Start with Some Appetizers

✓ Edamame \$5

steamed soybeans tossed in sea salt

■ Thai Spring Rolls \$6

3 fried mixed vegetable spring rolls served with homemade peach and pineapple sauce

Crispy Tofu \$7

8 pieces of fried tofu served with our sweet house sauce

Crispy Wontons \$8

6 lightly fried wontons stuffed with ground chicken, served with our sweet house sauce

Moo Yana \$8

3 marinated pork skewers, served with our sweet chili sauce

Krab Rangoons \$8

4 handmade fried wontons stuffed with cream cheese and imitation crab. served with our homemade peach and pineapple sauce

Thai Dumplings \$9

4 handmade steamed wontons stuffed with around chicken, shrimp, water chestnuts, and shiitake mushrooms

Chicken Satays \$9

4 grilled marinated chicken skewers, served with homemade peanut dressing and cucumber vinegar sauce

Chicken Wings \$10

5 crispy fried chicken wings served with a sweet chili sauce

Shrimp in a Blanket \$10

4 shrimp lightly fried in crisp wonton wrappers

Coconut Shrimip \$10

4 shrimp lightly fried in coconut flakes

Crispy Wonton Pad Thai \$13

scrispy, saucy fried wonton skins sauteed with egg, bean sprouts, scallions and peanuts

Salads

₱ House Salad \$5

icebera lettuce, carrots, cucumber, tomatoes with homemade peanut dressing

Papaya Salad \$12

Bangkok style green papaya, green beans, tomatoes, peanuts, carrots, fresh garlic and shrimp (add salted crab \$3)

Nam Sod \$12

around chicken, scallions, cilantro, red onion, peanuts, ginger and iceberg lettuce mixed with our sweet lime sauce

Larb Chicken Salad \$12

ground chicken, scallions, cilantro, red onions, roasted rice and icebera lettuce mixed with our sweet lime sauce

Yum Woon-Sen Salad \$12

glass noodles, ground chicken, scallions, cilantro, red onions, peanuts, shrimp and iceberg lettuce mixed with our sweet lime sauce

Thai Salad

cucumber, scallions, red onions, tomatoes, and cilantro mixed with our Thai chili lime sauce

Beef \$13 Shrimp or Calamari \$15 Mixed Seafood \$17

1) rinks

Beer

Domestics \$4 Imports \$5

Wine

house wines \$8 / \$28 plum wine \$9 / \$24 Josh Cabernet Sauv. \$10 / \$31 Wente Merlot \$9 / \$30 La Crema Pinot Noir \$12 / \$38 Oyster Bay Chardonnay \$9 / \$32 Ruffino Pinot Grigio \$11/\$32 *Kim Crawford Sauv. Blanc \$11/\$33*

Sake

hot or cold sake \$11 Moonstone plum sake \$14 Nigori Lychee sake \$18

Non-Alcoholic

Thai tea \$6 Still Water sm \$3/lg \$6 Sparkling Water sm \$3 / lq \$6 Coke \$3 Diet Coke \$3 Coke Zero \$3 Sprite \$3 Arizona Green Tea \$3 ginger ale \$3 hot green tea \$4 unsweetened iced tea \$3

Desserts

(free refills)

Thai Donuts \$7

■ Mango Sticky Rice \$10

FBI \$7

tempura banana served with ice cream

Bubble Tea

Milk Teas \$6

- Classic Milk Tea
- Thai Tea
- Matcha Taro

& Lemonades \$6

Manao Lychee Peach Yuzu Strawberry Passion Fruit

Smoothies & Slushies \$7

Matcha Taro Mango Strawberry

House Specialties \$8

Milo Chocolate Malt Smoothie Strawberry Cream Brown Sugar Oreo Latte Flavored Cucumber Mint Cooler

✓ Toppings \$1

Boba, Crystal Boba, Oreo Crust, Brown Sugar

Popping \$1

Mango, Passion Fruit, Strawberry, Lychee

WARNING: CHOKING HAZARD

Happy Hour Order Online

✓ Edamame \$4

3 fried mixed vegetable spring rolls served with homemade peach and pineapple sauce

Gyoza \$5

5 crispy fried chicken wings served with a sweet chili sauce

Crispy Tofu \$6

8 pieces of fried tofu served with our sweet house sauce

Thai Dumplings \$8

4 handmade steamed wontons stuffed with ground chicken, shrimp, water chestnuts, and shiitake mushrooms

■ Thai Spring Rolls \$5

6 liahtly fried wontons stuffed with around chicken, served with our sweet house sauce

Fried Shrimp Balls \$6

3 marinated pork skewers, served with our sweet chili sauce

Krab Ranaoons \$7

4 handmade fried wontons stuffed with cream cheese and imitation crab. served with our homemade peach and pineapple sauce

