

CALSANS THAI EATERY



Calgang Thai Eatery invites you to enjoy a taste of Thailand. Our delicious family recipes have been passed along for many generations and we use only the finest and freshest inredients with no MSG.

CAL | GANG

noun. refers to the homemade eatery which exists on every street corner and market place in Thailand, a unique Thai lifestyle.





House Special

Panang Curry Salmon

25.00

Grilled salmon in peanut red curry and coconut milk with kaffir lime leaves, red/green bell peppers and basil.

Avocado Green Curry with Shrimp

22.50

Avocado green curry and coconut milk with shrimp, pumpkin, carrots, red/green bell peppers and basil.

Avocado Shrimp

22.50

Crispy fried shrimp topped with peanut sauce served with avocado, steamed carrot, green beans and broccoli.

Calamari Katiem Piktai

22.50

Grilled calamari steak with house seasoning, garlic, black pepper, cilantro served with chili lime sauce.

Pla Tilapia Samros

22.50

Crispy fried tilapia with sweet and spicy sauce, garlic, chili and topped with crispy basil leaves.

Panang Curry Duck

22.50

Red curry with duck, coconut milk, kaffir lime leaves, carrots, red/green bell pepper and basil.

(all special served with jasmine rice and vegetables)













Starters

Starters
Vegetarian Spring Rolls (4 pcs)
Crispy rolls served with crunchy peanuts in sweet and sour sauce and cilantro
Chicken Spring Rolls (4 pcs)
Fresh Rolls(tofu) 9.00 (prawns) 13.00
Soft fresh roll stuffed with carrots, fresh mix greens and Thai basil served with crunchy peanut in tamarin sauce
Crispy wonton stuffed with savory ingredients and served with sesame sauce
Crispy Tofu (6 pcs)
Crispy tofu served with crunchy peanuts in sweet and sour sauce
Satay (Chicken) (4 pcs)
Todmun (4 pcs)
Pot Sticker (8 pcs)
Crab Rangoon (6 pcs)
Salads
Green Salad (No meat)
Mixed greens served with creamy house dressing
Som Tum (Nomeat)
Fresh green papaya, tomatoes, green beans, carrots, peanuts, garlic with tamarind lime dressing
Mango Salad (No meat)
Shredded mango, almond, cranberry, carrots, red onion, green onion served with tamarind lime dressing
Avacado Green Salad
Avacado and mixed greens with red onion, cucumber, tomato and cilantro served with creamy house dressing
Chicken Salad
Cooked sliced chicken, mix greens, carrots and tomatoes mixed with creamy house dressing
Beef Salad
Cooked sliced beef, mix greens, cabbage carrots and tomatoes mixed with house sesame and vinegar dressing
Yum Salad
Grilled sliced meat of choice with mix greens, cucumber, carrots, white onion, tomato and celery mixed with soy lime dressing
Larb Salad
Ground meat of choice cooked with shallots, carrots, cilantro, mint, green onion, chili pepper and toasted rice powder mixed with lime dressing





