

[www.ricerestaurant.com](http://www.ricerestaurant.com)



*fine Thai cuisine*

MON - THU	<b>lunch</b>	11.30 am - 2.30 pm
	<b>dinner</b>	5.00 pm - 10.30 pm
FRI - SAT		11.30 am - 11.00 pm
SUN		11.30 am - 10.30 pm

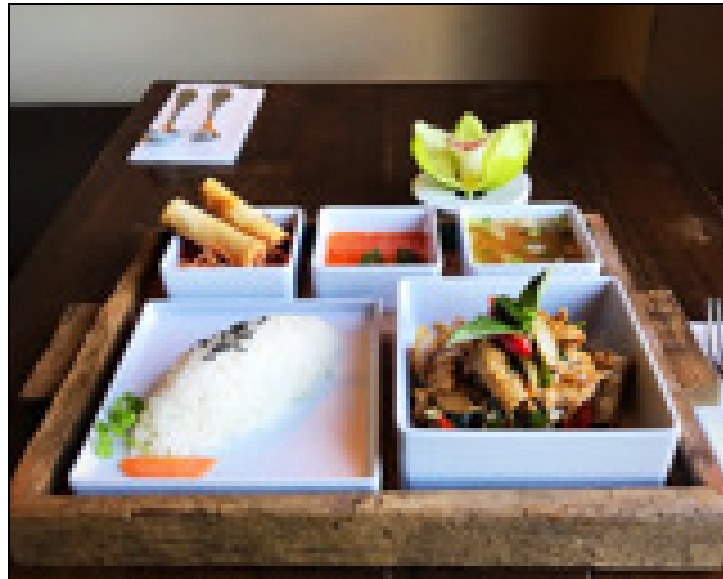
delivery everyday from 5.30 pm - 10.00 pm  
free delivery with the minimum order of \$17

cash / all major credit cards / no checks

call **202.234.2400**  
location 1608 14<sup>th</sup> st nw, washington, dc 20009

[www.ricerestaurant.com](http://www.ricerestaurant.com) 11/1/2016

# LUNCH MENU



## Rice Bento Box

*(served with steamed rice, chicken soup or tofu soup, spring roll)*

<b>KAO-MUN-GAI</b> , steamed CHICKEN with spicy ginger sauce	13
<b>KAO-KHA-MOO</b> , five spices stewed pork with chinese broccoli & spicy sauce	14
<b>KAO-KA-PRAOW*</b> sautéed thai basil, chili with ground BEEF   CHICKEN	14
<b>PAD KHING</b> , sautéed ginger with, CHICKEN   TOFU (PORK   BEEF add \$1)	13
<b>PAD PAK GOONG</b> , sautéed shrimp with mixed vegetables, soy sauce	14
<b>RED CURRY CHICKEN*</b> with vegetables	13
<b>GREEN CURRY BEEF*</b> with vegetables	14
<b>PANANG CURRY PORK*</b> with vegetables	14
<b>GREEN CURRY VEGGIE + TOFU</b> (vegan)	13
<b>FRIED RICE CHICKEN   PORK   BEEF   TOFU</b> (SHRIMP \$14) with egg	13

## Noodles Dishes

*(a choice of chicken, pork, tofu \$12, beef, shrimp \$13, seafoods \$15)*

<b>PAD THAI</b> with egg, bean sprouts, red bean curd and peanut	
<b>PAD SEE EIW</b> wide rice noodles sautéed with broccoli, egg and dark soy sauces	
<b>DRUNKEN NOODLES*</b> wide rice noodles sautéed with basil, pepper and soy sauce	
<b>NOODLES IN CLEAR SOUP</b> a choice of wide or thin rice noodles/ egg noodles with bean sprouts, carrots, string beans, cilantro, spring onion, broccoli	
<b>NOODLES IN SPICY SOUP*</b> a choice of wide or thin rice noodles/ egg noodles with ground peanuts, chili, bean sprouts, carrots, string beans, cilantro, spring onion, broccoli	

*\* spicy (dishes with tofu options are vegetarian, please ask for gluten free menu options)*

## Soup

<b>TOM YUM GOONG*</b> shrimp lemongrass soup	8
<b>TOM KHA GAI</b> chicken galangal in coconut milk soup	8
<b>SHRIMP WONTON</b> with bok choy	7
<b>SILKEN TOFU &amp; MIXED VEGETABLES</b>	7

