

Thai Tapas (Lunch Specials Available Monday-Friday Lunch)

Fresh Summer Rolls (Fried Tofu or Shrimp) 7/8

Rice paper wrapped around vermicelli noodles, cucumber, carrots, sweet Thai basil and mixed greens served with sweet and sour sauce. Gluten Free Option Upon Request

Spring Rolls 7

Chopped cabbage, silver noodles and carrots wrapped in spring roll pastry and deep fried, served with sweet and sour sauce

Buddha Dumpling 7

Steamed chicken pot stickers topped with and a mild green curry sauce and parmesan cheese

Steamed Thai Dumplings 8

Filled with minced pork and shrimp served with sweet soy vinaigrette

Chicken Satay 8

Cumin herb marinated on skewers served with peanut sauce and cucumber salad

Moo Ping 8

Pork skewers marinated in honey herbs, served with sweet and sour sauce and cucumber salad

Kung Gra Bog 8

Wonton wrapped marinated whole shrimp deep fried served with sweet and spicy aioli sauce

Golden Triangle 8

Panko wontons filled with scallops, shrimp, imitation crab and scallions deep fried with sweet and spicy aioli sauce

^{GF}Fried Calamari 8

Tempura tapioca breaded calamari deep fried served with cilantro white wine sauce and sweet and sour sauce

^{GF}Golden Tofu 7

Medium firm tofu deep fried served with sweet and sour sauce and crushed peanuts

Thai Soups

*Tom Yum Chicken, Tofu or Vegetables 4.50

Shrimp 5.50

Hot and sour lemongrass soup with mushrooms, tomato, and herbs

*Tom Kah Chicken, Tofu or Vegetables 4.50

Shrimp 5.50

Hot and sour coconut soup with mushrooms, galanga, and herbs

Thai Wonton Soup 4.50

Homemade wonton stuffed with minced chicken and shrimp with baby bok choy in a hearty chicken broth topped with fried garlic, scallions, and white pepper

Vegetable Soup 4.50

Clear vegetable broth with baby bok choy and our fresh daily vegetables

Chalit's Greens

Tofu Salad or Full Moon Salad

Romaine lettuce, sliced cucumbers, tomatoes and shaved carrots in a ginger soy vinaigrette dressing

Fried medium firm tofu 9

Grilled Shrimp 12

*Larb (fried tofu, chicken or shrimp) 12

Traditional Thai spicy salad with chili lime dressing, rice powder, red onions, scallions and cilantro, served warm on a bed of romaine lettuce

*Silver Noodle Salad 12

Served warm with chicken, shrimp, scallions, cilantro, red and white onion and glass noodle tossed in chili lime dressing on a bed of romaine lettuce

*Tiger Beef Salad 12

Romaine lettuce topped with grilled sirloin, sliced cucumbers, tomatoes and shaved carrots with Thai salsa dressing consisting of scallions, rice powder, cilantro, red onions and roasted tomatoes

Papaya Salad Gluten Free Option Upon Request 12

Romaine lettuce, green beans, grape tomatoes, carrots and shredded young papaya muddled with a hot chili-lime dressing and topped with marinated grilled shrimp

Homemade Curries

Served with steamed broccoli, cabbage, and carrots and choice of Jasmine white rice or Chalit's style brown rice

Choice of one: chicken, beef, pork, fried tofu, 12
vegetables

Choice of one: shrimp, scallops, squid 15

^{GF}*Panang Red Curry

Red curry sauce with coconut milk base. Green peas and red bell peppers

^{GF}*Yellow Curry

Yellow curry sauce with coconut milk base. Potatoes and carrots

^{GF**}Green Curry

Green curry sauce with coconut milk base. Eggplant, bamboo shoots, red bell peppers, and sweet Thai basil

Chalit's House Specials

Served with Jasmine white rice or Chalit's style brown rice

Thai BBQ Chicken 16

Half chicken marinated in Thai herbs served with sweet and sour sauce and cucumber salad

Kao Pad Prik Pao 18

Chili oil seasoned rice pan fried with egg, shrimp, lump crab meat, cashew nuts, onions, green peas, red bell peppers, and carrots. Served with Jasmine white rice or Chalit's style brown rice. (Add \$1)

Grilled Thai Waterfall - Beef or Pork 16

Thin sliced sirloin or pork marinated in Thai herbs, grilled and served with roasted tomato garlic puree sauce and cucumber salad

^{GF}*Crispy Catfish Cha Cha 18

Tapioca breaded filets deep fried and topped with house special blend of red curry sauce, served with steamed vegetables

^{GF}Seafood Pad Thai 18

Shrimp, squid and scallops tossed in a bowl of silver noodles, sautéed with sweet tamarind seasoning, egg, bean sprouts, carrots, scallions and topped with crushed peanuts and fresh lime

Broiled Chilean Sea Bass 23

Set over baby bok choy, shiitake mushrooms and fresh ginger in a brown soybean sauce, served with wasabi sesame soy sauce on the side

Traditional Noodles

Choice of one: beef, pork, chicken, fried tofu, 12
vegetables

Choice of one: shrimp, scallops, squid 15

^{GF}Pad Thai (national dish of Thailand)

Thin rice noodles sautéed in tamarind seasoning, egg, bean sprouts, carrots, scallions and topped with crushed peanuts and fresh lime

