



Sala Thai means resting house in the temple. When you go to a temple you will often find monks resting or studying at the Sala.

Thailand is “paradise” not only for its breathtaking beauty and inspiring culture but also for its culinary brilliance. From the adrenaline-rush of Bangkok, the serene seaside towns in the South or the tranquil villages located along the Mekong River, Thai cuisine is as rich as its culture. Uniquely crafted to appeal to all tastes, Thai food combines the best of the flavors, textures, colors and presentation. Add this to the country’s liberal supply of ancient cooking secrets and the Thai hospitality and you will find a culinary treasure trove that offers an enriching and memorable dining experience.

Open Sunday - Thursday: 7:00 A.M.- 8:30 P.M.

Open Friday & Saturday: 7:00 A.M. - 9:30 P.M.

American Breakfast 7:00 A.M.-10:00 A.M. (Sat. & Sun. until 11 A.M.)

Thai Lunch Buffet 11:30 A.M – 1:30 P.M. Monday – Friday

4023 Woodland Ave.

Duluth, MN 55803

(218) 728-4822

Appetizers

Angel Shrimp..... \$5.95

Shrimp flavored with a spicy chili sauce, fresh vegetables, cilantro, mint, fish sauce and fresh lime juice (spicy)

Shrimp in a Blanket\$7.95

Deep fried shrimp stuffed with pork, carrots, and cellophane noodle seasoned with a blend of flavors and wrapped in rice paper served with a sweet and sour sauce (3 shrimp)

Thai Spring Rolls.....\$3.50

Choice of pork or vegetable rolls, made fresh and deep fried and served with (peanut or sweet and sour sauce)

Chicken Satay.....\$5.95

Satay chicken breast marinated in yellow curry paste, coconut milk and served with a cucumber salad and sweet peanut sauce (3 skewers)

Thai Salad Rolls.....\$3.50

Rice paper noodle, cilantro, mint, and lettuce wrapped in fresh rice paper and served with peanut sauce (add: chicken 1.00 shrimp 1.50)

Triple Delight..... \$7.95

2 spring rolls, 2 chicken satay and 2 shrimp in a blanket served with sweet and sour sauce, peanut sauce and cucumber salad

Nam Sod (Spicy Ground Pork or Chicken).....\$6.95

Fresh ground pork cooked with ginger, crushed roasted peanuts, lime juice, lemon grass, a touch of chili pepper, and served with fresh cabbage (hot optional by request)

Mussel in Oyster Sauce\$6.95

Sautéed steamed mussel with oyster sauce, lime juice, fresh basil, strips of red and green pepper, and a touch of chili pepper (hot optional by request)

Chicken Wings.....\$5.95

Chicken wings (6) deep fried serve with oyster sauce and fresh scallions

Papaya Salad (seasonal option).....\$4.50

Graded fresh papaya crushed with pepper, garlic, fish sauce, lime juice, tomatoes, roasted peanuts and a dash of sugar. Add Sticky Rice for \$1.50

We do not add MSG

Check with your server if you have food allergies

Chicken Entrees

Chicken Cashew.....\$8.95

Chicken sautéed with roasted cashews, onions, scallions, water chestnuts, mushrooms, and celery

Chicken Ginger.....\$8.95

Chicken sautéed with julienne ginger, scallions, snow pea pods, mixed vegetables and mushrooms in a special Thai sauce

Chicken Basil.....\$8.95

Chicken sautéed with special roasted chili paste, Thai sauce, snow pea pods, mixed vegetables, mushrooms, onions and topped with fresh basil

Chicken Red Curry.....\$9.95

Chicken sautéed with red curry paste, coconut milk, snow pea pods, baby corn, mushrooms, bamboo shoots, mixed vegetables and topped with fresh basil.

Chicken Massaman.....\$9.95

Chicken sautéed in massaman paste, coconut milk, potato, onion, apple, carrot, baby corn, red and green peppers and topped with roasted crushed peanuts (chicken can be substituted for beef)

Chicken Prik King.....\$8.95

Chicken sautéed and blended with special spicy house chili paste, and strips of carrot, green beans, onions and flavored with lime leaves

Chicken with Vegetables\$8.95

Chicken sautéed with snow pea pods, mixed vegetables, mushrooms, baby corn and flavored with oyster sauce

Chicken Sweet and Sour\$8.95

Chicken sautéed with pineapples, baby corn, red and green peppers, onions , cucumbers, tomatoes, scallions and house sweet and sour sauce

Chicken Green Curry\$9.95

Tender white chicken breast sautéed in green curry paste and coconut milk, with seasoned vegetables (check with your server for seasonal changes)

All Entrees selections are served with steamed Jasmine rice

We do not add MSG

Check with your server if you have food allergies

Beef Entrees

Beef Larb\$10.95

Seared chopped beef (no oil) flavored with mint, cilantro, fish sauce, hot pepper and fresh lime juice, served with fresh vegetables, (a very traditional dish from Northeastern Thailand). If you have never had it, please ask your server for details

Beef Salad.....\$11.95

Grilled sirloin steak sliced into thick strips mixed with lime juice, fish sauce, ground red pepper, mint, cilantro and scallions served over a bed of lettuce.

