

## THAI STIR FRIED SPECIALTIES

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

For **shrimp** or **squid** please add \$3.

Any combination please add \$1.

### **GARLIC SAUCE** 12

Fresh mixed vegetables (broccoli, zucchini, onions, red bell peppers, carrots and green beans) stir fried in the wok with our special garlic sauce.

### **BASIL SAUCE** 12

Stir fried in the wok with our special house made basil sauce, fresh mixed vegetables (broccoli, zucchini, onions, red bell peppers, carrots and green beans), bamboo shoots, and fresh Thai basil.

### **GINGER SAUCE** 12

Fresh ginger, mushrooms and fresh mixed vegetables (broccoli, zucchini, onions, red bell peppers, carrots and green beans) stir fried in the wok with our special ginger sauce.

### **CASHEW NUT SAUCE** 12

Roasted cashew nuts, fresh mixed vegetables (broccoli, zucchini, onions, red bell peppers, carrots and green beans) stir fried in the wok, you should definitely order it with chicken!

### **BROCCOLI AND OYSTER SAUCE** 12

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

### **PAD PRIK KING SAUCE** 12

Stir fried in the wok with green beans, bell peppers, onions and a special chili paste.

### **MIXED VEGETABLES** 12

Quick toss in the wok with our special house made sauce and our fresh selection of vegetables (broccoli, zucchini, onions, red bell peppers, carrots and green beans).

## RICKY SPECIALS

### **DUCK BASIL** 20

Roasted duck deboned and deep fried until crispy served with a side of our special "house made" basil sauce, fresh vegetables, bamboo shoots and fresh Thai basil.

### **DUCK CURRY** 20

Roasted duck deboned and deep fried until crispy served with a side of our **Red Curry** sauce made with **Red Curry** paste, coconut milk, fresh vegetables, bamboo shoots and chunks of pineapple.

### **FISH BASIL** MP

Fried whole fish (please ask for our daily selection) topped with our special house made basil sauce. Please allow proper time to cook.

### **THAI CHILI FISH** MP

Fried whole fish (please ask for our daily selection) topped with our special house made Thai chili sauce. Please allow proper time to cook.

### **FISH GINGER** MP

Fried whole fish (daily selection) topped with our special ginger sauce.

### **SEAFOOD BASIL** 16

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** 15

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

### **VOLCANO SEAFOOD** 16

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** 16

Special dish from the region of Isan (Northeast of Thailand) which consists of deep fried house marinated pork strips, sticky rice and papaya salad.

## **SIDE ORDERS**

### **THAI JASMINE WHITE RICE** 1

### **THAI STICKY RICE** 3

### **GINGER DRESSING** 1

### **PEANUT DRESSING** 1

## **WELCOME TO RICKY THAI BISTRO**

RICKY THAI BISTRO delivers to customers the authentic taste of Thai cuisine at affordable prices.

We have a "**fresh approach**" to food, which means we use only the best and freshest ingredients available on the market.

Our food is prepared with a **tasty flavor** so if you are on a **LOW SODIUM** diet please advise us in order to adjust the **saltiness level**.

All food is prepared mild so if you like it spicier we offer three different levels of spiciness, **MEDIUM (MEDIUM THAI NOT MEDIUM AMERICAN) HOT** and **THAI HOT**.

We use the following vegetables in our preparation: **BROCCOLI, ORGANIC CARROTS, ZUCCHINI, ONIONS, RED BELL PEPPERS, GREEN BEANS** and in some dishes **BAMBOO SHOOTS**; since every **ENTREE** is prepared to order you can let your server know if you have any preference for the vegetables.

### **PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE**

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:**



**1617 NE 123 Street  
North Miami, FL 33181**

## **Hours of operation:**

**MON-THU: 4pm - 10pm**  
**FRI: 4pm - 11pm**  
**SAT: 2pm - 11pm**  
**SUN: closed**

**Phone: 305-891-9292**  
**Fax: 305-847-0742**  
**Email: info@rickythai Bistro.com**

## APPETIZERS

### THAI SPRING ROLLS

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

5

### VEGETABLE SPRING ROLLS

Crispy rolls stuffed with clear noodles and mixed vegetables.

