



VANNIPA THAI RESTAURANT

6037 Leesburg Pike Falls Church

VA. 22041 Tel.703-671-2201

Starter

Sateh \$6
Marinade Chicken Tender on Skewers, rubbed with Curried Coconut Cream while Flame broiled, accompanied with Curried Peanut Dip

Bangkok Duck Roll \$6
Braised Duck Breast, enhance crunchy texture by Cucumber and Scallion, wrapped in toasted Tandoori Nan, served with savory sweet Plum Hoisin Dip

Steamed Dumpling \$6
puree Pork and Shrimp mixed with Mushroom, wrapped in Asian Style Ravioli, Steamed and served w/sweet soy Dip

Fried Wings  \$6
Marinade Chicken Wings in Vodka Orange Vinegar, tossed with Chef Special Sauce

Street Vendor Flame Broiled Wings \$6
Marinade Chicken Wings in Vodka Orange Vinegar, Served with tangy sweet Tamarind Dip

Moaned Tiger  \$6
Grilled top Sirloin Steak, tossed in tangy Chili Lime Tamarind Salsa

Limon Cello Phuket style Mussel \$7
Prince Edward Island Mussel, sautéed with Limon Cello, mixed with Lemongrass, Kaffir

Lime Leaf, serve with chili Garlic Lime Dip

Crispy Spring Roll \$4
Crispy fried Vegetarian Spring Roll, served with sweet and sour Chili Dip

Golden Nugget \$4
Crispy fried Tofu nuggets served with crusted Peanut sweet and sour Chili Dip

Laab \$6


Your choice of minced Chicken or Pork tossed with Shallot Cilantro Mint and Chili Lime Dressing

Fish Fritters \$5

Puree of Sea Bass and Red Chili Paste mixed with Kaffir lime leaf fried till Golden served sweet Plum Peanut Crust Dip

Soup

Shrimp & Mushroom Lemongrass  \$5
Shrimp and Mushroom in Light Chicken Broth with Natural Fragrance and Medical Substance of fresh Lemongrass, Kaffir Lime Leaf

Chicken & Mushroom Coconut Milk  \$4
Chicken and Mushroom in Light Chicken Coconut Milk Broth with Natural Fragrance and Medical Substance of fresh Lemongrass, Kaffir Lime Leaf

Seaweed Tofu \$4
Fresh Tofu Nuggets and roasted Seaweed in Light Vegetable Broth

Small Salad

Vannipa Salad \$5
Lettuce, Tomato, Carrot, Onion and Tofu, with Curry Peanut Dressing


Raw Green Papaya Salad  \$7
Julienne Green Papaya, Tomato, green Bean, Peanut tossed in Chili Lime Dressing

The Project Runway Salad  \$6
Lowest in Calories but sacrificing the Flavor is not necessary, the mixture of fresh Fruits and Vegetable medley tossed with Chili Lime Tomato Salsa

Curry

Green Curry Chicken  \$10
Braised Chicken in House made Green Curry Sauce, mixed with Bamboo Shoot and Thai Eggplant


Mussamun Lamb  \$14
Lamb and Potato braised in world's tastiest Curry, accompanied with Cucumber Chutney

PaNang  **Duck \$14/Beef \$12/Chicken,Tofu\$10**
Your choice of Meats cooked to maximize Tenderness and Flavor in Creamy Panang Curry

Fish


Please ask about Fish Selection of the Day

Filet \$ 15/ Whole \$ Market Price

Mango Tango Fish  \$

Fried filet or whole Fish topped with spicy mango Salsa

Tangy sweet Tamarind Sauce Fish  \$
Fried filet or whole Fish topped with spicy Tamarind Glazed

Chili Lime Drops steamed Fish  \$
Steam filet or whole Fish topped with Chili Lime Garlic Sauce

Chili Basil Fish 

Fried filet or whole Fish topped with chili Basil Garlic Sauce

Brotherly Love Fish (Labb Fish) 

A popular shared Recipe between Thai and Laotian, fried filet or whole Fish topped w/Chili Lime Cilantro Sauce

Dessert \$5

Fresh Mango & Sweet Sticky Rice

Fried Banana

Taro Custard

Authentic Thai Menu is also available for deeper Experience of Thai Cuisine, please ask your server to translate it for you, we will be more than happy to introduce you to what we call Authentic.

