

Appetizers

Soup of the Day...Ask your server	Cup	2.50	Bowl	3.50
Vegetarian Spring Rolls (2)		2.50		
Crabmeat Spring Rolls (2)		4.50		
Steamed Vegetable Roll		2.50		
Vegetarian Samosas (8)		4.50		
Burmese Squash Fritters		3.50		
Fried Fish Cakes with Cucumber Relish		4.50		
Sumatran Corn and Shrimp Fritters (4)		4.50		

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.	
O! Gaht, 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)	8.00
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)	

Please inform your server of any dietary restrictions.

Prices and items are subject to change without notice

• 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	8.00
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	8.00
With shrimp, hot peppers, bean sprouts, and onion stir-fried with a hint of shrimp paste.	
Spicy Chili Fried Rice with Mixed Seafood	8.50
Shrimp, scallop, and squid sautéed with tomato and mushroom. Sorry, no mild option.	
Indonesian Festival Fried Rice	8.00
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 \$9.00, chicken \$8.50, both \$9.50	
Thai Basil Fried Rice	8.00
With shrimp, onion, bean sprout, peas, fresh basil leaves and spicy minced chili pepper.	
Singapore Rice Noodle	8.50
Rice vermicelli in a curry seasoning with shrimp, beef, and chicken, bell pepper, onion, and egg.	
Malaysian Saté Noodle with Seafood	8.50
Wheat noodle stir-fried with shrimp, scallops, squid, carrots, broccoli, in a zesty saté sauce.	
The Ever-famous Pad Thai	8.50
Stir-fried rice linguini, with chicken, shrimp, bean sprout, egg, and crushed peanuts in a sweet tangy sauce.	
Spicy Laht Nah of Thailand	8.50
Minced chicken, shredded vegetables and jalapeno pepper stir-fried in a tangy gravy and glazed over broad rice noodles.	
Rangoon Night Market Noodle	8.50
Soft egg noodle tossed in garlic oil and sweet soy sauce, with shredded BBQ Pork	
Singapore Kway Teow	8.50
Broad rice noodle with shrimp, Chinese sausage (Lap cheung), red chili pepper, bean sprout in a sweet soy sauce.	
Chiang Mai Noodles	8.50
Wheat noodles in red curry sauce with minced chicken, hot peppers, carrot, mushroom, onion, and cilantro.	
Gutgyi Gut (Southern Burmese Noodle)	8.50
Broad rice noodle with shrimp, beef, bean sprouts, yellow peas with hot chili vinaigrette sauce.	
Grilled Chicken Curry Noodle	8.50
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	10.00
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	10.50
Marinate beef chunks, simmered with lemon grass and potato in Burmese style tomato based curry sauce.	
Rendang	10.50
Strips of beef slow-simmered with a combination of special spices and coconut milk.	

Shan Hin Lay Pork	10.00
Marinated pork simmer slow in a special sweet brown sauce.	
Mango Pork	10.00
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	8.00
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 Kyowsay	8.00
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	8.00
Flat rice linguini with shredded pork, shrimp, bean sprout, mustard green and vegetables in a thin hot and sour broth. Shan region is between Thailand and Burma.	

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)	10.50
Pork	10.50
Beef	10.50
Shrimp	13.50
Combination of all four	12.50

Stir-Fried Specialties

served with steamed rice or side salad. Coconut or Peas and Rice 50 cents extra

Thai Ruby Red Basil Sauce	
with red and green pepper, and onion in a tomato basil sauce.	
Chicken, Beef, or Tofu	10.50
Shrimp	13.50
Chicken with String Bean	10.50
Stir-fried all white chicken with string bean and onion in a Thai chili sauce.	
Minced Chicken with Mint Leaves	10.50
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	10.50
Stir-fried all white chicken with mango, snow peas, and onion in tangy brown sauce.	
Panang Style Curry with Beef, Chicken, or Tofu	10.50
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	10.50
Asian eggplant stir-fried with onion, small shrimp and shrimp paste in a red chili sauce.	
Salt and Pepper Squid or Shrimp	10.50 / 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	10.50 / 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.

