

THE **THAI**
VEGAN
KITCHEN

Namni Asrani

Freshly cooked. Always.



MENU

**DINING &
TAKEAWAY**

LUNCH
12 pm to 3 pm

DINNER
6 pm to 10 pm

Prebooking and Preorder

*Book / order one hour prior to your booking.
Drinks & desserts can be ordered at the restaurant.*

13/1, Padmalaya Bldg, Bachamal Rd, Frazer Town, Bangalore 560005. Tel- 9591024447

For takeaway / delivery - www.airmenus.in/thevegankitchen/order

OUR FOOD IS

FRESHLY COOKED

All our dishes are authentically prepared on a pre-order basis and served/delivered to you, ensuring a zero stale period. We use the finest ingredients and all our sauces, curry pastes, dipping sauces and desserts are made fresh, in-house with no preservatives or colours.

For takeaways, we use eco friendly, microwavable packaging with no plastic.

TEAM OF COMPASSIONATE COOKS

Each meal is carefully cooked with utmost love and care by our trusted team of female home cooks.

PRE-ORDER

You need to order your meal 60 minutes prior to your booking. We cook all dishes fresh, from scratch and follow the 'slow-cooking method', thereby providing freshly cooked meals with zero stale time.

Identifiable for its extraordinary assortment of rich flavours and tastes, including all combinations of sweet, sour, spicy and bitter, Thai food makes a global stand for its exclusive zest and variety.

For instance, spicy-sour Tom Yum soup, tangy fresh salads, flavourful spice and herb based curries with fragrant jasmine rice, a variety of stir fried noodles and rice dishes and fresh desserts are just a few examples of exotic and delicious combinations.

Yet, apart from the many vibrant tastes or the patented succulence of Thai food, many are attracted to Thai cuisine for its nutritional content.

What is extraordinary and distinctive about Thai food is that it is entirely characteristic of its culture. Their culture nearly forbids them to take life too seriously. From the Thai perspective, life should be fun (sanook), days should be comfortable (sabai), and attitudes should be flexible (aligh gudai), thus inviting goodwill and well being.

Sanook, Sabai, Aligh Gudai !



Veganism is Magic

Nandu Agrani

SOUPS *(Serves 2/3)*

1 Clear Noodle Soup (Nam Sai)

Rs 250

Very nice soup for noodle lovers, with soft tofu and Vegetables. Slurpy and tasty !

2 Tom Yum Soup (Hot and Sour)

Rs 250

It's a little bit spicy, lemony with a lovely flavor of fresh lemongrass, galangal and lime leaves.

3 Miso Soup (Misoshiru)

Rs 250

A traditional Japanese soup, Popular in Thailand, served with soft tofu and spring onions Super healthy!

4 Tom Kha Noodle Soup (served in two Coconuts)

Rs 450

Hot and Sour, creamy, delicious, inside two tender coconuts. Do not eat the coconuts !

5 Clear Spinach Soup

Rs 250

Healthy, Tasty, light ! Spinach leaves with silky Tofu topped with crispy garlic.



