



Welcome

Authentic Thai Food

The Bangkok Kitchen Restaurant continues as one of the most popular Thai restaurants in the Concord, Bay Area region of Northern California. A warm welcome from smiling faces always greets you as the pleasing aromas provide a mere sample of the authentic Thai cuisine that awaits you. Enjoy authentic Thai cuisine prepared to your liking (mild, medium, or spicy hot!) at the friendly Bangkok Kitchen located in downtown Concord. Inside, enjoy dining amidst traditional Thai interiors that lend a pleasant ambience while you dine on the exotic flavors of Thailand.

The restaurant which can seat up to 50 persons is both air conditioned and heated to ensure a pleasant dining experience. We are also able to accommodate small parties on a reservation basis. The decorative theme in our restaurant is centered on a traditional symbol of Northern Thailand, the "Ga-leh" which is synonymous with life in the North during the early part of this century and appears on the crest of houses all over Northern Thailand. We know you'll be pleased when you stop by to visit with us to enjoy the authentic taste of Thailand at the Bangkok Kitchen.

NO CHECKS ACCEPTED

We reserve the right to refuse service to anyone

We accept Visa • MasterCard

Ask about our Gift Certificates

Prices and items are subject to change with substitution

18% Gratuity will be added for parties of 6 or more

Corkage Fee \$10.00 per Bottle

LUNCH MENU

Vegetarian

1. KANG PAK \$10.95

Assorted vegetables and tofu in red curry sauce.

2. PAD PHED TOFU \$9.95

Tofu sautéed with chilies, garlic, bamboo shoots, bell peppers, yellow onions and sweet basil.

3. PAD PAK RUAMMIT \$9.95

Pan-fried mixed vegetables in garlic sauce.

4. PARAM PAK \$9.95

Steamed mixed vegetables and tofu topped with mild curry peanut sauce.

Noodles

5. PAD THAI \$10.95

Pan fried rice noodles with tofu, eggs, bean sprouts, green onions and shrimp topped with ground peanuts.

6. THAI SU-KI \$11.95

Sautéed bean thread noodles topped with shrimp, calamari, chicken, vegetables and eggs in our spicy Su-ki sauce.

Items 7-9: Choice of Chicken or Pork \$10.95, Beef \$11.95, Shrimp \$12.95.

7. PAD KE-MOW

A spicy hot noodle dish, pan fried wide rice noodles, cabbage, tomato, green chilies and sweet basil.

8. PAD SEE-EEW

Pan fried wide rice noodles with broccoli and eggs.

9. RAD NA

Pan fried wide rice noodles, sautéed with garlic, napa cabbage and broccoli in a light gravy sauce.

Fried Rice

10. BANGKOK KITCHEN FRIED RICE

Fried rice with onions, tomatoes, peas, carrots and eggs.

- Choice of Chicken or Pork \$10.95, Beef \$11.95, Shrimp \$12.95

11. CHAO-WONG FRIED RICE \$10.95

Fried rice with onions, tomatoes, peas, carrots and eggs topped with deep-fried crispy batter chicken (sweet and sour sauce served on the side).

12. KAW PAD SAB-PA-ROD \$11.95

Thai style fried rice with pineapple, raisins, cashew nuts, shrimp, Chinese sausage, chicken and shredded pork.

13. SRI-LOM FRIED RICE \$12.95

Fried rice with shrimp, onions, peas, carrots and tomatoes, topped with eggs and served with Chicken Satay (cucumber salad and peanut sauce served on the side).

Clay Pot

14. KAW OPP MODIN \$11.95

Chicken, shrimp, Chinese sausage, mushrooms, ginger and green onions sautéed with garlic sauce served with rice in a hot clay pot.

15. SONG-KRAENG MODIN \$11.95

Chicken, shrimp, soft tofu, mushrooms, green onions, yellow onions, ginger sautéed with garlic sauce served with rice in a hot clay pot.

16. SEAFOOD MODIN \$13.95

Shrimp, scallop, calamari, mussels, bell peppers, yellow onions, green beans and sweet basil sautéed with garlic chili sauce served with rice in a hot clay pot.

Rice with Curry

Yellow Curry

17. KANG KA-REE - Choice of Chicken or Pork \$10.95, Beef \$11.95, Shrimp \$12.95.

A mild Thai yellow curry with coconut milk, potatoes, carrots, and yellow onions

Green Curry

18. KANG KEAW WAN - Choice of Chicken or Pork \$10.95, Beef \$11.95, Shrimp \$12.95.

Spicy green curry made from fresh green chilies cooked with coconut milk, sweet basil, bamboo shoots, bell peppers, peas and eggplants.

