

Appetizers

Soup of the Day...Ask your server Cup 2.50 Bowl 3.50
 Vegetarian Spring Rolls (2) 2.50
 Crabmeat Spring Rolls (2) 5.00
 Steamed Vegetable Roll 2.50
 Vegetarian Samosas (8) 5.00
 Burmese Squash Fritters 3.50
 Fried Fish Cakes with Cucumber Relish 5.00
 Sumatran Corn and Shrimp Fritters (4) 5.00
 Satay on skewers with peanut sauce (2 sticks)
 (Chicken, beef, or pork \$5.00) (Shrimp \$8.50)

Deep-Fried Hard-Boiled Egg with Tomato Chili Sambal ... 3.50
 You read it right. Crispy, tender, and spicy – so good, it'll make your heart stop.
 Popiah (Cold Spring Roll) 3.50
 A delightful Singaporean treat stuffed with bean sprout, oyster mushroom, shredded cabbage and carrot, with a hint of plum sauce, all wrapped up a soft noodle casing.
 Ginger Salad● 4.50
 Shredded young ginger, cabbage, and peanuts tossed with fresh chili, garlic oil.
 Tea Leaf Salad● 4.50
 An interesting combination of fresh young tea leaves, cabbage, tomato, onion, and peanuts tossed together in a spicy garlic lemon marinade.
 Oi Gah, Eggplant Purée of Burma 5.50
 Mashed eggplant slow-simmered with onion, tomato, shrimp paste, and garlic oil. Served with cucumber slices, tomato, and chipati (thin wheat bread).
 Green-Lipped Mussels from New Zealand 7.50
 stir-fried in a zesty Lemongrass and Basil Wine Sauce.

Salad

Gado! Gado! (Indonesian Salad! Salad!) 8.00
 Raw and steamed vegetables with sliced boiled egg, fried onion, and peanut dressing.
 Burmese Lat toke● 8.00
 Wheat noodle salad with fried tofu in a spicy tamarind dressing with fried onion and cilantro.
 Fish Cake Salad with Kaffir Lime 8.50
 Sliced fried fish cakes tossed with shredded lettuce, cabbage, and cilantro in a tangy dressing.
 Crispy Tofu Salad with Fresh Herbs and Peanut 8.50
 Tossed with lettuce, cabbage, fresh bean sprouts, cucumber, and red onion.
 Thai Grilled Beef or Shrimp Salad 8.50 / 10.00
 Tossed with red onion, lemon grass, and lettuce and a spicy Thai dressing.
 Vietnamese Grilled Pork Noodle Salad (Bun Cha) 8.50
 Grilled strip of pork on a bed of rice vermicelli with fresh mint, basil, peanuts, bean sprouts, and shredded raw vegetables in a spicy sweet dressing. (May substitute fried tofu for pork)

