

64. ROASTED DUCK CURRY 🌶️🌶️

Roasted duck simmered in a red curry with pineapple, tomatoes and snow pea.

65. MASSAMAN CURRY 🌶️

Simmered in a traditional yellow coconut curry sauce with roasted peanuts, onions and potatoes.

66. GANG PHA 🌶️🌶️🌶️🌶️

Medley of vegetables and Thai herbs with country style curry without coconut milk.

NOODLES & FRIED RICE

Chicken, Beef, Pork, or Vegetarian
Duck, Shrimp or Seafood

Lunch
\$7.95
\$9.95

Dinner
\$10.95
\$13.95

71. PAD THAI

Thai national noodle dish: Thin rice noodles stir-fried with bean sprouts, crushed peanuts, scallions and egg.

72. ROASTED DUCK NOODLE SOUP

Honey roasted duck sliced on top of rice noodles in a light tasty herb broth with bean sprouts, scallions and crushed garlic

73. PAD SEE EW

Wide rice noodles stir-fried with chinese broccoli, egg and Thai soy sauce.

74. RICE NOODLE SOUP

Bean sprouts, scallions and crushed garlic in clear broth.

75. DRUNKEN NOODLE 🌶️🌶️

Wide rice noodles sautéed with chili, garlic, basil leaves, red pepper, onion and tomatoes.

76. THAI FRIED RICE

Stir-fried jasmine rice with Chef's special sauce, pineapple, egg, tomato, onion, scallion and cashew nuts.

77. LAVA FRIED RICE 🌶️🌶️

Stir-fried jasmine rice with Chef's spicy sauce, onion, red pepper, garlic, chili and basil leaves.

CHEF'S SPECIAL**51. GOLDEN SOFT SHELL CRABS – \$16.95**

Two crispy jumbo soft shell crabs topped with sautéed onions, celery, scallions, egg and a touch of curry powder.

52. CRISPY WHOLE FISH – Market Price

Fresh fish of the day with your choice of sauce.

- Black bean, mushroom and ginger sauce.

- Chili garlic and basil sauce. 🌶️🌶️

53. FILET OF ROCK FISH – Market Price

With your choice of sauce.

- Steamed with ginger, scallion in light brown sauce

- Fried with Black bean, mushroom and ginger sauce

- Fried with Chili garlic and basil sauce 🌶️🌶️

54. THAI RAMA – \$13.95

Choice of chicken, beef or pork sautéed with light yellow curry, surrounded by broccoli and baby corn topped with crushed red onion and peanut sauce.

Shrimp or Seafood \$15.95

55. CRISPY DUCK – \$16.95

Roasted crispy duck (boneless) served with crispy noodles and Thai sweet soy sauce.

56. SEAFOOD PRIK POW – \$16.95 🌶️

Shrimp, scallop, calamari and mussels sautéed with onion, red peppers, carrot with spicy Thai chili paste.

57. CHICKEN MADNESS – \$11.95 🌶️🌶️

Minced chicken sautéed with garlic, fresh chili peppers, green beans, red peppers and fresh basil.

58. SPICY EGGPLANT – \$12.95 🌶️🌶️

Sautéed fresh eggplant with fried tofu, basil, Thai chili, fresh garlic in chef's spicy sauce.

59. PARADISE SHRIMP – \$18.95

Grilled jumbo shrimps with chef special tamarind sauce Serve with mix vegetable and crispy shallot

60. FOUR BUDDIES – \$14.95 🌶️

A combination of shrimp, chicken, beef and pork sautéed with carrot, baby corn, mushroom, snow pea, tomato and cashew nuts in chef's special sauce.

DESSERT**91. STICKY RICE WITH MANGO – \$4.95**

Steamed sticky rice tossed with sweetened coconut milk served with fresh mango

92. THAI CUSTARD – \$4.95

Special Thai custard topped with honey and sesame seed and cherry.

93. BANANA IN A BLANKET – \$3.95

Deep fried banana topped with honey and sesame seed.