5

### RICKY THAI WINGS

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

6

***Chef suggestion:** If you like them spicy please ask us for a side of Sriracha sauce!*

### SATAY

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

7

### LARP

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

9

***Chef suggestion:** Delicious with a side of sticky rice (please allow proper time to cook) and a cold BEERLAO, it should be prepared HOT or THAI HOT!*

### NAM SOD

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

9

***Chef suggestion:** Try it with a cold CHANG beer!*

## SALADS

### PAPAYA SALAD – SOM TAM

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

9

***Chef suggestion:** You should order a side of sticky rice (please allow proper time to cook) and a SINGHA beer!*

### HOUSE SALAD

Fresh green salad with “house made” ginger or peanut dressing

4

### YUM GOONG

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

10

### YUM PLA MUK

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

9

### YUM TALAY

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

10

***Chef suggestion:** All the Yum salads are delicious with a glass of PROSECCO!*

## SOUPS

*All soups are individual size except for KUAI TIAO NUUA which is the size of an Entrée.*

### TOM YUM GOONG

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

6

### TOM YUM KAI

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

5

### TOM KHA KAI

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

5

### TOM KHA GOONG

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

6

### TOM KHA PAK

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

5

### TOM KHA TOFU

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

5

### VEGETABLES SOUP

Vegetable soup with our fresh daily selection of vegetables.

4

### KUAI TIAO NUUA

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

9

## ENTREES

**All Entrees are served with Thai Jasmine White Rice.**

**No rice for the Thai Noodles or the Fried Rice.**

**All ENTREES can be made with ONE choice of:**

**CHICKEN - BEEF (ANGUS BEEF) - PORK - TOFU (no GMO)**

**- MIXED VEGETABLES**

**For SHRIMP or SQUID please add \$3.**

**ANY COMBINATION please add \$1.**

## THAI NOODLES

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

For **shrimp** or **squid** please add \$3.

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

### PAD THAI

Rice noodles sautéed in the wok with our house made Pad Thai sauce, eggs and ground peanuts, garnished on top with bean sprouts, scallions and cilantro.

12

### PAD KEE MOW – DRUNKEN NOODLES

Flat wide rice noodles sautéed with basil, bamboo shoots and fresh vegetables, garnished on top with bean sprouts, scallions and cilantro.

14

### PAD SEE EW

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

14

### PAD WOON SEN

Clear thin noodles sautéed with eggs, bamboo shoots and fresh vegetables, garnished on top with bean sprouts, scallions and cilantro.

12

## FRIED RICE DIHES

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

For **shrimp** or **squid** please add \$3.

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

### THAI FRIED RICE

Quick fried in the wok with onions and eggs, garnished on top with bean sprouts, scallions and cilantro.

10

### THAI BASIL FRIED RICE

Quick fried in the wok with our house made basil sauce, fresh Thai basil, bamboo shoots, fresh mixed vegetables and garnished on top with bean sprouts, scallions and cilantro.

11

### PINEAPPLE FRIED RICE

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

12

## THAI CURRIES

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

For **shrimp** or **squid** please add \$3.

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

### GREEN CURRY

Definitely green, it is not necessarily sweeter than other Thai curries but, although the spiciness varies, it tends to be more pungent than them, it is one of the basic Thai curry styles. Prepared with, bamboo shoots, fresh vegetables, Green Curry paste and coconut milk.

13

### RED CURRY

This is the most popular dish among Thai people. Prepared with bamboo shoots, fresh vegetables, Red Curry paste and coconut milk, you should definitely have it “pet, pet” (hot, hot).

13

### MASSAMAN CURRY

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

13

### 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.

13