



AAHARN <Ar'harn> (n.) Named after the word for "food" in Thai language

Appetizers

APPLE WOOD SPARE RIB \$9.95

Marinated smoked pork spare ribs with Nam powder, salt and ground garlic, served with Sriracha hot sauce

AAHARN BEEF JERKY \$9.95

Sliced Beef Baton marinated with soy sauce, served with Sriracha hot sauce

BANGKOK NAAN \$8.95

Naan (3 pcs), served with Massaman curry sauce topped with fried shallot, green onions, and crushed peanuts / V GF P

CHICKEN SATAY \$9.95

Grilled marinated chicken skewers served with peanut sauce and cucumber salad

CHILLI GYOZA \$8.95

Steamed Gyoza stuffed with cabbage and chicken, served with chili soy sauce and white sesame seeds

CLASSIC FRIED CHICKEN WINGS \$12.00

Chicken wings (4 pcs) served with Sriracha hot sauce

CHIVE CUBE \$9.95

Fried chives cubes served with sweet black soy sauce / V GF P

COCONUT SHRIMP (6 pcs) \$12

Lightly battered shrimp coated with coconut flakes

CREAM CHEESE PUFF (5 pcs) \$8.95

Crispy fried dumpling filled with cream cheese, water chestnut and scallion served with plum sauce

CRISPY TOFU \$8.95

Deep fried tofu served with hot tamarind sauce / V P

GARDEN ROLLS SHRIMP \$9.95

Shrimp, green leaves, cucumbers, basil, carrots, red cabbage in rice paper wrappers served with peanut sauce / GF P

GARDEN ROLLS TOFU \$7.95

Tofu, green leaves, cucumbers, basil, carrots, red cabbage in rice paper wrappers served with peanut sauce / V GF P

GARDEN ROLLS QUINOA \$9.95

Quinoa, green leaves, cucumbers, basil, carrots, red cabbage in rice paper wrappers served with peanut sauce / V GF P

GYOZA \$7.95

Fried Gyoza (7pcs) stuffed with cabbage and chicken, served with sweet black soy sauce

LEEK SPRING ROLLS \$7.95

Deep fried spring rolls stuffed with mixed shredded leek, glass noodles, carrots, black mushrooms, soy sauce and black pepper, served with lemon plum sauce / V

Soups

Veggie or Tofu Cup \$6 / Pot \$11.5

Chicken Cup \$6 / Pot \$12.5

Shrimp Cup \$7 / Pot \$13.5

Fish Cup \$7.5 / Pot \$14

Seafood (Shrimp, Fish and Mussel) Cup \$9 / \$Pot 15.5

GALANGAL COCONUT BROTH

Thai coconut soup with cabbage, galangal, lemongrass, kaffir lime leaves and mushrooms / GF

LEMONGRASS TOM YUM BROTH

Spicy and sour soup with chili oil, onions, tomatoes, galangal, lemongrass, kaffir lime leaves and mushrooms / GF

Salads

WAGYU ROLLS \$18.00

Sliced Wagyu beef (4 pcs) cucumbers, celery, cilantro, bell peppers, served with yuzu chili sauce

AAHARN 56 SALAD (Signature) \$13.00

Add: Grilled Chicken \$3.50 Grilled Shrimp \$4.00 Grilled Salmon \$7.00 Romain, cucumbers, crispy wonton skin

PAPAYA POK POK (Thai style or Laos style) \$9.00

Add: Shrimp \$3.50 Crispy pork \$3.50 Shredded green papaya, carrots, green beans, tomatoes, garlic, peanuts and lime juice / V GF P

QUINOA SALAD \$13.00

Add: Grilled Chicken \$3.50 Grilled Shrimp \$4.00 Grilled Salmon \$7.00 Mixed green salad, tomatoes, quinoa, avocado, served with miso ginger dressing

Specialties

A56 FRANK VOLCANIC \$29.00

Frank steak, red onions, bell peppers, basil, sambal sauce, served with Jasmine rice

AROMATIC TOM YUM GOONG \$25.00

River prawns, lemongrass, kaffir lime leaves, galangal, mushrooms, tomatoes and onions, served with Jasmine rice

CABBAGE CRISPY PORK \$14.00

Crispy pork, cabbage and garlic in fish Sauce

CASHEW SALMON CRUSTED \$20.00

Grilled salmon with brussel sprouts, asparagus, carrot and potatoes in our special curry sauce topped with ground cashew nuts / P

GARLIC PEPPER LAMB CHOPS \$32.00

Lamb chops, garlic, pepper, shredded cabbage, and cilantro

GRILLED PORK CHOPS \$24.00

Grilled pork chops (3 pcs), broccoli, napa cabbage and oyster sauce served with Jasmine rice

LAMB HUNTER \$32.00

Grilled lamb chops, Panang curry sauce, mixed salad, Fuji apple, and olive oil

MANGO GLAZED CHICKEN \$18.00

Grilled Chicken breast, mango cube, red shallots, cilantro, tomatoes and mango sauce

MASSAMAN LAMB SHANKS & NAAN \$32.00

Lamb shanks, potatoes, carrots, red and green onions, coconut milk, fried onion, Massaman curry and Naan / P

VINEYARD GOLDEN FISH \$26.00

Crispy Fried Tilapia, apple, lime, Thai herbs, red shallots, cilantro, mint, green onions, carrots, peanuts mixed in house spicy lime juice

WAGYU BOAT NOODLES SOUP \$25.00

Noodles, thin sliced Wagyu beef, meat balls, bean sprouts, garlic, green onions and cilantro in house special broth

