

Lunch Special 8.25

Served with rice, includes soup of the day.
Choice of steamed or deep-fried tofu.
Substitute veggie meat for tofu, \$1.
Substitute brown rice for jasmine, .75.
Served Monday – Friday, 11AM – 3PM.
(to go: no soup)

- 1. PHAD THAI (No rice)**
Thin rice noodles stir-fried with egg, onions, and bean sprouts. Topped with ground peanuts.
- 2. PHAD SEE-EW (No rice)**
Wide rice noodles stir-fried with egg, broccoli, and carrots in a sweet soy sauce.
- 3. PHAD KEE MAO (No rice)**
Wide rice noodles stir-fried with egg, onions, mushrooms, tomatoes, bell peppers, green beans, and basil in a spicy sauce.
- 4. MONK'S NOODLES (No Rice)**
Miki noodles stir-fried with shitake mushrooms, carrots, spinach, green beans, zucchini, and bean sprouts in a special light soy sauce. Topped w/ ground peanuts.
- 5. GARLIC PEPPER**
Fresh mixed vegetables stir-fried with garlic and black pepper.
- 6. GINGER DELIGHT**
Fresh mixed vegetables stir-fried with fresh ginger.
- 7. PHAD KA PRAU**
Onions, garlic, bell peppers, mushrooms, green beans, and chili stir-fried with sweet basil.
- 8. VEGGIE DELIGHT**
Fresh mixed vegetables, bean sprouts, spinach, and tomatoes stir-fried with vegetarian oyster sauce.
- 9. SWEET AND SOUR**
Onions, bell peppers, carrots, cucumbers, tomatoes, and pineapple stir-fried with sweet and sour sauce.
- 10. RAMA GARDEN**
Stir-fried mixed vegetables, mushrooms, and garlic topped with peanut sauce.
- 11. CASHEW DELIGHT**
Stir-fried mixed vegetables, mushrooms, bell peppers and roasted cashew nuts with special sauce.
- 12. SPICY EGGPLANT**
Chinese eggplant, garlic, bell peppers, and sweet basil stir-fried with special sauce.
- 13. JHANJAY FRIED RICE**
Jasmine rice stir-fried with tofu, egg, tomatoes, carrots, broccoli, and onions.
- 14. CURRY FRIED RICE**
Jasmine rice stir-fried in yellow curry powder with tofu, egg, tomatoes, carrots, broccoli, onions, and pineapple.
- 15. RED CURRY**
Mixed vegetables, bell peppers, bamboo shoots, eggplant, and basil cooked in red curry paste and coconut milk.

16. GREEN CURRY

Mixed vegetables, bell peppers, bamboo shoots, eggplant, and basil cooked in green curry paste and coconut milk.

Appetizers

- A. ONION CAKE 4.50**
A flour-based pancake mixed with green onion. Pan-fried and served with peanut sauce.
- B. SPRING ROLLS 5.95**
Crispy stuffed vegetable rolls served with plum sauce. Four rolls per order.
- C. VEGETARIAN ROLLS 5.95**
Fresh mint, green leaves, carrots, cucumbers, rice noodles, and tofu wrapped with rice paper. Served with homemade sauce. Two rolls per order.
- D. CUBED TOFU 5.95**
Cubed tofu deep-fried to perfection. Served with sweet chili sauce.
- E. WONTON CREAM CHEESE 7.50**
Corn and diced carrots mixed with cream cheese and wrapped in wonton wrappers. Deep-fried and served with plum sauce.
- F. ASIAN FRIES 7.50**
Lotus root prepared in the style of French fries. Served with sweet chili sauce.
- G. TOFU SATAY 7.50**
Extra firm tofu marinated with herbs and spices. Served with peanut sauce and cucumber salad.
- H. CORN PATTIES 7.50**
Fresh corn kernels blended with tempura batter and deep-fried until golden brown. Served with sweet chili sauce.
- I. WONTON BUCKETS 7.50**
Wonton wraps stuffed with yellow curry-seasoned mashed potatoes, peas, and corn and deep-fried to perfection. Served with plum sauce.
- J. SPICY PATTIES 7.95**
Mixed vegetables, green beans, sweet corn, and kaffir lime leaves seasoned with red curry paste and deep-fried until golden brown. Served with chili sauce.
- K. STAR POTATO PUFF 7.95**
Mashed potatoes, green peas, and diced onions seasoned with curry and layered between two Roti pancakes and lightly pan-fried. Served with cucumber chili sauce.
- L. JHANJAY SAMPLER PLATTER 10.95**
An assortment of our finger food appetizers. Includes spring rolls, corn patties, wonton cream cheese, wonton buckets, and Asian fries. Served with three kinds of sauce.