● contains nuoc mam, an Asian flavor enhancer with fish extract

Specialty Rice and Noodle Dishes

These can be made vegetarian upon request. Add tofu...50 cents

Java Fried Rice 9.00
 With shrimp, chicken, bell pepper, red chili pepper, and green onion stir-fried with sweet soy sauce. Garnished with egg-strips, and onion.
 Burmese Fried Rice 9.00
 With shrimp, hot peppers, bean sprouts, and onion stir-fried with a hint of shrimp paste.
 Spicy Chili Fried Rice with Mixed Seafood 9.50
 Shrimp, scallop, and squid sautéed with tomato and mushroom. Sorry, no mild option.
 Indonesian Festival Fried Rice 9.00
 With bean sprout, peas, carrots stir-fried with a touch of coconut milk, shrimp paste, and turmeric. Sliced boiled egg, cucumber, tomato, fried onion. Shrimp \$9.50, chicken \$9, both \$10
 Thai Basil Fried Rice 9.00
 With shrimp, onion, bean sprout, peas, fresh basil leaves and spicy minced chili pepper.
 Singapore Rice Noodle 9.50
 Rice vermicelli in a curry seasoning with shrimp, beef, and chicken, bell pepper, onion, and egg.
 Malaysian Saté Noodle with Seafood 9.50
 Wheat noodle stir-fried with shrimp, scallops, squid, carrots, broccoli, in a zesty saté sauce.
 The Ever-famous Pad Thai 9.50
 Stir-fried rice linguini, with chicken, shrimp, bean sprout, egg, and crushed peanuts in a sweet tangy sauce.
 Spicy Laht Nah of Thailand 9.50
 Minced chicken, shredded vegetables and jalapeno pepper stir-fried in a tangy gravy and glazed over broad rice noodles.
 Rangoon Night Market Noodle 9.50
 Soft egg noodle tossed in garlic oil and sweet soy sauce, with shredded BBQ Pork
 Singapore Kway Teow 9.50
 Broad rice noodle with shrimp, Chinese sausage (Lap cheung), red chili pepper, bean sprout in a sweet soy sauce.
 Chiang Mai Noodles 9.50
 Wheat noodles in red curry sauce with minced chicken, hot peppers, carrot, mushroom, onion, and cilantro.
 Gutgyi Cut (Southern Burmese Noodle) 9.50
 Broad rice noodle with shrimp, beef, bean sprouts, yellow peas with hot chili vinaigrette sauce.
 Grilled Chicken Curry Noodle 9.50
 Wheat noodle mixed with sliced potato and yellow coconut curry sauce.

Curry and Slow Cooked Specialties

Served with coconut rice, salad, and paratha.

Curry Chicken 11.00
 Cut bone-in chicken breast and potato marinated with onion, garlic, ginger, turmeric, hot red chili, ripe tomato, slow-simmered in coconut milk based sauce.
 Lemon Grass Beef 11.00
 Marinade beef chunks, simmered with lemon grass and potato in Burmese style tomato based curry sauce.
 Rendang 12.00
 Strips of beef slow-simmered with a combination of special spices and coconut milk.

Mango Pork 11.00
 Marinated pork simmered with pickled mango and spices.
 Curry Shrimp 13.50
 Sautéed with onion and bell pepper in a zesty tomato curry sauce.

Soup Noodles

Mohinga of Burma 9.00
 Thin somen (wheat noodle) in a hot bowl of fish broth flavored with onion, garlic, lemon grass, fried chick peas and squash fritters and garnished with cilantro.
 Ono Kyowsway 9.00
 Burmese chicken noodle soup? Tender wheat noodle in a chicken broth flavored with coconut milk, onion, and garlic.
 Shan Tribe Hot and Sour Noodle Soup 9.00
 Flat rice linguini with shredded pork, shrimp, bean sprout, mustard green and vegetables in a clear hot and sour broth.

Grilled Specialties

Served with Vatana peas and rice, salad, and Nan bread.

Burmese Barbecued Chicken 9.50
 Tender bone-in chicken (thigh) prepared in a yogurt-honey-curry paste-lime juicy-red hot chili marinade.
 Five-spiced Chicken of Malaysia 9.50
 Five-spiced bone-in chicken (thigh) flavored with ginger and garlic.
 Malaysian Saté – Grilled stuff on a stick
 Marinated with a combination of peanut paste, garlic oil, sweet soy sauce, and coconut milk. Skewered and prepared on a lava rock grill. Served with vatanya peas and rice, cucumber salad and Nan.

