

Thai Nawa Cuisine

Authentic & Contemporary Thai Cuisine

Lunch Menu

Lunch Hours

Tuesday – Friday 11:30am – 3:00pm

Closed Saturday and Sunday lunch

Closed Monday

Dinner Hours

Sunday and Tuesday – Thursday 5:00pm – 8:00pm

Friday – Saturday 5:00pm – 9:00pm

Closed Monday

814 SW Pine Island Road

Suite 312

Cape Coral, FL 33991

Call 239-574-2610

-We accept major credit cards-

-Checks not accepted-

WWW.THAINAWA.COM

Appetizers

KRAB DELIGHT (6)	\$4.95
Krab meat mixed with cream cheese, wrapped in wonton, and pastry fried to golden perfection; served with sweet & sour sauce	
BACON & JALAPENO KRAB DELIGHT (6)	\$5.95
Bacon, jalapeno, and krab meat mixed with cream cheese, wrapped in wonton, and fried to golden perfection; served with sweet & sour sauce	
SPRING ROLL (4)	\$4.95
Mixed vegetables and glass noodles, wrapped with spring roll skin and deep fried until crispy; served with sweet & sour sauce	
TOFU TRIANGLE (8)	\$4.95
Deep fried tofu served with sweet & sour sauce and ground peanuts	
DUMPLING (6)	\$5.95
Ground pork and mixed vegetables (steamed or fried); served with dumpling sauce	
THAI LETTUCE BITES	\$7.95
Ground chicken in our special spicy sauce; comes with chilled iceberg lettuce to scoop the mixture with	
THAI NAWA MUSSELS (7)*	\$8.95
Seven large New Zealand green-lipped mussels seasoned with wine and exotic Thai herbs; served in homemade sauce	
CHICKEN SATAY (5)	\$7.95
Chicken, marinated with coconut milk and curry power, skewered on bamboo sticks, and grilled to perfection; served with peanut sauce and cucumber salad	
SHRIMP TEMPURA (5)	\$7.95
Shrimp covered in a light, crisp coating with sweet & sour sauce	

Soups

TOM KA KAI*	\$4.95
Thai hot and sour coconut milk soup with chicken, mushroom, lime juice, lemongrass, kaffir lime leaf, galangal, green onion, and cilantro	
TOM YUM KAI*	\$4.95
Famous Thai hot and sour soup with chicken, mushrooms, lime juice, lemongrass, kaffir lime leaf, galangal, green onion, cilantro, and chili paste	
TOM YUM KUNG*	\$5.95
Famous Thai hot and sour soup with shrimp, mushroom, lime juice, lemongrass, kaffir lime leaf, galangal, green onion, cilantro, and chili paste	
SILVER NOODLE SOUP	\$3.95
Glass noodles with cabbage, carrot, and fresh tofu in delicious broth	
VEGETABLE SOUP (WITH TOFU)	\$3.95
Mixed fresh vegetables and fresh tofu in delicious broth	
WONTON SOUP	\$4.95
Ground chicken wrapped in wonton skin, served in clear chicken broth with shrimp, carrot, and cabbage. Topped with green onion and cilantro.	

Salads

LARB	\$7.95
Ground chicken, marinated with chili paste, lime juice, cilantro, green onion, roasted ground rice flour, and onion	
CRYSTAL NOODLE SALAD(YUM WOONSEN)	\$8.95
With chicken and shrimp, onion, green onion, tomato, lettuce, cilantro and special Thai dressing	
SEAFOOD SALAD(YUM TALAY)	\$12.95
Shrimp, squid, and mussels mixed with onion, green onion, tomato, cilantro and special Thai dressing	
NAKED SHRIMP*	\$10.95
Fresh shrimp with onion, cilantro, and chili paste in a bed of crisp lettuce	
WATERFALL BEEF (Nam Tok)*	\$11.95
Slices of grilled New York Strip Steak with green onion, cilantro, red onion, and toasted ground rice, mixed with spicy dressing	
BEEF SALAD	\$11.95
Slices of grilled New York Strip Steak with cilantro, cucumber, red onion, green onion, tomato and special Thai dressing	

Stir Fried Dishes

BROCCOLI	\$8.95
Sautéed broccoli with carrot and mushroom in light oyster sauce; your choice of chicken, beef, pork, or Tofu; add \$2.00 for shrimp or squid	
MIXED VEGETABLES	\$8.95
Sautéed mixed vegetables in light oyster and garlic sauce; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp or squid	
MONGOLIAN BEEF (THAI STYLE)	\$9.95
Sautéed beef in homemade sauce with onion and mushroom, topped with green onion	
SPICY BASIL*	\$8.95
Sautéed onion, bell pepper, green beans, celery, carrot with spicy chili sauce and basil leaves; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp or squid	
DRUNKEN SQUID*	\$10.95
Sautéed squid, bamboo shoots, onion, carrot, bell pepper, and green bean with spicy sauce	
CASHEW CHICKEN*	\$8.95
Sautéed chicken in chili paste with onion, bell pepper, carrot, baby corn, celery, green bean, snow pea, and cashews	
SESAME CHICKEN	\$8.95
Sesame seeds over Chicken in sweet brown sauce with pineapple, carrot, onion and green onion	
GARLIC CHICKEN	\$9.95
Chicken and garlic with black pepper in our own homemade country-style sauce, topped with cilantro	
SWEET & SOUR	\$8.95
Thai sweet & sour sauce with cucumber, onion, pineapple, tomato, bell pepper, and carrot; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp or squid	
RAMA GARDEN	\$8.95
Your choice of lightly breaded deep fried chicken, beef, pork or tofu, topped with special peanut sauce and steamed mixed vegetables; add \$2.00 for shrimp or squid	
SNOW PEA	\$8.95
Sautéed snow peas, onion, carrot and mushroom in garlic sauce; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp or squid	
SPICY BAMBOO*	\$8.95
Sautéed bamboo shoots, onion, carrot, and bell pepper with chili paste; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp or squid	
CHICKEN WITH GINGER	\$9.95
Sautéed ginger and onion with homemade sauce and topped with green onion	

