

BURAPA THAI DISTINCTIVE, AUTHENTIC THAI CUISINE

Kid's Menu

\$6.25

For children under 12 years old

- 1. Super Chick Fried Rice**
Grilled chicken over egg fried rice
- 2. Pumba Noodles**
Wide rice noodles stir-fried with chicken, broccoli and egg
- 3. Jumping Shrimp Fried Rice**
Black tiger shrimp stir-fried with rice, onions, tomatoes and egg

Daily Combination

\$8.95/14.95

All meals cooked with chicken and served with rice

- 1. Pad Thai and Kaprow*****
- 2. Pad Thai and Panang***
- 3. Fried Rice and Green Curry*****
- 4. Fried Rice and Kaprow*****
- 5. Drunken Noodles** and Veggies**
- 6. Drunken Noodles** and Panang***

***MILD**

****MEDIUM**

*****HOT**

ALL NATURAL INGREDIENTS, NO MSG

**FREE DELIVERY WITHIN 3 MILE RADIUS,
MINIMUM ORDER \$20.00,
DINNER ONLY**

18% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

Appetizers

- 1. Satay*** **\$5.95**
Skewered grilled chicken served with peanut sauce and cucumber sauce
- 2. Taro Spring Rolls** **\$5.25**
Fried spring roll skin stuffed with taro root, veggies and clear noodles
- 3. Fried Calamari** **\$7.25**
Fried fresh calamari served with sweet and sour sauce
- 4. Crispy Beef** **\$6.95**
Served with spicy tamarind sauce
- 5. Curry Puff** **\$5.95**
Minced chicken and mashed potato mixed with yellow curry in a puff pastry
- 6. Larb Gai**** **\$7.25**
Minced chicken, onions and scallions mixed with lime dressing
- 7. Thai Dumplings** **\$6.95**
Minced pork, water chestnuts and green peas wrapped in wonton skins, steamed and served with Thai sweetened soy sauce
- 8. Winter Shrimp** **\$6.95**
Tiger Shrimp wrapped in spring roll skins, fried crispy and served with sweet and sour sauce
- 9. Crunchy Tofu** **\$5.25**
Deep fried tofu covered bread crumbs served with sweet and sour sauce

Salad

- 1. Num Tok)**** **\$7.25**
Sliced grilled beef mixed with onions, scallions, tomatoes and fresh lime dressing
- 2. Papaya Salad with grilled shrimp** **\$8.95**
Green papaya , string bean , tomatoes mixed in house special sauce and grilled shrimp on top
- 3. Pla Goong**** **\$8.95**
Grilled Shrimp mixed with sliced apples, onions, scallions, grapefruit and lime dressing
- 4. Duck Salad**** **\$8.95**
Roasted duck mixed with veggies in chili paste dressing
- 5. House Salad** **\$6.25**
Mixed veggies served with creamy peanut dressing

Soup

- 1. Tom Yum Goong**** **\$6.25**
Black tiger shrimp in spicy lemon grass soup
- 2. Tom Yum Gai**** **\$5.95**
Chicken and mushroom in spicy lemon grass soup
- 3. Tom Kha Gai** **\$5.95**
Chicken and mushroom in spicy coconut milk
- 4. Po-Taak***** **\$6.25**
Seafood combination, mushroom and basil leaves in spicy lemon grass

Authentic Thai Dishes

Lunch/Dinner

- 1. Kaprow***** **\$8.50/10.50**
Chicken, beef or pork sautéed with chili, garlic and basil leaves
- 2. Seafood Kaprow***** **\$10.95/14.95**
Shrimp, squid, scallop and mussel sautéed with chili, garlic and basil leave
- 3. Asian Ginger** **\$8.50/10.50**
Chicken, beef or pork sautéed with fresh ginger, onions and scallions in light bean sauce
- 4. Chu Chee Goong*** **\$10.50/14.50**
Grilled big shrimp topped with red coconut curried sauce
- 5. Wonder Chicken** **\$8.50/10.50**
Chicken sautéed with cashew nuts, onions, cucumbers, tomatoes, pineapples and scallions in sweet and sour sauce
- 6. BroccoliSunshine** **\$8.50/10.50**
Beef, chicken or pork sautéed with broccoli in brown sauce
- 7. Bangkok Beef** **\$9.95/13.95**
Sliced flank steak marinated in sesame oil and exotic spices, pan-fried served with shredded fresh ginger and pickled veggies
- 8. Pork Spice**** **\$9.95/12.95**
Sliced pork sautéed with chili, garlic, young pepper corn and basil leaves

