



## AUTHENTIC THAI-ISAN CUISINE

“ An authentic, well-rounded Isan meal offers a variety of dishes — not just one — meant to be shared with friends and family at any time of day. ”

## NEW YORK



SomtumberNyc



SomtumberNy



[www.somtumbernewyork.com](http://www.somtumbernewyork.com)

An 18% gratuity will be added to parties of 6 or more.



# SOMTUM

Spicy papaya salad

"A bold and refreshing Thai papaya salad, hand-pounded in a mortar with chili, lime, and a balance of sweet, sour, and savory flavors."



ตำไทยไข่เค็ม

**Tum Thai Kai Kem**

16.-

Green papaya, peanuts, long beans, cherry tomatoes, dried shrimp and salted duck egg in a chili-lime dressing.



ตำปูปลาร้า

**Tum Pu Plara**

17.-

Green papaya, field crab, long beans, cherry tomatoes, and Thai eggplant in a fermented fish (Pla-ra) dressing.  
*Contains hard-shell crab*



ตำซั่วเต้า

**Tum Suo Der**

16.-

Green papaya, rice vermicelli, bean sprouts, dried pork skin, and long bean in a bold chili-lime fermented fish dressing.



RECOMMENDED DISH



SPICY



VEGETARIAN AVAILABLE



GLUTEN-FREE





## WHAT IS ISAN?

*Derived from the Sanskrit word "Ishan" (meaning "northeast direction"), Isan refers to the northeastern plateau of Thailand, bordered by the Mekong River and neighboring Laos and Cambodia. The region is celebrated for its strong family values, vibrant festivals, upbeat folk music, and simple traditional dress.*

*Renowned for their warm hospitality, the people of Isan welcome guests with open hearts and fun-loving spirits—making the culture as memorable as its cuisine.*



ตำมะม่วงปลาแซลมอนฟู

### Tum Mango Crispy Salmon

27.-

Shredded mango, crispy pulled salmon, peanuts, onions, and cilantro, tossed in a zesty chili-lime dressing.



ตำไทย

### Tum Thai

15.-

Green papaya, peanuts, long beans, cherry tomatoes, and dried shrimp in a bold chili-lime dressing.



ตำมังสวิรัต

### Tum Mungsavirat (Vegetarian)

15.-

Vegetarian papaya salad, peanuts, long beans, and cherry tomatoes in a chili-lime soy dressing.



ตำคอหมูย่าง

### Tum Kor Moo Yang

16.-

Green papaya, grilled pork jowl, long beans, and cherry tomatoes, pounded in a bold chili-lime dressing.



# SMALL BITES

Isan Tapas



เห็ดสวรรค์

**Hed Swan**

Crispy caramelized mushrooms, dried chilis, garnished with kaffir lime leaf.

15.-



ลาบทอด

**Larb Tod**

Fried pork larb donuts with chilis, red onion, peanuts, and lime on the side.

18.-



ปีกไก่ทอดซอสมะขาม

**Tamarind Chicken Wings**

Crispy wings glazed in tamarind chili-garlic sauce.

16.-



อีสานลุยสวน

**Isan Lui Saun**

Rice paper rolls with tofu, vermicelli, mango, carrot, dill, and culantro, served with spicy mayo.

15.-



หมูแดดเดียว

**Moo Dad Diew**

Sun-fried pork strips with Sriracha dipping sauce.

14.-



เนื้อแดดเดียว

**Nur Dad Diew**

Sun-fried beef strips with Sriracha dipping sauce.

15.-



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สะโพกไก่ทอดเค็ม

**Sa Poak Gai Tod Der 16.-**

Signature fried chicken thigh served with tamarind-chili dipping sauce (nam jim jiew).

## THE HEART OF ISAN CUISINE

*Isan cuisine delivers an explosive punch of flavor in every bite—fiery, sour, savory, and deeply satisfying. Known for its humble ingredients and bold seasoning, this regional cooking style features fresh herbs, fermented elements, and rustic techniques passed down through generations.*

*Dishes like somtum (papaya salad), larb (spicy minced meat salad), and tom saab (hot and sour soup) embody the spirit of Isan: lively, communal, and unapologetically flavorful.*



โปเปี้ยะลาบหมู

**Po Pia Larb Moo**

**15.-**

Spicy pork spring rolls served with house-made mayo dip.



ไส้กรอกอีสาน

**Sai Krok Isan**

**15.-**

Fermented grilled pork sausage with ginger, chilis, peanuts, lime, and cilantro.



