T.H.A.I in Shirlington

1995-2025 Favorite from the past MENU

Appetizers

Crispy Autumn Roll with grilled chicken, sweet carrot dip 9.5

Veggies Crêpe (V) sweet carrot sauce & sesame soy dressing 8.5

7-spice Popcorn Shrimp Sriracha aioli & sweet corn 12

Grilled Essan Sausage* Northeastern Thai style pork 'n rice sausage 10
*Featured at Smithsonian Folk Life Festival, 2005 Kitchen Aid Stadium

Entrees

GF **Nam Prik Ong** Grilled shrimp with Northern Thai tomato chili paste cooked with minced chicken & herbs. Served with crispy pork crackling, cucumber and sticky rice 24

Kao Soi* Classic Chiang Mai yellow curry noodles with chicken 21
*First to introduce in the DMV, Fall 1995 menu

GF **Lamb Mussamun Curry*** braising leg of lamb in aromatic complex flavor coconut curry, roasted peanuts (optional), served with brown jasmine rice 29
*#1 in 'The world's 50 best foods' by CNN as of 2021

GF **Gai Pa** grilled chicken with snow peas, ginger and chili paste, jasmine rice 18

Grilled Oriental Eggplant (V) with roasted garlic eggplant purée, sweet soy sauce 17

Desserts

Fruit Soup aromatic light syrup with honey-ginger ice cream, coconut tuile 9

Ginger Bread Pudding* golden raisins, ginger candy, Myers's dark rum whip 9
*Featured in 'Upper Crusts' cookbook by Sheilah Kaufman 2001

Thai Coffee Crème Brûlée condensed milk, mixed berries 9

We cook with all natural ingredients, use green label gluten-free oyster sauce and add no MSG.
Not all ingredients listed, please inform us of any food allergies, Thank you!

www.thaiinshirlington.com

THAI IN ARLINGTON
Celebrating 30th Anniversary
est. 1995

Thank You

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ASK ABOUT?

Chef Aulie's signature tea blend
and our 30th anniversary merchandise

Aulie Bunyaratapan - Chef/Owner *Mel Oursinsiri - Proprietor*
Nui Taupradistha - GM/Co-Owner