Pad See You

Flat rice noodles sautéed in sweet soybean sauce with egg, bean sprouts, and Chinese broccoli

Rad Nah

Pan fried flat rice noodles topped with house gravy and soybean paste with Chinese broccoli

*Pad Kee Mao (drunken noodle)

Flat rice noodles sautéed in spicy chili sauce with paprika, a mix of fresh daily vegetables, Thai chilies, bean sprouts, red bell peppers, bamboo shoots, and sweet Thai basil

Singapore Noodle

Pan fried flat rice noodles with cumin curry powder, egg, scallions, bean sprouts, topped with crushed peanuts

Pad Woon Sen

Silver noodles sautéed in sweet soybean sauce with egg, onion, cabbage, carrots, scallions, and tomatoes

Please indicate your spice level on the American scale of 1-4 or Thai spice level of 5-10

Hot and Spicy Wok

Served with Jasmine white rice or Chalit's style brown rice

Choice of one: chicken, beef, pork, fried tofu, 12
vegetables

Choice of one: shrimp, scallops, squid 14

*Roasted Cashews and Chilies

Sautéed dried chilies with cashew nuts, scallions and onions served over steamed broccoli, cabbage, and carrots

*Sliced Chilies and Sweet Thai Basil (Pad Krah Pow)

Sautéed fresh chili, garlic, red bell peppers, onions, sweet Thai basil over steamed broccoli, cabbage, and carrots

*Spicy Garlic and Black Pepper (Kra Thiem)

Sautéed roasted garlic, onions and fresh cilantro served over steamed broccoli, cabbage, and carrots

*Prik King Sauce and String Beans

A blend of house red chili sauce and dried roasted chili paste served with string beans

Fresh Ginger and Mushrooms (Pad King Sod)

Sautéed fresh ginger, mushrooms, red bell peppers, scallions, onions, and sweet soybean sauce over steamed broccoli, cabbage and carrots

Thai Stir Fry Gluten Free Option Upon Request

Served with Jasmine white rice or Chalit's style brown rice

Choice of one: chicken, beef, pork, fried tofu, 11
vegetables

Choice of one: shrimp, scallops, squid 13

Mixed Vegetables

Green cabbage, baby bok-choy, green beans, carrots, broccoli, asparagus, Chinese broccoli, and bean sprouts in garlic brown sauce

Broccoli and White Garden Mushrooms

Sautéed fresh broccoli and white garden mushrooms in garlic brown sauce

Fresh Asparagus and Black Shiitake Mushrooms

Sautéed fresh asparagus and shiitake mushrooms with garlic brown sauce

*Chinese Broccoli and Roasted Chili Pepper

Sautéed Chinese broccoli with dried chilies in garlic brown sauce

*Eggplant and Sweet Thai Basil

Sautéed eggplant with fresh chilies, garlic, red bell peppers, onions, and sweet Thai basil

Fried Rice Gluten Free Option Upon Request

(Choice of Jasmine white rice or Chalit's style brown rice (add \$1))

Choice of one: chicken, pork, beef, fried tofu, 12
vegetables

Choice of one: shrimp, scallops, squid 15

Chalit's Fried Rice

Pan fried with egg, green peas, carrots, white onions, and scallions

*Spicy Fried Rice

Pan fried with sweet Thai basil, red bell peppers, egg, Chinese broccoli, and fresh chilies

Chalor's Pineapple Fried Rice

Cumin curry herb seasoned rice pan fried with egg, cashew nuts, raisins, pineapple, onions, green peas, carrots, and red bell pepper

Combination Fried Rice 16

Pan fried with egg, onions, scallions, green peas, carrots with shrimp, beef, pork, and chicken

Crab Fried Rice 16

Select crab meat pan fried with Chinese broccoli, egg, green peas, carrots, onions, and scallions

GF - Gluten Free

We only use Canola Oil and Canola Kosher Fry Oil

Gratuity of 20% may be added to parties of 6 or more.

Maximum of 4 credit cards per party. Thank you

Side Orders

Jasmine white rice	2
Chalit's style brown rice	2.5
Peanut sauce	2
Mixed greens	3
Cucumber salad	3
Steamed vegetables	3

Drink Selections

Thai Iced Tea: cream/soymilk or lime juice	3
Thai Iced Coffee: cream or soymilk	3
Regular Iced Tea (Unsweetened Brisk®)	2
Hot Tea - Green, Jasmine, Decaf Green, Peppermint, Chamomile, English Breakfast	2
Soda - Pepsi, Diet Pepsi, Caffeine Free Mist Twist, Ginger Ale, Lemonade, Orange Crush and Root Beer.	2
San Pellegrino® Natural Spring Water (750 ml)	4.5

Host a social or business event with us!

E-mail:

chalitsthaibistro@gmail.com



CHALIT'S
THAI BISTRO®

The lighter, fresher side of Thai cuisine

TOGO
MENU

5517-A Carlisle Pike
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Tel: 717.695.9889

Tel: 717.695.9879

Reservations Recommended

www.chalitsthaibistro.com

Lunch

Mon-Fri: 11:00 a.m.-2:00 p.m.

Dinner

Monday- Thurs: 4:00 p.m. - 9:00 p.m.

Fri: 4:00 p.m. - 10:00 p.m.

Sat: 12:00 p.m. - 10:00 p.m.

Closed Sundays

BYOB