

Our spicy meter



Mild but tasty



Spicy, flavorful and tingling



Very spicy, the burn is worth it !

Appetizers

Baked Mussels \$5.75

Mussels with garlic butter mixed with herbs, chopped onions and bell peppers stuffed and baked to perfection!

Fried Shrimp and Vegetables \$5.95

It's not true when they say "one shrimp a day will keep the doctor away"but try our fried seasoned shrimp served with vegetables anyway.

Larb-Gai \$6.95

Grounded chicken sprinkled with rice powder and garnished with fresh mint leaves. You'll swear you are sitting in Thailand somewhere having this dish, it's that good!

Som-Tum \$5.25

Thai styled papaya salad. Contain Peanuts.

Beef Salad \$8.95

A combination of sliced steak, tomatoes, cucumber, and scallions mixed in lime juiced dressing

Thai Egg Rolls \$2.95

Deep fried vegetarian egg rolls served with Thai sweet and sour sauce

Fried Tofu \$3.25

Deep fried tofu served with Thai sweet sauce

Fresh Basil Rolls \$4.25

A combination of roasted pork, shrimp, bean sprouts, basil leaves and green leaves wrapped in rice paper with plum sauce (Not deep-fried)

Thai Salad \$3.95

Fresh salad with romaine lettuce, tomatoes, cucumbers and tofu served with your choice of warm Thai peanut dressing or own special ginger dressing

Numtok \$8.95

Sliced char-broiled steak with rice powder, onions, lime juice and ground chili

Squid Salad \$7.95

Poached young squid with fresh lemongrass, onions, lime juice and ground chili

Nam-Sod \$7.25

A delectable blend of minced pork, chili, ginger, onions, lime juice and peanuts

Chicken Sa-Tay \$7.95

Sliced chicken marinated in a mixture of Thai spices served on wooden skewers with peanut sauce and pickled salad

Fried Squid \$7.95

Deep fried young squid served with hot sauce

Soups

Tofu and Vegetable Soup \$2.95



Spicy Shrimp Soup (Tom-Yam-Kung) \$3.95

Chicken Coconut Milk Soup (Tom-Kha-Kai) \$3.25



Seafood Soup (for 2) \$10.95

Vegetarian's Dishes

Veggie and Tofu Delight \$8.95

Stirred fried mixed vegetables and tofu

 **Spicy Tofu Basil Leaves \$8.95**

Sauteed tofu, fresh basil leaves and Thai chili sauce

Tofu Garlic Pepper \$8.95

Sauteed tofu, peppers and garlic on salad greens

 **Spicy Veggies \$8.95**

Sauteed broccoli, mushrooms, cabbage, basil and tofu with homemade chili sauce

 **Tofu Curry \$8.95**

Red curry, coconut milk, vegetables and bell peppers

 **Tofu Panang Curry \$8.95**

Spicy panang curry sauce cooked the traditional way with tofu and bell peppers

 **Spicy Veggie Fried Rice \$8.95**

Vegetable fried rice sauteed with egg, tofu and Thai chili sauce

Veggie Fried Rice \$8.95

Fried rice sauteed with egg, mixed vegetables and tofu

Curry Selections

 **Spicy Red Curry \$10.95 (Shrimp \$12.45)**

(Chicken, Pork or Beef) with coconut milk, Thai eggplant, basil leaves and bell peppers

 **Spicy Green Curry \$10.95 (Shrimp \$12.45)**

(Chicken, Pork or Beef) with coconut milk, Thai eggplant, basil leaves and bell peppers

 **Pa-nang Curry \$10.95 (Shrimp \$12.45)**

(Chicken, Pork or Beef) with coconut milk, bell peppers and basil leaves

 **Masaman Curry Chicken \$11.95**

Sauteed chicken breast with avocado and cashew

Noodles and Fried Rice *(Please add \$1.50 for Shrimp)*

Pad Thai (Classic Thai Noodles) \$10.95

Rice noodles sauteed with egg, bean sprouts, tofu and shrimp

Pad-See-U \$9.95 (Shrimp \$11.45)

(Chicken, Pork or beef) Flat noodles sauteed with egg, broccoli, thin soy sauce, a touch of garlic and seasoned with special sauce

Spicy Noodles With Basil Leaves \$10.95

Sauteed noodles with shrimp, fresh basil leaves, onions and Thai chili sauce

Thai Chili Noodles \$14.95

Sauteed combination seafood with spicy basil sauce served on Angel hair noodles

Fried Rice \$9.25 (Shrimp \$10.75)

(Chicken, Pork or Beef) Fried rice sauteed with eggs and your choice of meat

Spicy Fried Rice \$9.25 (Shrimp \$10.75)

(Chicken, Pork or Beef) Spicy fried rice sauteed with eggs and a choice of meat with Thai chili sauce

Chef's Specials

 **Jumbo Shrimp massaman Curry \$18.95**

What do you get when you saute super jumbo shrimp in butter with chopped onions, curry paste, coconut milk, avocados and whole cashew nuts? You get the best jumbo shrimp masaman in Atlanta!