Red Curry

19. MUS-SA-MUN GAI \$10.95

Tender chicken in mild red curry with coconut milk, peanuts, potatoes and yellow onions.

20. PA-NANG NUER \$11.95

Tender beef with spicy red curry and coconut milk.

Rice Plates

21. GAI YANG \$10.95

BBQ chicken marinated in Thai herbs, served with sweet and spicy sauce.

Items 22-33: Choice of Chicken or Pork \$10.95, Beef \$11.95, Shrimp \$12.95.

22. PAD KHING

Sautéed sliced meat with fresh ginger, onions, and black fungus mushrooms in garlic sauce.

23. PAD KRAPROW

Spicy ground meat sautéed with hot chilies, bamboo shoots, bell peppers, onions and sweet basil.

24. PAD HIMAPARN

Sautéed meat with crispy chilies, onions and roasted cashew nuts.

25. PAD PAK

Sautéed meat with fresh mixed vegetables.

26. PAD KOW POD

Sautéed meat with onions, baby corns, carrots and mushrooms in Oriental style garlic gravy sauce.

27. PAD KAH-NAH

Sautéed sliced meat with broccoli in oyster sauce.

28. PAD MAKUER

Stir-fried sliced meat with eggplant, fresh chilies, sweet basil and bell peppers.

29. PAD PLIG KHING

Sautéed meat with green beans and spicy red sauce.

30. PAD KRA-TIEM

Marinated meat with garlic, mushrooms and black peppers.

31. PRIEW WARN

Country style sweet and sour meat with assorted vegetables and pineapple.

32. PAD PLIG

Sautéed meat with spicy chili sauce, bamboo shoots, yellow onions, bell peppers and sweet basil.

33. PARAM-LONG-SRONG

Steamed mixed seasonal vegetables topped with mild curry peanut sauce.

MENU

Appetizers

1. VEGGIE EGG ROLLS \$7.95

Egg rolls stuffed with mixed vegetables and silver noodles, deep fried and served with sweet and sour sauce.

2. CRISPY TOFU \$7.95

Fried tofu served with sweet and sour sauce.

3. TARO TOD \$7.95

Deep fried shredded coconut battered taro served with lightly spiced sweet and sour sauce.

4. MON-TOD \$7.95

Deep fried shredded coconut potatoes served with lightly spiced sweet and sour sauce.

5. THAI TOAST \$8.95

Ground pork on bread dipped in egg, deep fried and served with peanut sauce and cucumber salad.

6. TOD MUN \$9.95

Fish cakes with green beans served with sweet cucumber sauce.

7. SATAY \$10.95

Marinated filet of chicken with fresh herbs and spices served with cucumber salad and peanut sauce.

8. BANGKOK WINGS \$10.95

Boneless chicken wings stuffed with silver noodles, ground chicken and black mushrooms, served with sweet and sour sauce.

9. THAI STICK \$10.95

Marinated shrimps and ground chicken wrapped in paper crepes, deep fried and served with sweet and sour sauce.

10. CRISPY CALAMARI \$10.95

Deep fried calamari served with house special sauce.

Salads

11. BANGKOK SALAD \$10.95

A vegetarian salad, lettuce, onions, tofu and egg topped with tasty peanut dressing and crunchy chips.

12. LARB GAI \$11.95

Chopped chicken tossed with mint leaves, cilantro, onions, crushed toasted rice, dry chilies and lime juice, served with fresh lettuce on the side.

13. YAM PLAMUK \$12.95

Spicy calamari salad with lemon grass, mint leaves, cilantro, onions and lemon dressing.

14. SALAD NUER SAN \$13.95

Grilled filet of beef salad, with lettuce, onions, cucumbers, tomatoes, and fresh chili in our special dressing.

15. BANGKOK CHICKEN SALAD \$12.95

Grilled seasoned chicken breast on a bed of iceberg lettuce and peanut dressing.

16. THAI PAPAYA SALAD \$12.95

Shredded green papaya mixed with shrimp, green beans, tomatoes, ground peanuts, chilies, and lime juice.

17. SILVER NOODLE SALAD \$11.95

Tasty silver noodles, freshly ground pork, shrimp, black fungus mushrooms, tomatoes, onions, seasoned with chili paste in lime juice dressing.

18. PLA-KUNG \$13.95

Grilled shrimps with lemon grass, mint leaves, cilantro, onions, red chilies and lime juice, served with fresh lettuce.