SUKI THAI HOT POT *(Serves 2/4)*

6 Suki Thai Hot Pot

Rs 675

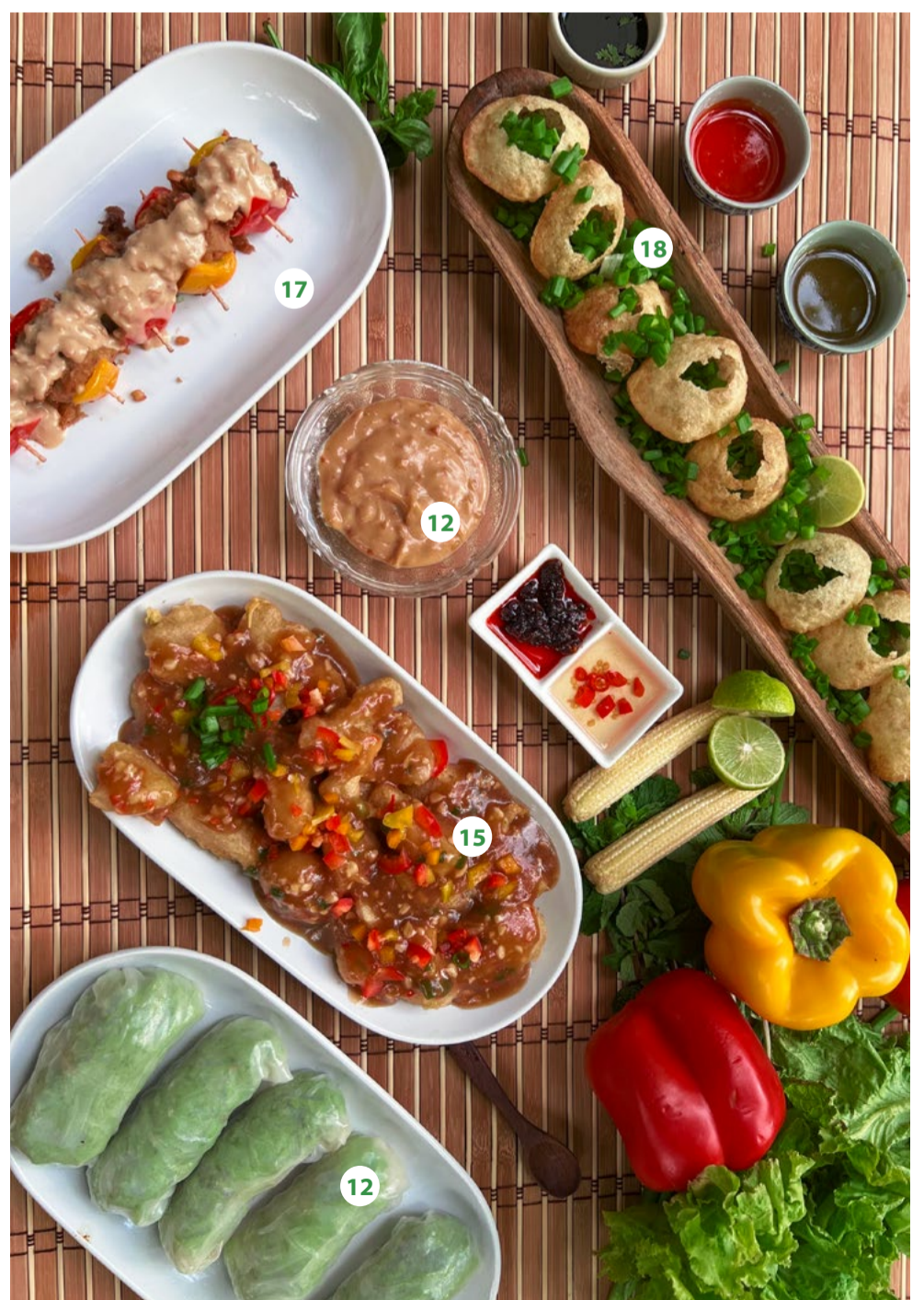
A vegetable broth with Thai herbs served in a steaming Hot Pot. Choose and add - Bokchoy, Chinese cabbage, soft Tofu, Corn cob, mushrooms and glass noodles. And enjoy our fresh Dipping sauce - 'Jim Tim' - Dip or Drip, you will love it !
A tip - Eat slowly and Relax!