Salads

- 1. HOUSE SALAD 4.00**
Lettuce, tomatoes, cucumbers, carrots, and red cabbage served with our house dressing.

- 2. PAPAYA SALAD 7.95**
Shaved green papaya, carrots, tomatoes, green beans, and peanuts tossed with lime juice.
- 3. YUM WOON SEN 7.95**
Bean thread noodles mixed with mint, cilantro, peanuts, chili, fried tofu, red onions, and carrots and tossed in a spicy lime dressing.
- 4. LARB TOFU 8.95**
Chopped tofu with mushrooms, red onions, mint, chili, lime juice, and toasted rice powder. Served with fresh cabbage.
- 5. MANGO SALAD 8.95**
Sliced green mango, apple, carrots, roasted cashews, and fresh herbs tossed in tamarind sauce.

Soup

- 6. TOM YUM (s)5.50 (l)8.95**
Hot and sour Thai-style clear soup simmered with mushrooms, lemon grass, kaffir lime leaves, chili paste, cilantro, and your choice of steamed or deep-fried tofu.
- 7. TOM KHA (s)5.50 (l)8.95**
Hot and sour soup simmered with coconut milk, galangal, mushrooms, lemon grass, cilantro, kaffir lime leaves, and your choice of steamed or deep-fried tofu.
- 8. TOFU GARDEN SOUP (s)5.00 (l)8.50**
Clear vegetable broth soup with mixed vegetable and soft tofu.
- 9. SPINACH SOUP (s)5.00 (l)8.50**
Clear vegetable broth soup with spinach and soft egg tofu. Topped with toasted minced garlic.
- 10. WOON SEN SOUP (s)5.00 (l)8.50**
Clear vegetable broth soup with bean thread noodles, mixed vegetables, and soft tofu.

Stir-fried

- All stir-fried entrées include your choice of steamed or deep-fried tofu. Substitute veggie meat for tofu, \$1.
- 11. GARLIC PEPPER 8.95**
Fresh mixed vegetables stir-fried with garlic and black pepper.
 - 12. GINGER DELIGHT 8.95**
Fresh mixed vegetables stir-fried with fresh ginger.
 - 13. PHAD KA PRAU 8.95**
Onions, garlic, bell peppers, mushrooms, green beans, and chili stir-fried with sweet basil.
 - 14. VEGGIE DELIGHT 8.95**
Fresh mixed vegetables, bean sprouts, spinach, and tomatoes stir-fried with vegetarian oyster sauce.
 - 15. SWEET AND SOUR 8.95**
Onions, bell peppers, carrots, cucumbers, tomatoes, and pineapple stir-fried with sweet and sour sauce.
 - 16. SWIMMING RAMA 8.95**
Stir-fried fresh spinach, bean sprouts, and garlic topped with peanut sauce.

- 17. RAMA GARDEN 8.95**
Stir-fried mixed vegetables, mushrooms, and garlic topped with peanut sauce.
- 18. BROCCOLI LOVER'S 8.95**
Garlic, broccoli, onions, carrots, and mushrooms stir-fried with vegetarian oyster sauce.
- 19. CASHEW DELIGHT 9.95**
Stir-fried mixed vegetables, mushrooms, bell peppers and roasted cashew nuts with special sauce.
- 20. SPICY EGGPLANT 9.95**
Chinese eggplant, garlic, bell peppers, and sweet basil stir-fried with special sauce.
- 21. SPICY GREEN BEAN 9.95**
Garlic, green beans, bell peppers, and sweet basil stir-fried with special sauce.