19. YAM TALAY \$14.95

Combination seafood salad in lemon dressing.

Soups

(A \$1.00 surcharge for half-orders)

20. TOM KHA PAK TOFU \$11.95

Garden vegetables and tofu in coconut milk, with galangal, lemon leaves and a touch of lime juice.

21. WUN SEN SOUP \$11.95

Silver noodle soup with ground pork, black fungus mushrooms, onions, and napa cabbage

22. TOM YAM GAI \$12.95

Spicy and sour chicken soup with lemon grass, mushrooms and lemon leaves.

23. TOM KHA GAI \$13.95

Mild coconut milk chicken soup with mushrooms, galangal, and a touch of lime juice.

24. TOM YAM KUNG \$14.95

Spicy and sour shrimp soup with lemon grass, mushrooms and lemon leaves.

25. PO-TAK \$15.95

Spicy and sour soup with a combination of seafood with lemon grass, chilies and lime juice.

A La Carte – Curries

Yellow Curry

26. KANG KA REE [Choice of Chicken or Pork \$12.95 or Beef \$13.95, or Shrimp \$14.95].

Mild yellow curry with potatoes, carrots and onions with coconut milk

Green Curry

27. KANG KEAW WAN [Choice of Chicken or Pork \$12.95 or Beef \$13.95, or Shrimp \$14.95].

Spicy green curry made from fresh green chilies cooked with coconut milk, sweet basil, bamboo shoots, peas and eggplants.

28. EMERALD SEAFOOD CURRY \$16.95

Shrimps, scallops, snapper and mussels in spicy green curry cooked with coconut milk, sweet basil, bamboo shoots, bell peppers, peas and eggplants.

Red Curry

29. MUS-SA-MUN GAI \$12.95

Chicken in mild red curry with peanuts, onions, potatoes, and coconut milk.

30. PANANG NUER \$13.95

Beef with spicy red curry and coconut milk.

31. CHU CHEE - Choice of Pork \$12.95, Shrimp \$14.95.

Spicy red curry with coconut milk, mushrooms and lime leaves.

32. DUCK CURRY \$13.95

Boneless, roasted duck in spicy red curry and coconut milk with sliced tomatoes, pineapple, bell peppers and sweet basil.

A La Carte – Poultry

33. GAI YANG \$12.95

Marinated barbecued chicken with Thai herbs, served with sweet and sour sauce.

34. PARAM GAI \$12.95

Sliced chicken with peanut sauce served over mixed vegetables.

35. GAI KRA PROW \$12.95

Spicy ground chicken sautéed with hot chilies, bamboo shoots, bell peppers, onions and sweet basil.

36. GAI HIMAPARN \$12.95

Sliced chicken sautéed with crispy chilies, onions, mushrooms and roasted cashew nuts.

37. GAI PAD KHING \$12.95

Sliced chicken sautéed with fresh ginger, onions, and black fungus mushrooms in garlic bean sauce.

38. GAI KRA TIEM \$12.95

Marinated chicken with garlic black pepper sauce and stir-fried mushrooms on a bed of cabbage.

39. CHICKEN DELIGHT \$12.95

Fried chicken breast topped with peanut sauce and chu-chee red curry sauce with cucumber salad.

A La Carte – Pork

40. MOO PAD WUN SEN \$13.95

Sautéed silver noodles with pork, shrimp, mushrooms, onions, eggs, and napa cabbage.

41. MOO PRIEW WARN \$12.95

Country style sweet and sour pork with assorted vegetables and pineapple.

42. MOO PAD PLIG SOD \$12.95

Tender slices of pork sautéed with onions, bamboo shoots, and bell peppers in garlic-chili sauce.

43. MOO YANG \$12.95

Marinated, grilled pork filets with Thai herbs, served with iceberg lettuce and spicy lime sauce.

44. MOO PLIG KHING \$12.95

Sautéed slices of pork with green beans and spicy red sauce.

A La Carte – Beef

45. NUER PAD KHA NAH \$13.95

Sautéed sliced beef with broccoli in oyster sauce.

46. NUER PAD PLIG \$13.95

Tender beef sautéed with spicy chili sauce, bell peppers, bamboo shoots and basil leaves.

47. NUER TOD KRA TIEM \$13.95

Tender beef marinated with garlic pepper sauce and stir-fried mushrooms on a bed of cabbage.

48. NUER PAD PAK \$13.95

Sliced tender beef sautéed with fresh mixed vegetables in a garlic sauce.

