

Nayada Thai

11401 Carson St 90715-2546 · +15628606108 · Updated: Jan 14, 2026

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APPETIZERS 19

Thai Spring Rolls \$6.95

Crisp fried vegetarian rolls filled with cabbage, bean thread noodles, carrots and Thai seasonings

Veggie Summer Rolls \$7.25

Thin rice wraps, noodles, fried tofu, carrot, cucumber, and lettuce. Served with peanut sauce, sweet & sour sauce

Golden Dumpling \$6.95

Crispy dumpling served with sweet & sour sauce

Siam Triangles \$8.75

Crisp fried tofu wedges. Served with dipping sauce and crushed peanut

Wonton Cream Cheese \$8.25

Crisp wonton skin wrap with imitation crab & cream cheese

Summer Rolls \$7.95

Thin rice wraps, shrimp, noodles, fried tofu, cucumber, carrot, and lettuce. Served with peanut sauce and sweet & sour sauce

Mee Krob \$8.95

Sweet crisp noodles mixed with our special sauce, chicken, shrimp, onion and bell pepper

Nayada Wrap \$10.95

Freshly chopped chicken breast, water chestnuts, green onion, glass noodles and mushroom mixed together with special Thai seasoning. Served with lettuce leaves, for wrapping

Crisp Thai Calamari \$9.95

Tender, juicy squid fried crisp, served with a delicious dipping sauce

Crisp Garlic Wings \$8.95

Wings with fresh chopped garlic, fried crisp and served with dipping sauce

Golden Bags \$8.95

Crisp on the outside and juicy on the inside. We use ground pork, water chestnuts and seasonings. We fry them crispy. Served with dipping sauce

Nam Sod \$8.95

Chopped pork, ginger, onions, lime juice, peanuts combined with crispy rice. Served with cabbage leaves

Shrimp Tempura \$10.95

Breaded battered shrimp deep-fried served with sweet and sour sauce

Crab Cakes \$11.95

Crab meat combined with fish paste and green beans. Served with a cucumber and peanut dipping sauce

Thai-Style Mixed Tempura	\$9.95
A crisp, light and delectable combination of shrimp and vegetables fried crisp. Served with sweet & sour sauce	
Chicken Satay	\$9.25
Grilled marinated chicken breast meat with delicious peanut sauce and cucumber sauce	
Coconut Shrimp	\$10.95
We dredge our shrimp in shredded coconut batter and fry them crisp. Served with sweet & sour sauce	
Angel Wings	\$10.95
We stuff de-boned wings with seasoned chopped chicken, clear bean thread noodles and Thai seasonings and then fry them crisp. Served with dipping sauce	
Nayada's Sampler	\$14.50
Combination of shrimp tempura, golden bags, spring rolls and wonton cream cheese	

SOUPS 6

Glass Noodle Soup	AVAILABLE OPTIONS
Glass noodle, ground pork, green onion, carrot and celery	Cup: \$5.50
	Pot: \$9.95
Thai Style Wonton Soup	AVAILABLE OPTIONS
We filled wonton with ground pork to prepare this tasty soup. We also included chicken breast meat and shrimp	Cup: \$5.50
	Pot: \$10.50
Tom Yum Chicken	AVAILABLE OPTIONS
Lemongrass, chili paste, soya oil, chicken, kaffir lime leaves and lime juice in a tangy soup	Cup: \$5.50
	Pot: \$10.50
Tom Kha Kai*	AVAILABLE OPTIONS
Chicken, coconut milk, galangal, mushrooms, lime juice, lemon grass and kaffir lime leaves are what help make this our most popular soup	Cup: \$5.95
	Pot: \$10.95
Tom Yum Shrimp*	AVAILABLE OPTIONS
Lemon grass, chili paste, soya oil, shrimp, kaffir lime leaves and lime juice in a tangy soup	Cup: \$6.50
	Pot: \$12.95
Potak [Seafood]*	\$15.95
With shrimp, scallops, sea mussels, squid, fish fillet, kaffir lime leaves, galangal, lemon grass and lime juice	

