

Lunch & Dinner From 11 AM To 9 PM

Appetizers

- Egg rolls (4)** \$3.95
Vegetables crispy fried in a pastry roll. Served with plum sauce.
- Spring Rolls (3)** \$4.95
Fresh rolls stuffed with rice noodles, lettuce. Served with our home made sauce, and topped with peanut. Adds \$ 2 for shrimps.
- Crab Wonton (6)** \$4.95
Wonton stuffed with cream cheese, and crab meat. Served with chili plum sauce
- Tofu Tempura (6)** \$4.95
Tofu deep-fried to golden brown, served with peanut sauce.
- Shrimp In Blanket (5)** \$5.95
Shrimps rolls deep-fried to golden brown. Served with plum sauce.
- Deep Fried Chicken (4)** \$6.95
Tender chicken on bamboo stick deep fried to golden brown, served with sweet and sour sauce.
- Satay Chicken(4)** \$6.95
Tender chicken charbroiled on bamboo sticks. Served with peanut sauce and cucumber salad.
- Mix Appetizer Plate** \$10.95
A combination o chicken sate, tofu tempura, egg roll, and crab wonton.

Soup

Adds \$ 2 for shrimp, or \$ 3 for seafood

- Mix Vegetable Soup** \$7.95
Light soup with mix vegetable soup and choice of ground meat or tofu.
- Spinach & Tofu Soup** \$7.95
Spinach, soft steam tofu cooked in chicken broth with a touch of garlic oil.
- Wonton Soup** \$7.95
Ground pork or chicken wrapped in wonton with mixed vegetable and broth.
- Clear Noodle Soup** \$7.95
Clear noodle, mix vegetable, ground chicken prepared with our special house broth.
- Tom Yum (Lemongrass Soup)** \$8.95
Hot and sour soup cooked with Thai Herbs, lemongrass, tomatoes, and mushroom with Chicken.
- Tom Kha (Coconut Soup)** \$8.95
Mushroom and your choice of meat cooked in Thai spices, coconut milk, and lemongrass.
- Steam Mussels** \$10.95
Mussels steam with lemongrass, ginger roots, kaffir leave, basil and serve with thai Chili sauce

Salad

- House Special Thai Salad** \$7.95
Iceberg lettuce, shredded carrots, tomatoes, onions, and fried tofu topped with our house special peanut dressing **Papaya Salad** \$7.95
Green papaya, tomatoes, green bean tossed with lime juice, fish sauce, whole peanut, palm sugar. Adds \$2 for salty crab or shrimp.
- Beef Salad** \$8.95
Thin slice of grilled beef tossed with limejuice, fish sauce with fresh green onion, and cilantro.

- Larb** **\$8.95**
Your choice of ground meat marinated with Thai spices, mint leaves, rice powder, green and red onion with special lime juice dressing.
- Lard Duck** **\$ 11.95**
Boneless Duck seasoned with red and green onion, mint leaves, rice powder, green and red onion with special lime dressing.
- Clear Noodle Salad** **\$8.95**
Clear noodle tossed with ground pork, shrimp, onion in our special lime dressing.
- Grill Shrimps Salad** **\$11.95**
Charbroiled Shrimps mixed with red onion, green onion in our special lime dressing.

Thai Noodles

With your choice of meat
For Shrimps add \$2; Seafood adds \$3

- Phad Thai** **\$8.55**
Thin rice noodles pan-fried with egg, bean sprout, green onion and topped with ground peanut
- Authentic Traditional Phad Thai** **\$8.55**
Stir fried thin noodle with tamarind sauce, eggs, onion, fish sauce, tofu, bean sprout and top w/peanut.
- Phad-See-Ew** **\$8.55**
Wide rice noodles pan-fried with eggs, tender broccoli in black soy sauce.
- Drunken Noodle** **\$8.55**
Stir-fried flat noodles with mixed vegetables, basil leaves and peppers in our homemade chili paste.
- Chow Mein** **\$8.55**
Egg noodles stir-fried with papaya secret sauce and vegetable .
- Phad-Woon-Sen** **\$8.55**
Stir-fried clear noodles, eggs, with choice of meat, celery, and carrots.
- Lard Na** **\$9.55**
Wide rice noodles pan fried in black soy sauce and broccoli in our house special gravy sauce.
- Fusion Noodle** **\$9.55**
Thin rice noodle with egg, bean sprout, broccoli, cabbage, jalapeno, and sweet basil leaves.
- Crispy Golden Noodle** **\$9.55**
Crispy egg noodle top with our special gravy sauce with broccoli, mushroom, carrot, cabbage, and celery.

Entrée

Served with steam rice.
Choice of Meat: Chicken, Beef, Pork.

