



Food Menu

Mon-Fri: 11.30AM-2.30PM, 4.30PM-10PM

Weekends: Noon-10.00PM

1045 San Pablo Ave, Albany, CA 94706

(510)-705-1060

www.buathaikitchens.com

APPETIZER

Green Salad Rolls 10.

Rice paper wrap with noodle, cabbage, carrot, cucumber, mint served with peanut sauce. (Shrimp +2)

Crispy Rolls 11.

Wraps with green bean, onions, carrots, tofu and bean curd.

Spicy Wings of Heaven 13.

Chicken wings tossed with house sauce topping with zest of crispy basil.

Zesty Taro Puffs 12.

Signature fried pastry with coconut milk, palm sugar, and taro.

Corn & Cheese Puffs 12.

Signature fried pastry mixed sweet corn, cheddar, Parmesan with both yellow and green onions.

Mushroom Dumplings 12.

Shiitake mushroom, sweet corn and chive served with ginger sauce.

Fried Dumplings 10.

Rice flour wrapped with mixed ground chicken served with sweet and sour sauce.

Chicken Satays 13.

Grilled chicken breasts marinated with coconut milk, lemon grass, and kaffir lime leaves.

Roti with Yellow Curry 10.

Naan bread served with yellow curry.

Roti with Peanut sauce 10.

Pan fried roti served with peanut sauce.

Sai Aou 13.

(Northern Style) Grilled sausage, ginger and peanut.

Shrimp Tempura 13.

Fried shrimps in tempura batter served with sweet and sour sauce.

Thai Fish Cake 13.

Minced fish meat, long bean, kaffir lime leave, garlic, lemon grass, Shrimp paste flavored with red curry paste. Served with sweet and sour sauce cucumber and ground peanut.

Fried Calamari 13.

Fried calamari with bread crumb served with sweet and sour sauce topped with ground peanut.

Fried Tofu 11.

Deep fried tofu served with house plum sauce and peanut.

Crab Cake 15.

Imitation crab meat, batter fried with bread crumbs served with sweet and sour sauce and house ranch dipping.



Crispy Rolls



Fried Tofu



Larb



Mango Salad



Som Tum Goong Sod

THAI SALAD

Larb 13.

Ground meat, rice powder, mint, green onion, red onion, dried chili with our special in-house dressing. choice of chicken, beef or pork.

Crispy Rice Salad 15.

Isaan crispy rice, fermented pork, peanuts, scallions, mint, dried chili, cilantro, green leaf with homemade dressing.

Som Tum 14.

Shredded green papaya, green beans, tomatoes, mixed with light fish sauce, and our traditional in house sauce.

Som Tum Issan 14.

Shredded green papaya, green beans, Thai chili, tomatoes mixed with famous Lao-style fermented fish sauce.

Mango Salad 14.

Mango chunks, red onions, green onions, cherry tomatoes, mint, cashew nut, dried chili with house lime dressing.

Yum Goong Sod 16.

Shrimp with onion, cilantro with house lime dressing or fermented fish sauce.

Yum Moo Yo 15.

Thai pork sausage with onions, celery, cilantro in house lime dressing or fermented fish sauce.

Som Tum Goong Sod 16.

Shredded green papaya with shrimp green bean, lime, tomatoes, dried chili in fermented fish sauce or house lime dressing.

Rainbow Trout Salad 22.

Deep-Fried trout topped with shredded green apple, cherry tomatoes, cashew nut, red onion, green onion, carrot and house lime dressing.

Ribeye Salad 18.

Grilled ribeye mixed with red onions, mints, tomatoes, green onions, rice powder, cilantro and house limes sauce.



Yum Moo Yo

NOODLES

All the price base on Tofu Substitute meat +Chicken 2, +Fork 2, +Beef 3, +Shrimp 4, +Seafood 6, +Salmon 7, +Roasted Duck 7, +Ribeye 12.

Pad See Ew 14.

Stir-fried flat rice noodles, sauteed with black soy sauce, garlic, carrots, egg and broccoli.