SALADS 8

Green Salad	\$4.50
Fresh lettuce, carrots, tomatoes and cucumbers served with homemade salad dressing	
Papaya Salad*	\$9.25
Thai style salad using green papaya, shrimp, lime juice, peanuts, green beans and tomatoes	
Yum Woon Sen*	\$9.95
Clear glass noodle with shrimps, ground pork, lime juice, onions, tomatoes and lettuce	

Chicken Larb*	\$9.95
Chopped chicken breast meat, lime juice, fresh mint leaves, onion and other savory seasonings	
Yum Nua (Beef Salad)*	\$10.95
Grilled beef with tomatoes, cucumbers, red onions, fish sauce, lime juice and other seasonings to prepare this Thai-style salad	
Pra Koong (Shrimp Salad)	\$11.95
Shrimp, mild chili paste, lemon grass, mint leaves, red onions, lime juice and other seasonings	
Num Tok	\$10.95
Grilled beef with ground roasted rice, fresh mint leaves, shallots, lime juice, and other delicious seasonings	
Duck Salad	\$13.95
Roasted duck combined with green and red onion, carrots, cucumber, tomatoes and lime juice	

CURRIES 8

Panang Curry*	\$10.95
Panang curry paste simmered in coconut Milk with red and green bell pepper and fresh basil leaves	
Yellow Curry*	\$10.95
Most popular curry in the state! Yellow curry paste simmered in coconut milk with potatoes, carrots, and onions	
Green Curry*	\$10.95
Sweet tasting green curry paste simmered in coconut milk with eggplant, bell pepper, & basil leaves	
Red Curry*	\$10.95
A Thai delight of mild red curry sauce made from coconut milk, bamboo shoots, bell pepper, basil leaves and a rich blend of traditional Thai spices	
Massaman Curry*	\$10.95
A very hearty curry from South of Thailand. Massaman curry paste simmered in coconut milk with potatoes, onion, carrots and peanuts	
Pineapple Curry*	\$11.95
A very complex red curry, featuring rambutan, fresh pineapple chunks, grape tomatoes, bell pepper, and basil leaves	
Pumpkin Curry*	\$11.95
Choice of meat, Japanese kabocha, basil and bell pepper	
Duck Curry*	\$13.95
Duck fillet meat combine with red curry, bell pepper, rambutan, fresh pineapple chunks, & grape tomatoes	

RICE 4

Thai Fried Rice	\$10.95
Prepared using onions, egg, and Thai seasonings	
Basil Fried Rice	\$10.95
This is delicious. We prepare it using sweet fresh basil, bell peppers, onion and ground meat	
Pineapple Fried Rice	\$11.95
Shrimp, chicken, egg, fresh pineapple chunks, a hint of yellow curry powder, raisins, cashews and other tasty Thai seasonings	

Crab Fried Rice	\$12.95
This traditional Thai rice, features sweet real crab meat, onions, egg, and Thai seasonings	

NOODLES 8

Chow Mein

Chicken stir-fried with yakisoba noodles, mixed vegetables and egg

Pad Thai

Stir-fried thin rice noodles with meat, egg, tamarind sauce, vinegar, coconut sugar, bean sprouts, and ground peanuts

Pad See Ew

Stir-fried wide flat noodles with meat, egg, Chinese broccoli and our delicious Thai-style oyster and mushroom sauce

Pad Kee Mao

Stir fried refreshing dish using flat wide noodles, basil, onions, bell peppers, tomatoes, Thai oyster and mushroom sauce

Rad Na

Stir-Fried wide flat noodles, then topped with Chinese broccoli, garlic and vinegar in a generous amount of soy bean sauce and Thai oyster and mushroom sauce

