



# SOOTHR X SAPPE

## **Jeeb Dumpling \$14**

Ground pork, shrimp, diced bamboo shoot, scallion, touch of sesame oil, dill, spicy soy vinaigrette.

## **Laab Rolls \$14**

Fried rolls with Laab Flavor filling, chicken, glass noodle, cabbage, carrot, shallot, mint, culantro, Plum-Jaew sauce.

## **Massamun Gai Yang \$25**

Isan style grilled chicken in Massamun curry with roasted potato, baby carrot, onion, crispy shallot and pickle shallot.

## **Green Curry Grilled steak \$27**

Isan style grill steak in green curry with thai eggplant, bamboo shoot, thai basil, pepper and grill pineapple.

## **River Prawn Karee \$28**

Sauteed river prawns in Soothr's signature creamy egg curry sauce, onion, pepper, scallion, celery with chili oil.

## **Panang Nuer \$27**

Panang curry with stewed beef, rambutan, pineapple, peppers topped with coconut cream and kaffir lime leaves.

# Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers  
Serve with Sappe Powder

**Choose** 4 for \$20  
6 for \$30  
9 for \$40  
12 for \$50



Chicken Liver



Shrimp



Wing



Chicken Skin



Cuttle Fish



Pork Belly



Okra



Mushroom



Chicken



Pork



Ox Tongue



Pork Intestine

## Tod

### **\*Wing Zaab \$15**

Fried marinated wings tossed in spicy Sappe powder and culantro.

### **Hed Tod \$14**

Fried enoki mushroom with spicy tamarind sauce.

### **Luke Chin Tod \$13**

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

### **\*Gai Ta-Krai \$16**

Fried marinated ground chicken on lemongrass sticks with side of fresh vegetables.

## Soup/Hotpot

### **\*Leng Zaab \$45**

Train Market style and sour pork ribs soup with cilantro, culantro and shallot.

### **\*Tom Zaab Nuer Hotpot \$30**

Stewed beef in hot and spicy broth with lemongrass, galanga, chili, shallot, culantro.

### **\*Tom Yum Tiger Prawn Hotpot \$28**

Spicy and sour Tom Yum, Tiger prawns, mushroom, cilantro, scallion and Thai herbs.

### **\*Gang Om Gai \$23 (GF)**

Esan style spicy chicken soup with pumpkin, mushrooms, dills, scallion and fish anchovy.

## Grill

### **Sappe Ribs \$40**

Grilled marinated pork spare rib rack with Sappe powder.

### **Crying Tiger \$22**

Grilled marinated beef (medium rare) with spicy Jaew sauce.

### **Kaw Moo Yang \$18**

Grilled marinated pork jowl with spicy Jaew sauce.

### **\*Sai Ua \$16**

Grilled Northern Thai style spicy pork sausage with a side of fresh vegetables.

### **Nham Ping \$15**

Grilled Esan style sour pork sausage with a side of fresh vegetables.

### **Gai Yang \$19**

Grilled marinated chicken with Jaew sauce.

## **Tum/Yum**

### **\*Goi Nuer \$24 (Raw, GF)**

Spicy Esan style beef tartare, lemongrass, cilantro, scallion, chili, toasted rice powder served with rice crackers.

### **Soi Ju \$24 (Rare, GF)**

Esan style beef platter, seared beef, grilled beef liver and beef tripe with spicy Jaew sauce and side of fresh vegetables.

### **\*Sok Lek Kua \$23 (GF)**

Spicy pan-tossed beef blood salad with beef cubes, tripe and livers in spicy dressing and Thai herbs.

### **\*Laab Ped Udon \$23 (GF)**

Spicy Esan style minced duck salad with shallot, chili powder, toasted rice powder, cilantro and crispy duck rind served with a side of fresh vegetables.

### **\*Tum Khao Pode Kai Kem \$15 (GF)**

Spicy corn salad, tomato, long bean with salted egg, peanuts.

### **\*Yum Pu Dong \$20 (GF)**

Spicy fermented crabs in spicy fish sauce.

### **\*Laab Mushroom \$20 (V, GF)**

Vegetarian spicy mushroom Laab with chili powder, toasted rice powder, cilantro, shallot served with a side of fresh vegetables.

### **\*Fruit Salad Kapi \$16 (GF)**

Spicy season fruit salad with chili, toasted rice powder, shallot, lemongrass in shrimp-paste and lime dressing.

### **\*Tum Thai Kai Kem \$15 (GF)**

Green papaya, chili, tomato, long bean, peanuts with salted egg.

### **\*Tum Pu Pla Ra \$15 (GF)**

Green papaya, chili, tomato, long bean with crab and fish anchovy.