Pad Kee Mao 15.

Wok-fried flat noodles sauteed with green beans, yellow onions, egg, cabbage, bell peppers, tomatoes and basil

Pad Thai 14.

Stir-fried thin noodles with egg, bean sprouts, carrots, green onions, peanut in tamarind sauce.

Kow Soy Curry 19.

Egg noodles, chicken leg, Thai pickled, cilantro, red onions, lime and topped with crispy fried noodles.



Pad See Ew



Jumbo Shrim Pad Thai

Beef Noodle Soup 18.

Choice of noodles, beef balls, bean sprouts, spinach, fried garlic, with homemade soup broth.

Jumbo Shrim Pad Thai 27.

(Chef's Recommend) Stir-fried thin noodles with egg, bean sprouts, carrots, green onion, peanut with tamarind and plum sauce.

Back Rib Noodle Soup 18.

Choice of noodles, beef balls, bean sprouts, spinach, fried garlic, with back rib in homemade broth.

SOUP

All the price base on Tofu Substitute meat +Chicken 2, +Pork 2, +Beef 3, +Shrimp 4, +Seafood 6, +Salmon 7, +Roasted Duck 7, +Ribeye 12.

Coconut Lemongrass Soup 14.

A rich coconut broth soup with lemongrass, galangal, kaffir lime leaves, mushroom, yellow onions topping with green onions and cilantro.

Tom Yum 13.

Aromatic broth seasoned with lemongrass, galangal, kaffir lime leaves, lime juice, tomato, mushrooms, topping with onions and cilantro.

Tom Leng 17.

Pork rib, galangal, lemongrass, kaffir lime leaves, cilantro and dried chili in spicy broth.



Tom Yum



All dishes come with jasmine rice substitute brown rice +1 sticky rice +2 except noodles dishes.

All the price base on Tofu Substitute meat
 +Chicken 2, +Pork 2, +Beef 3, +Shrimp 4, +Seafood 6, +Salmon 7, + Roasted Duck 7, + Ribeye 12.
 All dishes come with white rice except noodles dishes.

COCONUT CURRIES

Red Curry 14.

Zucchini, broccoli, bell peppers, bamboo shoots and basil. Served in coconut house red curry sauce.

Green Curry 14.

Green beans, eggplants, bell peppers, zucchini and basil, simmered in coconut house green curry sauce.

Yellow Curry 14.

Yellow onions, potatoes, carrots, fried shallots simmered in our house yellow curry sauce.

Pumpkin Curry 15.

Sweet pumpkin, bell peppers, broccoli, zucchini, basil.

Panang Curry 18.

Beef stew simmered in coconut milk and Panang curry sauce bell peppers and basil.



Yellow Curry Lamb



Ribeye

GRILLED

Ribeye 30.

Grilled USA Ribeye served with house sauce and side of steamed broccol.

Grilled Lamb 25.

Grilled Australia rack ribs served with potatoes, mushroom, yellow onion, pineapple and mint sauce.

DESSERT

Choice of ice cream: coconut, vanilla or mango.

Ice cream 6. (1 scoop)

Mango with ice cream 10.

Roti with Ice Cream 10.

Sweet sticky rice with ice cream 10.

Fried banana with ice cream 11.

Mango with sweet sticky rice 11.

Combo Dessert 19.

Roti, choice of ice cream and mango with sticky rice



Mango With Sweet Sticky Rice



Combo Dessert

Chicken Massaman Curry 18.

Whole chicken leg with peanuts, potatoes, carrots, yellow onions and tamarind in coconut massaman curry sauce.

Choo Chee Salmon 20.

Grilled salmon in coconut red choo-chee curry served with steamed broccoli and kaffir lime leaves.

Yellow Curry Lamb 20.

Stewed Australia lamb leg in yellow curry, coconut milk, yellow onions, potatoes, carrots and fried shallots.

Back Rib Massaman Curry 20.

In coconut massaman curry sauce potatoes and carrots topped with peanut and fried shallots.