Chicken (white meat) (4 sticks) 11.00
 Pork (4 sticks) 11.00
 Beef (4 sticks) 11.00
 Shrimp (3 sticks) 13.50
 Combination of all four (one of each) 12.50

Stir-Fried Specialties

served with steamed rice or side salad. Coconut or Peas and Rice \$1.00 extra

Thai Ruby Red Basil Sauce
 with red and green pepper, and onion in a tomato basil sauce.
 Chicken, Beef, or Tofu 11.00
 Shrimp 13.50
 Chicken with String Bean 11.00
 Stir-fried all white chicken with string bean and onion in a Thai chili sauce.
 Minced Chicken with Mint Leaves 11.00
 A variation of a popular Thai dish, we stir-fry with fresh mint leaves, garlic, and a hint of fish sauce and fresh minced chilis.
 Mango Chicken 11.00
 Stir-fried all white chicken with mango, snow peas, and onion in tangy brown sauce.
 Panang Style Curry with Beef, Chicken, or Tofu 11.00
 with bell pepper and onion, in a coconut milk curry sauce with fresh Asian basil.
 Banana Leaf Salmon 11.50
 Grilled salmon fillet topped with a Southeast Asian chili sauce, includes a side of house salad.

Burmese Eggplant with Shrimp 11.00
 Asian eggplant stir-fried with onion, small shrimp and shrimp paste in a red chili sauce.
 Salt and Pepper Squid or Shrimp 11.00 / 13.50
 Crispy fried tiger shrimp stir-fried with fresh hot chili and seasoned with pepper and salt.
 Thai-style Chili and Garlic Squid or Shrimp 11.00 / 13.50
 With seasonal hot peppers, onion, tomato and fresh Asian basil.
 Sambal Goreng Udang 13.50
 Jumbo tiger shrimp with onion, garlic, lemon grass, fresh lime leaves and spices in a tamarind coconut sauce. Served with side of broccoli.
 Garlic Shrimp 13.50
 Jumbo tiger shrimp stir-fried with garlic and served with side of broccoli.

Vegetarian Specialties

Served with Vatanya peas and rice. With tofu...50 cents extra.

Vegetarian Curry Trio 10.50
 Eggplant, string bean, and potato in a spicy red curry sauce.
 Spice Island Fried Tofu 10.50
 Fried Tofu served with your choice of ground peanut chili lime sauce or sweet cilantro soy sauce.
 Monsoon of Vegetables 10.50
 Braised eggplant, okra, squash, string bean, and cauliflower in a spicy, tamarind sauce.
 Spice Island Garden Vegetables 10.50
 Cauliflower, broccoli, string beans, and cabbage with your choice of ginger sauce or green curry sauce.
 Fresh Bean Sprout with Basil 10.50
 Stirred fried with scallion and fresh Asian basil, fresh chili, and a hint of garlic oil.
 Fresh Cut Green Beans with Ginger 10.50
 Flavored with ginger, garlic, sesame oil, and scallion.
 Mixed Vegetables in Garlic Sauce 10.50
 with broccoli, cauliflower, string bean, and mushroom.

On the side...

CoconutJasmine Rice 2.00
 Vatana Peas and Rice 2.00
 Side Salad with sweet chili dressing 1.00
 Steamed White Rice 1.00
 Paratha, Thousand Layer Bread 3.00
 Nan bread 1.00
 Extra Saté Peanut Sauce 1.00

Please help us serve you more efficiently by limiting separate tabs to 3 per party and minimum credit card transaction to \$8.00.

Prices and items are subject to change without notice

Please inform your server of any dietary restrictions.



The Spice Island Tea House

Flavors of South East Asia

253 Atwood Street
Pittsburgh, PA 15213
412-687-8821
Fax: 412-687-8826

www.spiceislandteahouse.com

Hours:

Mon - Thurs. 11:30 AM- 9 PM
Fri - Sat 11:30 AM- 10PM
Sunday Closed

An Eclectic Selection of Beer and Wine
Exotic Teas from Around the World
No Reservations Accepted (Sorry).

Lunch Menu

11:30 AM - 3:00 PM

Please help us serve you more efficiently by limiting separate tabs to 3 per party and minimum credit card transaction to \$8.00.