Curries

- All curry entrées include your choice of steamed or deep-fried tofu. Substitute veggie meat for tofu, \$1.
- 22. RED CURRY 8.95**
Mixed vegetables, bell peppers, bamboo shoots, eggplant, and basil cooked in red curry paste and coconut milk.
 - 23. GREEN CURRY 8.95**
Mixed vegetables, bell peppers, bamboo shoots, eggplant, and basil cooked in green curry paste and coconut milk.
 - 24. YELLOW CURRY 8.95**
Carrots, bell peppers, onions, potatoes, and green peas cooked in yellow curry paste and coconut milk.
 - 25. PANANG CURRY 8.95**
Mixed vegetables, bell peppers, bamboo shoots, eggplant, and basil cooked in a creamy Panang curry paste and coconut milk.
 - 26. PINEAPPLE CURRY 9.50**
Pineapple chunks, bell peppers, and sweet basil cooked in red curry paste and coconut milk.

Noodles

- All noodle entrées include your choice of steamed or deep-fried tofu. Substitute veggie meat for tofu, \$1.
- 27. PHAD THAI 8.95**
Thin rice noodles stir-fried with egg, onions, and bean sprouts. Topped with ground peanuts.
 - 28. PHAD SEE-EW 8.95**
Wide rice noodles stir-fried with egg, broccoli, and carrots in a sweet soy sauce.
 - 29. PHAD KEE MAO 8.95**
Wide rice noodles stir-fried with egg, onions, beans, and basil in a spicy sauce.
 - 30. PHAD WOON SEN 8.95**
Bean thread noodles stir-fried with egg, onions, and tomatoes in a light sauce and a touch of sesame oil.

- 31. RAD NAH 8.95**
Wide rice noodles stir-fried with egg, broccoli, carrots, and mushrooms and topped with a savory gravy sauce.
- 32. SPICY NOODLES 8.95**
Wide rice noodles stir-fried with mixed vegetables, bamboo shoots, eggplant, zucchini, bell peppers, mushrooms, and basil in red chili sauce.
- 33. MONK'S NOODLES 8.95**
Miki noodles stir-fried with shitake mushrooms, carrots, spinach, green beans, zucchini, and bean sprouts in a special light soy sauce. Topped with ground peanuts.
- 34. NUN'S NOODLES 8.95**
Udon noodles stir-fried with enoki mushrooms and mixed vegetables in light chili sauce.
- 35. JHANJAY NOODLES 8.95**
Chopped bamboo shoots, mushrooms, tofu, water chestnuts, green peas, and corn wrapped inside wide rice noodles sheets. Served with spicy sweet and sour sauce.
- 36. NOODLE SOUP 8.95**
Thin rice noodles in vegetable broth with bean sprouts, onion, and cilantro. Topped with roasted chopped garlic.
- 37. DRY VERSION NOODLES 8.95**
Your choice of wide or thin rice noodles with mixed vegetables, onions, diced deep-fried tofu, and cilantro. Seasoned with garlic in oil and soy sauce and topped with ground peanuts.
- 38. TOM YUM NOODLE SOUP 8.95**
Thin rice noodles in hot and sour vegetable broth with bean sprouts, peanuts, onions, and cilantro. Topped with roasted chopped garlic.

Fried Rice

Your choice of jasmine or brown rice (.75 extra).