49. NUER YANG \$13.95

Marinated, grilled beef with Thai herbs, served with iceberg lettuce and spicy lime sauce.

A La Carte – Seafood

50. PLA MUK PAD PHED \$13.95

Calamari sautéed with fresh chili, bamboo shoots, yellow onions, bell peppers, and sweet basil.

51. PLA MUK KRATIEM \$13.95

Calamari sautéed in a garlic pepper sauce and stir-fried mushrooms on a bed of cabbage.

52. KUNG OPP WOONSEN \$15.95

Sautéed shrimps and silver noodles with ginger, onions, napa cabbage served in a hot clay pot.

53. KUNG PRIEW WARN \$14.95

Thai style shrimps in our own sweet and sour sauce with assorted vegetables and pineapple.

54. KUNG GARLIC PEPPER \$14.95

Shrimps sautéed with garlic pepper sauce and stir-fried mushrooms on a bed of cabbage.

55. PLA RAD PLIG \$14.95

Deep fried filet of snapper, topped with our fresh garlic chili sauce.

56. PAD HOI \$14.95

Sautéed mussels, bell peppers, yellow onions and basil leaves in garlic chili sauce.

57. SEAFOOD KRA PROW \$16.95

Shrimps, scallops, calamari and mussels sautéed with sweet basil, yellow onions, bell peppers and bamboo shoots in garlic chili sauce.

58. PAD PLIG POW TALAY \$16.95

Combination seafood sautéed in chili sauce with green beans, yellow onions, basil and lemon grass.

A La Carte - Noodles and Fried Rice

59. PAD THAI \$12.95

Fried Thai noodles with eggs, shrimp, tofu and bean sprouts topped with crushed peanuts.

60. MEE-KROB \$12.95

Crispy rice noodles, tossed in sweet and sour sauce with shrimp and pork served with fresh bean sprouts.

61. BANGKOK KITCHEN FRIED RICE

House style fried rice with yellow onions, green peas, carrots, tomatoes, green onions, and eggs.

- Choice of chicken or pork \$12.95, beef \$13.95, shrimp \$14.95.

A La Carte – Vegetarian

62. PARAM PAK \$11.95

Mixed vegetables, and tofu topped with mild curry peanut sauce.

63. PAD MAKUER \$11.95

Sautéed eggplants with garlic, chilies, bell peppers and sweet basil.

64. PAD PHED TOFU \$11.95

Tofu sautéed with garlic, chilies, bell peppers, sweet basil, bamboo shoots and yellow onions.

65. PAD PAK RUAMMIT \$11.95

Pan-fried mixed vegetables and tofu in garlic sauce.

66. KANG PAK \$12.95

Assorted vegetables and tofu in red curry sauce.

67. VEGETARIAN KRA PROW \$11.95

Mixed vegetables sautéed with garlic, chilies, tofu, silver noodles, bamboo shoots, yellow onions, bell peppers and sweet basil.

Desserts • Beverages • Sides

Desserts

FRIED BANANA WITH ICE CREAM	\$5.95
FRIED BANANA WITH HONEY	\$4.25
COCONUT PINEAPPLE ICE CREAM	\$2.95
STICKY RICE WITH MANGO (seasonal)	\$7.95
PURPLE STICKY RICE WITH THAI CUSTARD (seasonal)	\$7.95

Beverages

THAI ICE TEA	\$3.25	served with Ice (No Ice \$3.75)
THAI ICE COFFEE	\$3.25	served with Ice (No Ice \$3.75)
REGULAR ICE TEA	\$3.25	
HOT TEA	\$3.00	
HOT GREEN TEA	\$3.00	
HOT COFFEE	\$3.00	
SOFT DRINKS	\$2.00	(COKE, DIET COKE, 7 UP, A&W, GINGER ALE)
LEMONADE	\$3.25	
APPLE JUICE	\$3.25	
PERRIER	\$3.50	
BEER	\$5.25	(SINGHA, CHANG, HEINEKEN, BASS, BUDWEISER, SAMUEL ADAMS, O'DOUL'S, IPA,)

Sides

STEAMED RICE	\$2.00
HEALTHY BROWN RICE	\$2.50
CUCUMBER SALAD	\$3.75
PEANUT SAUCE	
SMALL SIZE	5 ¹ / ₂ OZ. \$3.25
MEDIUM SIZE	16 OZ. \$8.75
SALAD DRESSING	
SMALL SIZE	5 ¹ / ₂ OZ. \$3.25
MEDIUM SIZE	16 OZ. \$8.75