

**Talay (Seafood) Special**  
Seafood (Scallop, Shrimp, Calamari and Mussel) **16.95**

**45. Talay Lard Prik \***  
Perfectly grilled seafood combinations topped with chili sauce.

**46. Choo Chi Talay \***  
Lightly batter seafood combinations. Deep fried and topped with curry sauce.

**47. Talay Kratiam Prik Tai**  
Seafood combinations sautéed in roasted garlic and paper sauce.

**48. Spicy Seafood \***  
Seafood combinations sautéed with zucchini, mushroom, onion, green bell pepper, red bell pepper, basil in Thai chili paste and oyster sauce.

**Fish**

**Fillet Fish 10.95 / Whole Fish (Market Price)**

**49. Pae Sa**  
Steamed fish flavored with plum sauce; topped with ginger, parsley and steamed vegetables.

**50. Pla Kratiam**  
Golden brown fish topped with roast garlic.

**51. Pla Samros \***  
Golden brown fish topped with a combination of three flavored sauce, garlic and chili.

**52. Pla Choo Chee \***  
Golden brown fish topped with tasty choo chee curry; simmered in coconut cream.

**53. Pla Lard Prik \***  
Whole pompano lightly batter and deep fry. Topped with sweet chili sauce.

**Duck 16.95**

**54. Choo Chee Duck \***  
Crispy boneless duck served with red and bell pepper, carrot, and green beans topped with Thai curry sauce.

**55. Gang Ped Yang \***  
Roasted duck simmered in coconut cream with Thai red curry, broccoli, bamboo shoots, bell pepper and basil.

**56. Roast Duck**  
Half of perfectly roasted crispy duck yet, tender, served with sweet hoisin sauce.

**57. Heavenly Duck**  
Roasted crispy duck served with steamed Chinese broccoli and carrots flavored with a delightful garlic sauce.

**Lunch Specials**

Monday – Friday  
11:00 am – 3:00 pm

Served with salad, spring rolls and soup of the day (dine-in only). (No rice with noodle dishes)

Vegetarian (Mock Chicken, Tofu)	6.95
Chicken, Pork, or Beef (Add \$.50)	7.00
Shrimp, Calamari	8.95
Mixed Seafood, Duck	9.95

1. Red Curry *	11. Vegetable Delight
2. Yellow Curry *	12. Eggplant Basil
3. Panang Curry *	13. Pad Khing (Ginger)
4. Massaman Curry *	14. Cashew Nuts
5. Green Curry *	15. Pad Thai Noodle
6. Hot Basil *	16. Pad See Ew
7. Green Bean *	17. Spicy Noodle *
8. Garlic and Pepper	18. Thai Fried Rice
9. Pra Ram	19. Spicy Fried Rice *
10. Pad Broccoli	

**Kids Meals**

**Orange Chicken 6.50**  
Bite size chicken meat dipped in batter, deep-fried and tossed in orange syrup.

**Chicken Tender 6.50**  
Chicken tender tossed in corn flour and deep-fried.

**Golden Shrimp 6.50**  
Peeled shrimps dipped in batter and deep-fried.

**Dessert**

Ice Cream (Green Tea, Coconut Pineapple or Vanilla)	3.95
Fired Banana Wrapped in Rice Paper	4.95
Sweet Sticky Rice with Mango	5.95
Fired Banana and Ice Cream	6.95

**Rice and Side Order**

Sticky Rice	1.95	Peanut Sauce	1.00
Brown Rice	1.95	Jasmine Rice	1.00

**Beverages**

Hot Coffee	1.95	Thai Ice Tea	2.50
Hot Tea (refill)	1.95	Thai Iced Coffee	2.50
Soda (1 refill)	1.95		
Iced Tea (refill)	1.95		

**Beer**

4.00

Singha / Chang / Stone IPA / Heineken



**Dine in - Take Out - Delivery - Catering**

Mon – Fri: 11 am – 3 pm

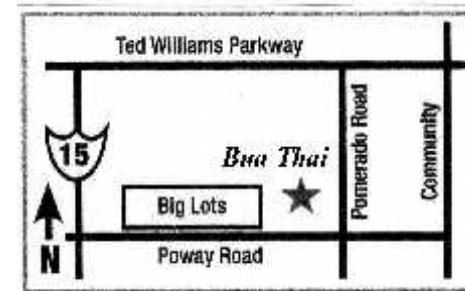
5 pm – 9 pm

Sat – Sun: Noon – 3 pm

4 pm – 9 pm

**We deliver within 3 miles**

**\$20 minimum order**



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Phone/Fax : (858) 679 7073

**Web: thebua thai.com**

**Chef Special**

**1. Kapow Gai Kai Doa \* 9.95**  
Minced chicken sautéed with bell pepper, onion, carrot, basil topped with sunny side up egg.