## Appetizer

<b>CRISPY BRUSSELS SPROUTS SALAD</b> spinach, soy-lime dressing, walnuts	8
<b>CRUNCHY RICE SHRIMP WRAPPED</b> served with ginger soy sauce	8
<b>PORK GREEN TEA DUMPLING</b> with shrimp, crabmeat, water chestnuts	8
<b>LARB GAI*</b> minced <b>CHICKEN</b> with thai spice salad	8
<b>CHICKEN SATAY</b> original recipe with peanut sauce	8
<b>YUM GRILLED BEEF*</b> with spicy lime dressing	8
<b>PAPAYA SALAD WITH SHRIMP*</b> in a tasty chili & garlic dressing, peanuts	8
<b>SHRIMP I SQUID SALAD*</b> with crispy coconut, oranges, chili lime sauce	9
<b>SPRING ROLL RICE-STYLE</b> with taro, carrots, celery, cabbage	7
<b>SOFT GARDEN ROLL</b> with bean paste blend with lemongrass, peanut	7
<b>PUMPKIN EMPANADA</b> rice style	6

## Entree'

<b>SPICY DUCK*</b> stir-fried with thai herbs and crispy wild ginger (jared's favorite)	19
<b>CHICKEN &amp; OLIVE WITH BASIL*</b> in green tea sauce	16
<b>SAUTÉED CHICKEN &amp; ASIAN PUMPKIN*</b> with basil & peppercorns	16
<b>STIR-FRY CHICKEN</b> with crispy <b>LEMONGRASS</b> , served with thai pickles	16
<b>CRISPY CHICKEN</b> sautéed with <b>PINEAPPLE SAUCE</b> , spring onion	16
<b>SAUTÉED BEEF WITH GINGER</b> snow peas, bell peppers and brandy	17
<b>CRISPY RED SNAPPER FILET*</b> with spicy crispy lemongrass salad	19
<b>CHICKEN CASHEW NUTS</b> with onion and dried pepper	15
<b>PIK KHING*</b> PORK I CHICKEN I TOFU with ginger chili paste and string beans	15
<b>SEAFOOD BASIL*</b> shrimp, squid, scallop, mussel, sautéed with basil, chili	19
<b>STEAMED SILKEN TOFU</b> mushroom, mixed vegetables in shiitake soy puree	16

# GLUTEN FREE MENU

## *soup*

- ☒ TOM YUM GOONG shrimp lemongrass soup 8
- ☒ TOM KHA GAI chicken galangal in coconut milk soup 8

## *appetizer*

- 🌱 CRISPY BRUSSEL SPROUTS SALAD with spinach, soy-lime dressing, walnuts 8
- ☒ LARB GAI minced CHICKEN with thai spicy salad 8
- ☒ YUM GRILLED BEEF with spicy lime dressing 8
- ☒ PAPA YA SALAD WITH SHRIMP in a tasty chili & garlic dressing, peanuts 8
- ☒ SHRIMP | SQUID SALAD with crispy coconut, mandarin oranges, chili lime sauce 8

## *entree*

- 🌱 PAD THAI CHICKEN | SHRIMP | TOFU ayuthaya style with egg and peanuts 15
- ☒ CHICKEN & OLIVE with BASIL in green tea sauce with basil and fresh chili 16
- ☒ SAUTEED CHICKEN & ASIAN PUMPKIN with basil & peppercorns 16
- ☒ CRISPY RED SNAPPER FILET with spicy crispy lemongrass salad 19
- ☒ GREEN CURRY CHICKEN | PORK | TOFU | BEEF or SHRIMP \$17, with vegetables 15
- ☒ RED CURRY CHICKEN | PORK | TOFU | BEEF or SHRIMP \$17, with vegetables 15
- ☒ PANANG CURRY CHICKEN | PORK | TOFU | BEEF or SHRIMP \$17, with mixed vegetables 16
- CHICKEN CASHEW NUTS with onion, roasted chili pepper 15
- ♥ FRIED RICE with CHICKEN | PORK | TOFU | CRABMEAT or SHRIMP \$16 15
- FRIED RICE with LUMP CRABMEAT | SHRIMP | BEEF 16
- ☒ SEAFOOD BASIL shrimp, squid, scallop, mussel, sautéed with basil, chili pepper 19
- 🌱♥ SAUTEED GINGER TOFU & mixed vegetables 15
- 🌱☒♥ SAUTEED BASIL TOFU & mixed vegetables, chili pepper 15

🌱 vegetarian | ♥ vegan & gluten-free | ☒ spicy

# DINNER MENU

## *soup*

☞ TOM YUM GOONG shrimp lemongrass soup	8
TOM KHA GAI chicken galangal in coconut milk soup	8
SHRIMP WONTON with bok choy	7
☉ SILKEN TOFU & MIXED VEGETABLES	7

