



MENU

DINING & TAKEAWAY
(Closed on Mondays)

LUNCH
12 pm to 3 pm
(Last order 2:30 pm)

DINNER
6 pm to 10:30 pm
(Last order 10:15 pm)

*Please make prior bookings. Request preorder food, since we make fresh food, or please bear waiting time of 20 minutes.
Drinks & desserts can be ordered at the restaurant.*

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

For takeaway / delivery - www.airmenus.in/thevegankitchen/order or Whatsapp - 9591024447

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.

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 30 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.



We are thrilled and humbled to have been awarded the Thai Select certificate by The Ministry of Commerce, Thailand for Authentic Thai cuisine & are excited to share this moment with all our patrons.

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.

Visit our next door store “Chatuchak” for fresh thai products and hand crafted products

Sanook, Sabai, Aligh Gudai !



Veganism is Magic
Namo Agromi

SOUPS (Serves 1/2)

1	Clear Noodle Soup (Nam Sai)	Rs 325	4	Miso Soup (Misoshiru) J	Rs 300
Very nice soup for noodle lovers, with soft tofu and Vegetables. Slurpy and tasty !					
2	Tom Yum Soup (Hot and Sour)	Rs 300	5	Tom Kha Noodle Soup (served in two Coconuts)	Rs 475
It's a little bit spicy, lemony with a lovely flavor of fresh lemongrass, galangal and lime leaves.					
3	Tom Yum Soup (Hot and Sour) (In a Hotpot, Serves 4/5)	Rs 480	6	Clear Spinach Soup	Rs 300
Served in a hotpot, so you can slurp hot & slow!					
A traditional Japanese soup, Popular in Thailand, served with soft tofu and spring onions Super healthy!					
Hot and Sour, creamy, delicious, inside two tender coconuts. Do not eat the coconuts !					
Healthy, Tasty, light ! Spinach leaves with silky Tofu topped with crispy garlic.					



SUKI THAI HOT POT (Serves 4/5)

7	Suki Thai Hot Pot	Rs 900
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)

8	Thai Tangy Peanut Papaya Salad (Penut Som Tom)	Rs 300
A crunchy, tangy salad, peanuts and shredded papaya tossed in our own hot & spice sauce, strips of basil leaves & squeezed lime.		
9	Lilac Glass Noodle Salad (Yum Woon Son)	Rs 400
You will love this salad, packed with veggies, glass noodles and Peanuts. Be careful, they slip and slip & watch out for the color changing twist.		
10	Garden fresh Corn Salad (Tum Tang Kao Poad)	Rs 300
Corn tossed with tomatoes, cucumber, thai herbs and seasoning		
11	Tofu Corn Laab Salad	Rs 350
Utterly, Butterly, crumbly, soft and delicious Tofu with corn, cooked without oil.		
12	Cucumber Salad	Rs 300
A delightful, crunchy thai cucumber salad, light refreshing.		

APPETISERS (Serves 2/3)

13	Thai Fresh Rice Paper Spring Rolls with Peanut sauce (Goi cuon)	Rs 400
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...		
14	Fresh Rice Paper Spicy Tofu Rolls with Hot & Sweet Chilli Sauce	Rs 400
A delicious, tangy filling featuring crumbled tofu tossed in our spicy seasoning with corn & cashews		
15	Golden Thai Tofu Satay	Rs 425
Pan-fried BBQ tofu chunks served on a skewer, drizzled with our fresh peanut sauce, and accompanied by vibrant capsicum and onions.		
16	Vegetable Tempura dipped in Fresh Garlic chilli basil sauce (Thempura)	Rs 450
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 !		
17	Tofu Tempura dipped in Fresh Garlic Chilli Basil sauce (Thempura)	Rs 475
Soft Tofu in the Tempura, and we pour our fresh secret Thai Sauce in slivers of colorful capsicum and basil.		
18	Evolved Satay in Peanut sauce (Satea)	Rs 375
Indonesia's favourite food in Thai style with evolved plant meat dipped in our fresh peanut sauce with capsicum and onions in a stick. Do not eat the sticks, please !		
19	Khao Suey Takraw (10 pcs)	Rs 375
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.		
20	The Big Bang Mushroom Tempura	Rs 450
Featuring crispy, golden-battered mushrooms that are light and airy with every bite. Served with a zesty peanut dipping sauce that is a delightful blend of crunch and umami, ideal as an appetizer or a shareable snack!		
20a	Mushroom Cashew	Rs 400

Delight in juicy button mushrooms tossed with crunchy cashews, sautéed in our Thai chili paste with long spring onions. Enjoy this dish as a starter or serve it alongside fragrant jasmine rice.