Fried Rice and Noodles Dishes (Vegetarian upon request)

Java Fried Rice 7.50
Burmese Fried Rice 7.50
Indonesian Festival Fried Rice 7.50
(Add shrimp \$1.50, add chicken \$1.00, both \$1.75)
Rangoon Night Market Noodle 8.00
Pad Thai 8.00
Singapore Rice Noodles 8.00
Malaysian Sate Noodle with seafood 8.00
Singapore Kway Teow 8.00

Curry and Slow-Cooked Specialties (with coconut rice)

Curry Chicken 8.50
Lemon Grass Beef 8.50
Mango Pork 8.50
Curry Shrimp 10.50

Grilled Specialties (with steamed rice)

Burmese BBQ Chicken 8.50
Five Spiced Chicken 8.50
Malaysian Sate Chicken on skewers (3 sticks) 8.50
Malaysian Sate Beef on skewers 8.50
Malaysian Sate Pork on skewers 8.50
Sate Combo (beef, pork, chicken) 8.50
Malaysian Sate Shrimp on Skewers 12.50

Stir-Fried Specialties (served with steamed rice)

Chicken with Thai Red Basil Sauce 8.50
Beef with Thai Red Basil Sauce 8.50
Chicken with String Bean 8.50
Penang style curry with Beef or Chicken 8.50
Shrimp with Thai Red Basil Sauce 10.50

Vegetarian Specialties (with steamed rice)

Vegetarian Curry Trio 8.00
Monsoon of Vegetables 8.00
Garden Vegetable with Green Curry 8.00
Garden Vegetable with Sweet Ginger Soy Sauce 8.00
Fried Tofu with Peanut Chili Lime Sauce 8.00
Fried Tofu with Sweet Cilantro Soy Sauce 8.00

On the side...

Coconut Jasmine Rice 2.00
Side Salad with sweet chili dressing 1.00
Steamed White Rice 1.00
Paratha, Thousand Layer Bread 3.00
Nan bread 1.00
Extra Safe Peanut Sauce 1.00
Side of Indonesian Festival Fried Rice (veggie only) 3.50

Nasi Kuning Platter

For only \$2.00 extra

Upgrade to include choice of soup or side salad, two vegetarian satemoosas, and Indonesian Festival Fried Rice* to any Curry and Slow-Cooked, Grilled, Stir-fried, or Vegetarian Specialties.

*Coconut or steamed rice may replace fried rice, if desired.

Tea House Potables

"Hot"

House Tea of the Day 1.00

"Cool"

House Ice Tea of the Day 1.00
 Thai Ice Tea or Ice Coffee 2.50
 Plain Soy milk 2.50
 Coke, Sprite, Diet Coke 1.25
 Killer Jamaican Ginger Beer 2.50
 Coconut Soda 2.50
 Guava Nectar 2.50
 Mango Nectar 2.50
 Perrier Water 330ml 2.50
 San Pellegrino Sparkling Water 750ml 5.00

Loose Tea Infusions

Fine Black Teas

Darjeeling - "Champagne of teas" from northeast India has a delicate flowery.

Assam - Rich, hearty and full-bodied, this India tea has a dark amber color.

Ceylon - (Sri Lanka) - This tea is marked by its sweetish, flowery aroma.

Keemun - "Burgundy of Tea" for its superb bouquet, like rose petals.

Distinctive Oolong Tea

Ti Kuan Yin (Iron Goddess of Mercy)- Most acclaimed of the Oolong teas.

Healthy Green Teas

Pinhead Gunpowder -Tightly rolled tea pellets unfurl to a robust dark green tea

Sencha - Japanese dark green leaves produce a slightly vegetal flavor.

Young Hyson - Young rolled and twisted leaves that infuse into a fragrant tea.

Genmaicha (Green Tea with Roasted Rice) - Slightly toasty flavor with much less caffeine.

Special Herbal Blends

English Garden - Rose petals, blue lavender, rosehips, raisins, and mango.

