

THE



THAI CUISINE

dine in, carry out, catering, and delivery

visit

1649 east 55th street, chicago, il 60615  
open tuesday to sunday 11am - 10pm

call

773 667 5423

fax

773 667 5453

surf

[www.snailthai.com](http://www.snailthai.com)

## a p p e t i z e r s

### s a t a y

tender strips of chicken marinated in thai curry, herbs, and coconut milk. grilled and served with peanut sauce and cucumber salad. 4 pieces, 7.75

### e g g r o l l s

golden egg rolls, stuffed with cabbage, carrots, and ground chicken, served with homemade sweet and sour sauce. 2 pieces, 3.95

### b a b y v e g e t a r i a n e g g r o l l s

6 pcs, 4.75

### s p r i n g r o l l

thai crêpe, fresh and soft, filled with scrambled egg, cucumber and tofu. topped with sweet and sour sauce and green onion. 4.75

### s h u m a i

steamed crab dumplings served with sweet soy sauce. 7 pieces, 4.75

### f r i e d t o f u

tofu served with sweet chili sauce and ground peanuts. 4.95

### f r i e d w a n t o n s

seasoned ground chicken wrapped in wonton skins and served with sweet chili sauce. 6 pieces, 4.95

### f r i e d s h r i m p

battered shrimp, fried and served with sweet chili sauce. 8.50

### f r i e d s q u i d

battered squid, fried and served with sweet chili sauce. 7.95

### p o t s t i c k e r s

thin pastry filled with seasoned ground chicken and vegetables, steamed or fried and served with sweet and sour chili sauce. 7 pieces, 4.50

## s o u p s

### p o t a k ( h o t a n d s o u r s o u p ) ●

combination seafood in clear broth with lemon grass, basil leaves and hot pepper. large 9.25, small 5.50

### g a i t o m k h a ●

chicken and straw mushrooms cooked in spicy savory broth of coconut milk, lemon grass, galanga root and cilantro. large 8.75, small 5.25

### s e a w e e d s o u p

ground chicken, seaweed, vegetables and egg. large 8.25, small 4.75

### t o m y u m ●

hot and sour chicken, shrimp, or tofu in a savory broth with lemon grass, straw mushrooms, citrus leaves, lime juice and thai herbs.

with chicken or tofu: large 8.25, small 4.75

with shrimp: large 9.25, small 5.50

### s a i k r o k e - s a r n ●

northeastern thai style sausages, charcoal-broiled with fresh ginger, hot green chili, roasted peanuts, and roasted peanuts and garnish. 7.25

### m e e g r o b

crispy rice vermicelli mixed in sweet and sour sauce, topped with scrambled egg. 7.25

### c r a b r a n g o o n

a mixture of crabmeat, cream cheese and homemade sauce, wrapped in thin crepes and fried until crispy. Served with sweet chili sauce. 6.25

### f i s h c a k e s

spicy fish cakes blended with Thai seasonings. Fried and served with spicy sauce, cucumber, crushed peanuts, and cilantro. 5 pieces, 6.95

### s u a n t o n g

fresh vegetables dipped in a light batter, fried until crispy, and served with homemade sauce. 5.75

### g o l d e n b a g

thin pastry stuffed with sweet corns, peas and potatoes. 6 pieces, 4.75

### p o r k d u m p l i n g s

ground pork, cilantro, salt, sugar, carrot, cabbage. 5 pieces, 4.75

### c h i v e d u m p l i n g s

rice pancakes stuffed with chives. 3 pieces, 5.25

### d u c k s p r i n g r o l l s

duck, cabbage, carrots, onions, bean thread noodles, wrapped in rice paper and fried until crispy. 2 pieces, 4.50

### w a n t o n s o u p

clear vegetable soup with chicken wontons. large 7.95, small 4.75

### r i c e s o u p

rice in savory thai broth with minced meat and ginger, garnished with green onion and cilantro. large 7.95, small 4.75

### s c h o l a r ' s s o u p ●

thin rice noodles in a delicious broth with bean sprouts, ground chicken, celery and green onion. topped with cilantro. choice of hot and sour or plain. large 7.75, small 4.75

### t o f u s o u p

bean curd cakes, green vegetables in a clear broth. large 7.75, small 4.75

## s a l a d s

### som tum

thai salad with shrimp, shredded cabbage, carrots, tomato and peanuts. tossed with lime juice, sugar and salt. 7.50

### yum shrimp or squid ●

a unique taste of freshly steamed shrimp or squid, mixed with chili powder, onion, shredded cabbage, lime juice, basil leaves and straw mushrooms. 8.95

### yum woon sen (bean thread) ●

bean thread noodles, ground chicken, green onion and roasted peanuts. seasoned with lime juice, hot pepper and ginger. 8.50