Thai Curries

GREEN CURRY*	\$8.95
Coconut milk, bell pepper, bamboo shoots, eggplant, green beans, carrot, and peas; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp	
RED CURRY*	\$8.95
Coconut milk, bamboo shoots, carrot and bell pepper; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp	
MASSAMAN CURRY	\$8.95
Coconut milk, onion, potato, carrot, peanut sauce over roasted peanuts; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp	
JUNGLE CURRY*	\$8.95
Prepared with bamboo shoots, bell pepper, eggplant, green beans, carrot, baby corn, snow peas, and celery; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp.	
Note: Does not contain coconut milk	
PANANG CURRY*	\$8.95
Coconut milk, peas, carrot, bell pepper, and peanut sauce; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp	
YELLOW CURRY*	\$8.95
Coconut milk and curry powder, pineapple, bell pepper, onion, carrot, and potato; your choice of chicken, beef, pork, or tofu; add \$2.00 for Shrimp.	

Noodle Dishes

PAD THAI (The most famous Thai dish)	\$9.95
Pan fried rice noodles with egg, bean sprouts, green onion, and ground peanuts; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp	
VEGETABLE PAD THAI	\$9.95
Pan fried rice noodles with egg, Tofu, mixed vegetables, and ground peanuts; add \$1.00 for beef, pork or chicken; add \$2.00 for shrimp	
RAD NAH	\$9.95
Pan fried noodles in a Thai sauce with broccoli, carrot, baby corn, and mushroom; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp or squid	
SPICY NOODLE WITH BASIL(Pad Keemao)*	\$9.95
Pan fried noodles with spicy garlic sauce, bamboo shoots, bell pepper, onion, carrot, green bean, celery, and basil leaves; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp or squid	
PAD SEE EU	\$9.95
Pan fried noodles with egg, broccoli, mushroom, and carrot with black bean sauce; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp or squid	
SEVEN SIEN NOODLE(Pad Woonsen)*	\$10.95
Pan fried glass noodles with spicy garlic sauce, egg, chicken, shrimp, onion, green onion, cabbage, bean sprouts, carrot, bell pepper, and celery	
NOODLE SOUP	\$9.95
Rice noodles in homemade soup with bean sprouts, green onion, and cilantro; your choice of chicken, beef, pork, or tofu; add \$2.00 for shrimp	

Rice Dishes

FRIED RICE	\$9.95
With egg, onion, green onion, peas, and carrots; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp	
VEGETABLE FRIED RICE	\$9.95
Fried rice with tofu, mixed vegetables, and egg	
SPICY BASIL FRIED RICE*	\$9.95
Fried rice with spicy garlic sauce, mixed vegetables, and basil leaves; your choice of chicken, beef, pork or tofu; add \$2.00 for shrimp	
PINEAPPLE FRIED RICE*	\$10.95
Fried rice with curry powder, Chicken, Shrimp, pineapple, onion, peas, carrots, and egg, topped with green onion	
THAI NAWA FRIED RICE	\$10.95
With egg, chicken, shrimp, mixed vegetables	

Chef Specialties

PAD PARADISE*	\$13.95
Sautéed shrimp, chicken, beef, carrot, onion, pineapple, bell pepper, green beans, celery, baby corn, and snow peas with Thai-style homemade chili paste	
CHOOCHEE CURRY SALMON*	\$15.95
Grilled salmon cooked to perfection. Topped with bell pepper, snow peas, carrot, and peas in zesty red curry sauce with coconut milk and peanut sauce	
SEAFOOD PRIK PAO*	\$16.95
Shrimp, squid, and mussels with bellpepper, onion, green onion in homemade sauce	

Duck

Red Curry, Yellow Curry, Green Curry, Panang Curry, Jungle Curry, Massaman Curry, or Basil Stir Fry	\$15.95
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Desserts

FRIED BANANA (6)	3.95
THAI CUSTARD	4.95
MANGO STICKY RICE(SEASONAL)	5.95

Beverages

SOFT DRINK....Coke, Diet Coke, Sprite...12oz Can	1.25
THAI ICE TEA	2.75
THAI ICE COFFEE	2.75
HOT TEA....Black, Oolong, Green, Jasmine	1.25

Espresso Coffee

SINGLE	2.00
DOUBLE	3.50

Lunch and dinner served with steamed white Jasmine rice.

Please ask for your preferred spicy seasoning from

No Spice *Mild Spice **Medium *Hot ****Thai hot!**

One * indicates the food already comes "Mild Spice" and can not be made less spicy, but can be made spicier to your preference.

Please let us know if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We reserve the right to add a 20% service charge for parties of 6 or more.

**If you'd like to add other vegetables or meats, add \$1.00. \$2.00 for shrimp or squid.
Extra rice \$1.00.**