Kai Kua

Stir-fried wide flat noodles with meat, green onion, bean sprouts, peanuts, egg and Thai oyster and mushroom sauce

Pad Woon Sen

Stir-fried glass noodles with egg, onion, tomatoes, carrots, baby corn, bell peppers and mushrooms in mushroom and oyster sauce

Spicy Exotic Noodle*

Yakisoba noodles, basil, onions, tomatoes, bell peppers, carrots and mushroom mix with our special sauce

NOODLE SOUP 4

Clear Broth Noodle Soup	\$9.95
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Thin rice noodles, bean sprout in clear soup, choice of ground chicken, or ground pork

Thai Boat Noodles	\$9.95
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Rice noodle served with meat balls, bean sprouts, Chinese broccoli and green onion

Tom Yum Noodles	\$9.95
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Rice noodle in Tom Yum broth, ground meat, ground peanut, bean sprouts, and green onion

Kao Soi Noodles Soup	\$9.95
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Rice noodle in coconut milk soup with curry paste, crispy noodles, onion and cilantro

ENTREES 15

Broccoli Delight	\$10.95
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Fresh broccoli and carrots stir-fried with Thai oyster sauced

Sweet and Sour	\$10.95
Meat stir-fried with bell peppers, carrots, onions, fresh pineapples, tomatoes, and cucumber in sweet orange sauce	
Tangy Barbecued Pork	\$10.95
Marinated broiled pork loin served with a tasty lime juice-based sauce on the side	
Kra Prao*	\$10.95
Fresh meat, basil, onion and bell peppers stir-fried in a tasty Thai oyster and mushroom sauce	
Garlic Pepper	\$10.95
Fresh meat stir-fried with garlic and ground black pepper in Thai style oyster and mushroom sauce	
Ginger & Mushroom	\$10.95
Mushrooms, bell peppers, ginger, carrots, green onions, oyster and mushroom sauce	
Hot Basil	\$10.95
Bamboo shoot, bell pepper, basil and Thai seasoning stir-fried with red curry paste	
Pad Prik King*	AVAILABLE OPTIONS
Green beans, sweet basil, and bell peppers mixed with tasty Prik King curry paste	
	\$10.95
	Try it with Crispy Pork:
	\$10.95
Orange Chicken	\$10.95
Chicken breast in tempura batter, tossed in sweet orange sauce	
Chinese Broccoli with Crispy Pork	\$10.95
Delightful dish blends crispy pork with fresh Chinese broccoli stir-fried in oyster sauce	
Cashews Nut with Chicken	\$10.95
Stir-fried breast meat with cashew nuts, carrots, onions and bell peppers in chili paste sauce	
Kra Pao Crispy Pork*	\$10.95
Crispy pork belly sauteed with bell pepper, basil and chili paste	
BBQ Chicken	\$11.95
Thai flame-broiled chicken marinated with fresh ginger and other seasonings	
Pra Ram Rong song	\$11.95
Chicken breast meat and spinach with peanut sauce	
Mongolian Beef	\$11.95
Marinated beef mix with onion, carrot, baby corn, bell pepper, and mushroom top with crispy noodle	

CHEF'S SPECIALTIES 13

Mango Delicious	\$14.50
Lightly breaded fresh Catfish fillet served with a delicious lime juice sauce prepared with fresh green mango, garlic, onion, and Thai chilies	