94. BANANA IN A BLANKET A'LA MODE – \$5.95

Deep fried banana topped with honey and sesame seed served with home made coconut ice cream

95. HOMEMADE COCONUT ICE CREAM – \$3.95**96. GREEN TEA ICE CREAM – \$3.95**

At Aiyara Thai Restaurant we use the freshest and finest ingredients – with "NO MSG". Please remember to specify the degree of hotness for your selection. Not all ingredients are listed in the menu. Please let us know if you have any food allergies.

🌶️ American Hot 🌶️🌶️ Mexican Hot 🌶️🌶️🌶️ Thai Hot 🌶️🌶️🌶️🌶️ Chef Special Hot
We use only the Freshest Ingredients



Aiyara Thai Restaurant

Authentic Thai Food

5 Catoctin Circle SE
Leesburg, VA 20175

703.771.1131

www.aiyarathairestaurant.com



Open 7 Days A Week 11am - 10pm
Dine-In, Patio Dining
Carry Out, Catering Available
FREE Delivery (4 Mile Radius)

Lunch Special M-F 11AM-3PM



Aiyara Thai Restaurant

DINE-IN ONLY

FREE Appetizer

with purchase of 2 entrees
(\$6 max appetizer value)

With coupon only. One coupon per order. Not valid with any other offer.
Expires 7/31/2010



Aiyara Thai Restaurant

CARRY OUT & DELIVERY ONLY

FREE

Gyoza Veggie Dumpling with any purchase of \$25 or more.

With coupon only. One coupon per order. Not valid with any other offer.
Expires 7/31/2010

APPETIZERS

1. THAI SAMPLER – \$9.95

Combination of Satay, Crispy Rolls, Fried Tofu, Steamed Thai Dumplings and Fried Calamari.

2. TANGY SHRIMP (5) – \$7.95 🌶️

Grilled jumbo shrimps over fresh lettuce, topped with spicy lime sauce.

3. FRIED CALAMARI – \$5.95

Fresh squid tossed in light batter and deep-fried until golden brown, served with mildly spicy sauce.

4. STEAMED THAI DUMPLINGS (5) – \$5.95

Filled with lean ground pork, shrimp, crabmeat and water chestnuts. Served with soy-chili dip.

5. CRAB WONTON (5) – \$5.95

Golden fried wontons filled with crab stick, and cream cheese. Served with sweet & sour sauce

6. STEAMED MUSSELS – \$7.95 🌶️

Mussels steamed in lemongrass, Thai herbs basil broth served with a zesty chili dipping sauce.

7. CHICKEN SATAY (4) – \$5.95

Grilled skewered chicken breast marinated in Thai spices, served with peanut sauce and cucumber relish.

8. SUMMER ROLLS (6) – \$4.95

Soft Spring Rolls filled with vegetables, fried tofu, Thai herbs and noodles served with Thai sweet sour peanut dipping sauce.

9. FRIED TOFU – \$4.95

Fried golden triangles of bean curd served with sweet and sour sauce topped with crushed peanuts.

10. VEGGIE CRISPY ROLLS (3) – \$3.95

Crispy veggie rolls stuffed with cellophane noodles and vegetables, served with sweet and sour sauce.

18. SHRIMP IN BIANKET (5) – \$7.95

Seasoned shrimp wrapped in wonton skin, served with sweet and sour sauce.

SPECIAL APPETIZERS

11. DUMPLING COMBO – \$8.95

Steamed Thai Dumplings, Wasabi Dumplings, Vegetable Dumplings, Shrimp Dumplings.



13. WASABI DUMPLING – \$5.95 🌶️

14. EDAMAME (Steamed Soybean) – \$3.50

15. GYOZA (Veggie Dumpling) – \$5.95

16. SEAWEED SALAD – \$4.50

17. SHRIMP DUMPLING – \$6.95

SOUPS

21. LEMONGRASS SOUP (TOM YUM) 🌶️🌶️

A spicy lemongrass soup with fresh mushrooms.

Chicken or Vegetarian \$4.25 Shrimp \$4.95

22. COCONUT SOUP (TOM KHAR)

A creamy smooth spicy coconut broth with herbs.

