

- LUNCH SPECIAL -

LUNCH SERVED MON - FRI

11.30 AM - 3.00 PM

EXCEPT HOLIDAYS

Served with steamed rice, egg roll, soup & salad

Prepared with your choice of:

Tofu or Vegetable \$8

Chicken / Pork / Beef \$8

Shrimp \$9

- CURRIES -

YELLOW CURRY

Thai herbs and spices blended in yellow curry paste with potato, carrot, Thai basil, simmered in coconut milk.

GREEN CURRY

Thai herbs and spices blended in green chili paste with eggplant, Thai basil, bell pepper, simmered in coconut milk.

RED CURRY

Thai herbs and spices blended in red chili paste with bamboo shoots, Thai basil, bell pepper, simmered in coconut milk.

- WOK -

GARLIC & PEPPER in garlic and pepper sauce, with green onion and cilantro served over steam broccoli.

SPICY BASIL LEAVES stir-fried in chili & garlic sauce with green beans , bell pepper , and Thai basil leaves.

CASHEW NUTS with carrots, bell pepper, snow peas, baby corn, onion, mushroom, and Sriracha sauce.

GINGER stir-fried with onion, snow peas, bell pepper, carrot, mushrooms, green onion.

BROCCOLI stir-fried in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE onion, snow peas, bell pepper, carrot, mushrooms, cucumber, pineapple and tomato.

SPINACH with mushrooms in garlic and black bean sauce.

- NOODLES -

PAD THAI Thin rice noodles sautéed with egg, crushed peanuts, green onions, and bean sprouts.

PAD SEE U Rice noodles, wok sautéed with egg and broccoli and black bean soy sauce.

DRUNKEN NOODLES "PAD KEE MAO" Rice noodles, wok sautéed with egg, garlic, onions, bell pepper, chili, and basil.

(Brown rice, extra meat or veggie add \$1.00)
~No Substitution~

- BEVERAGES -

Thai Iced Tea \$3

Thai Iced Coffee \$3

Coke / Diet Coke / Ginger Ale / Root Beer / Sprite / Dr. Pepper \$2

Iced Tea \$2

Lemonade / strawberry lemonade \$2

Hot Tea (Jasmine or Green) \$2

San Pellegrino Small \$3 Large \$7



SUNDAY — MONDAY

11.30 AM — 9:00 PM

TUESDAY — THURSDAY

11.30 AM — 9:30 PM

FRIDAY — SATURDAY

11.30 AM — 10:00 PM

CLOSED

3.00 PM — 5.00 PM

DINE-IN / TAKE-OUT

T: 805.641.3573

387 EAST MAIN STREET
VENTURA, CALIFORNIA. 93001
WWW.RICEONMAIN.COM

- Menu and Prices are subject to change without notice.
- No Checks Accepted.
- We accept Visa, MasterCard and American Express

- APPETIZERS -

EDAMAME (v) \$3 Steamed Japanese soy bean top with kosher salt.
FRESH ROLLS (v) \$7 Delicate rice paper filled with Thai sweet basil, mixed greens, shrimp or tofu. Served with sweet-chili sauce, and peanut sauce.

ANGLE SHRIMP (5 pcs.) \$8 Spring roll skin wrapped around marinated shrimp deep fried served with sweet-chili sauce.

ROTTI YELLOW CURRY (v) \$8 Thai style crepes, served with yellow curry sauce.

CORN CAKE (v) \$8 Our unique vegetarian take on tradition Thai fish cake, made from yellow corn, kaffir leaves, and variety of spice. Deep fried and served with sweet-chili sauce.

EGG ROLLS (v) \$6 Mix vegetable and glass noodle, rolled, and deep fried. Served with sweet-chili sauce.

MEANG KHUM (v) \$9 Fresh spinach leaves, diced shallot, ginger, lime, cooked shrimp, roasted grated coconut, Thai fresh chili, and cashew nut. Served with tamarind sauce.