Siam Apple Catfish	\$14.50
Lightly breaded fresh Catfish fillet with apple silvers and lime juice sauce with onions, garlic, and Thai chilies	
Kra Prao Salmon	\$14.50
A fresh salmon fillet sautéed with our delicious kra prao sauce, garlic, chili paste, onions, carrots and bell peppers	
Soft Shell Crab Curry	\$15.95
We top off crisp fried soft shell crabs with our Panang curry paste prepared using coconut milk, fresh basil and bell peppers	
Thai Baby Back Ribs	\$14.95
Baby back ribs smother them in our succulent tamarind sauce with carrots and onions	
Combination Seafood	\$15.95
Scallops, sea mussels, shrimp, squid, fish fillets, onions, sweet basils, bell peppers and mild chili paste combine to make this a tasty meal	
Choo Chee Jumbo Shrimp	\$14.95
Flame broiled jumbo shrimp simmered in red curry sauce, bell pepper, and basil leaves	
Garlic Jumbo Shrimps	\$14.95
Fresh shrimps stir-fried with garlic and ground black pepper in Thai style oyster and mushroom sauce	
Mango Tango Trout	\$15.95
Fresh trout dip in a light batter, fry to golden brown and serve with green mango mixed with lime juice, onion, garlic and fresh Thai chili	
Soozaa Salmon	\$14.95
Fresh grilled salmon in green curry sauce	
Crying Tiger Steak	\$21.95
Our most popular beef dish. Served with tomatoes salad and delicious spicy lime juice based dipping sauce	
Lamb Massaman	\$16.95
This tasty curry using tender lamb, potatoes, onions, carrots, and peanuts simmered in Massaman curry	
Fish In The Net	\$14.95
Crispy catfish fillet with the mixture of herbal ingredients and sesame seed. Served with special dipping sauce	

SEAFOOD 4

Tantalizing Catfish*	\$13.95
Crispy catfish fillets stir fried with basil, bell pepper, and garlic in red curry paste	
Garlic Salmon	\$14.50
Fresh Atlantic salmon fillets prepared with chopped garlic, black pepper and our traditional Thai oyster and mushroom sauce	
Stir-Fried Asparagus with Shrimp and Scallops	\$15.95
Stir-fried asparagus with shrimp and scallops in our Thai style oyster and mushroom sauce	
Tasty Scallops	\$15.95
Stir fried scallops in our kaprao sauce with bell pepper, garlic, and basil leave	

VEGETARIAN DISHES 5

Mixed Vegetables	\$10.95
Broccoli, tomatoes, garlic, baby corns, carrot, bean sprouts, celery, cabbage in oyster and mushroom sauce	
Tantalizing Eggplant	\$10.95
Eggplant stir-fried with basil and bell peppers in Thai oyster and mushroom sauce	
Broccoli Delight	\$10.95
Stir-fried broccoli and carrots in oyster sauce	
Pra Ram Spinach	\$10.95
We prepared this tasty dish with spinach and our delicious sweet peanut sauce	
Stir-Fried Asparagus	\$12.95
Asparagus stir-fried in our tasty traditional oyster and mushroom sauce	

SIDES ADD EXTRAS 13

Steamed Jasmine Rice	AVAILABLE OPTIONS
	S: \$2.00
	L: \$2.50
	XL: \$3.50
Brown Rice	\$2.00
Sticky Rice	\$2.00
Peanut Sauce	\$1.00
Curry Sauce (4 Oz.)	\$4.00
Tofu	\$2.00
Crying Tiger Sauce	\$0.65
Sweet & Sour Sauce	\$0.50
Vegetable	\$2.00
Steamed Vegetable	\$4.00
Extra Meat	\$2.00
Extra Shrimp (3)	\$2.00
Seafood	\$4.00

DESSERTS 5

Ice Cream	\$3.50
Choice of Vanilla, Green Tea, Banana nuts, Chocolate, and Coconut Pineapple	
Thai Style Ice Cream Sundae	\$4.95
A delicious sundae made with coconut ice cream on top of sweet sticky rice and crowned with Thai fruits	

Fried Bananas with Ice Cream [FBI]	\$7.95
This is our most popular dessert. We served with banana nut flavor ice cream	
Sweet Sticky Rice with Pineapple	\$7.95
We served tasty conserving pineapple with sweet sticky rice and coconut milk	
Sweet Sticky Rice with Mango [Seasonal]	\$8.50
We place freshly peeled mango along side our warm, sweet sticky rice and coconut milk	