SALADS *(Serves 2/3)*

- 7 Thai Tangy Peanut Papaya Salad (Penut Som Tom)** **Rs 275**
A crunchy, tangy salad, peanuts and shredded papaya tossed in our own Sriracha sauce & strips of basil leaves & squeezed lime.
- 8 Glass Noodle Salad (Yum Woon Son)** **Rs 325**
You will love this salad, packed with veggies, glass noodles and Peanuts. Be careful, they slip and slip !
- 9 Garden fresh Corn Salad (Tum Tang Kao Poad)** **Rs 275**
Corn tossed with tomatoes, cucumber, thai herbs and seasoning
- 10 Tofu Corn Laab Salad** **Rs 325**
Utterly, Butterly, crumbly, soft and delicious Tofu with corn, cooked without oil.
- 11 Cucumber Salad** **Rs 275**
A delightful, crunchy thai cucumber salad, light refreshing.

APPETISERS *(Serves 2/3)*

- 12 Thai Fresh Rice Paper Spring Rolls with Peanut sauce (Goi cuon)** **Rs 350**
Rice paper rolls (5) packed with lovely greens and salad strips, served with our fresh, crunchy, silky peanut sauce. Tip- Best eaten with Hands, dip into peanut sauce and Chomp, Chomp, Crunch...
- 13 Fresh Rice Paper Noodle Rolls with Hot and sweet sauce (Goi cuon)** **Rs 350**
Rice noodles with tofu, carrots and corn seasoned with fresh thai sauce All in one heavenly roll. It's a noodle in rice dish !
- 14 Fresh Rice Paper Spicy Tofu Rolls with Hot & Sweet Chilli Sauce** **Rs 350**
A delicious , tangy filling Crumpled Tofu tossed with our spicy seasoning with corn & cashews
- 15 Vegetable Tempura dipped in Fresh Garlic chilli basil sauce (Thempura)** **Rs 375**
Nice idea ! We take Japanese tempura, pour our fresh secret Thai sauce over it, with slivers of colourful capsicum and basil ribbons. Its onion,potato and Baby corn. Eat slowly, enjoy !
- 16 Tofu Tempura dipped in Fresh Garlic Chilli Basil sauce (Thempura)** **Rs 375**
Soft Tofu in the Tempura, and we pour our fresh secret Thai Sauce in slivers of colorful capsicum and basil.
- 17 Evolved Satay in Peanut sauce (Satea)** **Rs 350**
Indonesia's favourite food in Thai style with evolved meat dipped in our fresh peanut sauce with capsicum and onions in a stick. Do not eat the sticks, please !
- 18 Khao Suey Takraw (10 pcs)** **Rs 350**
Travel to Thailand, Burma and India ! Each puri or Takraw comes with creamy Khao Suey curry, noodles, capsicum, tofu, peanuts with spring onions, fried garlic to complete this bite size explosion of flavours.
- 19 Tofu Tempura dipped in Fresh Garlic Chilli Basil sauce (Thempura)** **Rs 375**
Soft Tofu in the Tempura, and we pour our fresh secret Thai Sauce in slivers of colorful capsicum and basil.
- 20 Tofu Scrambled on Toast** **Rs 350**
Delicious, healthy, scrambled Tofu tossed with spinach & corn.



MAIN DISHES (Serves 2/3)

21 Red Curry with Jasmine Rice (Gaeng Phed) Rs 550

A creamy, little bit spicy curry cooked with fresh vegetables and soft tofu and fresh flavours of lemongrass, galangal and basil leaves, served with fragrant rice.

22 Massaman Curry with Jasmine Rice (Kaeng Massaman) Rs 550

Creamy curry, flavourful - cinnamon, cardamon, thai herbs, very mild Chillies, with vegetables and soft tofu, served with fragrant rice.

23 Green Curry with Jasmine Rice (Kaeng Khiao Wan) Rs 550

Creamy, dreamy, little bit spicy curry flavoured with coriander, lemongrass, Galangal, kaffir leaves with vegetables and soft tofu, served with fragrant Rice.

24 Yellow Curry with Jasmine Rice (Kaeng Lueang) Rs 550

Creamy curry, flavourful - mild chillies, lemongrass, Galangal, herbs & turmeric with vegetables and soft tofu, served with jasmine Rice.

