



1253 N La Brea Ave | West Hollywood | 90038  
 Tel. 323 | 969 | 8611 Everyday 11am-9pm  
 www.otusthaikitchen.com  
 @OTUS\_THAIKITCHEN #OTUSTHAIKITCHEN

## STARTERS

<b>egg roll</b> (V)	<b>9</b>	<b>love triangles</b> (V)	<b>9</b>
fried vegetable rolls, sweet chili sauce		tofu breaded & deep-fried, peanut, sweet chili sauce	
<b>spring rolls</b> (GF), (V)	<b>10</b>	<b>happy ribs</b> ซีโครงหมูทอดกระเทียม	<b>13</b>
organic green leaf, romaine, carrots, mint, basil, tofu wrapped w/rice paper, peanut sauce		childhood favorite fried garlic pork ribs in a bite size moist, succulent, tasty and crispy all at the same time	
<b>tod mun pla</b> thai fish cake, cucumber relish	<b>10</b>	<b>garlic green bean</b> blue lake beans, garlic & pepper	<b>12</b>
<b>cheesy crab wonton</b>	<b>10</b>	<b>burnt brussels sprouts</b> (GF)	<b>11</b>
crab meat, cream cheese, sweet chili sauce		crispy shallots, green onions, toss w/ tamarind chili lime	
<b>moo ping</b>	<b>14</b>	<b>matcha calamari</b>	<b>14</b>
thai street style grilled pork, jiew dipping sauce		wild caught calamari, green tea powder, sriracha cream sauce	
<b>chicken larb</b> (GF)	<b>15</b>	<b>ms. dang's crispy rice on fire</b>	<b>17</b>
zesty ground chicken, chili, red onions, cilantro, house made roasted rice powder		house made curried rice crisps, sour pork, lemongrass, ginger, onions, cilantro, mint, peanuts, roasted chilies	
<b>steamed basil mussels</b> (GF)	<b>14</b>	<b>happy belly</b> หมูกรอบ	<b>14</b>
all natural new zealand mussels, fresh basil, spicy lime sauce		crispy pork belly crackling, spicy chili lime dipping sauce	
<b>rambutan ceviche</b>	<b>15</b>	<b>pla goong</b> ปลาแห้ง (GF)	<b>22</b>
shrimp, arugula, tomato, shallots, green onions, cilantro, lemongrass, mint, chili lime dressing		grilled shrimp, lemongrass, kaffir lime, shallots, mint, green onion, roasted spicy chili jam dressing	
<b>Mei Mei</b> หมั่นเจี๊ยบ - shumai pork & shrimp dumplings	<b>12</b>		

## SOUP

	small	hot pot
<b>tom yum</b> (GF) classic spicy lemongrass soup, organic mushroom		
<b>chicken, veggie, or tofu</b>	<b>8</b>	<b>16</b>
<b>shrimp</b>	<b>10</b>	<b>28</b>
<b>tom kha</b> (GF) classic thai coconut soup, galangal, organic mushroom		
<b>chicken, veggie, or tofu</b>	<b>8</b>	<b>16</b>
<b>shrimp</b>	<b>10</b>	<b>28</b>

## SALAD

<b>yum yai</b> (GF) organic mixed greens, steamed chicken, egg, peanut dressing	<b>12</b>	<b>som tum</b> (V)	<b>14</b>
<b>mixed green</b> (V), (GF)	<b>7</b>	green papaya, chili, carrot, tomato, long beans, peanuts	
organic mixed green, spicy lime or peanut dressing		<b>som tum moo grab</b>	<b>18</b>
<b>healthy me</b> (GF) steamed mixed veggies, steamed chicken or tofu, egg, spicy lime, or peanut dressing	<b>15</b>	the som tum salad w/ crispy pork belly	
<b>beef salad</b> (GF)	<b>15</b>	<b>som tum goong</b>	<b>20</b>
grilled slices of beef, red & green onions, cilantro, spicy lime dressing		the som tum salad w/ grilled shrimp	
		<b>yum gai sapp</b> (GF)	<b>15</b>
		grilled slices of chicken, thai chilies, red & green onions, cilantro, spicy lime dressing	

### \*\*\*seasonal dessert\*\*\*

<b>mango sticky rice</b> - a classic thai dessert. sweet coconut sticky rice, mango	<b>14</b>
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\*Gluten-Free = GF, Vegan = V

\*Please ask us about vegetarian options \*Please notify us of any food allergies. **We DO NOT use MSG.**

\*We use **Vital Farms pasture raised egg** \*Price is subject to change without notice

\*We happily source our vegetables from local, organic farms whenever possible

\*Corkage fee \$25 per 750ml bottle (4 bottle maximum)

