VEGETABLES 11

Quick toss in the wok with our special house made sauce and our daily fresh selection of vegetables.

RICKY SPECIALS

DUCK BASIL 18

Roasted duck deboned and deep fried until crispy served with our special house made basil sauce, fresh vegetables, bamboo shoots, onions and fresh basil.

DUCK CURRY 18

Roasted duck deboned and deep fried until crispy served with our red curry sauce made with red curry paste, coconut milk, bell pepper, bamboo shoots, and chunks of pineapple.

FISH BASIL 20

Fried whole snapper topped with our special house made basil sauce.

THAI CHILI FISH 20

Fried whole snapper topped with house made Thai chili sauce.

FISH GINGER 20

Fried whole snapper topped with our special ginger sauce.

SEAFOOD BASIL 15

Shrimps, squid and green shell mussels, stir fried in the wok with our special house made basil sauce, fresh vegetables, bamboo shoots, onions and fresh basil.

VOLCANO CHICKEN 14

Grilled chicken breast over a bed of steamed vegetables topped with sweet chili sauce.

VOLCANO SEAFOOD 15

Shrimps, squid and green shell mussels, stir fried in the wok with our special house made volcano seafood sauce, bell peppers, bamboo shoots topped with fresh basil.

KAO NIAO MOO TOD 15

Special dish from the region of Isaan which consists of deep fried house marinated pork strips, sticky rice and papaya salad.

LUNCH SPECIALS

No changes, no substitutions, served until 3:00 p.m. Thank you!

Lunch specials served with house salad with ginger dressing (for peanut dressing please add \$0.50) and steamed Thai Jasmine white rice (NO RICE FOR THE NOODLES).

All dishes can be made with choice of **chicken, beef, pork, tofu** and **mixed vegetables**.

For **shrimps** or **squids** please add \$1.

Any **combination** please add \$1.

PAD THAI NOODLES 8

FRIED RICE 8

RED CURRY 9

GREEN CURRY 9

PANANG CURRY 9

CASHEW NUT SAUCE 8

GARLIC SAUCE 8

GINGER SAUCE 8

PAD PRIK KING SAUCE 8

BASIL SAUCE 8

SIDE ORDERS

THAI JASMINE WHITE RICE 1

THAI STICKY RICE 2

GINGER DRESSING 1

PEANUT DRESSING 1

FINE PRINT: We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. We do not use MSG. We use only RICE BRAN OIL. If you have allergies or fears, ask for a list of ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

RICKY THAI BISTRO



FOLLOW AND LIKE US ON:



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Hours of operation:

MON-THU: 4pm - 10pm

FRI: 4pm - 11pm

SAT: 1pm - 11pm

SUN: closed