Beef Broccoli\$10.95

Beef sliced, sautéed and blended with fresh broccoli, straw mushrooms, carrots, onions, and oyster sauce

Beef Red Curry.....\$11.95

Beef sliced and sautéed with red curry paste, coconut milk, snow pea pods, baby corn, mushrooms, bamboo shoots, red and green peppers, onions and mixed vegetables

Beef Green Curry\$11.95

Thin sliced beef sautéed with green curry paste, coconut milk, fish sauce and seasonal vegetables (check with your server for seasonal changes)

Seafood Entrees

Curry Talay\$12.95

Combination of shrimp, squid, scallops, and mussels sautéed in curry paste, coconut milk and mixed with snow pea pods, baby corn, bamboo shoots, mushrooms, mixed vegetables and topped with fresh basil

Seafood Combo.....\$12.95

Combination of delicate seafood (shrimp, squid, scallops, and mussels) pineapple, red and green peppers, baby corn, onion, mushrooms, bamboo shoots and mixed vegetables stir fried in oyster sauce

Seafood Adventure.....\$12.95

Combination of seafood (shrimp, squid, scallops, and mussels) stir fried in house roasted chili paste and special sauce, with baby corn, bamboo shoots, mushrooms, onions, mixed vegetables and topped with fresh basil.

Seafood Sweet and Sour\$12.95

Combination of shrimp, squid, scallops, and mussels, stir fried in house sweet and sour sauce with green and red peppers, onions, pineapple, tomatoes, cucumbers and scallions.

(All Entrees selections are served with steamed Jasmine rice)

We do not add MSG

Check with your server if you have food allergies

Vegetable Entrées

Vegetable Basil..... \$8.95

Stir fried assorted vegetables in black bean sauce, broccoli, red and green peppers, onions, mushrooms, bamboo shoots, snow pea pods and baby corn

Vegetable Delight.....\$8.95

Stir fried assorted vegetables in roasted chili paste, and special Thai sauce, and topped with fresh basil leaves

Vegetable Tofu.....\$8.95

Stir fried tofu with vegetables in garlic and oyster sauces

Vegetable Curry \$10.95 / Tofu Curry.....\$9.95

Snow peas pods, baby corn, mushrooms, red and green peppers, onions and mixed vegetables

Vegetable Sweet and Sour\$8.95

Sautéed cucumbers, tomatoes, pineapple and vegetables in our house sweet and sour sauce

Fresh and Crispy Vegetable Salad\$8.95

Diced cabbage, cucumbers, bean noodles, tomatoes, graded carrot mix, topped with mint, cilantro, fish sauce, lime juice and roasted ground chili

Roasted Vegetable Salad\$9.95

Roasted tender red and green peppers, onions and other seasonal vegetables (check with your server) topped with cilantro, lime juice, roasted ground chili, roasted ground sesame and a touch of olive oil.

Rice and Noodles

Pad Thai - Vegetable / Chicken / Beef\$8.95

The most famous Thai riches noodle dish stir fried in our house blended sauce and served with slice of lime sprinkle of crushed roasted peanut (crushed dried red pepper on request) Shrimp Pad Thai \$12.95

Thai Fried Rice - Vegetable /Chicken / Beef.....\$8.95

Stir fried rice with peapods, baby corn, onion, and mixed vegetables. Shrimp Fried Rice \$12.95

Curry Fried Rice - Vegetable / Chicken / Beef.....\$8.95

Stir fried rice blended with pineapple, raisins, baby corn, snow pea pods, red and green peppers, onions, and mixed vegetables. Shrimp Curry Fried Rice \$12.95

All Entrees selections are served with steamed Jasmine rice

We do not add MSG

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Soups

(Served as Entrée)

Tom Yum Seafood\$12.95

Mixed shrimp, squid, scallops, and mussels in hot chili soup paste, seasoned with Thai herbs - mixed with vegetables, cilantro and fresh lime juice

Tom Ka Seafood.....\$12.95

Mixed shrimp, squid, scallops and mussels in coconut milk, chili soup paste, seasoned with Thai herbs - mixed with vegetable and topped with fresh lime juice and cilantro.

Tom Yum Chicken.....\$8.95

Chicken breast blended with Thai herbs, Thai chili soup paste, vegetables, tomatoes and topped with lime juice, scallion and cilantro

Tom Ka Chicken.....\$9.95

Chicken breast blended Thai herbs, Thai chili soup paste, vegetables, tomatoes and coconut milk topped with lime juice, scallions and cilantro

Desserts

Check with staff on availability

Pumpkin Custard\$3.50

Fresh sliced pumpkin added to steamed coconut custard

Sweet rice and Mango (Khoaneo Marmuing).....\$3.50

Traditional Thai Sweet rice steamed with coconut cream and sugar served with ripe slices of mango

Beverages

Hot Drink

Coffee \$1.50

Tea \$1.50

Cold Drink

Thai Iced Coffee \$3.00

Thai Iced Tea \$3.00

For the beer and wine, please see the beer and wine list.
Picture ID Required for beer and wine order.