# GRILLED DISHES



หมู / เนื้อ ปิ้งกะทิสด

**Moo (or Nue) Ping Kati Sod** 20.- / 22.-

Grilled pork or beef skewers glazed with coconut milk, served with rice vermicelli and nam jim jiew dipping sauce.



ปลาหมึกย่างตัวใหญ่ + น้ำจิ้มซีฟู้ด

**Pla Meuk Yang** 32.-

Tender grilled cuttlefish, marinated to perfection, served with garlic-chili dipping sauce.



คอหมูย่างจิ้มแจ่ว

**Kor Moo Yang Jim Jaew** 26.-

Grilled pork jowl with crispy edges, served with Der-style nam jim jaew—a smoky, spicy, and tangy chili dipping sauce



หมู หรือ เนื้อ ร่องไห้เต๋อ + ข้าวจี๋

**Moo (or Nue) Rong Hai Der** 21.- / 23.-

Grilled marinated pork or beef BBQ with nam jim jaew, served with grilled coconut sticky rice (khao ji).

## WHAT DOES ‘DER’ MEAN?

“Der” (เด๋อ) is a common Isan (Northeastern Thai) particle used at the end of a sentence. It adds friendliness, warmth, or emphasis—similar to saying “okay,” “alright,” “please,” or “you know” in English, depending on context. It reflects the welcoming, down-to-earth spirit of the Isan people, which is likely why you see it in names like “Somtum Der”—to evoke a warm, casual, and authentic vibe.



# SOUP



ต้มโคล้งปลาอย่าง

## Tom Klong Pla Yang

24.-

Spicy herbal soup with grilled fish, mushrooms, smoked lemongrass, galangal, lime leaf, tamarind, dried chilis, and cilantro.



ต้มแซ่บกระดูกอ่อน

## Tom Saab Kradook On

20.-

Spicy pork cartilage soup with mushrooms, Thai basil, galangal, lemongrass, lime leaf, chili, and coriander.



แกงเห็ดอีสานเดินดง

## Gaeng Hed Isan Deun Dong

19.-

Earthy mushroom soup with pumpkin, sweet basil, lemongrass, and yanang leaf, finished with a hint of fermented fish sauce.



แกงอ่อมไก่

## Gaeng Om Gai

20.-

Isan-style spicy chicken soup with Thai eggplants, cabbage, red onion, dill, lemongrass, roasted rice, and fermented fish sauce (pla-ra).



ต้มยำกุ้งน้ำข้น

## Tom yum Goong

24.-

Spicy and creamy lemongrass soup with shrimp, mushrooms, galangal, lime leaf, chili, and milk.



RECOMMENDED DISH



SPICY



VEGETARIAN AVAILABLE



GLUTEN-FREE



# LARB / Spicy salad

Isan minced meat salad



ลาบเป็ดอุดร

## Larb Ped Udon

26.-

Minced duck salad with shallots, scallions, cilantro, crispy skin, and roasted rice powder, served with fresh greens.



ลาบหมู

## Larb Moo

17.-

Spicy minced pork salad with shallots, scallions, cilantro, mint, and toasted rice powder.



ลาบปลาย่าง

## Larb Pla Yang

19.-

Grilled minced tilapia salad with shallots, galangal, cilantro, mint, toasted rice powder, and puffed rice.



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# MORE THAN A MEAL: A WAY OF EATING

Usually paired with sticky rice, its dishes are countless—but somtum (papaya salad) remains the star. From fermented crab to noodle-infused versions, there's a somtum for every palate. One of the most beloved combos includes somtum, grilled or fried chicken, larb moo, a hot soup, and sticky rice. Once enjoyed by hand, Isan food now meets the modern table with spoons and forks—without losing its fiery charm.



น้ำตกหมู

**Nam Tok Moo**

17.-

Juicy grilled pork salad with chili, lime, and toasted rice powder



น้ำตกเนื้อ

**Nam Tok Nue**

19.-

Juicy grilled beef salad with chili, lime, and toasted rice powder



ลาบเห็ดข้าวคั่ว

**Larb Hed Kao Kua**

17.-

Spicy mushroom salad with shallots, scallions, cilantro, and toasted rice powder.



ตับหวาน

**Tub Waan**

16.-

Spicy pork liver salad, served medium-rare with shallots, scallions, cilantro, chili flakes, and toasted rice powder.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# LARB / Spicy salad



กุ้งแช่น้ำปลา

## Goong Chae Nam Pla

22.-

Thai-style spicy prawn sashimi with garlic, chilis, and lime in fish sauce dressing.



ยำปลาสดทอดกรอบ

## Yum Crispy Fish

19.-

Crispy leaf fish salad with lemongrass and red onion in a zesty chili-lime dressing.



