

Curry

Gaeng Kiew Waan

Green curry (choice of meat) with coconut milk, eggplant, zucchini, bell peppers, string beans and basil.

Gaeng Daeng

Red curry (choice of meat) with coconut milk, zucchini, carrots, bamboo shoots, bell peppers and basil.

Gaeng Pa naeng

Panaeng curry (choice of meat) with coconut milk, bell peppers, lime leaves and peanuts.

Gaeng Ga Ree

Yellow curry (choice of meat) with coconut milk, white onion, and potatoes.

Gaeng Mus Sa Mun

Red curry beef with coconut milk, white onion, potatoes, and peanuts.

"Favorites" Noodles & Fried Rice

(Tofu , Chicken or Pork \$10-, Beef or Prawns \$12-)

Padd Thai

Pan fried rice noodles with egg, tofu, bean sprouts, green onion, and crushed peanuts.

Padd See-Ew Tee Yai

Stir fried flat rice noodles with broccoli, carrot, and egg in a sweet black soy bean sauce.

Padd See-Ew Tee Lek

Stir fried small rice noodles with broccoli, carrot, and egg in a sweet black soy bean sauce.

Padd Khee Mao

Flat rice noodles, or spaghetti stir fried in a garlic chili sauce with white onion, tomatoes, bell peppers, and basil.

"Favorites" (continued)

Padd Sai Roong

Silver noodles stir fried with egg, carrot, celery, tomatoes, green onion and cilantro.

Kao Padd Khee Mao

Fried rice in a garlic chili sauce with white onions, tomatoes, bell peppers, and basil.

Thai Fried Rice

Fried rice with egg, tomatoes, cucumber, cilantro, and onions.

Thai Royal Fried Rice

Fried rice with pineapple, cashews, tomatoes, egg, cilantro, and onions.

Side Order

Jasmine rice	\$2-
Brown rice	\$3-
Sticky rice	\$3-
Peanut sauce	\$3-
Cucumber salad	\$3-

Thank You!

"We reserve the right to refuse service to anyone"
18% Gratuity will be added for parties of 6 or more.
We are not responsible for lost or stolen articles.



Traditional Thai Food

600 F Street #9 Arcata, CA 95221

Tel. (707) 825 - 0900

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Dinner

Monday - Sunday

5 P.M. - 9 P.M.

Popular Thai Style

(Vegetarian options available)

Preference:

non-spicy, mild, medium, spicy, and Thai spicy.

Appetizers

- Bencharong Fresh Rolls(4)** \$8-
Fresh spring rolls with shrimp, BBQ pork, or tofu. Rolled with lettuce, basil, carrot, cucumber, cilantro, bean spouts, and mint leaves. Served with peanut sauce.
- Bencharong Wings (6)** \$8-
Deep fried chicken wings with mild or spicy Thai chili sauce.
- Gai Long Chim (4)** \$8-
Deep fried chicken wrapped with pandanus leaves. Served with sweet soy sauce, sesame seeds, and sesame oil.
- Railay Crab Rolls (6)** \$7-
Rolled wonton wrappers with cream cheese, crab meat, onions, carrot, and Thai spices. Deep fried and served with sweet and sour sauce.
- Golden Tofu** \$6-
Deep fried tofu. Served with a sweet and sour sauce, topped with crushed peanuts.
- Royal Rolls (5)** \$7-
Deep fried rolls stuffed with silver noodles, cabbage, carrot, and cilantro. Served with sweet and sour sauce.
- Sa Te Gai (5)** \$8-
Grilled chicken skewers, marinated with Thai spices. Served with cucumber salad, Thai peanut sauce, and toasted bread.
- Goong Nang Fa(6)** \$8-
Thai style marinated shrimp in spring roll wraps and deep fried. Served with sweet and sour sauce.
- Moo Ping(5)** \$10-
Grilled pork skewers marinated with Thai spices. Served with sticky rice.

Salad

- Sum Tum Rum Sing (seasonal)** \$9-
Shredded green papaya and carrot, green beans, tomatoes, and peanuts. Combined with Thai chili and fresh squeezed lemon.
- Tum Saep** \$8-
Shredded cucumber and carrot, green beans, tomatoes, and peanuts. Combined with Thai chili and fresh squeezed lemon.
- Saam Saep** \$12-
Mixed seafood with yellow onion, garlic, Thai chili, mint leaves, lemon juice, cilantro and green onion.
- Saep Ver** \$10-
BBQ Beef with red and green onion, rice powder, cilantro, Thai chili, mint leaves and lemon dressing.
- Laab** \$8-
Round pork with red and green onion, rice powder, cilantro, Thai chili, mint leaves and lemon dressing.
- Bencharong Garden** \$8-
Tofu with mushrooms, yellow and green onion, celery, Thai chili, mint leaves and lemon dressing.
- Sai Roong** \$9-
Ground pork with silver noodles, onion, garlic, Thai chili, mint leaves, tomatoes, lemon juice and cilantro.
- Tum Saep Long Chram** \$8-
Sour and spicy mixed seafood with lemon grass, lime leaves, mushrooms, tomatoes, cilantro and lime.
- Tum ka Gai** \$6-
Chicken with coconut milk, lemon grass, lime leaves, mushrooms, cilantro and squeezed lime.

Soup

(single serving)

Tum yum Goong \$6-
Sour and spicy shrimp with lemon grass, lime leaves, mushrooms, tomatoes, cilantro and lime.

Entrees

(Tofu and Vegetable \$10-, Chicken or Pork \$12-, Beef \$14-, Prawns \$16-)
Served with steamed rice

Moo Vampire

Deep fried marinated pork with crispy garlic and black pepper. Served with sriracha sauce.

Puket Prawns

Tempura prawns that are sautéed with crispy garlic, chili, and black pepper.

Param Long Sromg

Stream broccoli and spinach with peanut sauce.

Padd Kra Prow

Choice of meat sautéed with garlic and chili sauce, white onion, bell peppers, and basil.

Padd Prik Khing

Choice of meat sautéed with string beans, bell peppers, lime leaves, and basil.

Padd Khing Sodt

Choice of meat sautéed with garlic sauce, fresh ginger, bell peppers, white and green onion, carrots, and mushrooms.

Padd Himaparn

Choice of meat sautéed with garlic sauce, white and green onions, carrots, cashews, and roasted chilies.

Padd Ma Kuer

Choice of meat sautéed with eggplant, bell pepper, and basil in a garlic sauce.

Padd Saam Rode

Choice of meat, sautéed with pineapple, tomatoes, cucumber, bell peppers, yellow onion, and cilantro in a sweet and sour sauce.

Padd Ga Seht

Choice of meat sautéed with broccoli, carrot, cabbage, onion, and mushrooms in a garlic sauce.