FRIED CALAMARI \$8 On top of fresh lettuce served with sweet-chili sauce.

GYOZA \$7 Japanese style dumplings stuffed with chicken, cabbage, and carrot served with soy dipping sauce.

SATAY (v) (4 pcs.) Chicken | Tofu \$8 Choice of grilled chicken or tofu on skewers, served with Thai peanut sauce and cucumber salad.

CRAB RANGOON \$8 Fried wontons stuffed with crab meat, cream cheese, and herbs served with sweet-chili sauce.

FRIED TOFU (v) \$7 Crispy tofu served with sweet-chili sauce with ground peanut.

- SALADS -

GARDEN SALAD (v) \$7 Iceberg lettuce, tomatoes, cucumbers, carrots, onions and crispy noodle. Served with Asian sesame dressing.

THAI GRILLED CHICKEN SALAD OR TOFU (v) \$8 Iceberg lettuce, tomatoes, cucumbers, carrots, onions, and crispy noodle. Served with peanut dressing.

LARB (v) \$8 Ground chicken, pork, or beef, sliced red onion, mint leaves, and ground toasted rice in chili lime dressing. Served over Romaine lettuce.

SPICY THAI BEEF SALAD (v) \$9 Sliced tender sirloin tossed in sweet chili lime dressing, tomatoes, cucumber, red onion, scallions and chili. Served over Iceberg lettuce.

PAPAYA SALAD (v) \$8 Fresh green papaya mixed with tomatoes, chili, green beans, roasted peanuts and grilled shrimps, mixed with spicy lime juice & fish sauce.

SHRIMP SALAD (PLA GOONG) (v) \$10 Grilled shrimp tossed in house special spices, tomato, cucumber, red onions, cashew nut served on top of Iceberg lettuce.

- SOUPS -

TOM YUM (v) Cup - \$5 / Pot - \$10 (shrimp add \$2.00) A savory sour soup with your choice of meat and mushrooms. Seasoned with lemongrass, kaffir lime leaves, chili and lime juice.

TOM KHA (v) Cup - \$5 / Pot - \$10 (Shrimp add \$2.00) Coconut soup with your choice of meat and mushrooms seasoned with galangal (Kha), kaffir lime leaves, lemongrass, chili and lime juice.

TOFU VEGETABLES (v) Cup - \$5 / Pot - \$10 Soft tofu with soy bean, cabbage, broccoli, baby corn, snow pea, mushroom, green onions and carrots in a hearty vegetable broth.

WONTON (v) Cup - \$5 / Pot - \$10 Homemade wonton stuffed with chicken and shrimp with cabbage, baby corn, snow pea, mushroom, green onion, and carrot in a chicken broth.

SEAFOOD HOT POT \$16 A savory sour soup scallops, shrimp, calamari, mussel, white fish, mushrooms, kaffir lime leaves, galangal, lemongrass, chili, and Thai basil. (Can be made with coconut milk)

- WOK -

Your Choice of: Tofu or Vegetable \$9, Chicken or Pork \$9, Beef \$10, Shrimp \$12, Seafood \$15

GARLIC&PEPPER In garlic and pepper sauce with green onion and cilantro over steamed broccoli.

SPICY BASIL LEAVES Stir-fried in chili & garlic sauce with green beans, bamboo shoots, bell pepper, onions, and Thai basil leaves.

CASHEW NUTS with carrots, bell pepper, snow peas, baby corn, onion, mushroom, and Sriracha sauce.

GINGER Stir-fried with onion, snow peas, carrot, bell pepper, mushrooms, and green onion.

BROCCOLI Stir-fried in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE Onion, snow peas, bell pepper, baby corn, carrot, mushrooms, cucumber, pineapple, and tomato.

SPINACH With mushrooms in garlic and black bean sauce.

VEGETABLES DELIGHT Quickly sautéed cabbage, carrot, snow pea, onion, baby corn, mushroom, broccoli, bell pepper, and bean sprout, stir-fried with garlic and house special sauce.