- 9. Pattaya chicken*** **\$8.50/10.50**
Chicken sautéed with chili paste, onion and scallions
- 10. Talay Doom Doom** **\$10.25/14.95**
shrimp and scallop sautéed with asparagus and shitake
mushroom in light brown sauce
- 11. Special Eggplant*** **\$8.50/10.50**
Sliced eggplant sautéed with ground chicken in spicy bean sauce
- 12. Crispy Roasted Duck** **\$ 15.95**
Half Crispy Roasted Duck topped with crispy basil leaves in house
special sauce
- 13. Cashew Chicken** **\$8.50/10.50**
Chicken with cashew nuts, onions, scallions in brown sauce

Curry

Lunch/Dinner

- 1. Panang Curry*** **\$10.50/12.50**
Chicken, beef or pork in curry peanut sauce
- 2. Green Curry***** **\$10.50/12.50**
Chicken, beef or pork in a green coconut curry sauce mixed with
bamboo shoots, string beans and basil leaves
- 3. Red Curry***** **\$10.50/12.50**
Chicken, beef or pork in red coconut curry sauce with bamboo
shoots, string beans and basil leaves
- 4. Duck Curry***** **\$12.95/14.95**
Roasted duck in red coconut curry, tomatoes, grape and basil
leaves
- 5. Mussamun Curry**** **\$10.50/12.50**
Chicken, beef or pork in mussamun coconut curry, potatoes, yams
and peanuts on top
- 6. Wild Curry***** **\$10.50/12.50**
Chicken, beef or pork in red curry sauce, veggies and basil leaves

Noodles Plate

- | | Lunch/Dinner |
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| 1. Pad Thai Chicken | \$8.95/10.95 |
| Traditional Thai noodles stir-fried with chicken, crushed peanuts, egg, tofu and bean sprout | |
| 2. Pad Thai Shrimp | \$10.95/12.95 |
| 3. Pad See Ew | \$8.95/10.95 |
| Wide rice noodles stir-fried with chicken, beef or pork, broccoli and egg in sweet soy sauce | |
| 4. Pad See Ew Shrimp | \$10.95/12.95 |
| 5. Drunken Noodles** | \$8.95/10.95 |
| Wide rice noodles stir-fried with chicken, beef or pork, fresh chili, basil leaves in chili and garlic sauce | |
| 6. Drunken Noodles Shrimp** | \$10.95/12.95 |
| 7. Lad Na | \$8.95/10.95 |
| Wide rice noodles topped with chicken, beef or pork in light bean gravy sauce | |
| 8. Burapa Noodles** | \$12.95/14.95 |
| Crispy egg noodles topped with seafood in spicy chili gravy and basil sauce | |
| 9. Spicy Cellophane** | \$9.25/12.25 |
| Clear noodles sautéed with shrimp and chicken, tomatoes, onions in chef's special sauce | |

Noodle Soup

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| 1. Tom Yum Noodle* | \$8.95 |
| Wide rice noodles, chicken and crushed peanuts in lemon grass soup | |
| 2. Seafood Tom Yum* | \$10.95 |
| Wide rice noodles, seafood and crushed peanut in lemon grass soup | |
| 3. Chicky Noodles | \$8.95 |
| Clear soup with tender chicken, wide rice noodles and mixed veggies | |

Fried Rice

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| | \$8.95/10.95 |
| 1. Fried Rice choice of chicken, beef or pork with tomatoes, onions, scallions and egg (Shrimp Fried Rice) | \$10.95/13.95 |
| 2. Thai Spicy Rice** | \$10.95/13.95 |
| Seafood stir-fried with rice with chili and garlic sauce | |
| 3. Pineapple Fried Rice | \$8.95/10.95 |
| Chicken stir-fried with rice, pineapples, tomatoes, raisins and egg | |

Grilled

- 1. Crying Tiger*** **\$13.95**
Grilled marinated beef served with steamed veggies and Thai spicy sauce
- 2. Simply Shrimp*** **\$14.50**
Grilled black tiger shrimp topped with ground chicken in chef's special sauce
- 4. Spicy Lime Shrimp**** **\$13.95**
Grilled black tiger shrimp topped with chef's special dressing

Fish

- 1. Sunny Tilapia** **\$15.95**
Crispy marinated Tilapia fish served with broccoli salad
- 2. Lava Catfish*** **\$15.95**
Crispy Catfish sautéed with red chili paste, lime leaves and crispy basil leaves
- 3. Crispy Whole Flounder** **seasonal price**
Served with chef's special sauce on the side
- 4. Soft Shell Crab** **\$13.95**
Crispy Soft Shell Crab topped with choice of
-Chili and garlic sauce
-Black bean and mushroom sauce

