



# Vegan Menu (มังสะวิรัส)

DINNER MENU 3pm to Close Weekdays and All Day on Weekends

Authentic Thai Dishes with All Natural Ingredients

All vegan items are prepared separate from meat products and contain no seasonings or oils derived from animal products.

## Appetizers

### Fried Tofu Appetizer (เต้าหู้ทอด) (8 Pieces)

GF

Deep fried tofu served with a sweet sour tamarind sauce topped with scallions and crushed roasted peanuts. \$7.95

### Fried Veggie Spring Rolls (3 Pieces)

Tofu, cabbage, carrots, black mushrooms, and clear bean noodles wrapped and fried until golden brown. Served with house sauce. \$6.75

## Thai Salads

\*All salads are served with raw cabbage and choice of sticky rice or white jasmine rice.

### Papaya Salad (ส้มตำ) 🌶️ GF

Shaved green papaya and carrot slaw mixed with fresh Thai chili, fresh tomato, crushed peanuts, palm sugar, soy sauce and freshly squeezed lime. \$8.95

### Tofu Larb Salad (ลาบเต้าหู้) 🌶️ GF

Chopped tofu with scallions, cilantro, culantro, and mint leaves. Seasoned with Thai chili, soy sauce, and lime juice. \$10.95

## Thai Noodle Soup Meal

### (ก๋วยเตี๋ยวน้ำ)

#### Veggie Noodle Soup GF

Choose Noodle Type: Small Rice Noodles, Large Rice Noodles, Clear Bean Noodles

\*Clear Mushroom broth with tofu slices, broccoli and/or cauliflower, shimeji mushrooms, onions, bean sprouts. Topped with crunchy garlic in oil, scallions and cilantro. \$11.95

## Stir Fried Noodles

### Veggie Pad Thai Noodle (ผัดไท) 🌶️ GF

Choose: Rice Noodles or Clear Bean Noodles.

\*Stir-fried noodles with diced tofu, beansprouts, Chinese chives, roasted crushed peanuts, and diced sweet radish. Cooked in house made vegan pad Thai sauce. \$11.95

### Veggie Pad See Ew Noodles (ผัดซีอิ๊ว) 🌶️ GF

\*Stir-fried large flat rice noodles with tofu and Chinese broccoli (Gai Lan). Sauce is a sweet and savory soy sauce with garlic. \$11.95

### Veggie Lad Na Noodles (ราดหน้า

#### วุ้นเส้นกรอบหรือเส้นผัด)

\*Sweet soy sautéed flat large rice noodles covered with a savory fermented soy bean gravy with Chinese broccoli (Gai Lan) and tofu. \$11.95

### Veggie Drunken Noodles (ผัดขี้เมา) 🌶️

\*Sautéed large flat rice noodles with tofu, onions, jalapenos or bell pepper, Shimeji mushrooms, green beans, and fresh basil. Cooked with a shot of white cooking wine and garlic. \$11.95

### Vegan Clear Bean Noodle Stir fry 🌶️

Angel hair clear bean noodles sautéed with tofu in a savory sauce with, cabbage, carrots, onions, and garlic. \$11.95

## Fried Rice

### Pineapple Fried Rice (ข้าวผัด สับปะรด) 🌶️

\*Fried rice with tofu combining sweet pineapple, onions, garlic, and carrots. Topped with crunchy onions. \$11.95

### Thai Legacy Special Fried Rice GF 🌶️

\*Fried rice with tofu in a house special soy sauce sautéed with onion, garlic, diced tomato, and Chinese broccoli (Gai Lan). \$11.95

### Drunken Fried Rice (ข้าวผัด ขี้เมา) 🌶️

\*Fried rice with tofu, onions, jalapenos or bell pepper, Shimeji mushrooms, green beans, and fresh basil. Cooked with a shot of white cooking wine and garlic. \$11.95

## Thom Yum Soup (ต้มยำ

### น้ำใสหรือน้ำข้น)

\*Herbal broth spiced with lemon grass and kaffir lime leaves. Soup consists of tofu, shimeji mushrooms, onion, diced tomatoes, and fresh lime juice. Topped with fresh scallions and cilantro.

### Coconut Milk Broth or Clear Herbal Broth 🌶️

GF Regular (32 oz) \$12.95

Family Size (64 oz) \$16.95

## Thom Ka Soup (ต้มข่า)

\*Herbal white coconut milk broth spiced with lemon grass, kaffir lime leaves, Galangal root. Soup consists of tofu, shimeji mushrooms, onion, diced tomatoes, and fresh lime juice. Topped with fresh scallions and cilantro.