\*A 20% gratuity is added to parties of 6 or more

\* **Thank you for your kind support to our team family... Chef June Intrachat**

## A La Carte

the order does not come w/rice

	chicken, or tofu	beef, or crispy pork belly	shrimp
<b>ga-prao basil &amp; chili chicken</b> ground chicken w/basil, chili, bamboo shoots	<b>16</b>	<b>18</b>	<b>22</b>
<b>chinese broccoli</b> stir-fried w/roasted chili	<b>16</b>	<b>18</b>	<b>22</b>
<b>mixed veggies</b> stir-fried w/roasted chili	<b>16</b>	<b>18</b>	<b>22</b>
<b>spicy garlic</b> spicy garlic & black pepper	<b>16</b>	<b>18</b>	<b>22</b>
<b>yellow curry</b> (GF) onion, sweet potato	<b>17</b>	<b>19</b>	<b>23</b>
<b>red curry</b> (GF) bamboo shoot, basil	<b>17</b>	<b>19</b>	<b>23</b>
<b>green curry</b> (GF) eggplant, bamboo shoot, basil, long bean, roti	<b>18</b>	<b>20</b>	<b>24</b>
<b>in the jungle</b> (GF) unlike many other thai curries, just a matter of mixing together w/spicy curry paste & veggies, a dash of coconut milk	<b>19</b>	<b>21</b>	<b>25</b>
<b>shitake chicken</b> shitake mushroom, ground chicken, green onions, chinese broccoli			<b>16</b>
<b>simply cabbage</b> กะหล่ำปลีผัดน้ำมันปลา (GF) cabbage, garlic. simple dish, simply good			<b>12</b>
<b>spicy baby clams</b> stir-fried clams, basil leaves, chili & garlic			<b>18</b>
<b>lychee red curry</b> (GF) crispy pork belly, lychees, in spicy red curry			<b>20</b>
<b>happy chicken</b> ไก่ทอดหาดใหญ่ southern style thai fried chicken-aka Hat Yai fried chicken. boneless skin-on chicken thigh, fried shallots, sweet chili sauce, sticky rice.			<b>20</b>
<b>kai jiew goong</b> thai style shrimp omelet			<b>22</b>
<b>kai jiew crab</b> thai style crab omelet			<b>27</b>

## FRIED RICE & NOODLES

	chicken, or tofu	beef, or crispy pork belly	shrimp
<b>thai fried rice</b> (GF) onion, tomato, egg, cucumber	<b>15</b>	<b>17</b>	<b>20</b>
<b>spicy basil fried rice</b> basil, onion, chili, cucumber	<b>15</b>	<b>17</b>	<b>20</b>
<b>green fried rice</b> (GF) curry fried rice, eggplant, long bean, basil, bamboo shoots, shredded omelet	<b>17</b>	<b>19</b>	<b>22</b>
<b>pad thai</b> (GF) thin rice noodles, egg, beansprouts, green onions, peanuts	<b>15</b>	<b>17</b>	<b>20</b>
<b>pad see eew</b> wide rice noodles, egg, chinese broccoli	<b>15</b>	<b>17</b>	<b>20</b>
<b>pad kee mao</b> spicy basil & chili wide rice noodles, organic mushroom, onions, tomato	<b>15</b>	<b>17</b>	<b>20</b>
<b>old-fashioned fried rice</b> sweet sausage fried-rice, onion, egg, topped w/house made salted egg			<b>16</b>
<b>crab fried rice</b> (GF) premium quality crab meat, egg, peas & carrots			<b>27</b>
<b>crab pad thai</b> (GF) premium quality crab meat, thin rice noodles, egg, beansprouts, green onions, peanuts			<b>27</b>
<b>ba mee tom yum</b> spicy tom yum egg noodles soup, green onions, cilantro, peanuts, soft-boiled egg			
<b>with ground chicken or fried tofu</b>	<b>16</b>		
<b>with crispy pork belly</b>	<b>18</b>		
<b>with shrimp</b>	<b>21</b>		
<b>with ground chicken &amp; crispy pork belly</b>	<b>22</b>		
<b>khao soi</b> classic northern thai coconut curry noodles soup, thick egg noodles shallots, pickled mustard, cilantro, topped w/ crispy egg noodles			
<b>with chicken drumstick or fried tofu</b>	<b>16</b>		
<b>with crispy pork belly</b>	<b>18</b>		
<b>with shrimp</b>	<b>21</b>		
<b>street noodles</b> #teamotus favorite egg noodles served dry style, bean sprouts, green onions, cilantro, crushed peanut			
<b>with steamed chicken or fried tofu</b>	<b>16</b>		
<b>with garlic chicken</b>	<b>17</b>		
<b>with crispy pork belly</b>	<b>18</b>		
<b>with garlic shrimp</b>	<b>21</b>		
<b>with crab meat</b>	<b>27</b>		

## SIDE

<b>steamed thai hom mali rice</b>	<b>3</b>	<b>fried egg</b>	<b>3</b>
<b>sticky rice</b>	<b>3</b>	<b>peanut sauce 8oz</b> (GF), (V)	<b>4</b>
<b>roti</b>	<b>4</b>	<b>spicy lime sauce 8oz</b> (GF)	<b>4</b>
<b>steamed chicken</b>	<b>5</b>	<b>sweet &amp; sour sauce 8oz</b>	<b>4</b>
<b>steamed chinese broccoli</b>	<b>4</b>	<b>steamed mixed veggies</b>	<b>5</b>
<b>“woof woof” steamed chicken for dog</b>	<b>5</b>		