

THE FOOD ~ อาหารร้านกินข้าวไทย

Kin Khao is an invite extended to loved ones, close friends and family. Fifteen years ago, we broke the rules by cooking Thai food as it should be. Now is the time to throw away the rule book once again by introducing Isaan Thai to our new menu.

Kin Khao is both a passion and a project for us. It is the natural continuation of generations of time and thought and a love and respect for Thai food. Kin Khao is about drawing on a wealth of experience, recipes and knowledge to constantly innovate.

At home we enjoy food from all over Thailand. When we cook together, Isaan is the food of choice. Isaan is a region in the North East of Thailand where the food is like no other. It's both a joy and a challenge to eat. It's gutsy, fermented and fiery. Each of our chefs has their own passed down family recipe or favourite comfort food from their hometown. Each recipe must fight hard to make it onto the Kin Khao Thai menu. We road test it and then it goes onto our menu.

WE HOPE YOU ENJOY THIS JOURNEY INTO OUR KIN KHAO THAI WORLD

EARLY BIRD ~ ชุดหิ้วค่า

Starter and Main € 20

STARTER ~ ออร์เดิร์ฟ

Grilled Pork Shoulder

Marinated overnight and served with Nahm Jim Jaew sauce made from Tamarind, toast rice powder & chilli flake. คอหมูอย่าง

Isarn Style Marinated Chicken Wings

Coated with sticky fish sauce. G ปีกไก่ทอดน้ำปลา

Chicken Satay

Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. G P สะเต๊ะไก่

Crispy Vegetable Spring Rolls

With homemade sweet chilli sauce. เปาะเบ๊ย

Fresh Vegetable Spring Rolls

Stuffed with salad, glass noodle and fresh herbs. Served with homemade sweet chilli sauce. G P V เปาะเบ๊ยสด

MAIN (WOK) ~ ผัด

(Chicken, Beef or 2 for Prawns)

Classic Chilli & Basil

With fine bean ผัดกระเพรา

Stir Fried

With cashew nut, smoked chilli jam, onion, spring onion and mix peppers ผัดน้ำพริกเผา

Stir Fried Oyster Sauce

With mushroom, spring onion. ผัดน้ำมันหอย

Pad Thai Chicken Noodle

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives and dried shrimp. ผัดไทย

Fried Rice

With Green curry or Tom yum paste Thai egg plant, basil and chilli. ข้าวผัดแกงเขียวหวาน/ข้าวผัดต้มยำ

MAIN (CURRIES) ~ แกง

Green Curry

Slow cooked with beef cheek, Thai eggplant and fresh basil. G แกงเขียวเนื้อ

Red Curry Duck

With pineapple, tomato and grapes. G แกงแดงเบ็ดเต๋อย่าง

Yellow Curry

Slow cooked with chicken drumsticks potato and onion. G Also available for Vegan V แกงเหลืองน่องไก่/เจ

Panange Chicken Curry

Thick red curry with ground peanut and fine bean. G

Lao Curry

Isarn style clear curry with beef, dill, local vegetable and toasted rice powder. แกงลาว G

Khao Soi

Egg noodles and braised chicken in a northern region coconut curry with pickled cabbages smoked chilli oil.

ALL SERVED WITH JASMINE BOIL RICE

€ | extra for egg fried rice, egg noodle or brown rice.

FIRST BITE ~ จานแรก

- Classic Central Thai Salad** €7.50
Smoky char-grilled long aubergine salad with chilli, boiled egg, and diced prawns. **G** ยำมะเขือยาว
- Yum Khao Tord** €6.00
Thai fried curried rice salad tossed with sliced fresh ginger, peanut and coriander. **G P** แหนมข้าวทอด
- Crispy Pork Belly** €6.50
Served with sweet dark soya sauce. หมูกรอบ
- Isarn Style Marinated Chicken Wings** €6.50
Coated with sticky fish sauce. **G** ปีกไก่ทอดน้ำปลา
- Grilled Pork Shoulder** €6.00
Marinated overnight and served with Nahm Jim Jaew sauce made from Tamarind, toast rice powder & chilli flake. คอหมูย่าง
- Fresh Fish Fillet** €7.50
On a bed of brown rice, vermicelli noodle, gem lettuce and served homemade sweet & sour peanut sauce. **G P** เมี่ยงปลา
- Chicken Satay** €6.50
Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. **G P** สะเต๊ะไก่
- Crispy Vegetable Spring Rolls** €6.50
With homemade sweet chilli sauce. เปาะเบ๊ยะ
- Fresh Vegetable Spring Rolls** €6.50
Stuffed with salad, glass noodle and fresh herbs. Served with homemade sweet chilli sauce. **G P V** เปาะเบ๊ยะสด
- Lightly Fried Tofu** €6.50
Served with pickled vegetable and sweet & sour peanut sauce. **G P V** เต้าหู้ทอด
- Crispy Brown Rice Vermicelli Noodles** €6.50
Tossed with Tamarind caramelized sour dressing, diced tofu, Chinese chive and roast onion. **V G** หมี่กรอบข้าววัง
- Nueg Tord** €7.00
Fried marinated beef with garlic, pepper and soya sauce. Served with Sriracha sauce. เนื้อทอด