FAVORITES OF THE WOK

Spicy Basil 14.

Basil, yellow onions, garlic, bell peppers sautéed in house special spicy sauce.

Cashew Nut 15.

Cashews nuts, broccoli, onions, carrots, bell peppers with garlic sauce.

Praram 14.

Steamed mixed vegetables served with house special peanut sauce.

Spicy Eggplant 15.

Eggplant, yellow onions, bell peppers, carrots in Moana's homemade garlic sauce.

Pad Khing (Ginger) 14.

Choice of protein sautéed with yellow onions, green onions, mushroom, garlic, bell peppers, fresh ginger and carrot.



Pad Khing (Ginger)

SIDE ORDER

Jasmine Rice 3.

Brown Rice 3.50.

Sticky Rice 4.

Peanut Sauce 4.

Steamed Vegetable 4.

Cucumber Salad 4.

Steamed Rice Noodles 4.
 (Small thin noodles or flat noodles)

House Green Salad 9.

ENTREE

Pad Ka-Pow Ribeye 20.

Ribeye with bell peppers, garlic, yellow onions and basil.

Pad Ka-Pow Kai Dow 18.

Yellow onions and basil in house garlic sauce with your choice of ground chicken, pork or beef sautéed bell pepper, and Thai herb sauce.

Padcha Catfish 18.

Deep fried catfish with pepper corn, finger root, bell pepper, eggplant, garlic, basil, oyster sauce.

Pla Manow 25.

Steamed whole pompano fish served with spicy garlic lime sauce.

Spicy Green Beans 14.

Green beans, bell peppers, house special spicy sauce and carrots sautéed in house special herb garlic sauce.

Thai Garlic 14.

Wok stir-fried garlic, yellow onion, black pepper, cilantro in Bua Thai house sauce.

Garlic Jumbo Shrimps 25.

Wok stir fried jumbo shrimps with garlic, yellow onion, cooking milk sautéed in special garlic sauce.

Seafood Eggplant 25.

Stir fried shrimp, scallops, mussels, calamari, bell peppers, chili paste and basil.



Pineapple Fried Rice

Pla Tod 18.

Deep-fried whole tilapia served with house sweet and sour sauce.

Meang Pla Tod 30.

Deep-fried whole tilapia served with sesame house lime dressing, stream noodle, fresh mix vegetable and peanut.

Pla Rad Prik 25.

Deep-fried whole pompano fish topped with spicy sweet and sour sauce pineapple and crispy basil.

Pad Prik Khing Basa Fish 18.

Basa fish fillet stir fried with green beans and chili paste.

FRIED RICE

Classic Fried Rice 14.

Yellow onions, tomatoes, eggs, peas, carrots served with cucumber and lime.

Spicy Fried Rice 14.

Green beans, bell peppers, yellow onion basil and egg stir fried with garlic sauce.

Pineapple Fried Rice 15.

Pineapple chunks, yellow onion, tomatoes, eggs, peas, carrots and yellow curry powder.

Tom Yum Fried Rice 15.

Fried rice with garlic flavor and Tom Yum Paste, kaffir lime leaves, yellow onion and tomatoes.

Crab Fried Rice 22.

Yellow onion, tomato, carrot and peas, garlic, crab meat, green onion served with cucumber and lime.

Menu

SCAN ME



BEVERAGE

Thai Iced Tea 5.

Thai Iced Tea w/Coconut milk 5.

Thai Iced Tea w/Lemonade 5.

Thai Iced Tea w/Lychee 6.

Fresh young coconut 9.

Mango Juice 5.

Lemonade 5.

Sparkling Water 4.

Soda 3.

Coke, Diet Coke, Sprite and Root Beer

Hot Green Tea 4.

Hot Jasmine Tea 4.

Hot Oolong Tea 4.

Hot Thai Tea 4.



Remember: Please inform us if you or anyone in your party have any kind of food allergies. Maximum 2 credit cards per table
 A Gratuity of 20% will be charged for parties of 5 and over