Chicken or Vegetarian \$4.25 Shrimp \$4.95

23. SEAFOOD SOUP (POH TAK) – \$4.95 🌶️

Medley of seafood: Shrimp, Scallops, Mussels and Squid in Thai spicy lemongrass soup with fresh basil.

24. TOFU SOUP – \$3.95

A delicate mix of fresh vegetables and soft tofu in clear broth.

SALADS

31. GARDEN SALAD – \$3.95

Green salad top with crispy wontons and a choice of peanut sauce or creamy garlic dressing.

32. THAI PAPAYA SALAD – \$6.95 🌶️

Julienne green papaya, roasted peanuts, string bean and tomatoes seasoned with a spicy lime dressing.

33. BEEF SALAD – \$7.95 🌶️

Grilled marinated steak, thinly sliced and tossed with red onions, scallions, cilantro, vinaigrette served on a fresh bed of lettuce.

34. SPICY SEAFOOD SALAD – \$7.95 🌶️

Parade of fresh shrimp, scallops, mussels, squid cooked on low heat to perfection tossed with spicy lime sauce and mixed lettuce.

35. HONEY ROASTED DUCK SALAD – \$7.95 🌶️

Honey roasted duck shredded tossed with tomato, scallions, red onions, pineapples, chili paste, tossed in a spicy lime dressing.

36. LARB GAI – \$6.95 🌶️

Minced chicken tossed in a spicy lime dressing with an exotic blend of spices and served on a fresh bed of lettuce.

37. CELLOPHANE NOODLE SALAD – \$6.95 🌶️

Minced chicken tossed with spicy lime vinaigrette, with bean thread noodle, scallions, cilantro, red onions and roasted peanuts.

38. NAM SOD – \$6.95 🌶️

Minced chicken, fresh ginger, roasted peanuts tossed in a spicy lime dressing with an exotic blend of spices and served on a fresh bed of lettuce.

ENTREE

	Lunch	Dinner
Chicken, Beef, Pork, or Vegetarian	\$7.95	\$10.95
Duck, Shrimp or Seafood	\$9.95	\$13.95

Served with steamed Jasmine Rice. Substitute for brown rice add \$1.00

41. KRA POW 🌶️🌶️

Sautéed with fresh chili peppers, garlic, red pepper and fresh basil leaves.

42. GINGER DELIGHT

Stir-fried fresh ginger with onion, carrot, scallion and shitake mushrooms in a black bean sauce.

43. GARLIC LOVER

Stir-fried with garlic and white pepper sauce. Comes with broccoli.

44. PAD PIK SOD 🌶️

Sautéed garlic, fresh chili, scallion, onion, red peppers in light brown sauce

45. THAI GARDEN

Medley of vegetables stir-fried in a light garlic sauce.

46. CASHEW NUTS

Onion, red pepper, scallion, sautéed in a savory sauce.

47. PAD PIK KHING 🌶️

Sautéed with garlic, string beans with special ginger curry paste.

48. SWEET & SOUR SAUCE

Sautéed with tomatoes, onion, pineapples, cucumber, red peppers with tomato sauce.

49. CHICKEN VOLCANO

Marinated Cornish hen with exotic herbs and Thai spices grilled to perfection Served with sweet hot chili sauce and Sticky Rice.

With Out Papaya Salad \$11.95

With Papaya Salad \$14.95

50. PAD PHED PHA 🌶️🌶️🌶️🌶️

Sautéed eggplant, red pepper, basil leaves, young peppercorn, Thai herbs with chili paste. *Warning* If you don't like hot and spicy, don't try this dish.

CURRY

	Lunch	Dinner
Chicken, Beef, Pork, or Vegetarian	\$7.95	\$10.95
Duck, Shrimp or Seafood	\$9.95	\$13.95

Served with steamed Jasmine Rice. Substitute for brown rice add \$1.00

61. RED CURRY 🌶️

Simmered in a traditional red coconut curry sauce with bamboo shoots, eggplant and basil leaves.

62. PANANG CURRY 🌶️

Snow pea, shredded lime leaves topped with special curry peanut sauce and basil.

63. GREEN CURRY 🌶️

Simmered in a traditional green coconut curry sauce with bamboo shoots, eggplant and fresh basil leaves.