

# MALI RESTAURANT

“There’s No Better Place to Dine”

## STARTER

**MOO SHU** 6  
Two freshly made steamed rolls stuffed with sautéed chicken, shrimp, egg and vegetables. Served with sweet plum sauce.

**SPRING ROLLS** 6  
Two crispy rolls stuffed with glass noodles, celery, carrots and cabbage. Served with peanut sauce.

**BASIL ROLLS** 6  
Two non-fried rolls stuffed with homemade barbecued pork, shrimp, noodles, basil, bean sprouts and lettuce. Served with tamarind sauce topped with crushed peanuts.

**SATAY (chicken, beef or both)\*** 9  
Thai herb and curry powder marinated meat on the skewer, brushed with coconut cream, then charcoal grilled to perfection. Served with curried peanut sauce and a side of cucumber salad.

 **LARB CHICKEN \*** 8  
Minced chicken marinated in mint, shallots, scallions, dried chili, roasted rice powder, fish sauce and lime juice. Served with cabbage.

 **NUA NUM TOK \*** 9  
Grilled beef with mint, shallots, scallions, dried chili & roasted rice powder, fish sauce and lime juice. Served with cabbage.

 **NAAM SOD \*** 8  
Ground pork tossed in a mixture of ginger, scallions, shallots, cilantro, fish sauce, and lime juice. Completed with cabbage and a topping of roasted peanuts.

**ANGEL WINGS** 8  
Two chicken wings stuffed with shrimp, chicken, glass noodles and vegetables. Served with our sweet chili sauce and a side of cucumber salad.

**LOTUS BLOSSOM** 8  
Steamed pork and shrimp dumplings. Served with a soy vinaigrette dipping and garlic oil sauce.

**MALI'S POCKETS** 8  
Fried shrimp dumplings served with our citrus soy vinaigrette and chili.

**YIN YANG** 6  
Fried wonton stuffed with potatoes, onion and Ricotta cheese. Served with sweet chili sauce.

**VEGETABLE TEMPURA** 7  
Chef's assortment of tempura fried vegetables. Served with our peanut-topped sweet chili sauce.

**CALAMARI** 9  
Tempura fried calamari served with Mali's sweet & spicy chili sauce.

## SOUP

 **SPICY SEAFOOD SOUP \* 5**  
Thai style hot & sour soup with fish of the day, shrimp, scallops, mushrooms, lemongrass, cilantro, chili and lime juice.

 **TOM YUM SOUP \***  
**4 (chicken) 5 (shrimp)**  
Thai style hot & sour soup with mushrooms, lemongrass, cilantro, chili, and lime juice.

 **TOM KHA SOUP \***  
**4 (chicken) 5 (shrimp)**  
Authentic coconut soup with galangal, mushrooms, kaffir lime leaves, cilantro, and lime juice.

## SALAD

**MALI SALAD \*** 6  
Fresh mixed vegetables with your choice of ginger dressing or peanut dressing.

**YUM YAI SALAD \*** 9  
Garden green salad with chicken, shrimp, onions, and hard-boiled egg. Topped with ground peanuts and served with light sweet vinaigrette dressing.

## ENTRÉE

### MEAT & POULTRY

 **PANANG CHICKEN \*** 13  
**14 (pork or beef) 16 (shrimp)**  
Kaffir lime infused Panang curry with chicken, basil & bell pepper.

 **MASSAMAN CHICKEN \*** 13  
**14 (pork or beef) 16 (shrimp)**  
Mild spiced sweet coconut Massaman curry with chicken, onion, avocado and cashew nuts.

 **RED CURRY CHICKEN \*** 13  
**14 (pork or beef)**  
Thai traditional red curry with bamboo shoots, green peas, basil and bell pepper.

 **CHICKEN WITH CASHEW NUTS** 13  
Sautéed chicken with roasted cashew nuts, onion and chili in a mild spiced tomato sauce.