25 Khao Suey with Noodles Rs 475

A classic Thai-Burmese curry, complete with accompaniments, rice Noodles, fried garlic, spring onions, tofu, peanuts.

26 Stir fried Mixed Vegetables (Pad Pak Ruam) Rs 300

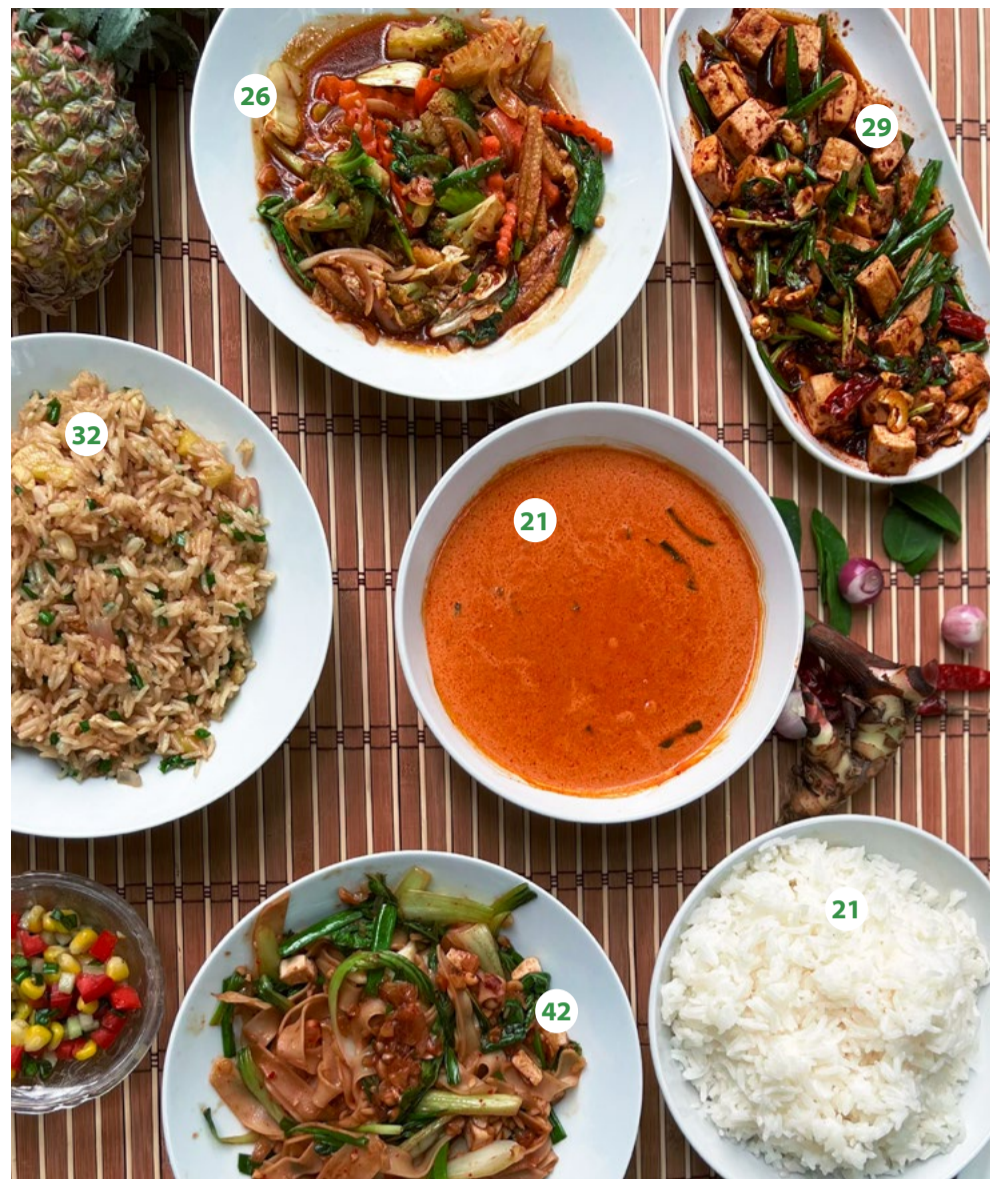
Fresh vegetables and greens tossed and stir fried.

