

 **STARTERS**

TOM YUM: FRAGRANT SPICY SOUP 11.95

lemongrass broth, lime leaves, chili, galangal, oyster mushrooms, tomatoes, red onion **GF** *✂*
With chicken or shrimp add \$2

TOM KHA: FRAGRANT SPICY SOUP 11.95

fragrant broth, coconut cream, lime leaves, chili, galangal, oyster mushrooms, tomatoes, red onion **GF** *✂*
With chicken or shrimp add \$2

CRISPY SPRING ROLLS 11.95

shredded cabbage, carrots, corn, peas, mushrooms: sweet chili dipping sauce

ROTI PARATHA , FLAKY BREAD WITH CURRY DIP 12.95

flipped crispy and fluffy thin bread with curry dip

PORK MOMOS 13.95

house made steamed pork dumplings

GREEN PAPAYA SALAD 12.95

green papaya, lime juice, fresh chili, garlic, tomato, palm sugar, and peanuts **GF PNT**

CRUSTED TRIANGLE TOFU 12.95

sweet chili sauce, crushed peanuts and scallions **GF PNT**

CURRY PUFFS 12.95

pan fried savory pastries with spiced potatoes served with sweet chili dip

CAULIFLOWER MANCHURIAN 13.95

crispy cauliflower, tangy sweet and sour sauce

CHICKEN SATAY 13.95

marinated chicken strips on skewers, peanut sauce, cucumber onion ajat **PNT**

THAI CHICKEN WINGS 13.95

crispy Thai style chicken wings, country sauce

LARB KAI , CHICKEN MINT LETTUCE WRAP 13.95

Thai herbs, chopped chicken, chili, mint, lime dressing, lettuce cups, pounded toasted rice **GF**

CRISPY CALAMARI 17.95

semolina dusted: Thai sweet chili sauce

THAI SHRIMP "CEVICHE" 17.95

lime juice, fish sauce, cilantro, shredded cabbage, mango

MURTABAK 17.95

seasoned beef and egg in a flaky bread *✂*

SAMBAL SALAD 14.95

romaine hearts, cucumber, grape tomatoes, red radish, mango, carrots **GF**

FISH DYNAMITE 14.95

battered tilapia, sriracha mayo *✂*

COCKTAILS 16

SPICY GUAVA MARGARITA

kashmiri chilies, guava extract, triple sec and blanco tequila

BANGKOK MULE

absolut vodka, muddled green thai bird chili, ginger beer, lime juice

GOLDEN TRIANGLE

titos vodka, ginger liqueur, pineapple juice

MANGO MOJITO

light Rum, muddled limes and mint, mango juice

LYCHEE MARTINI

vodka lychee soho and lychee juice

THAI LIME MARGARITA

silver tequila, lemongrass and lime reduction, agave nectar

BASIL GIN SMASH

muddled fresh basil with lime juice, simple syrup and topped with club soda

NON ALCOHOLIC

THAI ICE TEA 7

JUICES 7

lychee, guava, mango, orange, pineapple

MOCKTAILS 10

WHITE WINES

Gabiano , Prosecco, Italy	12	44
Firesteed Riesling Oregon	10	36
Vicolo, Pinot Grigio, delle Venezie, Italy	11	40
Torresella, Pinot Grigio, Veneto	12	44
Rose (rotating selection)	11	40
Prophecy Sauvignon Blanc, New Zealand	11	40
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	15	56
Proverb, Chardonnay, "California Collection", California	11	40
Storypoint Chardonnay, California	12	44

RED WINES

Mark West Pinot Noir California	12	44
McMurry Ranch Pinot Noir, California	16	60
Lindemans Shiraz Australia	11	40
Red Rock, Merlot, California	11	40
Natura by Emiliana, Organic Malbec, Chile	13	48
Hess, Cabernet Sauvignon, Lake County, California	16	60
B.V. Coastal, Cabernet Sauvignon, California	12	44
Chateaux Souverain, Merlot	13	48

BEERS 8

DRAFT

BLUE MOON
Belgian white

LAGUNITAS
IPA

FAT TIRE
Amber Ale

CAPTAIN LAWRENCE
Rotating Selection

BOTTLED BEERS
SINGHA
Pale lager, Thailand

CHANG
American adjunct Lager, Thailand

1947
Craft, India

HIENEKEN PREMIUM LIGHT

CORONA LAGER
Mexico

HARD SELTZER
Seasonal choices

Please inform your server of any allergies. Any dietary preferences and allergy restrictions will be accommodated to the best of our ability.