J - Jain Specific

CURRY & RICE (Serves 2/3)

21	Red Curry with Jasmine Rice (Gaeng Phed)	Rs 625
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 625
Flavourful creamy curry - Cinnamon, Cardoman, Thai herbs, very mild Chillies, with vegetables and soft tofu, served with fragrant rice.		
23	Green Curry with Jasmine Rice (Kaeng Khiao Wan)	Rs 625
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 625
Flavourful creamy curry - mild chillies, Lemongrass, Galangal, herbs & Turmeric with vegetables and soft tofu, served with Jasmine Rice.		

CHOICE OF THAI CURRY

Red Curry Spicy and aromatic.	Green Curry Bold and zesty	Rs 425
Yellow Curry Mild and fragrant.	Massaman Curry Creamy with a rich blend of spices.	

GRAVY & SEMI GRAVY (Serves 2/3)

25	Stir fried Mixed Vegetables (Pad Pak Ruam)	Rs 350
Fresh vegetables and greens tossed and stir fried.		
26	Stir fried Mixed Vegetables in Hot Garlic Sauce (Pad Pak Ruam Teahu)	Rs 375
Assortment of Vegetables and Tofu stir fried in a mildly hot savoury garlic sauce.		
27	Tofu Cashew Stir fry (Pad Med Mamuang)	Rs 375
Soft Tofu cubes with crunchy cashews cooked in our Thai Chilli paste with Long spring onions. Eat as a starter or with jasmine rice.		
28	Tofu in Basil Garlic Sauce (Teahu Phad Kaphera)	Rs 350
Delicious fresh tofu chunks in a fresh basil & garlic sauce.		



RICE (Serves 2/3)

29	Butter Garlic Fried Rice	Rs 350
Jasmine rice sautéed in rich vegan butter and roasted garlic. Tossed with fresh vegetables and green onions, this dish offers a delicious blend of flavors, perfect as a main or side!		
30	Pineapple Fried Rice (Khao Pad Sapparod)	Rs 350
A classic Thai Dish ! Can be eaten as a meal or a side dish! Jasmine Rice in thai Style with cashews and pineapple.		
31	Basil Chilli Fried Rice (Kao Pad Nam Prik Pao)	Rs 350
A flavourful fried rice with vegetables, fresh basil, chillies.		
32	Thai Vegetable Fried Rice (Khao Phat Che)	Rs 300
A Thai speciality! Diced Carrots, Corn and Rice tossed together in Authentic thai seasoning.		
33	Butterfly Pea Blue Flower Rice (Khaw dxk xaychan Si fa)	Rs 475
A delightful rice cooked with Butterfly pea flower and gently tossed with carrots, baby corn with spring onions and fried garlic		
34	Jasmine Rice (Hom Mali)	Rs 225
An aromatic long grain rice primarily grown in Thailand.		

NOODLES STIR FRIED

35	Pad Thai Noodles (Phad Thai)	Rs 350
The most popular dish in Thailand with Bok choy, Sprouts, Tofu, Peanuts with our pad thai sauce.		
36	Stir fried Glass Noodles with Vegetables and Tofu (Pad Woon Sen)	Rs 350
Transperent, slippery(eat expertly) mung bean noodles with Thai seasoning Tossed in Vegetables and Tofu.		
37	Drunken Noodles (Pad Kee Mao)	Rs 350
Very Spicy ! Thai tale- Can remove Hangover ! Broad rice noodles with Bok Choy, basil and tofu in our spicy sauce.		
38	Chilli Garlic Noodles with Basil (Pad Me Korat)	Rs 350
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 !		

J - Jain Specific

THE CHATUCHAK MEAL BOWLS

39 Thai Curry meal with Chilli Garlic basil noodles/Pad Thai Rs 500

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

40 The Noori Meal Rs 480

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

41 Evolved Pad Kaprow with Jasmine Rice Rs 480

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

42 Big Buddha Bowl (Cham Phra Hiy) Rs 480

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.

43 Khao Suey with Noodles Rs 575

A classic Thai-Burmese curry, complete with accompaniments, Rice Noodles, Fried garlic, Spring onions, Onions tofu, Peanuts.