SOUP ~ ซุป

- Clear Spicy and Sour Oxtail Soup** €8.00
With Thai herbs, fresh basil and dry chilli. **G** ต้มแซ่บหางวัว
- Creamy Tom Yum Soup Chicken/Prawn** €8/€9
Flavoured with lemongrass, kaffir lime leaf and galangal. **G** ต้มยำน้ำข้ม
- Clear Soup with Glass Noodle and Mixed Vegetable** €7.00
A hint of roast garlic and flavoured with soya sauce. **V** แกงจืดวุ้นเส้นผัก

SALAD ~ ยำ

(Thai salads are spicy, let us know if you like it mild. We recommend Sticky Rice with all our salads)

- Yum Beef or Prawns Salad** €8/€16
Tossed with fresh chilli, Spanish onion, coriander and lime juice. **G** ยำเนื้อ/กุ้ง
- Larb Gai** €8/€16
Spicy minced chicken salad with mixed herbs, dried chillies and toasted rice powder. **G** ลาบไก่
- Char Grilled Pork Shoulder or Grilled Striplion** €8/€16
With mixed herbs, chilli and toasted rice powder. **G** น้ําดกคอกหมูย่าง/เนื้อย่าง
- Spicy Northeastern Thai Duck Salad** €9/€17
With lemongrass, galangal, herbs, toasted rice powder, dried chilli and lime juice. ลาบเบ็ดอีसान
- Som Tum Set** €18.50
Shredded Green papaya salad served with grilled pork shoulder, grilled chicken and sticky rice. ส้มตำข้าวเหนียว
(Originally from North East Thailand but popular throughout the country). Choose from Bangkok style dressing (salty, sweet & tangy) or Lao dressing (our in house fermented fish sauce).

G GLUTEN FREE **P** PEANUTS **V** VEGAN

FRESH FISH AND SEAFOOD DAILY

PLEASE SEE OUR SPECIALS BOARD

GRILLED ~ ปิ้ง / อย่าง

Grilled Marinated

Striploin of Irish Beef €18.95

With nahm jim jaew sauce. Served on sizzling plate.
สีอร่องไห้

Popular Char Grilled Chicken €16.95

Marinated overnight with 10 house ingredients and served with our own Trio sauce. Served with sticky rice.
ไก่อย่าง ศรีวิเชียร

Marinated Roast Duck €17

With 5 spice gravy sauce, Chinese Kale and egg noodle. A popular dish from Yaowaraj Chinatown in Bangkok.
ข้าวหน้าเบ็ดเขยวราช

CURRIES ~ หมวดแกง

Northern Style Curry €18

Slow cooked pork belly & pork shoulder with pickled garlic and fresh ginger. Rich and exotically spiced, a Chiang Mai classic with Burmese origins. **G** แกงฮังเลหมู

Slow Cooked Lamb Shank €18

With Tae Po curry paste and water spinach. Central of Thailand **G** แกงเทโพแกะ

Green Curry €18

Slow cooked with beef cheek, Thai eggplant and fresh basil. **G** แกงแดงเบ็ดย่าง

Red Curry Duck €18

With pineapple, tomato and grapes. **G** แกงแดงเบ็ดย่าง

Yellow Curry

Chicken/Beef/Prawns €17/18/19

Also available for Vegan €16

Slow cooked with chicken drumsticks potato and onion. **G** แกงเหลืองน่องไก่/ เจ

Panang Curry

Chicken/Beef/Prawns €17/18/19

Thick red curry with ground peanut and fine bean. **G P** แกงพะแนง

Lao Curry €18

Isarn style clear curry with beef, dill, local vegetable and toasted rice powder. **G** แกงลาว