 **SPICY GARLIC CHICKEN** 13  
**14 (beef or pork) 16 (shrimp)**  
Your choice of meat, sautéed in a spicy garlic sauce. Accompanied with sautéed mixed vegetables and mushrooms.

## ENTRÉE

### MEAT & POULTRY

**GINGERINE CHICKEN** 13  
**14 (pork or beef)**

Your choice of meat, stir-fried with fresh ginger, scallions, onion, and shiitake mushrooms.

 **RAINBOW CHICKEN** 13  
**14 (beef or pork) 16 (shrimp)**

Sautéed chicken with vegetables, mushrooms in a roasted chili sauce.

 **SPICY BASIL CHICKEN** 13  
**14 (beef or pork) 16 (shrimp)**

Your choice of meat, sautéed with fresh Thai basil, onion and bell pepper in a spicy basil sauce.

 **PIK KING PORK** 14

Sautéed pork tenderloin with string beans, shredded kaffir lime leaves, chili and basil in a traditional Pik King sauce.

**LEMONGRASS GRILLED CHICKEN** 14

Charcoal grilled chicken, marinated in fresh lemongrass. Served with sautéed mixed vegetables, mushrooms and our sweet chili sauce.

**MALI'S OWN GRILLED CHICKEN** 14

Ginger soy marinated and charcoal grilled chicken breast. Served with garlic rice, sautéed mixed vegetables, mushrooms, and a ginger soy sauce.

 **GRILLED DUCK WITH RED CURRY\*** 18

Grilled duck breast with pineapple, peach, green peas, bamboo shoots, bell pepper, coconut milk, and basil in our famous red curry sauce.

**RACK OF LAMB** 22

Herb rubbed and charcoal grilled rack of lamb. Served with asparagus, onion, mushrooms, carrots & zucchini sautéed in a sweet basil sauce.

### VEGGIE LOVERS

 **SIAM TOFU** 12

Fried tofu sautéed with mixed vegetables in a roasted chili sauce and shrimp paste.

 **CHINESE EGGPLANT W/BASIL** 12

Chinese eggplant sautéed with onion and pepper in a spicy basil sauce.

## VEGGIE LOVERS

### **GOLDEN VEGETABLE 12**

Assorted fresh vegetables sautéed with a golden curry and coconut milk.

### **VEGETABLE DELIGHT 12**

Sautéed mixed vegetables in a light brown sauce.

### **VEGETABLE MASSAMAN \* 12**

Mixed vegetables sautéed with avocado, onion and cashew nuts in our famous Massaman curry.

## NOODLES

### **PAD THAI 13**

Rice noodles stir-fried with shrimp, chicken, green onion and egg. Served with fresh bean sprouts and ground peanuts.

### **FAMOUS SEAFOOD NOODLES\* 17**

Classic Pad Thai noodles with shrimp, scallops and ground peanuts.

### **PAD KEE MAO**

**12 (chicken) 13 (beef or pork)  
15 (shrimp) 16 (Combination)**

Rice noodles sautéed with your choice of meat, tomato, broccoli, carrots, onion, mushrooms, basil, and pepper in a Thai basil sauce.



[www.malirestaurant.com](http://www.malirestaurant.com) Find us on 

## SEAFOOD

### **MAJESTIC CATFISH 16**

Fried catfish filets sautéed with roasted sweet chili sauce and red curry paste. Topped with crispy basil leaves.

### **GRILLED SALMON 18**

Grilled Atlantic salmon with sautéed mixed vegetables, mushrooms, basil, and pepper, in a spicy basil sauce.

### **GRILLED SALMON IN GREEN CURRY \* 18**

Grilled Atlantic salmon with asparagus, carrots, zucchini, bamboo shoots, bell pepper and basil in a coconut green curry.

### **SHRIMP IN GREEN CURRY \* 16**

Shrimp sautéed with zucchini, bamboo shoots, green peas, bell pepper and basil in a coconut green curry.

### **SHRIMP WITH SWEET CRISPY BASIL 16**

Shrimp sautéed with assorted vegetables in a spicy garlic sauce. Topped with sweet crispy basil.