4 West Main Street, Irvington, New York 10533

914-478-2200 • www.sambalny.com

Instagram: @sambal_restaurant • Facebook: @sambal4

GF = Gluten Free PNT = Contains Nuts

Please note: No dairy is used in Sambal's food menu items except some of our desserts.



POPULAR MAINS

With organic tofu: add \$2 • with shredded pork or all-natural sliced chicken: add \$3
with vegan mock duck or roast duck or beef or shrimp: add \$5
all curries served with jasmine rice • mix wild rice or sticky rice: add \$4

GREEN CURRY 18.95

diced bell peppers, onions, bamboo shoots, green beans, eggplant, basil, lime leaves, coconut green curry **GF** 🍴

RED CURRY 18.95

mixed bell peppers, coconut cream, onions, bamboo shoots, green beans, basil leaves, lime leaves, red curry paste **GF** 🍴

NYONYA MIXED VEGGIES 18.95

carrots, zucchini, celery, mushrooms, snow peas, baby corn, water chestnuts, broccoli, Chinese broccoli, garlic, soy sauce, sesame oil

PENANG CURRY 18.95

slow cooked coconut cream, mix bell peppers, onions, carrots, lime leaf **GF** 🍴

CHILI BASIL 18.95

mixed veggies, basil, Thai bird chilies, garlic, chopped onions and peppers 🍴

MASSAMAN 18.95

coconut cream, onions, carrots, potatoes, peanuts, cherry tomato **GF PNT**

MANCHURIAN 18.95

chopped ginger infused dark soy sauce, garlic, scallions 🍴

PAD SEE EW 17.95

flat noodles, Chinese broccoli, broccoli, eggs, dark soy sauce,

HAKKA NOODLES 17.95

egg noodles, cabbage, scallions, beansprouts, peppers, egg, soy

PAD THAI 17.95

rice noodles, smoked tofu, eggs, scallions, tamarind sauce **GF PNT**

BASIL FRIED RICE 17.95

onion, bell pepper, broccoli, fresh basil, egg 🍴

HOUSE FRIED RICE 17.95

Garlic, onions, scallions, tomato, egg

PINEAPPLE FRIED RICE 17.95

fragrant fried rice, diced pineapple, shredded carrots and beets, egg,

DRUNKMAN NOODLES 17.95

fresh noodles, chili garlic, veggies, basil and egg 🍴

STIR FRIED SINGAPORE NOODLES 17.95

vermicelli noodles, curry spice, egg 🍴



HOUSE SPECIALS

curries served with jasmine rice
mix wild rice or sticky rice \$4

STIR FRIED VEGETARIAN DUCK 21.95

vegan mock duck flavored wheat gluten, soy reduction, scallions, greens and veggies

JACKFRUIT AND POTATO CURRY 21.95

green jackfruit, diced potatoes, peppers in yellow curry **GF**

DRY CURRY WITH GREEN BEANS AND TOFU 21.95

spicy curry with fresh green beans and tofu stirfry 🍴

THAI GROUND CHICKEN WITH CHILIES AND BASIL 22.95

ground chicken, spicy bird chilies, basil, veggies 🍴

SESAME CHICKEN 22.95

sweet-n-sour battered chicken, toasted sesame

CHILI CHICKEN BASIL 22.95

diced boneless thighs, garlic, chili sambal, ginger soy sauce 🍴

NASI LEMAK 24.95

(national dish of Malaysia) coconut rice, chicken rendang, fried anchovies, sliced cucumbers, salted peanuts **PNT** 🍴

NIGHT MARKET SAMPLER 27.95

Green papaya salad, sticky rice and pork ribs **PNT**

CHICKEN RENDANG 25.95

diced chicken thighs, galangal, lemon grass, shallots, garlic and lime leaves **GF** 🍴

CHIANG MAI CURRY NOODLES (KHAO SOI) 23.95

egg noodles, chicken, tofu, scallions, yellow curry

THAI BEEF & BROCCOLI 25.95

marinated tender flank steak, stir fried, oyster sauce, garlic

WHOLE POMPANO CHILI GARLIC 26.95

crispy whole fish, chili garlic reduction 🍴

GRILLED RED SNAPPER FILET 27.95

basil ginger sauce, shredded peppers and bamboo shoot

SICHUAN PORK 23.95

spicy shredded pork, bamboo shoot, Sichuan pepper, sesame oil 🍴 **PNT**

PENANG DUCK 32.95

roasted boned duck breast, cherry tomatoes, peppers, pineapple, Penang sauce,

LAMB SHANK MASSAMAN 32.95

slow simmered, diced potatoes, peanuts and tamarind **PNT**

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