Raspberry Herbal Spice - Raspberry leaves, rosehips, licorice, sassafras, cinnamon.

Lavender and Chamomile - Soothing, calming, and therapeutic.

Lemongrass Ginger - Snappy and good for digestion

Goji Long-Life Blend - Goji berry, chrysanthemum, and licorice.

Saigon Blend – Lemongrass, mint, licorice.

Other Herbals

Chamomile	Dried mint	Chrysanthemum
Rose Petals	Dried Ginger	Lemongrass
Lavender	Licorice	Rosehips

Fruity, Blended, and Scented Teas

Himalayan Spice - Choice black tea with our own house spices.

Three Blossoms - Green tea, black tea, chrysanthemum, jasmine, and rose blossoms.

Moroccan Mint - Pinhead Gunpowder and peppermint leaves.

Jasmine Green Tea - Green tea scented with jasmine flowers

Mango Indica Tea - A black tea flavored with dried mango.

Orange Spice - Black tea with dried orange peel and spices

Apricot Black Tea – Choice black with dried apricot.

Prices and items are subject to change without notice.

Large Pot (39 oz.)	\$4.50
Small Pot (19 oz.)	\$3.00

Red Wines

	Glass	Btl.
Alamos Malbec – Mendoza, Argentina Plum, chocolate, sweet spices.	\$5.5	\$23
Las Rocas de San Alejandro Garnacha – Spain Spice, raspberry, supple tannin, big finish.	\$6	\$24
Campo Viejo Crianza Tempranillo – Rioja, Spain Cherry, vanilla, velvety, unfussy.	\$5	\$22
Stemmari Feudo Arancio Nero D'Avola – Sicily, Italy Plum, black cherry, spice, fine tannins.	\$6	\$24
Jacob's Creek Shiraz – South Eastern Australia Generous note of pepper, plum, and licorice.	\$5	\$22

Whites

3 Stones Sauvignon Blanc – Marlborough, New Zealand Delicate aroma of green apple with flavors of citrus and peach, mineral notes.	\$5.5	\$22
Rosemount Diamond Chardonnay - Australia Pear, apple, hint of lemon zest, cream finish.	\$5	\$20
Montinore Estate Organic Pinot Gris - Oregon Grapefruit, lemon zest, green apple, lingering buttery finish.	\$5.5	\$22
Estancia Rieling – Monterrey, California Green apple, citrus, wildflower, vanilla, slightly sweet finish.	\$5	\$20

Tiny Bubbles...(Make me warm all over)

Freixenet Carta Blanca Cava - Spain Crisp, uncomplicated with melon, peach, and green apple character.	\$5.5	\$22
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Bottled BeersCrisp, Smooth Lagers:

Singha – Thailand	5.0
Tiger Beer – Malaysia	4.5
Stella Artois – Belgium	4.5
Primator Maibock – Czech Republic	4.5
Stoudt's Karnival Kolsch – Central PA	4.0
Yuengling (in the 12 oz. can!)– Pottsville, PA	3.0

Pale Ale, IPA, and Abbey Ale :

Six Point Bengali Tiger IPA (16 oz. can) –Brooklyn, Noo Yawk	5.0
Lefte Blonde – Belgium	4.5
Dogfish Head 60 minute IPA – Lewes, Delaware	4.5
Dale's Pale Ale (12 oz. can) – Colorado	4.5

Fruit-flavored Beer:

Lancaster Strawberry Wheat – Lancaster, PA	4.0
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Wheat Beers:

Hoegaarden– Belgium	4.5
Hacker-Pschorr Weisse Dark – Munich, Germany	4.5

Dark, Creamy, and Malty Beers:

Lion Stout – Sri Lanka	5.5
Baltika #6 Baltic Porter (16.9 oz.)– Russia	5.0
Smuttynose Old Brown Dog Ale - Portsmouth, NH	4.0

Prices DO NOT include 7% Alcohol Tax imposed by Allegheny County

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