



BEGINNINGS

Crispy vegetable rolls (paupia)	6.5
Fresh roll of vegetables and tofu with peanuts, chili, and lime vinaigrette (paupia sod)	7.5
Thai spiced corn fritters served with cool cucumber and crushed peanuts salad (kao pode tod)	7.
Grilled Indian bread with eggplant, bell peppers, and basil with green curry dipping (keow wan roti)	7.
Pan-fried dumplings of shrimp and pork served with Thai ginger soy (basil panstickers)	7.
Puff pastry of curried diced duck and sweet potato (curry puffs)	7.5
Thai spiced fish cakes with yard long beans served with nuts and cucumber vinaigrette (tod mun)	7.
Crispy wrapped whole tiger prawns with sweet chili vinaigrette (goong gra bog)	8.
Golden pouches of crab and pork served with salad of cucumber and pineapple (toong tong)	8.
Fried calamari served with 'Sriracha' chili vinaigrette (plamuk tod)	8.
Turnip cakes stir-fried with beansprouts and chives served with roasted 'Sriracha' chili (kanom pak gard)	8.

SKEWERS (2 skewers per)

Chicken (gai satay)	5.	Portabella (hed ping)	4.5	Prawns (goong satay)	6.
Lamb (ghae satay)	6.	Eggplant (ma keur yang)	4.5	Calamari (plamuk yang)	6.

SOUPS & SALADS

Chicken and oyster mushrooms in lemongrass, galanga, and coconut milk soup (dtom ka gai)	5.
Tiger prawns, mushrooms, and cilantro in spicy and sour lemongrass soup * (dtom yum goong)	5.
Mixed seafood in basil, lime, and lemongrass soup * (poh taak)	6.
House salad of tomatoes, sprouts, cucumber, and romaine lettuce with curried-peanut dressing (basil's salad)	8.
Green papaya, string beans, cherry tomatoes, and nuts tossed in sweet garlic lime dressing * (somtum) add prawns \$3	8.
Grilled eggplant salad with minced chicken & prawns topped with lime, coconut dressing (yum makuer yao)	8.
Minced chicken salad with shallots, mint leaves, lime, dried chili flakes, and roasted rice powder * (larb gai)	8.
Salad of light-fry prawns, sour green mango, shallots, chili, and cashew nuts * (yum goong tod)	10.
Charcoal grilled prawns, Japanese scallops, and curly endive with lemongrass cream dressing (salad talay)	10.

RICE AND NOODLES

Crab fried rice (kao pad pu) add fried egg \$2.50	9.5
Thai pineapple fried rice with prawns and cashew nuts (kao pad sapparot) add fried egg \$2.50	9.5
Thai beef 'boat noodle' soup with beansprouts and chinese broccoli (guay tiow reur)	9.5
Golden diced tofu, grilled skirt steak, and egg noodles in coconut red curry (kao soi)	9.5
Honey roasted duck, pork & shrimp dumplings with egg noodle soup (kiow nham bpet)	10.
Spicy wide rice noodles, skirt steak, and egg stir-fried with basil, garlic & chili * (pad ke-mao)	9.5
Pan-fried wide rice noodles with pork, chinese broccoli, egg, in Thai black bean sauce (pad se-ew)	9.5
Fresh rice stick noodles stir-fried with shrimp, tofu, egg, nuts, bean sprouts, & chives (pad thai)	9.5
Stir-fried garlic noodle with prawns, mussels, squid and fresh basil (seafood bamee)	10.
Stir-fried 'mung bean' vermicelli with squid, prawns, napa cabbage, and spring onions (Thai sukiyaki)	10.