44 Phi Phi Curry Noodle Bowl J Rs 490

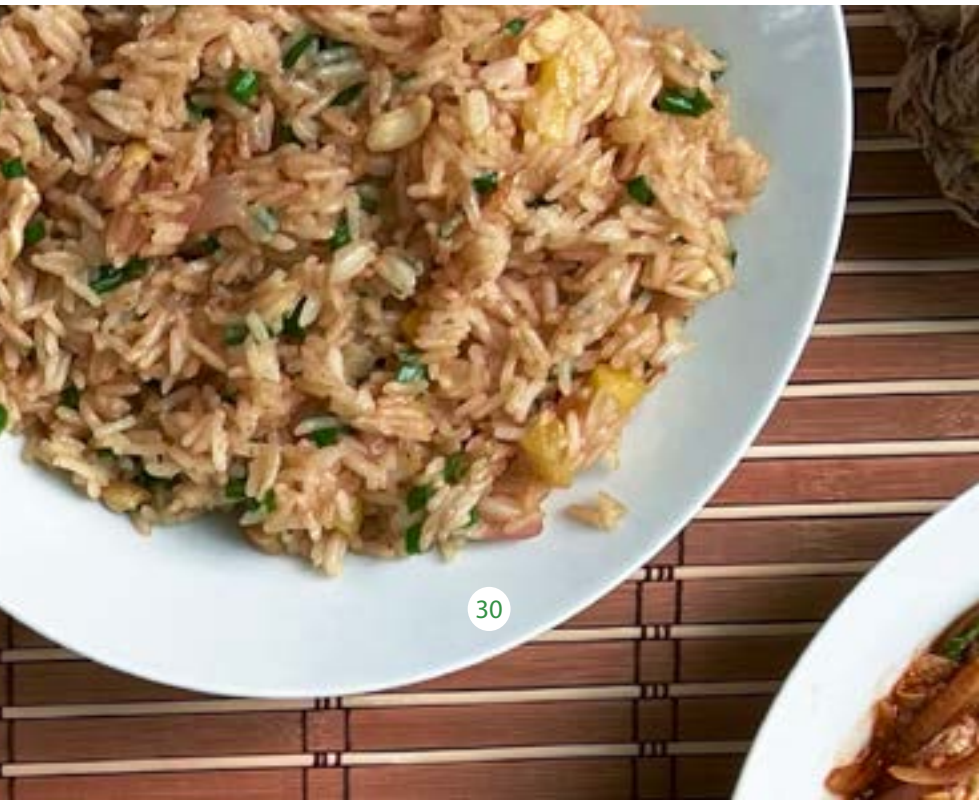
A bed of long and slurpy rice noodles blanketed with a creamy curry, spiced with cinnamon, cardamom, thai herbs, peanuts very mild Chillies, with vegetables and soft tofu & finally garnished with crispy noodles.

45 Thai Canton Noodles Rs 480

A bed of long and slurpy rice noodles blanketed with our fresh secret Thai sauce, with slivers of colourful capsicum and basil ribbons. Garnished with fried noodles & fried garlic. Its a Slurpfest!

46 Chiang Mai Chik Phi (Thaw Chik Phi) Rs 480

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.



SIZZLERS

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.

BURGERS

49 Thai Evolved Red Curry Burger Rs 350

Aromatic & Spicy, Evolved plant meat tossed in a red curry paste.

50 Thai Evolved Massaman Curry Burger Rs 350

Full of flavours of Thai herbs and mild spices, Evolved plant meat tossed In Massaman curry sauce.

51 Thai Tofu Red Curry Burger Rs 300

A sumptuous Burger with fresh smoky seared Tofu coated with Red Curry Sauce.

52 Thai Tofu Massaman Curry Burger Rs 300

A sumptuous Burger with fresh smoky seared Tofu coated with Massaman Curry Sauce.

53 Thai Tofu Burger Rs 275

A sumptuous Burger with fresh smoky seared Tofu slice.

48 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.



DESSERTS

54 Sticky Rice with Mango (In season) Rs 350
(Khawheniyw Mamwng)

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

55 Maprao On Rs 150

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

56 Vegan Brownie Rs 225

Delicious! Will melt in your mouth!

57 Fresh Coconut Ice cream Sundae (Itim Gati) Rs 225

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

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

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

59 Fresh seasonal Ice cream Rs 225

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



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 chillies, 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.



A Venture by Veganmagic food Pvt.Ltd

Fresh Thai Curry pastes & Sauces, Fresh Tofu,
Thai Flower Teas, Condiments, Desserts
and Handcrafted Products.
To order whatsapp/call - +91 63634 55021

Instagram - @chatuchak

Visit our space

CHATUCHAK
Padmalaya building, ground floor,
Budha vigar road, Bangalore-560005
Mobile no-9591024447

THAI SAUCES (100 ml) (gst 12%)

60	Sriracha Sauce	Rs 165
61	Hot and Sweet Chilli Sauce (Nam Chim Ka)	Rs 165
62	Green Chilli Sauce (Prik Nam Pla)	Rs 165

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

CURRY PASTES (200 gms) (gst 12%)

63	Green Curry Paste	Rs 525
64	Massaman Curry Paste	Rs 525
65	Red Curry Paste	Rs 525
66	Khao Suey Paste	Rs 525
67	Yellow Curry Paste	Rs 525

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



DIPPING SAUCES (gst 12%)

68	Tartar Sauce 300 ml	Rs 300
69	Jim Tim Sauce 125 ml	Rs 200
70	Fresh Peanut Sauce 125 ml	Rs 250

(Home made * No preservatives)

5% GST applicable