## n o o d l e s

### thin rice noodle dishes

#### padthai

bean sprouts, egg, crushed peanuts. lightly sweet and sour. 7.95

#### pad mee

noodles stir-fried with bean sprouts, egg and green onion. 7.95

### big and wide rice noodle dishes

#### pad see ew

noodles in a sweet soy sauce stir-fried with broccoli and egg. 8.50

#### padkimao "drunken noodles" ●

a spicy variation on pad see ew. stir-fried noodles with bean sprouts, basil leaves, onion and egg in our own flavoring. 8.75

#### lad na

pan-fried noodles with broccoli in a light soy gravy. 8.75

### green spinach noodle dishes

#### snailtalay noodles ●

spicy stir-fried spinach noodles with seafood. garnished with assorted vegetables. 10.25

#### snail noodles

thin rice noodles, soy sauce, sugar, ginger, assorted vegetables with ground chicken or tofu. 7.95

### taste good noodles

wheat noodles, tamarind base sauce, assorted vegetables, egg. 8.50

### wun sen bean-thread noodle dishes

#### pad wun sen

noodles in light soy sauce stir-fried with vegetables and eggs. 8.50

#### wun sen padthai

a variation on pad thai. served with bean thread noodles instead of thin rice noodles. 8.50

### yum nua (beef salad) ●

charbroiled beef mixed with chili powder, shredded cabbage, thai herbs, lime juice, onions, basil leaves, cilantro. 8.50

### nam sod (chicken or pork) ●

freshly steamed ground chicken or pork flavored with lime juice, fresh ginger, roasted peanuts, dry hot peppers and onions. 8.50

### larb (chicken or beef) ●

ground chicken or beef mixed with toasted rice powder, onions, carrots and cabbage. seasoned with lime juice, chili powder and cilantro. 8.50

### bamee wheat/egg noodle dishes

#### bamee ●

stamed noodles with ground chicken, garlic, peppers, soy sauce, sugar, vinegar, bean sprouts, cilantro and crushed peanuts. 7.75

#### ginger noodles ●

noodles stir-fried with fresh ginger, chili sauce, onion, soy sauce, peapods, carrots and chinese cabbage. 7.75

#### khao soi ●

steamed noodles with yellow curry, onion, cilantro, pickled cabbage, crispy noodles, lime. 8.95

### singapore noodles

thin rice noodles, curry powder, turmeric, green onion, carrots, egg. 7.95

### spaghetti basil

spaghetti, basil, egg, peapods, zucchini, jalapeño, carrots, in a spicy thai sauce. 7.95

### bird nest noodles

crispy fried egg noodles with your choice of meat and broccoli in light soy gravy. 7.75

### spicy garlic noodles

wheat noodles, egg, your choice of meat, collard greens, carrots, cauliflower, onions, stir-fried in a spicy garlic sauce. 8.50

### sides

steamed noodles 2.00  
small rice 1.00  
large rice 3.00  
cucumber salad 3.00

### extras

peanut sauce 2.00  
red sauce 0.50  
extra meat 2.00  
extra vegetable 1.00  
extra shrimp 0.75 ea  
extra egg 0.65

● = spicy

we do not use msg

## entrées

### cashew ●

aromatic roasted cashew nuts, stir-fried with carrots, bell peppers, onions and sweet chili paste. 8.25

### ginger

freshly sliced ginger root, stir-fried with green onions and oriental black mushrooms. 8.25

### basil ●

basil leaves and crushed garlic, stir-fried and seasoned with hot pepper in a light soy sauce. 8.75

### garlic

garlic and black pepper stir-fried with broccoli and served in a light gravy sauce. 8.50

### green padded ●

stir-fried with bamboo shoots, chillies, sweet basil and green curry paste. 8.25

### red padded ●

crisp peapods, sweet basil, chillies, sweet basil and red curry paste. 8.25

### sweet and sour

red tomatoes, pineapples and shredded cucumber, served in a sweet and sour sauce. 8.25

## thai curries

### red curry ●

a medium spicy curry with coconut milk, bamboo shoots, hot pepper and fresh basil leaves. 8.50

### green curry ●

the hottest thai curry, served in coconut milk with bamboo shoots, hot pepper and basil. 8.50

### pineapple shrimp curry ●

delicious aromatic red curry served with shrimp, pineapple, peapods, eggplant and basil leaves. 10.00

## vegetable lovers

### stir-fried oriental vegetables

spicy or non-spicy. 7.50

### eggplant basil

japanese eggplant, jalapeño peppers, peapods and zucchini. 8.50

### rama broccoli

sautéed broccoli and tofu topped with creamy peanut sauce. 8.95

### rama oriental vegetable

oriental vegetables sautéed with tofu and topped with creamy peanut sauce. 8.95

### oyster sauce

your choice of meat stir-fried with assorted vegetables, oyster sauce and garlic. 8.25