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# RICE & NOODLES



ข้าวผัด  
**Khao Pad**  
Thai fried rice with egg,  
carrots, and scallions

chicken   pork   vegetable	18.-
beef   shrimp	19.- / 20.-
crab meat	26.-



ข้าวผัดน้ำพริกเผาปลาสด  
**Khao Pad Nam Prik Pao Pla Salit** 20.-  
Spicy chili paste fried rice with crispy leaf  
fish and salted egg.



กระเพราผัดข้าว  
**Khao Kraprao over rice**

chicken   pork	18.-
vegetable	18.-
beef	19.-
shrimp	20.-

Stir-fried meat with garlic, chilies, and  
basil over rice, topped with a fried egg.



ข้าวผัดกระเพราไข่ดาว  
**Khao Pad Kraprao**

chicken   pork	18.-
vegetable	18.-
beef	19.-
shrimp	20.-

Spicy basil fried rice topped with  
crispy basil and a fried egg.



ข้าวผัดสวนเห็ด  
**Mushroom Fried Rice (Vegan)** 18.-  
Fried rice with an assortment of mushrooms—  
simple, hearty, and plant-based.



ข้าวกระเทียมพริกไทย  
**Khao Kratiem Prik Thai**

chicken   pork	19.-
vegetable	19.-
beef	20.-
shrimp	24.-

Garlic-pepper stir-fry over jasmine rice,  
and a fried egg.



RECOMMENDED DISH



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# RICE & NOODLES



**ผัดไทย** **Signature Pad Thai**  
Spicy stir-fried rice noodles with egg, chives, and bean sprouts in tangy tamarind sauce.

chicken   pork   vegetable	20.-
beef	21.-
shrimp	22.-
crab meat	27.-



**ข้าวคลุกกะปิ** **Khao Klook Ka Pi** **24.-**  
Fragrant jasmine rice tossed with shrimp paste, served with Thai omelet, sweet braised pork, mango, crisp green beans, and flossed dried shrimp.



**ผัดซีเม่า** **Pad Ki Mao**  
Thai "drunken" stir-fried flat rice noodles with basil, bell peppers, long beans, and fresh chilis.

chicken   pork   vegetable	18.-
beef	19.-
shrimp	20.-



**สุกี้ทะเลสูตรพิเศษ** **Signature Wok-Fried Seafood Suki** **24.-**  
Wok-fried rice vermicelli with shrimp, calamari, mushrooms, and mixed vegetables in our chef's signature sukiyaki sauce.



**ผัดซีอิ้ว** **Pad See Eiw**  
Stir-fried flat rice noodles with egg, Chinese broccoli and a savory soybean sauce.

chicken   pork   vegetable	18.-
beef	19.-
shrimp	20.-



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# Side Dishes



ผัดหมี่อีสาน

Isan stir-fried rice noodles

7.-

หมี่ลวก

Boiled Rice Noodles

6.-

ขนมจีน

Rice vermicelli

5.-

ข้าวจี๊ Khao Ji

Grilled coconut stickry rice skewers

9.-

ข้าวเหนียว

Steamed white / red sticky rice

3.- / 4.-

ไข่ดาว

Thai fried egg (sunny side up)

3.-

Jasmine rice

3.-

## Dessert

Homemade on premises!



10.-

พานาคอตต้าชาไทย

Thai Tea Panna Cotta

Silky panna cotta infused with Thai tea, topped with milk



10.-

เจลาตินนมสด

Iced Grass Jelly Float

Lightly sweet grass jelly with soft shaved ice, topped with chilled milk.



10.-

บัวลอยเผือก

Taro Pearls in Coconut Milk

Soft taro pearls served in warm, creamy coconut milk.





# Set A \$18.-

## LUNCH SPECIALS

### Includes:

1. **Tum Thai (papaya salad)**  
Peanuts, long bean, cherry tomatoes and dried shrimp
2. **Sa Poak Gai Tod Der**  
Fried chicken thigh with 'Nam Jim Jaew' spicy dipping sauce
3. **Sticky rice**



Served Monday to Friday (except holidays)  
12:00 PM - 3:30 PM





[www.somtundernewyork.com](http://www.somtundernewyork.com)

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**DISCLAIMER:** Our menu items are prepared in a kitchen that handles peanuts, fish, shellfish, eggs, milk, soy, and gluten. We operate in shared cooking and preparation areas, so variations may occur due to ingredient substitutions, recipe changes, or preparation methods. As a result, we cannot guarantee that any menu item will be completely free of allergens or meat/fish products.