

Little Basil

153 E 26th St 10010-1822 · +12126891444 · Updated: Jan 14, 2026

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APPETIZER 11

Steamed Mussels	\$7.50
with white wine and thai herbs. steamed dumplings	
Steamed Dumplings	\$6.50
filled with minced pork, shrimp, and shiitake mushrooms, served with a tangy soy sauce	
Fried Vegetable Rolls	\$6.50
plum sauce.	
Duck Spring Rolls	\$6.50
tomato-chili sauce.	
Pork Spare Rib	\$6.50
sauteed with garlic and ground black pepper.	
Satay	\$6.50
strips of grilled marinated chicken or beef served with peanut sauce and cucumber salad.	
Laab	\$7.00
minced chicken tossed with thai spices, scallion, hot chili pepper and fresh lime juice	
Tod Mun	\$8.00
shrimp cakes with cucumber-vinaigrette salad.	
Crispy Calamari	\$7.00
thai chili sauce	
Curry Puff	\$6.50
chicken, potato, yellow curry	
Little Spring Roll	\$6.00
shrimp and crab crispy spring roll with plum sauce	

SOUP AND SALAD 7

Tom Yum	\$5.00
clear broth soup with chili pepper, kaffir lime leaves, lemongrass, and mushrooms. (shrimp or chicken)	
Tom Kha	\$5.00
coconut milk, kaffir lime leaves and galangal broth. (shrimp or chicken)	

Thai Salad	\$6.00
greens, tomatoes, cucumber, bean sprouts, and dried bean curd with peanut dressing.	
Green Papaya Salad	\$6.50
shredded green papaya, dried ground shrimp, long bean, peanuts, palm sugar, tomatoes, chili pepper, and lime juice.	
Yum Woon Sen	\$7.00
glass noodle mixed with minced pork, baby shrimp, scallion, hot chili pepper and fresh lime juice	
Yum Talay	\$10.00
grilled seafood tossed with, scallion, hot chili pepper and fresh lime juice	
Beef Salad	\$10.00
sliced charcoal rare beef tossed with red onion, scallion, cucumber, tomatoes, and thai spices.	

CURRY 4

Red Curry	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp with bamboo shoots, chili pepper, coconut milk and holy basil leaves.	
Green Curry	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp with bamboo shoots, eggplant, green peas, coconut milk, and holy basil leaves.	
Mussa-Mun Curry	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp with potato, peanut, onions, and coconut milk.	
Panang Curry	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp with grilled tomatoes, grilled bell pepper, kaffir lime leaves, coconut milk, and holy basil.	

SAUTEED & STIR-FRIED 5

Pad Kapraw (Basil Sauce)	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp stir-fried with holy basil leaves, onion, and chili pepper.	
Pad Kratiam (Garlic Sauce)	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp stir-fried with minced garlic and ground black pepper.	
Pad Med Mamong (Cashew Sauce)	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp sauteed with cashew nuts, bamboo shoots, and mushrooms in brown sauce.	
Pad Khing (Ginger Sauce)	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp sauteed with sliced ginger, scallions, onion, preserved beans and dried wood ear mushrooms.	
Pra Ram (Peanut Sauce)	\$10.00
chicken, beef, pork, vegetable, tofu, vegetarian duck, or shrimp sauteed mixed vegetable with peanut sauce	

NOODLES & FRIED RICE 9

Pad Thai	\$10.00
rice noodles stir-fried with shrimp, dried bean curd, egg, bean sprouts, and ground peanut.	
Pad Se-Ew	\$10.00
wide ribbons of rice noodles stir-fried with asian broccoli in thick soy sauce. (chicken, beef, or pork)	
Kee Mao	\$11.00
rice noodles stir-fried with ground chicken and ground shrimp, asian broccoli, holy basil leaves, and chili pepper.	
Kwaytiow Nuer Sub	\$11.00
wide noodle, ground beef, green leaf in curry powder sauce	
Little Basil Fried Rice	\$10.00
fried rice with holy basil, onion, tomatoes, and chili pepper.	
Pineapple Fried Rice	\$10.00
fried rice with pineapple, cashew nut, onion, tomatoes, and egg.	
Thai Fried Rice	\$10.00
fried rice with pork, shrimp, onion, tomatoes, and chili pepper.	
Pad Woon Sen	\$11.00
glass noodles stir-fried with chicken, shrimp, bamboo shoots, wood ear mushrooms, and napa cabbage.	
Raad Nah	\$11.00
wok-seared rice noodles topped with brown soy bean sauce and asian broccoli. (chicken, beef, or pork)	