### **\*Tum Jay \$15 (VG, GF)**

Green papaya, chili, tomato, long bean.

### **Tum Talay \$28**

Spicy fish anchovy papaya salad platter with mussels, shrimp, crabs, cuttlefish, Isan rice noodles sprinkled with horse tamarind seeds.

## Rice/Noodles

### **\*Khao Soi Gai Yang \$23**

Spicy Northern Thai style curry egg noodle soup with grilled marinated chicken, pickled radish, cilantro and scallion.

### **\*Ba Mii Kaw Moo Yang \$23**

Spicy dry egg noodles with grilled pork jowl, scallion, cilantro and peanuts.

### **\*Cha Mama Koong \$23**

Pan fried wavy wheat noodles in spicy basil sauce, shrimp, finger root, young pepper corn, topped with fish roe.

### **Mama E-La \$23**

Pan fried wavy wheat noodles in sweet garlic soy sauce, egg, Gailan, topped with sauteed beef.

### **Woon Sen Pad Thai \$27**

Pan fried bean noodles and Tiger prawns in sweet tamarind fish sauce, chive, radish, bean sprouts, bean curd and egg. Served with fried breaded banana blossom, peanuts and chili flakes.

### **Mii Kati Jay \$22 (VG, GF)**

Steamed rice noodles, spicy curry with diced mushroom, dice soy curd, peanuts, beansprouts and micro chive.

### **Moo Gratiam over rice \$21 (GF)**

Sauteed pork in garlic and pepper sauce over rice with fried egg.

### **Mushroom fried rice \$21 (V, GF)**

Fried rice with assorted mushrooms, onion, tomato and crunchy garlic.

### **Khao Pad Rod Fai Gai \$19 (GF)**

Hualumphong station style chicken fried rice with egg, tomato, onion and Gailan.

### **\*Lek Kua Pla Ra \$19 (GF)**

Pan fried spicy rice noodles, morning glory in fish anchovy sauce topped with pork rind

### **Mun Koong Fried Rice \$26**

Tiger prawn fried rice with shrimp paste oil, tomato, onion, scallion, and egg. Sprinkled with crunchy shallot and side of spicy creamy seafood sauce.

### **Sen Kua \$23**

Pan-Fried broad rice noodle, egg, beansprouts, and scallion in light soy sauce topped with fried marinated pork belly.

### **\*Mao Hoi \$23**

Pan-Fried broad rice noodle in a spicy sauce with mussels, egg, peppers, basil, young peppercorn, and finger roots.

## Entrees

### **\*Gatoi Prik Gleur \$27**

Flour dusted flash fried cuttle fish tossed in spicy Thai herb, salt and kaffir lime leaves.

### **\*Zaab Hang \$27**

Sauteed braised pork ribs in spicy chili and herb-paste, scallion, kaffir lime leaves and culantro.

### **\*Krapow Moo Khao Kua \$24**

Sauteed marinated pork in chili, garlic, onion, peppers in basil sauce and roasted rice powder.

### **\*Mok Nor Mai \$20**

Esan style steamed bamboo shoot, pork belly, spicy herb-paste and basil in banana leaf.

## Side

### **Seasonal fresh vegetables \$6**

Assorted fresh vegetables.

### **Khao Jii \$5**

Grilled egg-brushed sticky rice.

### **Khao Niao \$4**

Steamed sticky rice.

### **Khao \$3**

Steamed jasmine rice.

## Desserts

### **Buk Prao \$16**

Sweet sticky rice, coconut gelato, toasted coconut bits, young corn, peanuts, jackfruit, toddy palm seed, and evaporated milk.

### **Chao Guay I-Tim Nom \$15**

Glass jelly in syrup, boba, milk gelato and brown sugar.

### **Sorbet \$15**

Guava pineapple sorbet with chili sea salt and grilled pineapple.

### **Kai Tao \$16**

Fried potato balls on skewers, Ube gelato. Ube crumbles and coral tuille.

**\*Indicates as spicy dish.**

SAPPE

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# Food Allergies



	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b>Combo</b>														
Glaze sauce has Garlic			marinated									marinated		
Moo Ping	no	no	✓	no	no	✓ (oil)	no	no	✓	✓	no	✓	no	✓
Gai Ping	no	no	✓	no	no	no	no	no	✓	✓	no	✓	no	✓
Chicken Liver	no	no	✓	no	no	no	no	no	✓	✓	no	✓	no	no
Chicken Heart	no	no	✓	no	no	no	no	no	✓	✓	no	✓	no	no
Moo Sam Chan	no	no	✓	no	no	✓ (oil)	no	no	✓	✓	no	✓	no	✓
Ox tongue	no	no	no	✓	no	no	no	no	✓	✓	no	✓	no	no
Squid	no	no	✓	no	no	no	no	no	✓	✓	no	✓	no	no
Shirmp	no	no	✓	✓	no	no	no	no	✓	✓	no	✓	no	no
Okra	no	no	no	✓	no	no	no	✓	✓	✓	no	✓	no	no
Mushroom	no	no	no	✓	no	no	no	✓	✓	✓	no	✓	no	no
Sai Grok	no	no	no	✓	no	no	no	no	✓	✓	no	✓	no	no
Peek Gai	no	no	✓	no	no	no	no	no	✓	✓	no	✓	no	✓