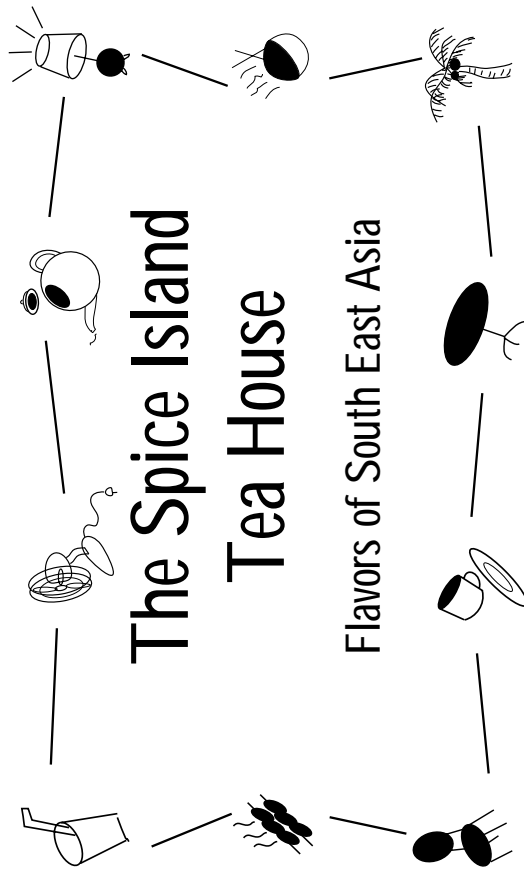
Vegetarian Curry Trio	9.50
Eggplant, string bean, and potato in a spicy red curry sauce.	
Spice Island Fried Tofu	9.50
Fried Tofu served with your choice of ground peanut chili lime sauce or sweet cilantro soy sauce.	
Monsoon of Vegetables	9.50
Braised eggplant, okra, squash, string bean, and cauliflower in a spicy, tamarind sauce.	
Spice Island Garden Vegetables	9.50
Cauliflower, broccoli, string beans, and cabbage with your choice of ginger sauce or green curry sauce.	
Fresh Bean Sprout with Basil	9.50
Stirred fried with scallion and fresh Asian basil, fresh chili, and a hint of garlic oil.	
Fresh Cut Green Beans with Ginger	9.50
Flavored with ginger, garlic, sesame oil, and scallion.	
Mixed Vegetables in Garlic Sauce	9.50
with broccoli, cauliflower, string bean, and mushroom.	

On the side...

Coconut Rice	1.50
Vatana Peas and Rice	1.50
Side Salad with sweet chili dressing	1.00
Steamed White Rice	1.00
Paratha, Thousand Layer Bread	3.00
Nan bread	1.00
Chipati (Thin wheat 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.

Pay cash! Get 5% discount! No separate checks, one cash transaction.



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
Smoke-free Environment
No Reservations Accepted (Sorry).

Lunch Menu

11:30 AM - 3:00 PM

Fried Rice and Noodles Dishes (Vegetarian upon request)

Java Fried Rice	6.50
Burmese Fried Rice	6.50
Indonesian Festival Fried Rice	6.50
(Add shrimp \$1.50, add chicken \$1.00, both \$1.75)	
Rangoon Night Market Noodle	6.50
Pad Thai	7.00
Singapore Rice Noodles	7.00
Malaysian Sate Noodle with seafood	7.00
Singapore Kway Teow	7.00

Curry and Slow-Cooked Specialties (with coconut rice)

Curry Chicken	7.50
Lemon Grass Beef	7.50
Shan Hin Lay Pork	7.50
Mango Pork	7.50
Curry Shrimp	9.50

Grilled Specialties (with steamed rice)

Burmese BBQ Chicken	7.50
Five Spiced Chicken	7.50
Malaysian Sate Chicken on skewers	7.50
Malaysian Sate Beef on skewers	7.50
Malaysian Sate Pork on skewers	7.50
Sate Combo (beef, pork, chicken)	7.50
Malaysian Sate Shrimp on Skewers	12.50

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

Add tofu to Fried Rice or Noodle, Stir-fried or Vegetarian Specialties...Add 50 cents

Nasi Kuning Platter

For only \$2.00 extra

Upgrade to include choice of soup or side salad, two vegetarian samosas, 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.

Stir-Fried Specialties (served with steamed rice)

Chicken with Thai Red Basil Sauce	7.50
Beef with Thai Red Basil Sauce	7.50
Chicken with String Bean	7.50
Penang style curry with Beef or Chicken	7.50
Shrimp with Thai Red Basil Sauce	9.50

Vegetarian Specialties (with steamed rice)

Vegetarian Curry Trio	7.50
Monsoon of Vegetables	7.50
Garden Vegetable with Green Curry	7.50
Garden Vegetable with Sweet Ginger Soy Sauce	7.50
Fried Tofu with Peanut Chili Lime Sauce	7.50
7.50Fried Tofu with Sweet Cilantro Soy Sauce	7.50

On the side...

Coconut Rice	1.50
Side Salad with sweet chili dressing	1.00
Steamed White Rice	1.00
Paratha, Thousand Layer Bread	3.00
Nan bread	1.00
Chipati(Thin wheat bread)	1.00
Extra Saté Peanut Sauce	1.00
Side of Indonesian Festival Fried Rice (veggie only)	3.50

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	2.00
Plain Soy milk	2.00
Coke, Sprite, Diet Coke	1.25
Killer Jamaican Ginger Beer	2.00
Coconut Soda	2.00
Guava Nectar	2.00
Mango Nectar	2.00
Perrier Water 330ml	2.00
San Pellegrino Sparkling Water 750ml	4.50

Loose Tea Infusions

Fine Black Teas

Darjeeling FTGFOP 2nd Flush
“Champagne of teas” from northeast India has a delicate flowery.