Noodle

Pudthai Shrimp \$12 Chicken \$10

sautéed Rice Noodle in Tamarind Palm Sugar soy Vinegar, mixed w/ Egg, Bean cured, Bean sprout, Scallion and Peanut

Pud See ew Pork \$10

Marinate Pork sautéed with Rice Patty Noodle, Chinese Broccoli and Egg in Garlic sweet Soy Sauces

Lahd Nah Pork \$10

sautéed Rice Patty Noodle smothered with marinade Pork and Chinese Broccoli in Garlic

The Drunken Chef Noodle \$10

Rice Patty Noodle and Chicken sautéed with Tomato, Basil and Onion in Chili Garlic Sauce

Thai style Noodle Soup

Beef Noodle \$10

Variety of Beef mixed with Meatball and Beansprout in Beef Broth (Pork Version is available)

Floating Market Noodle \$10

Variety of Beef and mixed with Meatball, Beansprout and Chinese Broccoli in Herbal Beef Broth, served with Chili Lime Sauce and crispy Pork Skin (Pork Version is available)

Pink Ocean Noodle \$10

Shrimp, Calamari and Fish ball in Sriracha Ferment Tofu Chicken Broth, mixed with Jelly White Fungus Mushroom and Chinese Broccoli

Entrée

Chicken Basil \$10

Minced Chicken and Bamboo Shoots sautéed in Chili Garlic Sauce, add aromatic with Fresh Thai Basil Leaves and Fresh Chili

Chicken with Cashew Nut \$10

Breaded fried Chicken Strips mixed with roasted Cashew Nut and Scallion, Onion, Bell Pepper, sautéed in Garlic Soy light Gravy

Chicken Ginger \$10

White Meat Chicken Strips mixed with julienned Ginger, Scallion and fresh Chili, sautéed in Garlic Soy light Gravy

Crispy Baby roasted Pig Chili paste \$12

Crispy Baby roasted Pig sautéed in red Chili Paste, mixed with String Bean and finely sliced Kefir Lime Leaf

Crispy baby roasted Pig Basil \$12

Crispy Baby roasted Pig sautéed in Chili Garlic Soy Sauce, mixed with aromatic Thai Basil Leaf and fresh Chili Pepper

Crispy Baby roasted Pig Chinese Broccoli \$12

Crispy Baby roasted Pig sautéed with Chinese Broccoli and Fresh hot Chili in Garlic Soy Sauce

Tender Pork Garlic Sauce \$10

Marinate Pork Loin, sautéed in Garlic Sauce

Spicy Fried Rice Minced Chicken \$10

Minced Chicken and Rice sautéed with Thai Basil Leaf and Bell Pepper in Chili Garlic Soy Sauce

Fried Rice \$10

Marinate Pork or Chicken sautéed with Rice, Tomato, Egg and Chinese Broccoli

House Specialties

Pud Thai Rayong \$16

Eastern Seaboard of Thailand's famous Version of pud Thai, the secret is Tamarind Juice and Asian Magnolia Tea Leaf, combined as a special tangy Sauce with Jumbo Lump Crab Meat and Shrimp

Angry Ocean \$18

We dare you To try This is one of the spiciest Thai Dish in Thailand, Shrimp, Calamari and Mussel sautéed in intense

Crispy Chicken Basil \$14

Crispy fried White Meat Chicken sautéed with fresh Basil and Bell Pepper in Chili Garlic Tamarind Sauce

Hillbillies Curry \$14

Remote Country side of Thailand Favorite Curry with health benefits from herbal Ingredients, Dark Meat Chicken slowly cooked in non/Coconut Milk Curry Paste, mixed with Bamboo Shoot, Thai Eggplant

Crispy Duck Basil \$18

Boneless Duck Breast crispy fried for crunchy Texture on the Skin and maintain tenderness on the Meat, topped with sweet tangy Chili Basil Garlic Soy Sauce

Red Heat Cat Fish \$14

Fried filet of Cat fish sautéed in intense Red Chili Paste Lesser Galangal Red Chili Paste, fresh Chili, young Pepper Corn