27 Stir fried Mixed Vegetables in Hot Garlic Sauce (Pad Pak Ruam Teahu) Rs 325

Assortment of Vegetables and Tofu stir fried in a mildly hot savoury garlic sauce.

28 Evolved Pad Kaprow with Jasmine rice Rs 475

Everyone in Thailand loves this! Minced Plant meat (soya) stir fried with Chilli peppers, onions and shallots, finished with Basil leaves, served with Jasmine rice.



29 Tofu Cashew Stir fry (Pad Med Mamuang) Rs 300

Soft Tofu cubes with crunchy cashews cooked in our Thai Chilli paste with Long spring onions. Eat as a starter or with jasmine rice.

30 Tofu in Basil Garlic Sauce (Teahu Phad Kaphera) Rs 325

Delicious fresh tofu chunks in a fresh basil & garlic sauce.

31 Stir fried Tofu with Baby Greens (Pad Pak Teahu) Rs 300

Super tasty, tofu cubes tossed and stir fried with Bokchoy and Spinach leaves In a light sauce.

32 Pineapple Fried Rice (Khao Pad Sapparod) Rs 300

A classic Thai Dish! Can be eaten as a meal or a side dish! Jasmine Rice in thai Style with cashews and pineapple.

33 Basil Chilli Fried Rice (Kao Pad Nam Prik Pao) Rs 300

A flavourful fried rice with vegetables, fresh basil, chillies.

34 Thai Vegetable Fried Rice (Khao Phat Che) Rs 300

A Thai speciality! Diced carrots and corn and rice tossed together in Authentic thai seasoning.

35 Butterfly Pea Blue Flower Rice (Khaw dxk xaychan) Rs 400

A delightful rice cooked with Butterfly pea flower and gently tossed with carrots, baby corn with spring onions and fried garlic

36 Stir Fried Noodles with Vegetables and Tofu (Pad See Ew) Rs 300

Long and slurpy Rice noodles with mixed vegetables and tofu strips.

37 Jasmine Rice (Hom Mali) Rs 200

An aromatic long grain rice primarily grown in Thailand.

38 Chiang Mai Chik Phi (Thaw Chik Phi) Rs 350

Chickpeas and tofu in a delicious thai gravy of lemongrass, khaffir lime, turmeric, thai herbs, on a bed of Jasmine rice & fried noodles, garnished with Basil strips, and garlic, served with a dash of lime.

39 Chilli Garlic Noodles with Basil (Pad Me Korat) Rs 300

Wheat spaghetti noodles gently wok fried in minced garlic, chillies, vegan Butter, juicy bites of evolved meat and basil. Enjoy with our Hot and sweet Sauce !

40 Stir fried Glass Noodles with Vegetables and Tofu (Pad Woon Sen) Rs 325

Transperent, slippery(eat expertly) mung bean noodles with Thai seasoning Tossed in Vegetables and Tofu.

41 Drunken Noodles (Pad Kee Mao) Rs 300

Very Spicy ! Thai tale- Can remove Hangover ! Broad rice noodles with Bok Choy, basil and tofu in our spicy sauce.

42 Pad Thai Noodles (Phad Thai) Rs 300

The most popular dish in Thailand with bok choy, sprouts tofu peanuts with our pad thai sauce.

43 Big Buddha Bowl (Cham Phra Hiy) Rs 425

A vibrant and refreshing bowl of soba noodles with spring onions, corn, carrot, bok choy, zucchini, shallots and mint served with a side of creamy chilli peanut sauce.



MINI MEALS (FOR ONE)

44 Thai Curry meal with Chilli Garlic basil noodles Rs 375

An exquisite portion of flavourful curry (Red/Green/Yellow / massaman) served with fragrant Jasmine Rice and a portion of noodles.