### Coconut Milk Broth Only 🌶️ GF Regular Size (32 oz)

\$12.95

Family Size (64 oz) \$16.95

## Traditional Thai Curry

### Red Curry (แกงแดง) 🌶️

Prepared with tofu, bamboo shoots, jalapeños or bell pepper, bamboo strips, and red basil in a fragrant red coconut milk curry. \$11.95

### Green Curry (แกงเขียวหวาน) 🌶️

Prepared with tofu, shimeji mushrooms, bell peppers or jalapenos, and red basil in a fragrant green coconut milk curry. \$11.95

### Panang Curry (พะแนง) 🌶️

A thicker coconut milk peanut butter curry sauce with tofu, jalapenos or bell peppers, and red basil. \$12.95

### Yellow Curry 🌶️

Yellow coconut milk curry sauce with tofu, jalapenos or bell peppers, onions, and sliced Kabocha pumpkin. \$12.95

🌶️ - Choose: Mild, Medium, Hot, Thai Hott! GF - Request Gluten Free Option!

# Thai Legacy Specialty Meals

## Eggplant With Basil Stir-fry (ผัดมะเขือยาว) 🌶️ GF

Purple Japanese eggplant stir fried in savory sauce with red basil leaves, jalapenos or bell peppers, and onions. Served with white jasmine rice. \$13.95

## Sweet Chile and Garlic Tofu (เต้าหู้ทอดราดพริก) 🌶️

\*Tempura better and deep fried tofu covered in a sweet savory chili and garlic sauce with jalapenos or bell pepper, shimeji mushrooms, onions, garlic, and chopped Thai chili. Served with white jasmine rice. \$15.95

## Basil Tofu Stir-fry (ผัดโหระพา) 🌶️ GF

Tofu stir fried in savory sauce with red basil leaves, jalapenos or bell peppers, and onions. Served with white jasmine rice. \$13.95

## Vegan Noodle Roll Meal (ก๋วยเตี๋ยวลด)

Rolled bean noodles stir fried with crispy garlic, beansprouts,diced tofu, shimeji mushrooms chopped sweet radishes, Chinese chives,onions. Served with a house made sweet soy sauce. Red chili garlic sauce can be requested as condiment for added spiciness. \$14.95

## Tofu in Lime Sauce (เต้าหู้ซอสมะนาว) 🌶️

Tofu tempura battered and deep fried on top of a bed of chopped iceberg lettuce and shredded carrots. Topped with fried garlic, fried shallots, fried Thai chili, and a sweet savory peanut lime sauce. Served with white jasmine rice. \$16.95

## Tofu with Cashew Sauce (เต้าหู้ราดซอส เม็ดมะม่วงหิมพานต์)

\*Tempura battered and deep fried tofu covered in a savory sauce with jalapenos or bell peppers, shimeji mushrooms, onions, garlic, and shredded carrots. Topped with roasted cashew nuts. Served with white jasmine rice. \$16.95

## Tofu in Tamarind Sauce ((เต้าหู้ราดซอส มะขาม) 🌶️

Tofu tempura battered and deep fried on top of a bed of chopped iceberg lettuce and shredded carrots. Topped with fried garlic, fried shallots, fried Thai chili, and a sweet tamarind sauce. Served with white jasmine rice. \$16.95

## Tofu Ginger Stir Fry GF 🌶️

Tofu sauteed in a savory ginger sauce with shimeji mushrooms, onions, bell peppers or jalapenos, white cooking wine, and fresh strips of ginger root. \$13.95

# Vegan Desserts

## Thai Fruit Parfait (รวมมิตรกระทิสด) GF

Sweet palm seed, palm fruit, sliced jack fruit, coconut jelly cubes, sliced young coconut, herb jello strips with fragrant jasmine syrup topped with coconut milk and ice. \$5.95

## Black Sticky Rice with Mango (ข้าวเหนียวมะม่วง) GF

Black sweet coconut cream sticky rice with fresh sliced mango. \$6.95

# VEGAN KIDS MENU (เมนูเด็ก) \$9.95

All Kids Meals Include a Choice of:

Step 1: Water or Apple Juice

Step 2: Veggie Spring Roll

Step 3: Vegan Pineapple or Vegan Legacy Fried Rice GF

# Disclaimers

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Our store offers products with peanuts, tree nuts, soy, milk, eggs, wheat, and other ingredients that could be potentially allergenic. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat, or any other types of allergies.

Thai Legacy Restaurant LLC does not assume liability for adverse reactions to foods consumed, or items one may come into contact with while eating at Thai Legacy Restaurant LLC.

All sales are final and remakes of dishes are limited. Customers are responsible to pay for all services and products rendered. Any exceptions are granted only by management only. Violation of these terms are subject to legal action.

🌶️ - Choose: Mild, Medium, Hot, Thai Hott! GF - Request Gluten Free Option!

