Curry & Stir-Fry cont.

Chili-Basil Stir Fry

1./

A Thai staple. Spicy and aromatic with basil. Onions and long green beans

Stir Fried Mixed Vegetables

14

Delicious stir-fry with mushrooms, carrots, cabbage and broccoli in a house-made sauce

Sweet and Sour Stir-Fry

14

A classic! Assorted stir-fried vegetables in a house-made sweet and sour sauce

Chicken Cashew

16

Stir-fried chicken breast, mushrooms, onions and bell peppers in a house-made sauce served with roasted cashews

Chef's Specials

Massaman Lamb (shank) Curry

28

A smooth yellow curry with aromatic Thai spices, potatoes, onions, a hint of sweet pineapple and cashew nuts. Served with roti.

Tumeric Chicken

22

Zingy Southern-Thai style spicy minced chicken breast. Delightful and refreshing flavours, served with fresh vegetables and sticky rice, garnished with lime leaves

Jungle Curry

21

Non coconut-based curry. Mixed seasonal vegetables in house-made special curry paste with aromatic Thai herbs. Served with your choice of tofu, chicken, beef or pork

Crispy Pork Belly with Basil

Stir-fried with broccoli bell peppers, carrots and basil in a house-made squce

Best Shared (dishes for two)

Fried Chicken (Hat Yai)

39

Southern Thai style fried chicken (local organic) marinated in turmeric and mixed Thai herbs. Served with crispy shallots, yellow potato curry and roti.

BBQ Chicken

39

A unique Nohra flavoured BBQ chicken (local organic) marinated in coconut milk and mixed Thai herbs. Served with papaya salad, sticky rice and a NE style dipping sauce.

Desserts

Mango Sticky Rice

9

A popular Thai dessert, sweet sticky rice with coconut milk and fresh mango

Mango Cheesecake

8

New York style cheesecake topped with fresh mango.

Sides & Extras

Jasmine or Sticky Rice	3
Coconut & Pandan or Brown Rice	4
Plain Rice Noodle	3
Roti	3
Cucumber Relish	2
Large Peanut Sauce	3
Extra Veg	3
Tofu	3
Extra Chicken, Beef or Pork	4
Extra Pork Belly	5
Extra Ocean Wise Prawn	5

TAKE-OUT MENU



2524 ESTEVAN AVE VICTORIA, B.C. V8R 2S7

(250) 595-7868

WWW.NOHRATHAI.COM



@NOHRATHAIKITCHEN



We take all allergies seriously. Any dish can be modified to suit your dietary needs.

Gluten-Free, Vegetarian and Vegan options are available.

Appetizers

Spring Roll (Par pia tod)

10

Four lightly fried rolls served with housemade sweet chili plum sauce

Curry Puff Vegetarian 11 / Chicken 12

Five Thai style samosas served with a fresh and tangy cucumber beet relish. Your choice of vegetarian or ground chicken and yams

Crispy Coconut Breaded Prawn 12

Five lightly fried prawns coated in a crispy coconut breading, served with spicy mayo and sweet chili plum sauce

Thai Crab Cakes 12

Combination of Rock and Dungeness crab meat with bright Thai flavors and spices served with sweet chili sauce and a cucumber beet relish

Chicken Wings 12

Lightly coated wings served with your choice of tangy lime NE style dipping sauce, sweet chili sauce or house-made spicy mayo.

Calamari 16

Calamari rings, lightly coated in rice flour, served on a bed of turmeric rice and accompanied with a side of Thai style tamarind garlic dipping sauce

Soups

Tom Yum

12

Spicy and sour soup with tomatoes and mushrooms, garnished with fresh herbs

Tom Kha 13

Aromatic creamy coconut milk soup with lemongrass, mushrooms and galangal. Garnished with fresh herbs

Tom Kha Kamin 13

A Southern twist to the Tom Kha (turmeric)

Pork Belly Stew

15

A delicate dish of pork belly with daikon and goji berry, garnished with fresh herbs

Salad

Papaya Salad

12 / Prawn 17

Mouth-watering green papaya salad with green beans, tomatos and a house-made lime dressing. Garnished with roasted cashew nuts

Laab 🖊 Chicken 15 / Crispy Pork Belly 17

A refreshing Thai salad of minced chicken or crispy pork belly tossed with fresh mint, cilantro, roasted crispy rice, served with fresh vegetables and a hot and sour dressing

Crying Tiger 🛩

16

Flavourful tender beef salad with thinly sliced grilled sirloin, tossed with fresh mint, cilantro, chilies, roasted crispy rice, sesame seeds and galangal. Garnished with fresh vegetables and house-made lime dressing

Noodles & Rice

Add your choice of Tofu \$3; Chicken, Beef or Pork \$4, or Ocean Wise Prawn \$7

Phad Thai 14

Stir-fried rice noodles with house-made tamarind sauce, eggs, green onions, bean sprouts and crushed roasted peanuts

Phad See Ewe

14

Popular Thai street food. Stir-fried thin vermicelli brown rice noodles with egg, broccoli, carrot & sweet soya sauce

Drunken Noodle 🛩

14

A mix of delightful spices, stir-fried flat brown rice noodles, garlic, chili, bamboo shoots, bell peppers and Thai basil

Noodles & Rice cont.

Phad Thai Chai Ya 🖋

1.5

Southern Thai twist. Thin rice noodles, eggs, carrots, coconut milk, special house-made paste, bean sprouts, crushed roasted peanuts

Fried Rice (Khao Phad)

14

Fragrant jasmine rice with egg, onion, carrot, broccoli and green onions with house-made sauce

Phuket Style Wok Noodle

18

Stir-fried egg noodles with carrots and bean sprouts, accompanied by a basted egg, crispy shallots and green onions. Your choice of Tofu, Chicken, Beef or Pork

Curry & Stir-Fry

Add your choice of Tofu \$3; Chicken, Beef or Pork \$4, or Ocean Wise Prawn \$7

Green Curry 🛩

15

A coconut milk and green curry paste, grilled aubergine, bell peppers, carrots, bamboo shoots and Thai basil

Red Curry 🛩

15

A coconut milk and red curry paste base, bamboo shoots, bell peppers, carrots and Thai basil

Panang Curry

15

Thick and creamy red curry base with broccoli, carrots and bell peppers

Massaman Curry

19

Rich Thai curry with potatoes, onions, peanuts and a hint of sweet pineapple. Served with your choice of chicken or beef