Archa 3 1 1 5 1 1



SCAN WITH YOUR SMART PHONE CAMERA TO STAY CONNECTED WITH US!

Appetizer

Chicken Satay

Juicy, grilled chicken breast slices served with flavorful peanut sauce, cucumber relish, and toasted bread cubes.

Archa Zaab Wings

10

Crispy fried chicken wings coated with your choice of:

- Original Thai Premium Fish Sauce Flavor
- Tom Yum Flavored "Dry" Rub
- Nam Jim Jaew "Saucy" Rub (Thai tamarind sauce with toasted chili)

Fried Spring Rolls

8

Eggrolls stuffed with seasoned veggies and glass noodles deep-fried to golden and crispy and served with our homemade sweet chili sauce.

Roti Mataba

12

Tender chicken blended with carrot, onion, potato, and eggs, seasoned with Madras powder and butter, cooked to perfection, encased in a flaky and golden-brown roti, served with Thai cucumber relish.

Potstickers

7

Pan-fried dumplings filled with seasoned pork and served with our homemade sweet Ponzu sauce.

Crab Rangoon

Crispy fried wontons loaded with fresh crab meat and cream cheese served with our homemade sweet chili sauce.

Fresh Summer Rolls

Thin and soft rice wrappers packed with fresh crisp veggies, basil leaves and rice vermicelli served with sweet and savory peanut dipping sauce with your choice of fillings:

- Shrimps 9
- Veggies 8

Enoki Tempura

A crisp blend of enoki mushrooms and Kale, infused with red curry paste, delicately fried to perfection, served with crispy basil leaves and our homemade spicy peanut sauce.

Crispy Tofu & Spicy **Peanut Sauce**

8

Fresh cut tofu, deep-fried until crispy and golden, served with our homemade Thai spicy peanut sauce.

Spice Levels

Seasonings have the power to transport or transform any dish from one part of the world to another!

Mild Medium

"American" Hot

"Thai" Hot

Extremely Spicy Hot

Soups

Chicken, Tofu, or Mixed Veggies 14 Shrimp 16 | Mixed Seafood 19

Tom Yum

World's renowned Thai hot & sour soup with lemongrass, galangal, mushrooms, onions, tomatoes, lime leaves and culantro, a drizzle of fresh lime juice, sprinkled with cilantro.

Tom Kha

Rich and creamy coconut soup with galangal, mushrooms, onions, tomatoes, lime leaves, culantro, a sour touch of tamarind, a drizzle of fresh lime juice, and sprinkled with cilantro.

The Salads of **Thailand**

Yum Nua*

16

A Thai-inspired Beef salad. Savory grilled beef, perfectly seasoned and thinly sliced, tossed in a tangy dressing with shallots, onion, celery, tomatoes, cucumber.

Larb

15

Your choice of minced Chicken or Pork, tossed with fresh shallots, cilantro, and toasted rice powder in a tangy dressing.

Som Tum Thai

15

Green papaya and carrots, shredded and tossed with Shrimp, lime juice, fish sauce, palm sugar, chili peppers, green beans, garlic, tomatoes, dried shrimp powder, and crushed peanuts.

Som Tum "Isaan" (ee-sahn)

15

The ultimate papaya salad. Shredded green papaya and carrots, green beans, tomatoes, and Culantro tossed in a tangy dressing of chili peppers, lime juice, fish sauce, tamarind juice, and a splash of Thai Anchovy sauce served with crunchy pork rinds.

THE GRILLS

Served with Steamed Rice or Thai Sticky Rice.

Garlic & Herbs Grilled 15 Chicken

Moist and tender leg quarter [11 oz] marinated in garlic-herbs and oyster sauce mixture, grilled to perfection and served with Nam Jim Jaew sauce, and mixed green salad.

Thai Famous Ribs

Succulent & tender ribs [11 oz] marinated in a blend of traditional Thai spices, grilled to smoky perfection, served with Nam Jim Jaew sauce, and mixed green salad.

Smiling Tiger*

20

18

Succulent slices of New York strip steak [11 oz] marinated with aromatic herbs & spices, grilled to perfection, served with Nam Jim Jaew sauce, and mixed greens.

Noodle Soups

Tom Yum Noodle Soup

16

16

16

Rice noodles in Tom Yum broth infused with fragrant herbs and chili, with a medley of ground pork, crispy shrimps, homemade pork wontons, green beans, beansprouts, romaine lettuce, crispy garlic and crushed peanuts.

Boat Beef Noodle Soup

Silky rice noodles immersed in a rich and savory beef broth with tender slices of beef, braised beef, beansprouts, basil, culantro and crispy garlic. Add pork rinds for \$2!

