



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.

SAPPE FALL

Yum Hua Plee \$21

Banana blossom salad with shrimp, ground pork, shallot, culantro, scallion, cilantro, birdeye chili in creamy Isan dressing.

Khao Na Pla Yang \$26

Spicy fish paste fried rice topped with grilled Jaew-glaze mackerel, roasted cheery tomato, dill, crunchy shallot served with Jaew sauce.

Tum Talay \$28

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

Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers Serve with Sappe Powder

4 for \$20

Choose 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 tribes 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 Poda 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.

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.

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.

Entrees

***Gatoi Prik Gleur \$27**

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

***Pad Om Nuer \$28**

Sauteed braised beef in Thai chili paste with sponge gourd, dill, basil and Thai herbs.

***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.

***Namtok Kua \$24 (GF)**

Sauteed pork in spicy lime sauce with shallot, scallion, cilantro and roasted rice powder

***Mok Nor Mai \$20**

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

Desserts

Gluay Ping \$15

Grilled banana, coconut milk caramel sauce and butterfly pea infused coconut gelato.

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.

Honey Yuzu sorbet \$16

honey yuzu sorbet with mint honey gel and meringue.

It will be served in a citrus fruit

(orange 🍊 or lemon 🍋)

***Indicates as spicy dish.**

SAPPE

THAI PING YANG AND ISAN

240 W14TH ST, NEW YORK, NY 10011

@SAPPE_NYC 212.466.6361 RESERVATION@SAPPENYC.COM WWW.SAPPENYC.COM