## *appetizer*

☉ CRISPY BRUSSEL SPROUTS SALAD with spinach, soy-lime dressing, walnuts	8
CRUNCHY RICE SHRIMP WRAPPED served with ginger soy sauce	8
PORK GREEN TEA DUMPLING with shrimp, crabmeat, water chestnuts	8
☞ LARB GAI minced CHICKEN with thai spice salad	8
CHICKEN SATAY original recipe with peanut sauce	8
☞ YUM GRILLED BEEF with spicy lime dressing	8
☞ PAPAYA SALAD WITH SHRIMP in a tasty chili & garlic dressing, peanuts	8
☞ SHRIMP   SQUID SALAD with crispy coconut, mandarin oranges, chili lime sauce	9
☉ SPRING ROLL RICE-STYLE with taro, carrots, celery, cabbage	7
☉ SOFT GARDEN ROLL with bean paste blend with lemongrass, peanut	7
☉ PUMPKIN EMPANADA rice style	6

## *entree*

### SPECIALTY

☞ SPICY DUCK stir-fried with thai herbs and crispy wild ginger (jared's favorite)	19
☞ CHIANG MAI CURRY PORK with ginger, garlic, carrots	16
☞ MASSAMUN CURRY BEEF with potato, carrot, cashew nuts	18
☞ CHICKEN & OLIVE WITH BASIL in green tea sauce	16
☞ SAUTEED CHICKEN & ASIAN PUMPKIN with basil & peppercorns	16
STIR-FRY CHICKEN with crispy LEMONGRASS, served with thai pickles	16
CRISPY CHICKEN sautéed with PINEAPPLE SAUCE, spring onion	16
SAUTEED BEEF WITH GINGER snow peas, bell peppers and brandy	17
☞ SHRIMP TEMPURA with PANANG CURRY	18
STEAMED RED SNAPPER with shiitake mushrooms ginger and plum sauce	19
☞ CRISPY RED SNAPPER FILET with spicy crispy lemongrass salad	19

### AUTHENTIC / VEGETARIAN

☞ GREEN CURRY CHICKEN   PORK   BEEF OR SHRIMP \$17, with mixed vegetables	15
☞ RED CURRY CHICKEN   PORK   TOFU   BEEF OR SHRIMP \$17, mixed vegetables	15
☞ PANANG CURRY CHICKEN   PORK   TOFU   BEEF OR SHRIMP \$17, mixed vegetables	16
CHICKEN CASHEW NUTS with onion and dried pepper	15
FRIED RICE with CHICKEN   PORK   BEEF   TOFU   CRABMEAT OR SHRIMP \$16	15
☞ PIK KHING PORK   CHICKEN   TOFU   BEEF \$16 with ginger chili paste and string beans	15
☞ SEAFOOD BASIL shrimp, squid, scallop, mussel, sautéed with basil, chili pepper	19
☉☞ PAD THAI CHICKEN   SHRIMP   PORK   BEEF   TOFU ayuthaya style with egg and peanuts	15
☉☞ DRUNKEN NOODLES with CHICKEN   SHRIMP   BEEF   PORK   TOFU and basil, chili	15
☉☞ PAD SEE EEW with CHICKEN   SHRIMP   BEEF   PORK   TOFU and broccoli	15
☉☞ SAUTEED BASIL TOFU & mixed vegetables, chili pepper in MUSHROOM sauce	15
☉☞ VEGGIE GREEN CURRY WITH TOFU and mixed vegetables (VEGAN)	15
☉ CRISPY TOFU & GINGER topped with light SOY GRAVY and mushrooms variety	15
☉ STEAMED SILKEN TOFU with mushroom, mixed vegetables in SHIITAKE SOY puree	16

☉ vegetarian | ☞ spicy

## SEASONAL MENU

# Special!



### drink

SPICY MATCHA TEA MARGARITA 12

*(tequila infused with thai chill pepper, matcha green tea powder)*

VODKA SANGRIA 12

*(stoli razberi, orange liquor, lime + orange + cranberry juices)*

SAFFRON GIN & FEVER TREE TONIC 12

*(tangueray bloomsbury infused with saffron and vanilla beans)*

VERDE GIN & FEVER TREE TONIC 12

*(tangueray bloomsbury infused with coriander and fennel seeds)*

### appetizer

RICE STYLE TEMPURA PUMPKIN, TARO, CARROTS, CORN 7

STRING BEAN SPICY SALAD WITH CHICKEN AND SHRIMP & PEANUTS 10

CRISPY CHICKEN WING SERVED WITH RED CHILI SAUCE 7

### entree

SAUTÉED FIVE SPICES TENDER PORK WITH CHINESE BROCCOLI 16

GREEN PAPAYA PAD THAI (no carb) WITH CHICKEN | SHRIMP | TOFU 16

PINEAPPLE FRIED RICE WITH CHICKEN, SHRIMP AND CASHEW NUTS 16