SIDES

Brown rice	2.	Sticky rice	2.	Fried egg	2.5
Peanut sauce	2.	Jasmine rice	1.5	Thai style omelette	4.5

MIX & MATCH (\$12.95)

choose one from each category

WOK	CURRY
gai pik khing	stuffed eggplant
crunchy beancakes	pak rad kang
tamarind prawns	kang kua mu

A LA CARTES

FROM THE GRILL

Thai barbequed 'all natural' 1/4 chicken served with 'somtum' green papaya salad (gai yang somtum)	11.
Flame-grilled pork shoulder filet served with grilled pineapple and tomato (mu yang)	10.
Grilled skirt steak salad with mint, shallots, lime juice, dried chili, and roasted rice powder (neur namtok)	10.
Grilled marinated skirt steak with house curried-peanut sauce and steamed vegetables (praram rong song)	11.
Grilled 'all natural' Angus sirloin served with Thai smoked mushroom and tomato relish (neur yang)	12.
Grilled marinated lamb filet served with carrot salad, nuts, and ginger soy (basil's lamb)	12.
Grilled banana leaf wrapped wild caught fish with steamed vegetables and chili-lime sauce (pla pao)	AQ

FROM THE WOK

Japanese eggplant, shitake mushroom, tofu, and scallions stir-fried in basil-chili jam (basil's eggplant)	9.
Stir-fried tofu with green beans, water chestnuts, oyster mushroom, and spring onions (monk's delight)	9.
Golden bean cakes stir-fried with cashew nuts, mushroom, and onions in roasted chili jam (crunchy beancakes)	9.
Chinese 'gai lan' broccoli and house cured crispy pork belly wok-fried with garlic and chili (kana mu grob)	9.
"Classic" minced chicken stir-fried with eggplant, basil, and Thai bird's eye chili * (gai gra prao) sub. prawns add \$2	9.5
Stir-fried sliced chicken breast with cashew nuts, bell peppers, and spring onions (gai ma-muang hinmapan)	9.5
Crispy sliced chicken and string beans stir-fried in sweet 'pik-khing' curry (gai pik khing) sub. prawns add \$2	9.5
Spicy southern Thai stir-fried pork shoulder with asparagus and bell peppers (kua kling mu) *mild option not available	10.
Sliced roast duck and snap peas stir-fried with red curry paste and young peppercorn (curry peppercorn duck)	10.
'All natural' Angus steak cubes stir-fried with lemongrass, bell peppers, and roasted chili jam (neur takai)	10.
Sizzling stir-fried skirt steak with wild ginger, apple eggplant, yellow squash, and green curry * (jungle beef)	10.
Fresh calamari, bamboo shoots, and scallions stir-fried in lemongrass-chili sauce * (fire calamari)	10.
Light-fry tiger prawns wok-tossed in spiced tamarind served with crisped shallots and garlic (tamarind prawns)	11.
Prawns, calamari, and mussels stir-fried with zucchini, onions, basil, and fresh chili * (pad talay ruam mit)	11.
'Spicy' crispy catfish in kaffir, wild ginger, young peppercorn, and dry red curry sauce * (pla-duk pad ped)	11.

BASIL CURRIES

Grilled squash, eggplant, zucchini, mushroom, tomatoes, and chili peppers in green curry (pak rad kang)	9.
Grilled eggplant stuffed with chicken and cabbage in green curry (stuffed eggplant)	10.
Honey roasted duck red curry with cherry tomatoes and pineapples (kang bpet)	10.
Coconut braised pork shoulder and 'kabocha' pumpkin in tangy red curry (kang kua mu)	10.
Mild yellow curry of 'all natural' 1/4 chicken, onions, and potatoes served with cucumber salad (kang gari gai)	11.
Angus steak cubes, snake beans, and apple eggplant in green curry * (keow wan neur) sub. prawns add \$2	10.
Braised bone-less beef short ribs in basil-kaffir 'panang' curry (panang short ribs)	12.
Grilled Australian rack of lamb, green beans, and carrots in red curry (basil's lamb curry)	15.
Prawns, scallops, mussels served with bamboo shoots and okra in green curry * (kang talay)	12.
Charbroiled Atlantic salmon, asparagus, and winter melon in red curry (pla rad kang)	12.

*Starred item are prepared medium spicy. Please inform our servers of any food allergy. Most dishes can be prepared vegetarian. Consuming raw seafood or rare meats may increase your risk of foodborne illness.

We do not accept personal checks. We accept Amex, Visa, and Mastercard. An 18% gratuity will be added to parties of six or more. We will gladly split the check up to a maximum of four. Basil is not responsible for lost or stolen items.

1175 Folsom Street, San Francisco, Ca. 94103 415-552-8999 www.basilthai.com