- Diamond Cashew** **\$8.55**
Stir-fried chicken with carrot, bell pepper, onion topped with cashew nuts.
- Garden Sweet & Sour** **\$8.55**
Pineapple, tomato, onion, bell pepper, cucumber sautéed in our special homemade sauce .
- Rama Chicken** **\$8.55**
Sautéed chicken on a bed of spinach, top with peanut sauce
- Broccoli Delight** **\$8.55**
Tender broccoli sautéed stir-fried with garlic and brown sauce with your choice of meat.
- Garden Medley** **\$8.55**
Fresh vegetable sautéed with garlic and a touch of oyster sauce with your choice of meat.
- Ginger Chicken** **\$8.55**

Tender chicken, fresh young ginger, garlic, onion,
carrot, bell pepper ,sautéed in black bean sauce
Blue Sapphire Basil **\$8.55**

Sautéed chicken stir-fried with garlic, white onion,
bell pepper, and fresh Thai sweet basil leaves.
Green Bean Special **\$9.55**

Green beans stir-fried with choice of meat and
onion, bell pepper, carrot, fresh sweet basil.
Pumpkin Special **\$9.55**

Slice Pumpkin stir-fried with choice of ground meat,
onion, bell pepper, carrot, and fresh sweet basil.
Garlic Lover **\$9.55**

Choice of meat stir-fried with garlic, white pepper,
and garnish with steam cabbage and broccoli.
Pepper Steak **\$9.55**

Beef stir_fried with bell pepper, onions, pineapple, carrot in Thai Sauce
Spicy Egg Plant **\$9.55**

Asian eggplant stir-fried with garlic, white pepper,
black soy sauce with choice of ground meat

Thai Curry

All curries are medium hot and gently simmered in curry paste, made from curry spices, chili pepper and coconut milk
Served with Steam rice.

Choice of Meat: Chicken, Beef, or Pork.

Adds \$ 2 for Shrimp, \$ 3 for Seafood.

Ruby Red Curry **\$8.95**
Choice of meat cooked in coconut milk, red curry paste, bamboo shoots and basil leaves.

Green Curry **\$8.95**
One of our spicier curry, with green curry paste, coconut milk, peas, bamboo, bell pepper, and Thai sweet basil

Pa-Nang Curry **\$8.95**
Beef or chicken sautéed in thick red curry sauce, and coconut milk slow-boiled with lime leaves, bell pepper, and Thai basil.

Yellow Curry **\$8.95**
A mild flavored yellow curry cooked in coconut milk, potato, white onion, bell pepper, and carrots.

Massamam Curry **\$8.95**
Your choice of meat cooked with spicy massamam curry paste, coconut milk, sweet onion, and potatoes.

Pumpkin Curry **\$9.95**
Local pumpkin slice cooked with red curry paste, coconut milk, sweet basil, onion, bell pepper.

Pineapple Curry **\$9.95**
Red chili paste in coconut milk with pineapple, bell pepper, and basil leaves

Mango Curry **\$9.95**
Yellow mango, basil, bell pepper, onion, and sweet basil stew in red curry paste and coconut milk.

Rice Dishes

Choice Of Meat: Chicken, Beef, Pork

Adds \$ 2 for Shrimps

Thai Fried Rice **\$8.55**
Snowy jasmine rice wok fried with egg, onions, tomatoes, and your choice of meat, garnish with fresh cucumber slice

Pineapple Fried Rice **\$9.55**
Jasmine rice, pineapple, tomatoes, eggs, sweet onion, wok-fried with a touch of yellow curry powder.

Sunset Crab Fried Rice **\$10.95**
Jasmine rice stir fried with egg, crab meat, crab paste
in soy bean oil.

Phuket Fried Rice and Roasted Chicken \$10.95

Jasmine rice stir fried with egg, onion, red special sauce with roasted chicken legs on the sides.

PaPaYa Special Fried Rice \$11.95

Brown rice stir fried with egg, carrots, and special combination of seafood.

Seafood

Spicy Seafood \$11.95

A combination of seafood sautéed with garlic, chili paste, bell pepper, baby corn, carrots, onion and fresh basil.

Orange Shrimp \$11.95

Shrimps marinated with garlic, cilantro roots, then light sautéed with soy sauce, and white wine. Served in fresh orange shell with our special orange sauce.

Shrimp In Black Bean Sauce \$11.95

Shrimps sautéed with garlic, onion, bell pepper, mushrooms, and black bean sauce.

Ginger Mussels \$11.95

Fresh Mussels stir fried with young ginger, garlic, onion, carrot, bell pepper, sautéed in black bean sauce.

Tri-Flavor Fillet Fish \$11.95

Fresh fish deep fried and topped with special sauce consisting of garlic and tamarind juice that gives a unique flavors of sweet, sour and spicy.

BBQ

BBQ Chicken \$10.95

Barbecue Chicken marinated with curry seasoning, fresh garlic and light soy sauce. Served with sweet chilli sauce and Thai sticky rice.

BBQ Beef. \$11.95

Grill marinate age beef in light soy sauce and black pepper. Served in our homemade spicy lime juice sauce and Thai sticky rice.

BBQ Pork \$11.95

Grill BBQ pork chop to perfection in a bed of salad and serve with sticky rice.

BBQ Shrimp \$11.95

Grill Shrimp until perfection in a bed of steam vegetable and served with chili sauce.

BBQ Salmon \$11.95

Marinated salmon grill until perfection, service with steam vegetable and sweet chili sauce.