Chicken Wings \$8

served with fried wontons instead of noodles in a smaller portion with egg, bean sprouts, scallions, and ground peanuts

Beer

Domestics \$3 Imports \$4

Wine

Cabernet, Merlot, Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc \$6

Sake

Gekkeikan Hot or Cold Sake \$6

WWW.OTTHAL.COM



OPEN 7 DAYS A WEEK

11:30am - 3:00pm 4:00pm - 10:00pm

HAPPY HOUR

DINE-IN ONLY DAILY 4:00pm - 7:00pm

954-908-5578

2100 E. OAKLAND PARK BLVD FORT LAUDERDALE, FL 33306







Tofu or Vegetables | Chicken or Pork \$1 | Beef \$2 | Shrimp or Squid \$3 | Scallops \$4 | Mixed Seafood \$7 | Soft Shell Crab \$8 | Quarter Duck \$5 | Half Duck \$10

✓ Tofu Soup soft tofu and mixed vegetables in a clear broth

Wonton Soup

wontons stuffed with minced marinated chicken with vegetables in a clear broth

- **✓** Tom Kha classic Thai coconut soup
- **✓** Tom Yum traditional Thai sour and spicy lemongrass soup
- Po-Tak traditional Thai sour and spicy lemongrass and basil soup

Tofu or Vegetables \$6 Chicken or Pork \$7 Shrimp or Squid \$8 Mixed Seafood \$10

Stir Fried Moodles Stir Fry

Pad Thai

sautéed rice noodles, egg, bean sprouts, scallions, and ground peanuts (sub glass noodles \$2)

Pad See-ew

sautéed flat rice noodles, egg, and Chinese broccoli in a light brown sauce

Drunken Noodles

sautéed flat rice noodles, bell peppers, onions, zucchini, bamboo shoots, and basil

Pad Woon-Sen

sautéed glass noodles, egg, carrots, onion, and bean sprouts

served with steamed Jasmine rice

Basil Sauce

sautéed onions, scallions, bamboo shoots, bell peppers, zucchini, fresh basil, and garlic

Cashew Nut Sauce

sautéed onions, scallions, bell peppers, celery, roasted cashew nuts, and chili paste

Sweet & Sour Sauce

sautéed onions, pineapple, scallions, cucumber, tomatoes, and garlic

Ginger Sauce

sautéed onions, scallions, bell peppers, and fresh ginger

Garlic Sauce

sautéed with mixed veaetables. buttery garlic, and white pepper

Vegetable Sauce

sautéed mixed vegetables in a light brown sauce

Fried Rice

top it with a fried egg for \$3

- Thai Classic Fried Rice egg, onions, scallions, and tomatoes
- ₱ Pineapple Fried Rice egg, onions, scallions, pineapples, cashew nuts and curry powder

Thai Sweet Sausage Fried Rice egg, sweet sausage, onions, scallions, and tomatoes



Thai Curry

served with steamed Jasmine rice

Red Curry

best-selling traditional Thai curry with coconut milk, bamboo shoots, zucchini, bell peppers, peas, and Thai eggplant

Green Curry

a very traditional Thai curry with coconut milk, bamboo shoots, zucchini, bell peppers, peas, and Thai egaplant

Panana Curry

coconut milk, bell peppers, bamboo shoots, peas and ground peanuts

Massaman Curry

"king of foods" southern style curry simmered in coconut milk with sweet potatoes, onions, and roasted peanuts

Jungle Curry

spicy clear soup, bamboo shoots, zucchini, bell peppers, peas, basil and ground roasted rice

Moodle Soup Bowls

(sub flat noodles \$2)

Duck Noodle Soup \$17 crispy duck in a REAL duck broth with rice noodles, bean sprouts, scallions and cilantro

Boat Noodle Soup \$17 sliced beef and beef meatballs

in a REAL beef broth with rice noodles, bean sprouts, scallions and cilantro

Wonton Soup \$16

wontons stuffed with minced marinated chicken with rice noodles, bean sprouts, scallions and cilantro in a clear broth



Overnight Red Curry \$22

signature three day preparation featuring tender flank steak in creamy red curry

Crvina Tiaer \$22

grilled marinated Ribeye steak served with chili lime sauce

Garlic Pepper Softshell Crab \$24

sautéed with mixed vegetables, and our buttery garlic white pepper sauce

Bangkok Street Style Basil Chicken \$18

ground chicken, onion, basil and fresh garlic

Roasted Duck (quarter duck \$18, or half duck \$25) crispy duck served with homemade duck gravy sauce over rice

Crispy Wonton Pad Thai \$25

crispy, saucy fried wonton skins sauteed with shrimp, chicken, bean sprouts, scallions and peanuts

Ginger Sea Bass \$MP

steamed and tossed in our signature ainger sauce