Menu Keys

V Vegan

GF Gluten Free

P Contains Peanuts

SPICY LEVEL

No Spicy Very Mild Mild Medium Spicy Very Spicy Fairly Spicy

Woks

Served with mixed wild rice or jasmine rice

Choice of Protein:

Vegetable \$10.50 **Tofu** \$11.00 **Chicken, Beef or Mock Duck** \$12.00
Shrimp or Fish \$14.00 **Seafood (Mussel, Shrimp and Fish)** \$16.00
Crispy pork \$16

BANGKOK MIXED VEGGIES

Broccoli, carrots, snow peas, green beans, white mushrooms and baby corn in stir-fry sauce

HOT BASIL

Onions, bell peppers, green beans, garlic and basil

AAHARN CASHEW NUTS

Cashew nuts, onions, bell peppers, green onions, chili paste, and garlic

EGGPLANTS BASIL

Eggplants, onions, bell peppers, green beans, garlic, and basil

ASPARAGUS LOTUS ROOT

Asparagus, lotus roots and garlic

Curries

Served with mixed wild rice or jasmine rice

Choice of Protein:

Vegetable \$10.50 **Tofu** \$11.00 **Chicken, Beef or Mock Duck** \$12.00
Shrimp or Fish \$14.00 **Seafood (Mussel, Shrimp and Fish)** \$16.00
Crispy pork \$16

GREEN CURRY

Bamboo shoots, green peas, carrots, eggplants, sweet basil, red bell peppers, coconut milk and green curry paste / V GF

RED CURRY

Bamboo shoots, green peas, carrots, eggplants, sweet basil, coconut milk and red curry paste / V GF

MASSAMAN CURRY

Potatoes, carrots, onions, peanut, fried shallot, coconut milk, Massaman curry paste and chili oil / V GF P

PANANG CURRY

Green beans, carrots, coconut cream, kaffir lime leaves and Panang curry paste / V GF P

YELLOW CURRY

Potatoes, carrots, onions, green onions, coconut milk, and yellow curry paste, chili oil / V GF

AVOCADO CURRY Add \$2.00

Peas, carrots, avocado, sweet basil, bell peppers and curry paste

Fried Rice

Choice of Protein:

Vegetable \$10.50 **Tofu** \$11.00 **Chicken, Beef or Mock Duck** \$12.00
Shrimp or Fish \$14.00 **Seafood (Mussel, Shrimp and Fish)** \$16.00
Salmon \$18.50

SIAMESE FRIED RICE

Onions, peas, carrots, broccoli, garlic, tomatoes, egg, cucumbers and lime wedge

PHUKET PINEAPPLE FRIED RICE

Pineapple, cashew nuts, onions, green onions, tomatoes, peas, carrots, Satay powder and egg

56 SPICY FRIED RICE

Onions, chilli, garlic, bell peppers, green beans, egg, and basil

SCRAMBLE EGG CRAB MEAT FRIED RICE \$20.00

Crab meat, green onions, peas, carrots, egg, cucumbers and lime wedge

Noodles

Choice of Protein:

Vegetable \$10.50 **Tofu** \$11.00 **Chicken, Beef or Mock Duck** \$12.00
Shrimp or Fish \$14.00 **Seafood (Mussel, Shrimp and Fish)** \$16.00
Crispy pork \$16

PAD THAI

Rice noodles, egg, bean sprouts, green onions, tofu, sweet radish, Pad Thai sauce, peanuts and lime wedge

DRUNKEN NOODLES

Flat rice noodles, onions, red bell peppers, egg and basil

SWEET SOY SE-EW

Flat rice noodles, broccoli, cabbage, egg, soy bean paste and black soy sauce

PAD WOON SEN

Glass noodles, cabbage, carrots, mushrooms, celery, onions and egg

KAO SOI

Vegetable \$11.00 **Tofu** \$11.00 **Chicken** \$12.00 **Salmon** \$18.50
Steak \$20.00

Flat egg noodles, cabbage, carrots, shallot, lime wedge, chili oil and Kao Soi curry

SEN-CHAN CRAB MEAT \$20.00

Flat rice noodles, crab meat, white onions, bean sprouts, egg and green onions

Extra

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|------------|--------|--------|--------|---------|--------|
| Vegetables | \$2.50 | Tofu | \$3.00 | Chicken | \$3.00 |
| Beef | \$3.50 | Shrimp | \$4.00 | Fish | \$4.00 |
| Seafood | \$5.00 | Salmon | \$7.50 | | |

Sides

| | | | |
|--------------------------|--------|-----------------|--------------------|
| Jasmine | \$2.00 | Mixed wild rice | \$2.25 |
| Quinoa | \$2.00 | Naan bread | \$2.00 |
| Noodles | \$3.00 | Coconut rice | \$3.50 |
| Steamed mixed vegetables | \$3.00 | | |
| Sauce | | Small (2oz) \$1 | Large (8oz) \$3.00 |

Desserts

BANANA FRITTER SUNDAE \$7.00

BUA LOY \$5.50

MANGO STICKY RICE SUNDAE \$10.00

MANGO SWEET BERRY RICE \$7.00

TARO MOR GENG \$7.95

Beverages

SODA \$2.5 (Can) Coke, Diet Coke or Sprite

THAI ICED TEA \$3.75

Choice of milk: - Half & Half - Coconut milk

THAI ICED COFFEE \$3.75

Choice of milk: - Half & Half - Coconut milk

JASMINE ICED TEA \$3.75

ICED GREEN TEA \$3.75

MANGO ICED TEA \$3.75

VOSS STILL WATER \$4

S.PELLEGRINO SPARKLING WATER \$4

HOT TEA \$2.5 Jasmine, Green tea, Ginger (Sweeten) or Herbal tea



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