### pad piking with eggplant ●

ginger chili paste with bamboo shoots, onion and eggplant. features the lemony flavor of fresh kaffir lime leaves. 8.95

### bangkok chicken

breaded chicken with roasted cashew nuts, onions, carrots, peapods and sweet chili paste. 9.25

### lemon chicken

crisp breaded chicken and green onions. served with slices of lemon and pineapple in thick sweet and sour sauce. 9.25

### stir-fried chicken w/lemon grass

chicken, lemon grass, red onions and green onions, in a mildly spicy sauce. 8.95

### fried rice

fried rice with your choice of meat. egg, bean sprout, scallion and onion.

basil fried rice with ground chicken: 7.95

curry fried rice: 7.95

spicy red curry fried rice (red curry paste, choice of meat, onions, basil, jalapeño peppers): 7.95

### massaman curry

curry in coconut milk w/potatoes, onions, and peanuts. 8.50

### panang curry ●

a mild curry. green peas, fresh basil leaves, hot peppers. 8.50

### yellow curry ●

traditional thai yellow curry with potatoes. 8.50

### roast duck curry ●

roasted duck in red curry sauce with eggplant, bamboo shoots, peapods and basil leaves. 9.50

broccoli with oyster sauce & tofu 8.25

### fred's gluten ●

very hot stir-fried gluten with peapods, bamboo shoots, baby corn and green onion. served with very spicy sauce. 8.25

### soft tofu with greens

soft tofu stir-fried with green vegetables in a vegetarian style. 8.25

### spicy oriental vegetables ●

with cashew nuts and oyster sauce. 7.75

## fish

### red snapper, trout

with special house chili sauce (served with peapods, mushrooms, and baby corn)

with red curry sauce (bamboo shoots, basil leaves and coconut milk)

with ginger sauce (made with fresh ginger, white onion, peapods, mushrooms and carrots)

market price: 18.00–25.00

### salmon panang

pan-fried and topped with savory panang sauce. 13.55

### tilapia curry

deep-fried tilapia with peapods, onions, red curry sauce. 10.25

### tilapia ginger

stir-fried tilapia with ginger, onion, mushrooms and assorted vegetables. served with ginger sauce. 10.25

## seafood

### padped talay ●

combination of seafood, shrimp, squid and scallops cooked in a red curry sauce with peapods, onion, basil leaves. 10.25

### chili scallops ●

fresh sea scallops sautéed with hot peppers, bamboo shoots and onion. served in special gravy. 10.25

### seafood vegetables

a combination of seafood. shrimp, squid and scallops stir-fried with fresh vegetables and a rich oyster sauce. 10.25

### chao praya river shrimp

shrimp prepared in the style of thailand's chao praya river region. served in a hot-pot with bean thread noodles, ginger and vegetables. 10.25

### shrimp in lobster sauce

shrimp and crabmeat in special lobster sauce, served with peapods, broccoli, egg, onion. 10.25

unless specified, all dishes are made with your choice of chicken, pork, beef, or tofu. duck, shrimp, squid and scallop are 3.00 extra.

we love our customers and are very happy to make substitutions and take special orders, but they generally cost slightly more. please ask!

we are happy to cater for individuals, special events and parties, and special diets.

## sweets

ice cream red bean, green tea, etc. 3.50

sweet taro root w/ginko nuts 3.75

thai coconut custard 2.50

lichee, rambutan, or logan fruit 2.50

hot banana banana in coconut milk. 3.25

## drinks

thai iced coffee 2.25

thai iced tea 2.25

hot jasmine tea 1.50

coffee 2.00

milk 2.00

soda 1.25

orange juice 2.00

bubble tea smoothie 4.00

coconut, green tea, honey dew, mango, peach, pineapple, plum, strawberry, taro



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restaurant takes its  
name from a thai fable called the  
"golden snail", about a prince who  
was born as a snail. thais don't like snails  
and so the little prince and his mother, the  
queen, were exiled from their kingdom. they  
lived as outcasts until the day the queen realized  
that a perfectly formed little boy was hidden  
inside the ugly shell. she carefully broke the shell  
away to reveal her beautiful child. from then on  
the two struggled together in search of a  
bright, new, healthy life. they wandered the  
land and met with many challenges,  
until eventually the boy became a  
great and benevolent  
k i n g .

t h e  
snail has served the  
hyde park community since  
1993. the restaurant, like the  
golden snail in the fable, is small and  
known for the greatness enclosed  
inside. at the snail, we are dedicated to  
preparing delicious, wholesome  
traditional thai cuisine, using the finest  
produce, seafood and meats.  
discover the snail for yourself. have  
dinner with us and find the  
beauty that awaits you  
inside!