LUNCH SPECIALS 18

Pad Thai	\$9.25
Prepared using thin rice noodles, tamarind sauce, bean sprouts, green onion, ground peanuts and egg	
Pad See Ew	\$9.25
Flat noodles are stir-fried & combined with eggs, Chinese broccoli and special seasonings	
Pad Kee Mao*	\$9.25
Flat rice noodles, sweet basil, bell peppers, oyster sauce, chili paste, tomatoes, baby corn, mushroom and onion	
Garlic Pepper	\$9.95
Sautéed fresh meat with garlic and ground black pepper	
Mixed Vegetables	\$9.25
Stir-fried fresh cabbage, tomatoes, carrots, mushroom, baby corn, broccoli, bean sprout and celery in a flavorful bean sauce	
Panang Curry*	\$9.95
Coconut milk helps make our curries different from Others. Thai herbs and spices blended in mild curry paste with bell peppers and basil leaves	
Yellow Curry*	\$9.95
Most popular curry in the state!!! Yellow curry paste simmered in coconut milk with potatoes, carrots and onion	
Green Curry*	\$9.95
Thai spices blended in hot green chili paste with eggplant, basil and bell peppers	
Kra Prao Chicken*	\$9.25
Fresh meat stir-fried with sweet basil, onion, bell peppers, and garlic	
Sweet & Sour Chicken	\$9.25
This unique blend of divergent flavors will surely please you. Sautéed with cucumbers, onion, tomatoes, fresh pineapples and carrot	
Ginger Chicken	\$9.25
Fresh ginger, mushroom, bell peppers, carrot, green onion & white chicken meat in a light bean sauce	
Chicken Satay	\$9.25
Grilled marinated lean chicken breast served with peanut and cucumber sauce	
Thai Fried Rice	\$9.25
Our fried rice has many delicate flavors. Pan fried rice with egg, tomatoes and onion	

Chicken with Cashews	\$9.95
Made with white chicken meat, roasted cashews, onions, bell peppers, carrots and dry chili pods	
Yum Nua [Beef Salad]	\$9.95
We combine tender bite sized pieces of beef with tomatoes, cucumbers, onions and other great tasting ingredients	
Salmon Kra Prao	\$11.95
Salmon fillet with a most tantalizing Thai basil, onion and bell pepper sauce	
Garlic Salmon	\$11.95
Salmon fillet seasoned with garlic, black pepper and other delicious flavors	
Crying Tiger Steak	\$13.95
Marinated rib eye steak served with mouth-watering, uniquely Thai lime juice based sauce on the side	

BEVERAGES 13

Thai Iced Tea	AVAILABLE OPTIONS
No ordinary iced tea: This is a delicious blend of tea with half and half	S: \$3.00
	L: \$3.60
Thai Iced Coffee	AVAILABLE OPTIONS
This is Thai style coffee with half and half	S: \$3.00
	L: \$3.60
Thai Lime Iced Tea	\$3.00
The same blend as our Thai iced tea with lime juice replacing half and half	
Ramune	\$3.50
Strawberry and Melon	
Hibiscus Drink	\$3.00
We use dried hibiscus flowers to prepare this sweet and tasty drink	
Apple Juice	\$3.00
Fresh Coconut [Seasonal]	\$4.75
Ginger Drink	\$3.00
Matcha Ginger Latte	\$3.00
A delicious, slightly spicy hot drink	
Iced Green Tea Drink	\$3.00
This is very refreshing green tea drink	
Hot Tea	AVAILABLE OPTIONS
2 Persons max. Jasmine and Green Tea	Pot: \$2.00
	Additional Person Add: \$1.00
Perrier	\$2.95
Bottle Water	\$2.25

Coke

Diet Coke

Sprite

Pink Lemonade

Regular Ice Tea

Raspberry Iced Tea

Fanta Orange

Tropicana Fruit Punch

Shirley Temple