SNOW PEAS AND SHITAKE MUSHROOMS Sautéed with garlic, white pepper, and oyster sauce.

SPICY BASIL EGGPLANT Sautéed with Thai basil, onions, bell peppers, and house special black bean sauce.

RAMA Stir-fried spinach topped with peanut sauce.

- NOODLES -

Your Choice of: Tofu or Vegetable \$9, Chicken or Pork \$9, Beef \$10, Shrimp \$12, Seafood \$15

PAD THAI Thin rice noodles sautéed with egg, crushed peanuts, green onions, and bean sprouts.

PAD SEE U Rice noodles, wok sautéed with egg and broccoli in black bean soy sauce.

LAD NA Rice noodles and broccoli topped with garlic- soy gravy sauce.

DRUNKEN NOODLES "PAD KEE MAO" Rice noodles, wok sautéed with egg, garlic, onions, bell pepper, fresh Thai chili, and Thai basil.

CHICKEN NOODLE "GAI KOA" Rice noodle stir-fried with egg, bean sprout, green onion, cilantro in house special light soy sauce over Iceberg lettuce.

- RICE -

Your Choice of: Tofu or Vegetable \$9, Chicken or Pork \$9, Beef \$10, Shrimp \$12, Seafood \$15

THAI FRIED RICE A substantial and tasty dish with onions, cilantro, green onion and egg.

PINEAPPLE FRIED RICE Pineapple, cashew nuts, a touch of yellow curry powder, bell pepper, onions, and egg.

SPICY FRIED RICE Fresh chili mix with garlic, onions, bell pepper, green beans, Thai basil, and egg.

- CURRY -

Your Choice of: Tofu or Vegetable \$9, Chicken or Pork \$9, Beef \$10, Shrimp \$12, Seafood \$15

RED CURRY With bamboo shoots, green beans, Thai basil, and bell pepper simmered in coconut milk.

GREEN CURRY With eggplant, green beans, Thai basil, and bell pepper simmered in coconut milk.

YELLOW CURRY With potato, carrot, onion, and bell pepper simmered in coconut milk.

PINEAPPLE CURRY Red curry chili paste simmered in coconut milk with pineapples, bell pepper, carrot, and Thai basil.

PANANG Red chili paste simmered in coconut milk with green beans, carrot, and Thai basil.

MUSSAMAN Spice-paste simmered in coconut milk with potato, carrot, onion, and peanut.

- SPECIALTIES -

TALAY THAI \$16 Fresh seafood medley with Thai seasonings of garlic stir-fried with lemongrass, Thai basil, galanga (Kha), kaffir lime leaves, chili pepper and white wine.

CATFISH \$14 Deep fried crispy filet topped with red curry chili sauce, and Thai herbs, green beans, and fresh Thai basil.

SALMON TERIYAKI \$14 Grilled salmon steak with our homemade teriyaki sauce served with steamed broccoli.

BASIL MUSSELS \$15 Steamed green mussels with lemongrass, Thai basil, garlic, fresh chili, and sake.

TOFU PARTY \$12 Golden fried tofu tossed in our special sesame sauce.

CRYING TIGER \$17 Juicy marinated beef steak with Esan (Northeastern Thailand) spicy dipping sauce, served with sticky rice and green apple sauce.

PUMPKIN \$12 Sautéed kabocha with eggplant, bell pepper and Thai basil leaves in exotic Thai sauce.
(Shrimp add \$2.00 / seafood add \$4)

- SIDE ORDERS -

Noodles	\$2
White Rice	\$1
Brown Rice	\$2
Sticky Rice	\$2
Peanut Sauce	\$1
Steamed Vegetables	\$3

- DESSERT -

MANGO WITH SWEET STICKY RICE (SEASONAL) \$7 Homemade sweet sticky rice served with fresh ripe mango.