Soups

choice of chicken, beef, pork or tofu
* duck add \$7 or seafood add \$5

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Tom Kha Soup*	
Coconut milk soup with c lime leaves, lime juice and	abbage, galangal, lemongrass, kaffir I cilantro
Tom Yum Soup*	15.00
-	h straw mushrooms, tomatoes and
Wonton Soup*	16.00
Stuffed chicken wontons ir baby bok choy, spinach, gr	n clear broth with green mustard, reen onion and cilantro
Noodle Soup*	16.00
Rice noodle or egg noodle spinach, green onion and	in clear broth with bean sprouts, cilantro
Noodles	choice of chicken, beef, pork or tofu duck add \$7 or seafood add \$5
Tiew Hang* (No Soup)	
Rice noodles or egg noodl onion, cilantro and house	es with bean sprouts, spinach, green seasoning
Pad Thai*	15.50
Stir-fried rice noodles wit onion, carrots, ground pea	th house seasoning, bean sprouts, anuts and cilantro
Rad Nah*	15.50
Stir-fried wide rice noodle vegetables	es topped with light brown gravy and
Pad See ew*	15.50
Stir-fried wide rice noodle and vegetables	es with house seasoning, egg
Pad Keemao* (Drunker	n Noodle)
	es with fresh chili, basil leaves, vege-
tables and house seasoning	
Curry Noodle*	
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Curry Noodle*	es in coconut milk, yellow curry prouts, spinach, tomatoes, tofu and choice of chicken, beef, pork or tofu
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Rice noodles or egg noodle sauce, fried onion, bean sphard-boiled egg Rice Fried Rice* Stir-fried Jasmine rice with broccoli, Chinese broccoli, topped with cilantro, cucu Khao Vegetables* Stir-fried mixed vegetable seasoning served with Jasie	choice of chicken, beef, pork or tofu *duck add \$7 or seafood add \$5
Rice noodles or egg noodle sauce, fried onion, bean sphard-boiled egg Rice Fried Rice* Stir-fried Jasmine rice with broccoli, Chinese broccoli, topped with cilantro, cucu Khao Vegetables* Stir-fried mixed vegetable seasoning served with Jassi Khao Kraprow* Stir-fried ground meat of	this in coconut milk, yellow curry prouts, spinach, tomatoes, tofu and choice of chicken, beef, pork or tofu *duck add \$7 or seafood add \$5
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Substitute brown rice, fried rice or sticky rice Add 1.50

Grill
Grilled Chicken, Beef or Pork18.50
Grilled Prawns, Calamari23.00
Served with choice of rice and salad
Sticky rice Organic mixed green Brown rice Cabbage salad Fried rice Steamed spinach salad
Curry includes Jasmine rice, choice of chicken, beef, pork or tofu.*duck add \$7 or seafood add \$5
Red Curry
Red curry with Thai spices, coconut milk, carrots, pumpkin, bamboo shoots, red/green bell pepper and basil
Green Curry
Green curry with Thai spices, coconut milk, pumpkin, carrots, red/green bell pepper and basil
Yellow Curry
Yellow curry with Thai spices, coconut milk, potatoes, carrots and onions
Panang Curry
Massaman Curry
Traditional Thai Dishes
Pad Krapao
Ground meat stir-fried with fresh chili, garlic, basil, green beans, carrots and bell pepper
Pad Prik Khing
Stir-fried red curry paste, green beans, carrots and kaffir lime leaves
Pad Karee
Stir-fried bell pepper, celery, onions, tomatoes, carrots, coconut milk and curry powder topped with fried onion and cilantro *contains eggs
Pad Prik Sod
Ginger

Stir-fried ginger with Shiitake mushrooms and onions.

dry chili, curry paste, cashew nuts and house seasoning

Pad Pak1	3.00
Chin fulled mixed recordables with bourse accoming source	

Stir-fried mixed vegetables with house seasoning sauce

Eggplant	18.00
Stir-fried eggplant with soy bean sauce, carrots, bas	sil, bell
peppers and chili	

Param	00
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Steamed spinach or broccoli topped with peanut sauce

Sides and Extras

Egg	2.50	Chicken, pork	
Jasmine rice	2.50	or beef	3.00
Noodle	2.50	Duck	4.00
Peanut sauce	3.00	Spinach salad	5.00
Brown Rice	3.00	Cabbage salad	5.00
Sticky rice	3.00	Cucumber salad	5.00
Fried rice	3.00	egg noodle salad	5.00

White Wine

	Glass	Bottle
Kendall-Jackson Chardonnay	8.00	32.00
Kendall-Jackson Sauvignon Blanc	7.00	28.00
Murphy Goode Sauvignon Blanc	7.00	28.00
Murphy Goode Pinot Grigio	7.00	28.00
La Vieille Ferme		
Cotes du Ventoux Rose	5.00	24.00
House White Wine	5.00	24.00

Red Wine

	Glass	Bottle
Murphy Goode		
Cabernet Sauvignon	8.00	36.00
Kendall-Jackson Zinfandel	8.00	32.00
Murphy Goode Pinot Noir	8.00	32.00
House Red Wine	5.00	24.00
** corkage Charged		10.00