45 The Noori Meal Rs 375

Flavourful Thai vegetable fried rice cooked and tossed with Thai noodles and served with Garlic sauce.

46 Evolved Pad Kaprow with Jasmine Rice Rs 375

Minced plant meat (soya) stir fried with Chilli peppers, onions and shallots, with Basil leaves, paired with Jasmine rice.

BURGERS

47 Thai Evolved Red Curry Burger Rs 350

Aromatic & Spicy, Evolved plant meat tossed in a red curry paste, served with fresh corn salad and sriracha sauce.

48 Thai Evolved Massaman Curry Burger Rs 350

Full of flavours of Thai herbs and mild spices, Evolved plant meat tossed In Massaman curry sauce, served with corn salad and sriracha sauce.

49 Thai Tofu Red Curry Burger Rs 300

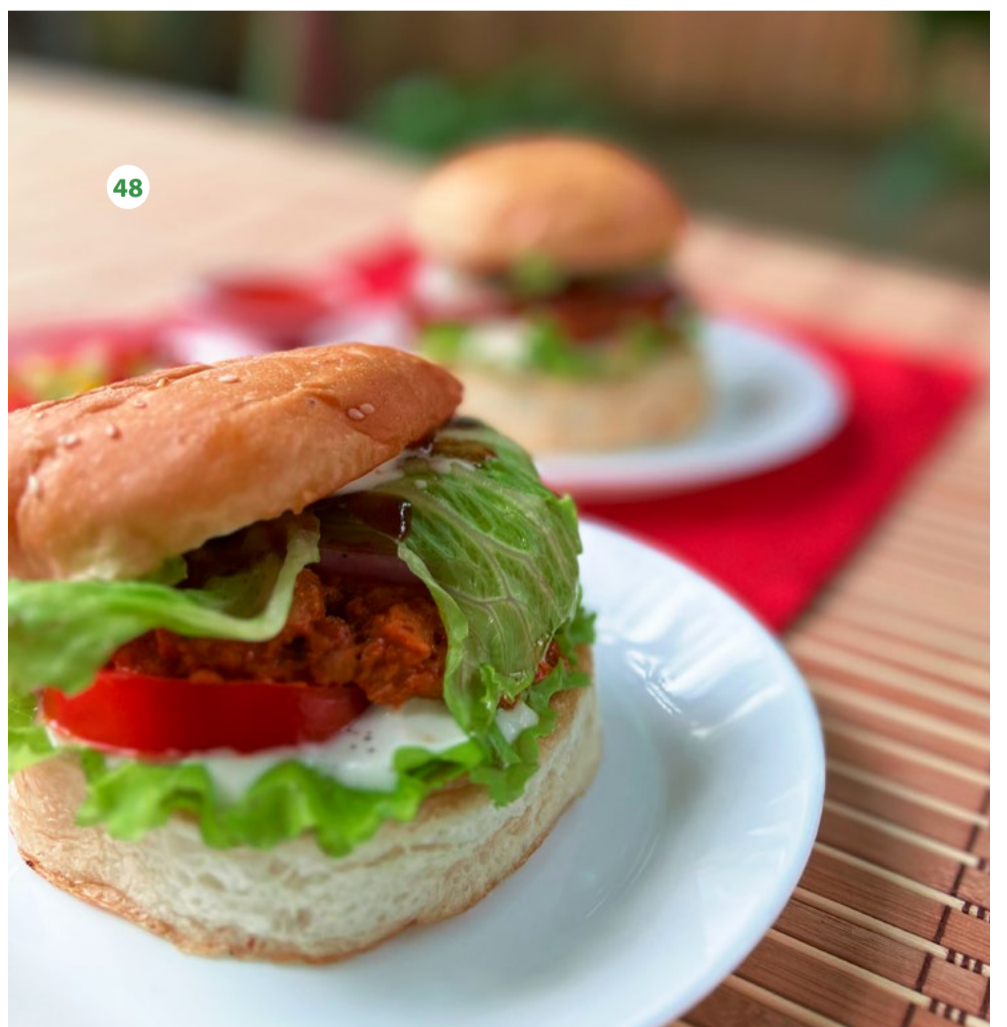
A sumptuous Burger with fresh smoky seared Tofu coated with Red Curry Sauce, served with fresh Corn salad and sriracha sauce.