### **MASSAMAN SHRIMP \* 16**

Shrimp sautéed with sweet onion, avocado, coconut milk and cashew nuts in a Massaman curry sauce.

(\* GLUTEN FREE)

## SEAFOOD

### **THE BEST OF THE BOATMAN 18**

Shrimp and diver scallops sautéed with asparagus, onion, carrots and mushrooms in a sweet chili sauce.

### **MALI'S HOT HOT HOT SEAFOOD 18**

Shrimp, scallops, mussels and calamari stir-fried with chili pepper, onion and basil in a spicy basil sauce.

### **SEAFOOD IN CLAY POT 18**

Shrimp, scallops and fish of the day broiled with glass noodles, napa cabbage, zucchini and shiitake mushrooms in ginger garlic sauce.

### **SOFT SHELL CRAB 18**

Large soft shell crab served with asparagus, carrots, onion, and mushrooms in a roasted chili sauce.

## **SPICINESS SCALE**

 **MILD**  
 **HOT**  
 **VERY HOT**

## **SIDES & EXTRAS**

**JASMINE RICE 1.5**  
**BROWN RICE 2**  
**GARLIC RICE 2**  
**HOT SAUCE 0.5**  
**PEANUT SAUCE 1**

*Any extra ingredients, sauces, or side dishes, price starts from 0.50 & up; please ask your server for details.*



  
Food. Delivered. Fast.

## **PLEASE ASK YOUR SERVER FOR OUR SUSHI AND SPECIAL MENUS**

### **WARNING**

Consuming raw seafood may cause severe illness and even death in a person who has liver disease, cancer or other chronic illnesses that weaken the immune system. If you consume raw or undercooked meats, poultry, seafood, shellfish or eggs and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

### **RESERVATION AND SEATING POLICIES**

Mali Restaurant is a reservation driven restaurant. We do welcome walk in guests and will accommodate as many as possible. Reservations are accepted by phone and a limited number through OpenTable.com. Please clearly state name, number of guests in party, date requested and telephone number.

### **LARGE PARTY POLICY**

Large party reservations (10 or more) are difficult to accommodate given the size of the restaurant; however, we will take as many as possible. A large party reservation during service hours will require a credit card to reserve, and must be confirmed the day of the reservation. Our ability to increase the number of diners in a party is very limited. Please assume that if your reservation is at 8pm or earlier, we have booked a table to follow on. A minimum charge of \$20.00 (Tax & Tip are excluded) will be required per customer for large parties (10 or more) on weekends and special days.

### **RESERVATION TIMING POLICY**

Parties that are late for their reservation time are given ten minutes before we call the phone number to ascertain arrival status. Given the limited seating of the restaurant, fifteen minutes late with no contact will void your reservation. We only seat complete parties (no waiting at the table). Please understand, this is solely due to the size and seating capacity of the restaurant. If you are late, we urge you to contact us so we can make our best effort to accommodate you and your party. Also, due to our limited space and demand, a "No call" and or "No show" will result in a \$20 per person charge.

### **OTHER POLICIES**

- Separate checks can be accommodated; however, we limit them to five (5) which means we do not take more than 5 payment transactions for each party.
- All parties of five or more will have a service charge of 18% added to the pre-tax total, but 21% Gratuity will be added to parties of five or more with separate checks.
- A minimum charge of \$8.00 (Tax & Tips are excluded) is required on credit card payments.
- We will have time limits on weekend and special days.
- Our hand crafted cocktails take a minimum of three minutes each to prepare. Your patience is appreciated.
- Guests are allowed to bring in their own wine with the exception of any wines we may have on our list. There is a corkage fee of \$25.00 per bottle. Unfinished wine may be taken with you but the cork must be fully compressed in a bag and the bottle must be taped to prevent consuming prior to your destination.
- We reserve the right to refuse service to anyone at our discretion.
- **Guests with food allergies should inform their server prior to ordering. Please discuss your food allergies with the server so the chef can adjust your meal if possible.**