PAPAYA THAI RESTAURANT'S SPECIAL

Original Sunny Basil Beef \$10.95

Ground beef stir-fried with Thai fresh chilli, Jalapeno, bell pepper, fresh sweet basil, in a special basil sauce, and top with sunny egg.

Golden Shrimp Flame \$11.95

Shrimps deep fried to golden brown top with thick sweet and sour in the mixture of mushroom, onion, bell pepper, baby corn and carrots.

Shoo-Shee Salmon \$11.95

Delicious wild Alaska Salmon, charbroiled on a fish grill, then topped with shoo-shee sauce.

Samurai Curry Shrimp \$11.95

Tempura Shrimps cover with green curry paste in coconut milk with sweet basil, green bean, bell pepper, carrots.

Samurai Pad Thai \$11.95

Our Creative blend of the well known stir fried Thai noodle with eggs, bean sprout, green onion, groud peanut and topped with golden brown Japanese prawn tempura dipping sauce.

Roasted Duck \$12.95

Boneless roasted duck with a bed of spinach. Served with a side of our special sauce.

Emperor Duck Curry \$12.95

Boneless Duck in coconut milk with pineapple, bell peeper, carrot, basil leaves, and red curry paste.

Duck A La Funk \$13.95

Duck Deep-fried to golden brown, then stir-fried with oyster sauce, bell pepper, green bean, sweet white onion, and green onion.

Rain Forest Duck (Hot and Spicy Duck) \$13.95

Half fried roast duck with chili pepper, chopped onion, and top with spicy and sweet sauce.

Vegetarian

Vegetable Rama with Tofu \$8.55

Firm or Fried Tofu on the bed of mix vegetable and top with house special peanut sauce.

Vegetable Phad Thai \$8.55

Thin rice noodle stir-fried with egg, mix vegetable, fresh bean sprout, and top with ground peanut

Vegetables Fried Rice \$8.55

Jasmine rice stir-fried with eggs, mixed vegetables, and garnish with fresh cucumber slice

Chef's Vegetarian Special \$8.55

Snow peas, baby corn, mushroom, broccoli, cabbages, and bell pepper sautéed in a lightly seasoned sauce

Vegetable Curry \$8.55

Mixed vegetables in coconut milk, bamboo shoot, bell pepper, spicy red curry paste and sweet basil.

Garlic Tofu \$9.55

Tofu sautéed with garlic, white pepper, black soy sauce and garnish with steam broccoli and cabbage.

Eggplant Tofu Delight \$9.55

Asian eggplant stir-fried with garlic, tofu, black soy sauce, and bell pepper.

Lemongrass Dice Tofu \$9.55

Dice Tofu stir-fried with chop lemongrass, garlic, black sauce and black pepper. Served over steam rice.

Lunch Special \$6.95

Served with eggroll, and steamed rice

(Except noodles) with choice of Chicken, Pork, Beef or Tofu. Adds \$ 2 for shrimps.

Diamond Cashew

Basil Chicken

Rama Chicken

Garden Sweet & Sour

Broccoli Delight

Garden Medley

Ginger Chicken

Thai Fried Rice

Phad Thai

Green Bean Special

Garlic Lover

Spicy Egg Plant

PaPaYa Thai Curry (red, green, yellow, panang)

Authentic Traditional Phad Thai

**Phad-See-Ew
Drunken Noodle**

LUNCH COMBINATION

Adds \$2

With the choice of any Lunch item above and choice of Regular PadThai or Fried-rice.

Dessert

Coconut or Green Tea Ice Cream	\$3.50
Sweet Sticky Rice W/Mango	\$4.95
Sweet Sticky Rice W/ Ice Cream	\$4.95
Fried Banana with Ice cream	\$4.95
Sweet Sticky Rice W/Mango,& Ice Cream	\$6.50

Catering Menu

Appertiers

Eggrols (per dozen)	\$ 10.99
Satay (per dozen)	\$12.99

Main Dish

	Server 5-7	Server 12-14
Thai Fried Rice	\$29.95	\$59.95
Pad Se Ew Chicken	\$29.95	\$59.95
Chow mein Chicken	\$29.95	\$59.95
Mix Veggies	\$29.95	\$59.95
Pad Thai Chicken	\$29.95	\$59.95
Thai Salad	\$29.95	\$59.95

**No MSG
Reservation Recommended
Dine-In & Carry Out
Party Tray & Catering**

****All selection is made to your preference of spice level : mild, medium, hot or Thai hot.**

FREE DELIVERY

WITH IN 3 MILE, MINIMUM \$20

PAPAYA -TEMPE

1731 E BROADWAY, 85282

(SW Corner of McClintock & Broadway)

480-921-2678

PAPAYA -MESA

2706 E UNIVERSITY 85213
(NW Corner of University & Lindsay)

480-964-3171

JASMINE - GILBERT

2401 E BASELINE, 85234
(On Baseline between Gilbert & Lindsay)

480-892-9882

MANGO THAI

VEGETERIAN

Coming Soon June – 2011
1440 S Country Club Mesa 85210
(NW Corner Country Club and Hampton)

480-964-3944