Garlic Shrimp \$18.95

Our super jumbo shrimp sauteed with garlic and butter served over rice and romaine lettuce is to die for!

 **Spicy Catfish \$15.95**

Be brave, be the first! Try this sauteed fillet of wild catfish with Thai eggplants, peppers, basil and our very own spicy sauce!

 **Salmon Curry \$16.95**

Don't go with the flow, go upstream for a change! Try this sliced fresh fillet of salmon sauteed with green curry sauce, coconut milk and mixed vegetables. You'll love it!

 **Basil Scallops \$16.95**

We sauteed these almost hockey puck size sea scallops with bell peppers and onions in our own spicy "Thai Chili" basil sauce and you will think you are in heaven.

 **Duck Panang \$17.95**

Don't save this for a rainy day, fancy your feathers today with this roasted duck topped with our scrumptious panang sauce.

 **Short Ribs Massaman Curry \$15.95**

Stewed short ribs generously topped with masaman curry sauce and accompanied with medley of steamed vegetables, it's an Intown thing!

 **Catfish Curry \$16.95**

Ahh, it's true about fillet of catfish served with our special smooth blended curry sauce and vegetables here at Thai Chili, and it's just simply delicious!

Sauteed Red Snapper \$18.95

This generous portion of our red snapper served with your choice of:

 Ginger Sauce or  Basil Sauce.

Take your time and pick one, they're both superb!

 **Mixed Seafood Butter Curry Sauce \$15.95**

A combination of shrimp, scallops, salmon, and squid sauteed in Thai curry and butter sauce.

 **Spicy Basil Lamb Chops \$24.95**

Many never had this lamb, but you can't try our char-broiled lamb topped with various herbs and spices. Cooked the traditional way with mushrooms and onions or with our special blended red curry sauce.

 **Sauteed Scallops \$20.95**

Served with brown rice, julienne vegetables and mild chili sauce.

Mixed Grilled Seafood Salad \$11.95

Served with mild spicy ginger dressing.

Soft Shell Crab Appetizer \$9.95

Choo Chee Curry \$16.95

Fillet of salmon sauteed with panang sauce, coconut milk and mixed vegetables.

Entrees *(Please add \$1.50 for Shrimp)*

Spicy Pork \$9.95

Sauteed pork loin with special homemade hot sauce and chili peppers

Spicy Basil Leaves \$9.95 (Shrimp \$11.45)

(Chicken, Pork or Beef) Sauteed with chili peppers, onions and Holly basil leaves

Cashew Nut \$9.95 (Shrimp \$11.45)

(Chicken, Pork or Beef) Sauteed with onions, bell peppers cashew nuts, celery and carrots

Spicy Squid \$13.95

Sauteed young squid with basil leaves, onion, peppers and Thai chili sauce

Spicy Basil Mix Seafood \$15.95

Combination seafood)Fresh scallops, shrimp squid, mussels and fish) sauteed with Holly basil, onions and bell peppers in chef's special sauce

Spicy Veggie Chicken \$9.95 (Shrimp \$11.45)

A mixture of stirred fried fresh broccoli, mushrooms, cabbage, carrots, with chicken breast and Thai chili sauce

Broccoli with Mushrooms \$9.95 (Shrimp \$11.45)

(Chicken, Pork or Beef) Sauteed in a special tasty sauce

Fresh Ginger Special \$9.95 (Shrimp \$11.45)

(Chicken, Pork or Beef) Fresh ginger, bell peppers, carrots, celery, onions and mushrooms

Beverages & Desserts

Sweet "Big" Mango \$5.95

New York has her "Big Apple", so we call Bangkok the "Big Mango" and we're proud to serve you this sliced sweet mango with sticky rice topped with coconut milk. But don't wait, only served seasonally!

Mango Flambe \$5.95

This special flamed mango with our sweet sauce topped with vanilla ice cream is brought to you by our own pyro-technician.

Thai Temptation \$5.25

Thai Chili's own concoction: a trio of green tea, coconut and ginger ice cream accompanied with a fried banana and homemade raspberry sauce.

Ice Cream: Ginger, Coconut, Green Tea or Mango \$3.25

Thai Ice Coffee or Tea \$2.95

Ice Tea \$1.75

Soft Drinks: Coke, Diet Coke and Sprite \$1.95

Mineral and Sparkling Water \$1.95

Hot Tea (Per Person) \$1.75

Coffee \$1.50

Ginger Tea \$1.95

Corkage Fee (Each bottle) \$10.00

We accept all major credit cards.