Beer

5.00/bottle

Singha (thai beer), Chang (thai beer), Lagunitas IPA, Corona, Heineken, Sapporo













Beverage

Coconut Juice	4.00
Lemonade	4.00
Thai Iced Tea	4.00
Thai Iced Coffee	4.00
Regular Iced Tea	3.00
Sparkling Water	3.00
Cranberry Juice	3.00
Apple Juice	3.00
coke, diet coke, sprite, root beer	2.00

Tea

Jasmine Tea	3.00
Green tea	3.00
Ginger Tea	3.00

Dessert

Sweet Sticky rice with Mango	8 .50
Sticky rice with Coconut	8.00
Ice Cream	
Coconut Ice Cream	4.00





To our customers with food sensitives or allergies: Calgang cannot ensure that menu item does not contain ingredients that might cause an allergic reaction A gratuity of 18% will be added to parties of 6 or more no separate checks for parties of 4 or moreall items and prices subject to change and or availability minimum order \$8.75 per person exclude beverages





\$15.00

Combination*

Select 2 items + jasmine rice and green salad. Substitute brown rice, sticky rice or fried rice add 1.50 *available weekdays only served until 7pm

Chicken Satay (3 pcs) add .75

Grilled chicken skewers served with cucumber salad and peanut sauce

Chicken Spring Rolls (3 pcs)

Crispy rolls served with chopped peanuts in sweet and sour sauce

Vegetarian Spring Rolls (3 pcs)

Crispy rolls served with chopped peanuts in sweet and sour sauce

Chicken Wontons (3 pcs)

Crispy wonton stuffed with savory ingredients and served with sesame sauce

Chicken Pot Stickers (3 pcs)

Crispy chicken dumpling served with sweet soy sauce

Tom Kha Soup with Chicken GF

Coconut milk soup with cabbage, galangal, lemongrass, kaffir lime leaves, lime juice and cilantro

Tom Yum Soup



Tofu with chili lemongrass soup, straw mushrooms, tomatoes and lime juice

Pad Thai GF

Stir-fried rice noodles with Thai seasoning, peanuts, and bean sprouts

Egg Noodle Salad

Steamed egg noodles, cabbage, broccoli and carrots mixed with house dressing and topped with sesame seeds

Cabbage Salad GF

Fresh cabbage green beans, carrots and tomatoes mixed with house dressing

Cucumber Salad AGF

Fresh cucumber, red onion and carrots mixed with house dressing

Steamed Spinach Salad

Steamed spinach, bean sprouts, carrots and sesame seeds mixed with house dressing

Mango Salad 귉 GF

Shredded mango, almond, cranberry, carrots, red onion and green onion with house dressing

Green Curry with Tofu) / GF



Fresh chili, Thai spices, coconut milk, pumpkin, tofu, carrots and basil

Panang Curry 🌶 🌶 🧳 GF

Red curry with Thai spices, coconut milk, tofu, shiitake mushrooms, kaffir lime leaves carrots and basil

Red Curry with Chicken 🄰 🔰 GF



Chicken, Thai spices, coconut milk, carrots, pumpkin, bamboo shoots and basil

Massaman Curry Beef 🄰 GF



Medium spicy and slightly sweet brown curry with coconut milk, carrots, potatoes, roasted peanuts and onion

Yellow Curry with Pork 🍗 GF



Pork, Thai spices, coconut milk, potatoes, carrots and onions

Ginger Chicken

Stir-fried chicken with fresh ginger, shiitake mushrooms, carrots and onions

Spicy Beef



Stir-fried ground beef with fresh chili, garlic, bell pepper, basil and carrots

Param GF

Choice of chicken, beef, pork, or tofu with steamed spinach or broccoli, topped with peanut sauce

Green beans



Stir-fried fresh green beans with curry paste, carrots and kaffir lime leave

Basil Eggplant

Stir-fried eggplant with soy bean sauce, carrots, basil leaves, red/green bell pepper and chili

Mix Vegetables

Stir-fried mixed vegetables with house seasoning





Mild 🔰 Medium 🔰 🕽 Vegetarian 🎻 Gluten Free GF