LITTLE BASIL SPECIALS 12

Striped Bass	\$19.00
whole crispy striped bass in sweet red chili sauce and holy basil leaves.	
Tamarind Fish	\$19.00
chunks of deep-fried striped bass in tamarind-plum sauce, accompanied with pineapple-mango chutney.	
Stewed Beef Mussa-Mun Curry	\$12.00
stewed beef, potato, peanut, onions, and coconut milk.	
Duck Panang Curry	\$16.00
crispy duck breast, grilled tomatoes, grilled bell pepper, kaffir lime leaves, coconut milk, and holy basil leaves.	
Pet Kapraw	\$16.00
sliced crispy duck stir-fried with holy basil leaves, onions, and chili pepper.	
Spaghetti Kee Mao	\$12.00
spaghetti stir-fried with shrimp, asian broccoli, holy basil leaves, and chili pepper.	
Salmon Green Curry	\$17.00
seared salmon with green curry, coconut milk, bamboo shoots, egg plant, and braised bok choy.	
Talay Thai	\$17.00
mixed seafood, holy basil leaves, mushrooms, galangal, kaffir lime leaves, lemongrass, and chili pepper.	

Mixed Seafood with Curry Powder	\$17.00
shrimp, scallops, squid, mussels, clams, napa cabbage, wood ear mushroom, and celery stir-fried with yellow curry powder and oyster sauce.	
Steamed Halibut	\$19.00
sliced ginger, onions, scallion, napa cabbage, mushroom, pickled plum, and lemon juice.	
Salmon Kapraw	\$16.00
sliced crispy salmon stir-fried with holy basil leaves, onions, and chili pepper.	
Moo Pad Preeg Khing	\$10.00
sliced pork and long beans sauteed in a sweet red curry and kaffir lime leaves.	
VEGETABLE 13	
Fried Vegetable Rolls	\$6.50
plum sauce	
Steamed Vegetable Rolls	\$6.50
tamarind-jackfruit juice sauce.	
Thai Salad	\$6.00
greens, tomatoes, cucumber, bean sprouts, and dried bean curd with peanut dressing.	
Tom Yum	\$5.00
clear broth soup with mixed vegetables, mushrooms, grilled tomatoes, chili peppers, lemongrass, and lime juice.	
Tom Kha	\$5.00
coconut milk soup with mixed vegetables, kaffir lime leaves, lime juice, and galangal.	
Kang Woon Sen	\$5.00
glass noodles soup with napa cabbage, wood ear mushrooms, onion, scallion, and dried lily flowers.	
Vegetable Pad Thai	\$10.00
rice noodle stir-fried with vegetables, egg, dried bean curd, ground peanuts, and bean sprouts.	
Kang Ped	\$10.00
vegetables, avocado, tofu, and holy basil leaves in red curry and coconut milk sauce.	
Eggplant Basil	\$12.00
stir-fried vegetarian duck with holy basil leaves, eggplant, onion, and chili pepper.	
Kana Garlic	\$10.00
sauteed chinese broccoli with chefs special garlic sauce	
Pad Khing Puk	\$10.00
sauteed mixed asian vegetables and tofu in a ginger-garlic sauce.	
Raad Nah	\$10.00
brown soy bean sauce, mushrooms, and asian broccoli over wok-seared rice noodles.	

Kha-Nom Jeen**\$11.00**

steamed somen noodles, peanut-red curry-coconut milk soup, long beans, bean sprouts, and crispy vegetables.

DESSERT 6

Fried Banana	\$7.00
Ice Cream Tri-O	\$7.00
Coconut Flan	\$7.00
Mango Sorbet	\$5.00
Green Tea Ice Cream	\$5.00
Coconut Ice Cream	\$5.00