Crispy Pork Noodle Soup

Five spice soup packed with pork slices, crispy pork, tofu puff, and boiled egg, over steamed wide rice noodle and topped with crispy garlic, green onions and cilantro .Add pork rinds for \$2!

Kway Teow Gang

18

Southern Thailand's rice noodles in currybased broth with chicken, fresh bean sprouts, red onions, fried tofu, hardboiled eggs topped with crispy fried shallots, cilantro, and a wedge of lime.

Gourmet Small Plate Sides

Healthy leafy exotic greens stir fried with mushroom oyster sauce and loads of fresh garlic to be ordered specially and will be cooked to order in a very hot wok. A popular and sharable Thai small plate sides to complement any Thai entree!

Explore our rotating selection of the season's finest exotic veggies - ask your server!

Napa Cabbage	6
Bok Choy	6
Kana (Chinese Kale)	6
Green Beans	6
Pak Boong (Morning Glory)	6
Gwang Tung (Chinese Mustard)	6
White Chai	6
Cabbage	6
Beansprout	6

Extras..

Jasmine Rice 3 **Brown Rice Sticky Rice** 4 **Steamed Noodle** 4 **Steamed Mixed Veggies** 4 **Cucumber Relish** 4 **Spicy Peanut Sauce** 5 **Toasted Roti** 5 Fried Egg* 2 **Garlic Fried Rice** 6 Crispy Pork Belly 8

Noodle Dishes

Chicken, Pork, or Tofu 15 | Mixed Vegetables 14 Beef or Shrimp 17 | Mixed Seafood 19

Pad Thai

Chan noodles stir-fry with egg, bean sprouts, green onion in tamarind-based sauce, topped with crushed peanuts and cilantro.

Pad See-Ewe

Wide rice noodles stir-fried to perfection with crisp broccoli and egg in a savory soy sauce blend.

Kee Mao

Spicy-fried wide rice noodles in fresh chili paste, and Thai chili jam with egg, bamboo shoots, tomatoes, broccoli, onion, carrots, bell peppers, and basil.

Rad Na

Pan-fried wide rice noodles served in light and savory soy-based garlic-flavored gravy and Chinese kale.

15 Kua Gai

Wide rice noodles stir-fried with pickled cabbage, chicken, eggs, and spring onions served on a bed of lettuce with wonton chips and sweet chili sauce.

16 Singapore Noodle

Rice vermicelli stir-fried with shrimps, chickens, egg, tomatoes, onion, Bok Choy, carrots, and bean sprouts with a touch of Madras powder and sprinkled with spring onion and cilantro.

18 **Phuket Noodle**

Yakisoba noodles stir-fried with shrimp, Chinese kale, and shredded carrots, topped with a fried egg*.

Chef's **FAVORITES**

25 **Crispy Duck**

Crispy and succulent roast duck halves partially deboned, served on a bed of spinach, pineapple, broccoli, carrots, onions, and tomatoes stir-fry and served with ginger dressing and steamed rice.

21 Salmon Panang

A perfectly grilled salmon fillet in gorgeous and creamy Panang curry sauce, served with steamed rice.

19 Lemongrass Chicken

Grilled chicken served with lemongrassinfused sauce on a bed of steamed broccoli, cabbage, and carrots, served with steamed rice.

Chili Pepper Shrimp 19

Crispy fried shrimps tossed in the wok filled with chopped chili peppers, garlic, cilantro, and seasoned "Panko" bread crumbs, sprinkled with green onions, and served with steamed rice.

19 Thai basil Salmon

Seared Salmon drenched in spicy chili and garlic sauce with mushrooms, onions, bell peppers, topped with crispy basil, and served with steamed rice.

19 **Baby Back Rib Noodles**

Fresh egg noodles served with delicious braised baby back ribs, steamed Chinese Kale, boiled eggs and dressed with our Chef's special sauce, sprinkled with cilantro.

VEGAN GLORY

Wealthy Tofu

16

Crispy tofu stir-fried with mushrooms, baby corn, onion, bell peppers, bean sprouts in mushroom sauce, and chilivinegar paste served on top of wide rice noodles.

Szechwan Eggplant

16

Spicy-fried eggplants in our vegetarian sauce, fresh chili pastes with mushroom, bell pepper, onions, fresh basil leaves, and a touch of Madras powder. Served with steamed rice.

Brussel Sprouts

16

Caramelized Brussels Sprouts with Napa cabbage, onion, garlic, and a finishing touch of an earthy touch of mixed nuts in a soy-based sauce and served with steamed rice.