50 Thai Tofu Massaman Curry Burger Rs 300

A sumptuous Burger with fresh smoky seared Tofu coated with Massaman Curry Sauce, served with fresh Corn salad and sriracha sauce.

51 Thai Tofu Burger Rs 270

A sumptuous Burger with fresh smoky seared Tofu slice, served with fresh Corn Salad and sriracha sauce.



DESSERTS

52 Sticky Rice with Mango (In season) (Khawheniyw Mamwng) **Rs 325**

Everyone loves this! Slices of fresh sweet mango served with sticky rice and a coconut syrup.

53 Maprao On **Rs 150**

A traditional Thai coconut dessert made fresh, flavoured with Pandan Leaves.

54 Vegan Brownie **Rs 200**

Delicious! Will melt in your mouth!

55 Fresh Coconut Ice cream Sundae (Itim Gati) **Rs 200**

Homemade coconut ice cream, topped with peanuts, coconut jelly and Coconut strips.

56 Fresh Coconut Ice cream Triple Sundae with Hazelnut Fudge (Super Itim Gati) **Rs 350**

It's a treat. Dollops of fresh ice cream topped with coconut jelly, chips, peanut and hazelnut fudge.

57 Fresh seasonal Ice cream **Rs 200**

Homemade Ice cream made with fresh seasonal fruit. Ask your server for availability



We love and know Thailand for its culinary landscape which has a rich diversity of flavors and aromatic spices. From the bustling streets of Bangkok to the serene villages of Chiang Mai, Thai cuisine tantalizes your taste buds in the best way with its rich variety. With a plethora of fresh herbs, fiery chilies, and exotic ingredients, each dish tells a story of tradition and innovation.

It's delightful to note that the country embraces the flourishing vegan scene amidst its carnivorous delicacies. Tofu and tempeh stand tall alongside fragrant curries and zesty salads, offering plant-based options that celebrate nature's bountiful produce.

Every bite is an invitation to explore a world full of flavor, regardless of one's dietary preference.



You can make a delicious, fresh Thai curry rice/Khao Suey at Home, like an expert Thai chef!

Each kit contains

1 1/2 T of curry paste, 250 ml Thai coconut milk, 125 gms Jasmine rice/rice noodles, Instruction card, salt.

Available- Red, Green, Massaman, Yellow and Khao Suey

Order at www.sleekfoods.com or whatsapp **9591024447**

THAI SAUCES (100 ml)

- 58 Sriracha Sauce Rs 150
- 59 Hot and Sweet Chilli Sauce (Nam Chim Ka) Rs 150
- 60 Green Chilli Sauce (Prik Nam Pla) Rs 150

(Home made * No Preservatives/colours * Shelf life 90 days)

CURRY PASTES (200 gms)

- 61 Green Curry Paste Rs 450
- 62 Massaman Curry Paste Rs 450
- 63 Red Curry Paste Rs 450
- 64 Khao Suey Paste Rs 450
- 65 Yellow Curry Paste Rs 450

(Homemade * No Preservatives * 6 servings * Shelf life 90 days)



DIPPING SAUCES

- 66 Tartar Sauce 300 ml Rs 300
- 67 Jim Tim Sauce 125 ml Rs 200
- 68 Thai Chilli Paste oil 125 ml Rs 200

(Home made * No preservatives)

5% GST applicable

4% Service charge applicable (Dine in, optional)

Also available - www.sleekfoods.com (Pan India delivery)