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

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

Organic Keemun
“Burgundy of Tea” for its superb bouquet, like rose petals.

Distinctive Oolong Teas

Formosa Oolong
Refreshing tea with a flavor that is often described as peach-like.

Ti Kuan Yin (Iron Goddess of Mercy)
Most acclaimed of the Oolong teas with distinctive orchid flavor.

Healthy Green Teas

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

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

Sencha
Japanese dark green leaves produce a slightly vegetal flavor.

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

Caffeine-free Herbal Infusions

Rose Garden
Rose blossoms, cornflowers, raisins, and mango.

Raspberry Herbal Spice
Raspberry leaves, rosehips, licorice, saffron bark, cinnamon stick.

Chamomile
Soothing, calming, and naturally therapeutic.

Chrysanthemum
Uncanny resemblance to chamomile, perhaps a little sweeter.

Peppermint Tea
Refreshing and it won't make you stay up at night.

Fruity, Blended, and Scented Teas

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

Three Blossoms
Green tea, black tea, sunflowers, jasmine, and rose blossoms.

Moroccan Mint
Blend of Pinhead Gunpowder green tea and dried mint leaves.

Jasmine Green Tea
Green tea scented with jasmine flowers.

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

Orange Spice Black Tea
Black tea flavored with dried orange peel and spices.

Prices and items are subject to change without notice.

Large Pot (39 oz.)	\$4.00
Small Pot (19 oz.)	\$2.50

Bottled Beers

Crisp, Smooth Lagers:

Singha – Thailand	5.0
Tiger Beer – Malaysia	4.5
San Miguel – The Philippines	4.5
Stella Artois – Belgium	4.5
Sagres Lager – Portugal Portugal's best selling beer!	4.5
Victory Prima Pils – Downingtown, PA	4.0
Straub – St. Mary's, PA	3.5

India Pale Ales :

Dogfish Head 60 minute IPA – Lewes, Delaware	4.5
Wolaver's Certified Organic IPA – Vermont	4.0

Fruit-flavored Beers:

Smuttynose Hanami Cherry Ale – Portsmouth, NH (NEW!)	4.0
Lancaster Strawberry Wheat – Lancaster, PA	4.0

Wheat Beers:

Paulaner Hefe-Weizen – Munich, Germany	5.0
Hoegaarden White – Belgium	4.5
Hacker-Pschorr Dunkel (dark) Weisse – Munich, Germany	4.0

Dark, Creamy, and Malty Beers:

Trois Pistoles by Unibroue – Quebec, CN	6.5
Lion Stout – Sri Lanka	5.0
Otter Creek Stove Pipe Porter – Vermont	4.0
Brooklyn Brown Ale – Noo Yawk, Noo Yawk	4.0
Guinness Extra Stout (Pint can) - Ireland	5.0

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

(Prices and items change often.)

Wines by the Glass

	<u>gl</u>	<u>btl</u>
<u>Reds:</u>		
Moulin de Vissandre Grenache/Carignan – Languedoc, France	\$5	\$22
Trapiche Cabernet Sauvignon – Mendoza, Argentina	\$5	\$22
Jacob's Creek Shiraz – South Eastern Australia	\$5	\$22
Elm Tree Malbec – Mendoza, Argentina	\$5	\$22

Whites:

Pirie South Estelle – Tasmania	\$6	\$25
-Blend of Riesling, Gewurtraminer, Pinot Gris. Great with spicy food!		
Terranoble Sauvignon Blanc – Chile	\$5	\$24
Ebner Ebenauer Gruner Veltliner – Austria (1 L btl)	\$6	\$28
Rio Diamante Chardonnay – Mendoza, Argentina	\$5	\$22
Snoqualmie Winemaker's Select Riesling – Columbia, WA	\$5	\$22
Marques de Riscal Rueda - Spain	\$5	\$22

Bubbles:

Cavas Hill Cava Brut de Brut Artesania – Spain	\$7	\$27
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Champagne Cocktails!

Made with Cavas Hill Cava Artesinia Brut de Brut from Spain.

Lychee Royale	With vodka-soaked lychee fruit and lychee-infused syrup
Green Dragon	With Midori Melon liqueur.
Kir Royale	With a splash of crème de cassis (black currant liqueur).
Arise My Love	With a splash of crème de menthe (mint liqueur).
The Guavalini	With guava nectar and rimmed with sugar.
Pompey Royale	Pomegranate and passion fruit nectar, rimmed with sugar.
Passion Mimosa	With passion fruit nectar, rimmed with sugar.
Mango Mosa	With sweet mango nectar, rimmed with sugar.

All champagne cocktails are \$7.50

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