**2. Crying Tiger 12.95**  
Perfectly sliced marinated sirloin beef leaving it extremely tender and full of flavor; served with a delicious side sauce that simply pops with flavor.

**3. Crispy Duck Salad \* 12.95**  
Roast duck with green onion, red onion, pineapple, ginger, topped with Thai chili paper paste, tomato, and cucumber on the side.

**4. Poh Tak (Soup) \* 15.95**  
Special tasty hot-pot soup of mixed seafood flavored with spicy and sour sauce, lemon grass, and basil.

**5. Yum Talay (Spicy Seafood Salad) \* 15.95**  
Chilled mixed seafood, green onion, red onion, tomato, cilantro in chili paste and spicy seafood lime dressing.

**6. Jungle Curry (Non-coconut Curry) 11.95**  
An aromatic non-coconut curry with finger root, bell pepper, green bean, sweet basil, and bamboo shoot.

**7. Bua Thai Fried Rice 12.95**  
Stir-fired steamed jasmine rice with chicken, beef, pork, shrimp, calamari, carrot, cashew nut, pineapple, sweet onion and green onion.

**8. Choo-Chee Salmon 12.95**  
Grill salmon topped with red curry sauce, bamboo shoots, bell pepper and lime leaves.

**9. E-san Combination 12.95**  
Papaya salad served with chicken wings and sticky rice.

**10. Seafood Delight 15.95**  
Combination of seafood sautéed with green onion, white onion, bell pepper, curry powder, egg and basil.

**11. Ho-Mok Talay (Seafood Clay Pot) 16.95**  
Combination of seafood in thick coconut cream and creamy curry sauce with basil.

**12. Lemongrass Chicken 8.95**  
Grill boneless chicken breast marinated with lemongrass, Thai herb and spices. Served on bed of cabbage and peanut sauce.

**13. Crabmeat Fried Rice 10.95**  
Stir-fired steamed jasmine rice with crabmeat, carrot, cashew nut, pineapple, sweet onion and green onion.

## Appetizers

- 1. Chicken Satay** **6.95**  
Skewered chicken served with peanut and cucumber sauce.
- 2. Spring Rolls** **5.95**  
(or the choice of Vegetarian Spring Rolls)  
Deep-fried spring rolls filled with ground chicken, cabbage, carrot and clear thin noodles; served with plum sauce.
- 3. Fresh Spring Rolls** **5.95**  
(Fresh Shrimps Spring Rolls \$6.95)  
Fresh lettuce, mint, cilantro, basil, vermicelli in rice paper served with peanut sauce.
- 4. Fried Wonton** **5.95**  
Crispy wonton, stuffed with minced crabmeat, sweet onion, green onion, and cheese served with plum sauce.
- 5. Fried Tofu** **5.95**  
Deep fried tofu served with ground peanut sweet chili sauce.
- 6. Tied Shrimp** **6.95**  
Shrimp wrapped with egg noodles, deep fried and served with sweet and sour sauce
- 7. Angel Wings** **6.95**  
Crispy boneless chicken wings stuffed with minced pork, black pepper, carrot, wood ear mushroom, onion, and glass noodles; served with sweet and sour sauce.
- 8. Golden Chicken Wings** **6.95**  
Chicken wings marinated in Thai seasoning and deep-fried to perfection served with Thai sweet and sour sauce.
- 9. Dumplings Combinations** **6.95**  
Tasty combination of steamed vegeterian , chicken & shrimp dumplings with translucent wrappers; served with delicious dumpling sauce.
- 10. Tod Mun Plan (Fried Fish Cake)** **6.95**  
Fried fish patties with red curry paste, green beans and special herbs served with cucumber sauce.
- 11. Bua Thai Sampler** **12.95**  
Combination of spring rolls, fried wontons, chicken satays, fried fish cakes and fried gyoza; served with each special sauces. (2 each)
- Crispy Calamari** **6.95**  
Thai style deep fried calamari served with sweet dipping sauce.

## Soups

Vegetarian (Mock Chicken, Tofu)	bowl	4.95	hotpot	8.95
Chicken, Pork or Beef (Add \$1)	bowl	4.95	hotpot	8.95
Shrimp or Calamari	bowl	5.95	hotpot	10.95
Mixed Seafood (Shrimp, Mussel and Calamari)	bowl	6.95	hotpot	13.95

**12. Tom Yum \***  
Spicy broth with mushrooms; seasoned lemon glass, lime juice and chili.

**13. Tom Kha \***  
Vividly flavored coconut soup; seasoned with lime juice and fresh chili.

**14. Wonton Soup**  
Wonton skin filled with ground chicken; served in clear broth with napa cabbage, carrot, and green onion.