	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b>Tod</b>														
Hed Tod	no	no	no	no	no	no	no	✓	✓	✓	no	✓	✓ (sauce)	no
Lukechin Tod	no	no	no	no	no	no	✓	no	no	✓ (sauce)	no	✓ (sauce)	✓ (sauce)	no
Lukechin Ping	no	no	no	no(sauce)	no	no	✓	no	no	✓ (sauce)	no	✓ (sauce)	✓ (sauce)	no
Wings Zaab	no	no	no	no	no	no	no	no	no	✓ (powder)	no	no	no	no
Gai Ta-Krai	no	no	✓	no	no	no	✓	no	no	✓	✓	✓	no	no

	Egg	Dairy	Shellfish	Gluten free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b>Hotpot</b>														
Leng Zaab	no	no	✓	no	no	no	✓	no	no	✓	no	no	no	no
Tom Zaab Nuer	no	no	no	no	no	no	✓	no	no	✓	no	✓	✓	no
Tom Yum prawn	no	no	✓	no	no	no	✓	no	✓	no	no	no	no	✓
Gang Om Gai	no	no	no	✓	no	no	✓	no	✓	✓	✓	no	no	no





	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b><u>Tum /Yum</u></b>														
Thai Kai Kem	✓ (opt)	no	✓	✓	✓ (opt)	no	✓	no	no	✓	no	no	✓ (sauce)	no
Khao Pode	✓ (opt)	no	✓	✓	✓ (opt)	no	✓	no	no	✓	no	no	✓ (sauce)	no
Pu Pla-Ra	no	no	✓	✓	no	no	✓	no	no	✓	✓	no	✓ (sauce)	no
Tum Jay	no	no	no	✓	no	no	no	✓	no	✓	no	✓	✓ (sauce)	no
Tum Talay	no	no	✓	no	no	no	✓	no	no	✓	✓	no	yes	no
Soi-Juu	no	no	no	✓	no	no	✓ (sauce)	no	no	no	no	no	✓ (sauce)	no
Sok Lek Kua	no	no	no	✓	no	no	✓	no	no	no	✓	no	no	no
Goi Nuer	no	no	no	✓	no	no	✓	no	no	no	no	no	no	no
Fruit Salad Kapi	no	no	✓	✓	no	no	✓	no	no	no	no	no	no	no
Yum Pu Dong	no	no	✓	✓	no	no	✓	no	no	✓	✓	no	✓	no
Laab Ped	no	no	no	✓	no	no	✓	no	no	no	no	no	no	no
Laab mushroom	no	no	no	✓	no	no	no	✓	✓	no	no	no	no	no
Yum Hau Plee	no	yes	yes	no	no	no	✓	no	no	no	no	no	no	no

	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b><u>Grill</u></b>														
Sai Ua	no	no	✓	no	no	no	no	no	no	✓	no	✓	no	no
Kaw Moo Yang	no	✓	✓	no	no	no	✓ (sauce)	no	no	no	no	✓	✓ (sauce)	no
Suer Rong Hai	no	✓	✓	no	no	no	✓ (sauce)	no	no	no	no	✓	✓ (sauce)	no
Sappe Ribs(pork)	no	no	✓	no	no	no	no	no	no	✓	no	✓	no	no

	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b><u>Entrees</u></b>														
Zaab Hang	no	no	✓	✓	no	no	✓	no	no	✓	no	no	✓	no
Mok Nor Mai	no	no	no	✓	no	no	✓	no	no	✓	✓	no	no	no
Kapraw Moo	no	no	✓	no	no	no	✓	no	✓	no	no	no	no	no
Isan platter	✓ (opt)	✓	✓	no	✓ (opt)	no	✓	no	no	✓	no	no	✓ (sauce)	✓

	Egg	Dairy	Shellfish	Gluten Free	Peanuts	Sesame	Fish	Vegan	Mushroom	Garlic	Pla-Ra	Soy	Tamarind	Coconut
<b><u>Sides</u></b>														
Khao Jii	✓	no	no	✓	no	no	no	vegetarian	no	no	no	✓	no	✓