WOK ~ ผัดต่างๆ

Crispy Pork Belly with Oyster Sauce and Chinese Kale €17

Can be made with or without chilli. Or Spicy Chilli Jam. ผัดคะน้าหมูกรอบ

WOK ~ ผัดต่างๆ

(Chicken €17, Beef €18, Duck €18, Prawn €19)

Classic Chilli & Basil

With Fine Bean ผัดกระเพรา

Stir Fried

With cashew nut, smoked chilli jam, onion, spring onion and mix peppers. ผัดน้ำพริกเผา

Stir Fried Fresh Ginger and Yellow Bean Sauce

With wood ear mushroom, mushroom, onion and spring onion. ผัดขิง

Stir Fried Mix Seafood €19.50

With chilli, basil, pepper corn, fingerroot, chilli and herbs. Served on sizzling plate. ผัดฉ่าทะเล

Stir Fried Oyster Sauce

With choice of chicken, beef, prawn or duck. ผัดน้ำมันหอย

Stir Fried Mixed Vegetable €15

Choice of soya sauce **V** or fish sauce **G** ผัดผักรวมมิตร

ALL MAIN COURSES ARE SERVED WITH JASMINE RICE

NOODLE/FRIED RICE

ก๋วยเตี๋ยว/ข้าวผัด

(Chicken €17, Beef €18, Duck €18, Prawn €19)

Pad Thai Prawns Noodle

Tossed with egg, ground peanut, bean sprout, diced tofu, sweet pickle radish, Chinese chives and dried shrimp. **G P** ผัดไทย

Rice Noodle €15

Tossed with Chinese Kale, mixed veg. tofu, flavoured with dark soya sauce. **V** ผัดซีอิ้ว

Khao Soi

Egg noodles and braised chicken in a northern region coconut curry with smoked chilli oil. ข้าวซอยไก่

Fried Rice with Chinese Kale

Mixed veg, tofu, flavoured with dark soya sauce. **V** ข้าวผัดเจ

Fried Rice with Egg

And choice of chicken, beef, or prawns. ข้าวผัด

Fried Rice with Green Curry or Tom Yum Paste

Thai egg plant, basil and chilli. ข้าวผัดแกงเขียวหวาน / ข้าวผัดต้มยำ

SIDE

Jasmine Rice G V	€2.00
Jasmine Brown Rice G V	€2.50
Egg Fried Rice G	€2.50
Egg Noodle	€2.50
Sticky Rice G (recommend to eat with Estarn dishes, spicy salad, grilled dishes or clear spicy curry or soup).	€2.50
Garlic Potato	€3.50

DESSERTS ~ ขนมหวาน

(All homemade @ Kin Khao. Nothing bought in)

Sticky Rice Cooked with Coconut Cream Served with homemade mango ice cream. V G ข้าวเหนียวมุล	€6.00
Bangkok Banana Fritter Ripe banana coated with shredded coconut, palm sugar, Kilbeggan oats & rice flour butter served with vanilla ice cream. V G ข้าวเม้าทอ	€6.00
Poach Pumpkin in Coconut Syrup Served with almond cream. V G แกงบวบพริกทอง	€6.00
Homemade Panna Cotta With diced pineapple, ginger and Malibu. G พานาคอตต้า	€6.00
Homemade Ice Cream Mango, Mixed berry or Coconut. G ไอศกรีม	€6.00
KKT Trio Taste of Sweet Sticky rice, Banana fritter and homemade ice. G ลองชิมขนม	€6.00

BEVERAGES ~

JUICE & CO

Orange Juice	€2.50
Apple Juice	€2.50
Coconut Water	€3.00
Infusion Hibiscus Tea With Sparkling water.	€3.00
Traditional Thai Iced Tea With sweet caramelised milk.	€4.00
Traditional Lemon Thai Iced Tea	€4.00
Macha Iced Tea Japanese green tea powder.	€4.50
Thai Ice coffee With caramelised milk.	€4.00

HOT BEVERAGES ~

HERBAL TEA

Fresh Lemon glass & Panda Tea	€3.00
Mints Tea	€3.00
Camomile Tea	€3.00
Jasmine Tea	€3.00
Green Tea	€3.00
Mach Green Tea	€3.50

COFFEE

Americano	€2.70
Cappuccino	€2.90
Latte	€2.90
Decaf Coffee	€2.70
Espresso	€2.50
Double Express	€3.00
Hot Chocolate	€3.00

LIQUOR COFFEE

Irish Coffee	€7.00
Bailey Coffee	€7.00
Fresh Coffee	€7.00
Kahlua Coffee	€7.00
Calypso Coffee	€7.00