**15. Tofu Soup**  
Flavorful clear broth, glass noodles, cabbage, zucchini and green onion.

## Salads

**16. Thai Salad** **6.95**  
Fresh green salad, onion, cucumber, tomato, egg, and tofu; served with peanut dressing.

**17. Som Tom (Papaya Salad) \*** **6.95**  
Shredded fresh papaya, garlic, Thai chili, tomato, green beans, ground peanut, and lime juice.

**18. Laab Kai \*** **8.95**  
Ground chicken breast mixed with mint leaves, green onion, red onion, cilantro, chili, ground roasted rice, and lime juice.

**19. Yum Nuah (Beef Salad) \*** **9.95**  
Grilled beef sliced perfectly mixed with spicy lime juice, green onion, red onion, mint leaves, cilantro, tomato, and cucumber.

**20. Yum Goong (Shrimp Salad) \*** **10.95**  
Boiled shrimps perfectly mixed with green onion, red onion, tomato, cilantro, chili paste and spicy lime dressing.

**21. Nam \*** **9.95**  
Minced pork perfectly mixed with fresh ginger, red onion, cashew nuts, chilies, and lime juice.

## House Curries \*

Vegetarian (Mock Chicken, Tofu)	8.95
Chicken, Pork, or Beef (Add \$1)	8.95
Shrimp, Calamari	10.95
Duck	11.95
Mixed Seafood (Shrimp, Mussel and Calamari)	13.95

**22. Panang Curry**  
Thick panang coconut curry sauce with bell pepper, carrot, and lime leaf.

**23. Red Curry**  
Red Thai curry and coconut sauce with bell pepper, bamboo shoot, eggplant, and basil.

**24. Yellow Curry**  
Yellow Thai curry and coconut sauce with potato, carrot, and onion.

**25. Green Curry**  
Green Thai curry and coconut sauce with bell pepper, bamboo shoot, eggplant, and basil.

**26. Massaman Curry**  
An exotic mild curry with carrot, potato, onion, and toasted peanut.

## Noodles & Fried Rice

**27. Thai Fried Rice**  
Perfectly stir-fried jasmine rice with egg, onion, peas and carrots.

**28. Spicy Fried Rice \***  
Stir-fried jasmine rice with fresh Thai chili, egg, carrot, onion and basil.

**29. Pineapple Fried Rice**  
Stir-fried jasmine rice with pineapple, cashew nut, onion, curry powder, green onion, peas and carrot.

**30. Pad Thai Noodle**  
Stir-fried rice noodles with tamarind sauce, eggs, and bean sprout topped with ground peanuts.

**31. Pad Woon Sen**  
Stir-fried glass noodles with tomato, carrot, sweet onion, cabbage and green onion.

**32. Spicy Noodles \***  
Stir-fried flat rice noodle with Thai chili, egg, sweet onion, bell pepper, broccoli, carrot, and basil.

**33. Pad See Ew**  
Stir-fried flat rice noodle with egg, bok choy, and carrot in black bean sauce.

**34. Egg Noodle**  
Stir-fried egg noodle with eggs, garlic, cilantro, cabbage, bean sprout and green onion.

## A la Carte

Vegetarian (Mock Chicken, Tofu)	8.95
Chicken, Pork, or Beef (Add \$1)	8.95
Shrimp, Calamari	10.95
Duck	11.95
Mixed Seafood (Shrimp, Mussel and Calamari)	13.95

**35. Hot Basil \***  
Stir-fried fresh Thai chili, chili paste, onion, carrot, bamboo shoot, mushroom, green beans, and basil in soy sauce.

**36. Eggplant Basil**  
Perfectly sautéed Chinese eggplant with carrot, bell pepper, garlic, onion, and basil in black bean sauce.

**37. Cashew Nut**  
Stir-fried cashew nut with Thai chili, chili paste, garlic, onion, carrot, and zucchini in brown sauce.

**38. Pad Khing (Ginger)**  
Finely cut fresh ginger stir-fried with onion, wood ear mushroom, celery, carrot, and green onion.

**39. Pad Broccoli**  
Stir-fried broccoli and carrot in fresh garlic and oyster sauce.

**40. Green Bean \***  
Stir-fried chili paste with green beans, carrot and lime .

**41. Vegetable Delight**  
Stir-fried fresh garlic, napa cabbage, carrot, green beans, snow peas, bok choy, mushroom, zucchini, baby corn and onion in oyster sauce.

**42. Pra Ram**  
Steamed spinach, bok choy and carrot top with peanut sauce.

**43. Garlic and Pepper**  
Stir-fried with fresh garlic, pepper, peas and carrot served on bed of cabbage.

**44. Sweet and Sour**  
Stir-fired fresh garlic, onion, pineapple, tomato, carrot, celery, cucumber and zucchini in tomato sauce.