Woon Sen Chay Wok

16

Glass noodle stir-fried in vegetarian sauce with mushrooms, baby corns, carrots, onion, bell pepper, cabbage, broccoli, celery, bean sprouts, and spring onions.

Spicy Green Bean Tofu

16

Crisp green beans stir-fried to perfection with aromatic spices, bell peppers, onion, and finely chopped lime leaves. Served with steamed rice.

Mapo Totu

16

Soft cubes of silken tofu, mushrooms stir-fry in spicy bean sauce with fresh garlic and green onion. Served with steamed rice.

Bok Choy Shitake

16

Crisp, tender bulbs of Bok choy sautéed with shitake mushrooms in nutty sesame oil, and fresh garlic, with a dash of mushroom sauce. Served with steamed rice.

Fried Rice

Chicken, Pork, or Tofu 15 | Mixed Vegetables 14 Beef or Shrimp 17 | Mixed Seafood 19

Thai Fried Rice

Steamed rice stir-fried with Chinese kale, egg, tomatoes, onion, soy-based sauce, and sprinkled with cilantro.

Spicy Basil Fried Rice

Spicy-fried steamed rice with onion, egg, bell peppers, and basil leaves in a delectable blend of chili sauce and savory soy sauce.

Pineapple Fried Rice

Steamed rice stir-fried with pineapples, onion, tomatoes, egg, carrots, raisins, cashew nuts, with a touch of Madras Powder, sprinkled with cilantro. [Chicken, Pork, Tofu 17 | Mixed Veggies 16 | Beef or Shrimp 19 | Seafood 21]

Soft Shell Crab Fried Rice 19

Steamed rice stir-fried with real crab meat, egg, chopped onion, and served with crispy-fried softshell crab and cilantro.

Stewed Duck Over Garlic 22 **Fried Rice**

Delicious stewed duck, steamed Bok Choy, boiled eggs dressed with sweet savory soybeanbased gravy, sprinkled with cilantro, and served with our Garlic Fried Rice.

From the Wok

Served with steamed rice.

Chicken, Pork, or Tofu 16 | Mixed Vegetables 15 Beef, Shrimp or Crispy Pork Belly 18 Mixed Seafood 20

Golden Cashew

Lightly breaded crispy fried meat sauteed with bell peppers, onions, green onions, Thai sweet chili jam, and roasted cashew nuts.

Sweet Basil

Savory, bold and spicy stir fry of fresh garlic and chili pepper paste with bell peppers and fresh basil leaves.

Garlic Lover

A garlic-centric stir-fry of broccoli, carrots, and cabbage with fresh garlic, and sprinkled with crispy garlic and cilantro.

Sunny Delight

A vibrant Thai stir-fry featuring bell peppers, broccoli, bamboo shoots, baby corn, onions, carrots, mushrooms, celery, and basil leaves tossed in a blend of red curry and fresh chili paste, with a touch of Thai chili jam.

Dirty Kale

A Thai delight featuring our homemade Crispy Pork Belly perfectly sauteed with tender Chinese kale.

Black Pepper

Specially marinated pork or beef wok-tossed with freshly ground black pepper, onions, bell peppers, and green onion.

Creamy Curry

Served with steamed rice.

Chicken, Pork, or Tofu 17 | Mixed Vegetables 16 Beef or Shrimp 19 | Mixed Seafood 21

Panang Curry

Fragrant, rich and creamy curry with distinctive flavor of lime leaves, prepared with coconut milk, bell peppers and basil.

Avocado Green Curry



Rich and creamy green curry with coconut milk, avocado, eggplants, bell peppers, and basil leaves.

Pumpkin Red Curry

Savory and rich Thai red curry with coconut milk, pumpkins, bell peppers, and basil.

Yellow Curry

The creamiest and most subtle curry with coconut milk, potatoes, carrots, and onions.

Massaman Curry

Mildly flavored curry with potatoes, onions, carrots, pineapples, roasted peanuts, and bay

Duck Curry

8

7

8

Succulent stewed duck served in red curry with pineapples, carrots, tomatoes, onions, bell peppers, and fresh basil leaves.

Dessert

Thai Coconut Ice Cream

Creamy and dairy-free ice-cream made from scratch with coconut cream, coconut juice, and fresh coconut meat served with crushed peanuts.

Sweet Rice Pudding

Sweetened Thai sticky rice with lychee, sweet corns, served warm with salted coconut cream.

Mango Sticky Rice 🥟

(Seasonal) Ripe and luscious fresh mango served alongside coconut milk infused sticky rice, topped with coconut cream and toasted mung beans.