

Tiny Thai will be closed on Sunday, December 24  
& Monday December 25. Happy Holidays!

## Specials

12/15/17 - 12/23/17

### Winter Melon Soup

Cup: \$3 Bowl: \$5

Clear broth with a hint of lime served with Winter melon and chicken wing. Topped with fresh scallions, cilantro and fried garlic.

### Appetizers

#### Sakoo Sai Moo \$5.50

Steamed tapioca dumplings (5) filled with seasoned ground pork-peanut filling. A Thai street food favorite. Served with leafy green lettuce and cilantro. If you prefer, please ask for fiery prik kee noo, fresh Thai chili peppers, which give a bright flavor blast to the savory filling.

#### Khao-Tang Na-Tang \$6

Savory pork, shrimp and peanut dip served with crisp rice cakes. Traditional Thai snack. It's like Thai potato chips and dip!

#### Side Order: Nam Prik Moo \$6

Spicy chili and pork dip, served with assorted fresh and steamed vegetables & fried pork rinds. Great with rice!

### Entrée

#### Khao Soi Nua \$16

The famous noodle dish from Chiang Mai. A mild mixture of red curry paste, yellow curry powder and coconut milk with tender stewed beef.

Served over ba-mee egg noodles, and garnished with fried noodles, fried shallots, cilantro, pickled mustard greens, spicy homemade rustic chili oil with a wedge of lime.

#### Curry of the Day: Chu Chee Curry \$12

A medium spicy Chu Chee curry with pineapple, assorted vegetables and your choice of meat (chicken, pork, beef or tofu).

Add \$2 for shrimp, \$5 for crispy Tilapia, \$7 for crispy duck

### Desserts

**Kanom Tuay \$4.50** Steamed coconut-rice cakes. Served in four tiny bowls.

**Thai Custard \$5** A rich coconut-milk custard steamed inside a Buttercup Squash. Served a slice with sweet sticky rice.