Rice \$1.00

Sticky Rice \$1.50

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****MEDIUM**

*****HOT**

Vegetarian dishes

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|-------------|---|---------------|
| Soup | 1. Tom Yum Pak*-Veggies in lemon grass soup | \$4.75 |
| | 2. Tom Kha Pak-Veggies in coconut milk soup | \$4.75 |

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| Noodles | | Lunch/Dinner |
| | 1. Pad Thai Jae | \$8.25/10.25 |
| | Noodles stir-fried with egg, bean sprouts, crushed peanuts and veggies | |
| | 2. Drunken Noodles Jae** | \$8.25/10.25 |
| | Noodles with peppers, tomatoes, onions, and basil leaves | |
| | 3. Pad See Ew Jae | \$8.25/10.25 |
| | Noodles with broccoli, tofu, veggies and egg | |

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| Dishes | | |
| | 1. Veggies Fried Rice | \$8.25/10.25 |
| | Veggies stir-fried with rice and egg | |
| | 2. Spicy Veggies Rice** | \$8.25/10.25 |
| | Veggies stir-fried with rice and chili, garlic and basil leaves | |
| | 3. Veggies Friendship | \$8.25/10.25 |
| | Mixed veggies and fried tofu sautéed in a light brown sauce | |
| | 4. Tasty Tofu** | \$8.25/10.25 |
| | Mixed veggies and soft tofu sautéed with chef's secret sauce | |
| | 5. Eggplant Jae** | \$8.25/10.25 |
| | Sliced eggplant sautéed with chili and bean sauce | |
| | 6. Green Curry Jae** | \$8.95/10.95 |
| | Mixed veggies and tofu in coconut milk curry | |
| | 7. Panang Curry Jae* | \$8.95/10.95 |
| | Broccoli and Tofu in peanut and coconut milk curry | |
| | 8. Red Curry Jae** | \$8.95/10.95 |
| | Mixed veggies and tofu in red curry sauce | |

Dessert

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| 1. | Mango with sweet sticky rice | \$5.25 |
| 2. | Thai Custard with sweet sticky rice | \$5.25 |
| 3. | Taro Ball in sweet coconut milk | \$5.25 |
| 4. | Mango Ice cream/ Coconut Ice cream | \$4.95 |

Happy Hour 3-5 PM (Singha \$2.95)

Burapa Drink Menu

Non-Alcoholic

Fresh Lemonade, Fresh Fruit Juice	\$2.50
Burapa Punch	\$2.75
Thai Ice Tea, Thai Ice Coffee	\$2.50
Virgin Daiquiri, Virgin Colada	\$3.95
Cherry Coke, Cherry Temple	\$2.50
Ice Tea, Hot Tea, Gourmet Coffee, Soda	\$2.00

Bottle Beer

Singha, 33, Asahi, Tsingtao, Sapporo	\$3.95
Heineken, Corona, Samuel Adams	\$3.75
Miller Light, Bud Light, Budweiser	\$3.50

White Wine

Glass/Bottle

Chardonnay, Camelot (Ca.)	\$5.50/20.99
Chardonnay, Kendall-Jackson (Ca.)	\$6.50/24.99
Pinot Grigio, Ecco Domani (Italy)	\$6.00/22.99
Sauvignon Blanc, Kendall-Jackson (Ca.)	\$6.25/23.99
Riesling, McWilliams (Australia)	\$22.99
Chardonnay, Smith-Madrone Napa Valley, (Ca.)	\$32.99

Red Wine

Merlot, Camelot (Ca.)	\$5.95/21.99
Cabernet Sauvignon, Calina (Chile)	\$5.50/20.99
Cabernet Sauvignon, Five Rivers (Ca.)	\$6.00/22.99
Pinot Noir, Bogle Russian River Valley (Ca.)	\$6.25/24.99
Merlot, Kendall-Jackson (Ca.)	\$6.95/25.99
Zinfandel, Rancho Zabaco Heritage Vines, Sonoma, (Ca.)	\$26.99
Shiraz, Yangarra Park, McLaren Vale, (Australia)	\$35.99

Blush Wine

White Zinfandel, Barefoot (Ca.)	\$5.50/19.99
Sparkling Wine, Marquis de la Tour (France)	\$5.50/19.99

Mix Drink

Sky Blue	\$5.95
Cosmopolitan Cocktail	\$5.95
Burapa Lagoon	\$5.95
Gin & Sin	\$5.95
Beauty Spot Cocktail	\$5.95
Hula Hula Cocktail	\$5.95
Burapa Martini	\$5.95
Maitai	\$6.25
Margarita	\$6.25
Long Island Iced Tea	\$6.25