- 39. JHANJAY FRIED RICE 8.95**
Jasmine rice stir-fried with tofu, egg, tomatoes, carrots, broccoli, and onions.
- 40. CURRY FRIED RICE 8.95**
Jasmine rice stir-fried in yellow curry powder with tofu, egg, tomatoes, carrots, broccoli, onions, and pineapple.
- 41. BASIL FRIED RICE 8.95**
Jasmine rice stir-fried with tofu, fresh basil, onions, bell peppers, and mushrooms.
- 42. TOFU PASTE GARLIC FRIED RICE 8.95**
Jasmine rice stir-fried with tofu paste, roasted garlic, tofu, and egg in garlic sauce. Topped with cilantro and cucumber.
- 43. PINEAPPLE FRIED RICE 9.95**
Jasmine rice stir-fried with pineapple chunks, raisins, cashew nuts, tomatoes, snow peas, and onions. Topped with cilantro and cucumber.

Jhanjay Specials

- 44. EGGPLANT IN BLACKBEAN SAUCE 10.95**
Sliced eggplant stir-fried with tofu, bell peppers, basil in black bean sauce.
- 45. BEAN SPROUT DELUXE 10.95**
Fresh bean sprout, garlic, green onions, and shitake mushrooms stir-fried in mushroom sauce.
- 46. JHANJAY OMELET 11.95**
Diced tofu, mushroom cake, tomatoes, onions, green peas, carrots, and baby corn stir-fried with tomato sauce and wrapped in eggs omelet-style and topped with cilantro.
- 47. MANGO TOFU 11.95**
Deep-fried tofu, mango, bell peppers, onions, baby corn, snow peas, carrots, and water chestnuts stir-fried and topped with sweet and sour sauce.
- 48. ABUNDANT ASPARAGUS (Seasonal) 12.95**
Mushroom cake, asparagus, and shitake mushrooms stir-fried in garlic sauce.
- 49. SNOW PEA DELIGHT 12.95**
Vegetable meat stir-fried with fresh garlic, snow peas, carrots, and baby corn in vegetarian oyster sauce.
- 50. TOFU DELIGHT 12.95**
Egg tofu, broccoli, carrots, baby corn, green peas, mushrooms, water chestnuts, and lotus root served in a rich brown sauce.
- 51. BUDDHA'S BASKET 13.95**
Stir-fried diced vegetables with chewy tofu, taro, cashew nuts, shitake and enoki mushrooms. Served inside a crispy basket.
- 52. MOUNTAINS OF MUSHROOMS 13.95**
Portobello, enoki, ceps, and shitake mushrooms stir-fried in a special light garlic sauce.

Side Orders

- Steamed Rice (per order) 1.50
Brown Rice (per order) 2.00
Peanut Sauce 2.75
Sides of Noodles or Steamed Vegetables 4.00

Desserts

- Ice Cream 3.75
Coconut, Green tea
Black Sticky Rice Pudding 3.75
Sweet Sticky Rice with Mango (seasonal) 5.95
Black Rice Ice Cream 5.95
Coconut ice cream topped with black sticky rice and toasted coconut flakes.
Green Tea Tempura Ice Cream 5.95
Green tea ice cream wrapped in shortcake, dipped in tempura batter, and deep-fried until golden brown.
I-tem 5.95
Deep-fried vanilla ice cream topped with red wine raspberry sauce.

Beverages

- Soft Drinks 1.50
Thai Iced Tea/Thai Iced Coffee 2.75
Young Coconut Juice 2.75
Juices 2.75
Hot Tea per pot (s) 1.50 (l) 3.00
Jasmine, Green, Lemon Grass
Hot Herbal Tea per pot (s) 2.00 (l) 4.00
Chamomile, Lemon, Mint, Ginger

Dishes can be ordered at the following spiciness levels:
* mild ** medium *** hot **** extra hot

Please inform your server if you are allergic to certain foods

We accept cash, Visa, and Mastercard.
We do not accept personal checks.



vegetarian thai cuisine

Monday - Friday

11 AM - 10 PM

Saturday - Sunday

12 PM - 10 PM

1718 North 45th St, Seattle, WA 98103
tel 206 632-1484 fax 206-632-1419
www.jhanjay.com