



ekkamai

thai restaurant

13223 W. Washington Blvd.
Los Angeles, CA 90066
310-827-2777

We Deliver, \$15 minimum required
(Prices and availability subject to change without notice. No substitutions.)

Order online at:

www.ekkamairestaurant.com

Please visit our website for our latest menu items, pricing, and exclusive offers



Takeout • Delivery • Catering

Ekkamai Beverages

Thai Iced Tea - \$5.00

Our best selling drink, our special Thai tea with half and half

Thai Iced Coffee - \$5.00

Thai coffee with half and half

Fresh young coconut - \$7.00

A refreshing young coconut, not the bottled stuff

Arrowhead bottled water - \$2.50

Perrier - \$4.00

Coke/Diet Coke/Sprite - \$3.00

Hot Tea (Jasmine, Green, other) - \$3.00

Bundaberg Ginger Beer - \$4.00

Ekkamai Starters

Chiang Mai Sausage - \$12.00

In Thailand it is known as Sai Oua. It's a spicy pork sausage bursting with flavors of lemongrass and kaffir. Served with cabbage and ginger.

Cream Cheese Puffs (6) - \$12.00

Crispy wonton skin wrapped around our tasty cream cheese and crab filling

Chicken or Pork Egg Rolls (4) - \$12.00

Eggrolls stuffed with chicken or pork, egg, carrots, glass noodle and served with a sweet & sour dipping sauce

Egg Rolls (4) (Vegetarian) - \$10.00

Deep fried eggrolls filled with seasoned cabbage, carrots, glass noodles

Eggy Fresh Rolls (4) - \$12.50

Crispy chicken or pork eggrolls wrapped with basil, bean sprouts, cucumber, carrots, and spring mix in soft rice paper served with peanut sauce.

Veggie Fresh Rolls (4) - \$10.50 ☉

Fresh spring salad, carrots, basil, beansprouts, glass noodles and tofu wrapped in soft rice paper and served with peanut sauce

Chicken Satay (6) - \$13.00 ☉

A Thai favorite — tender, marinated chicken breast grilled on skewers with a peanut dipping sauce and cucumber salad

Tofu Satay (6) - \$13.00 ☉

Tofu prepared satay style on skewers and served with our peanut sauce and cucumber salad

Golden Wontons (8) - \$10.50

Your choice of shredded chicken or vegetables wrapped inside of a crispy wonton skin

Picnic Rolls (3) - \$12.00 ☉

Ground pork, glass noodles, and spring mix wrapped in rice paper and served with a sweet and sour sauce

Golden Shrimp (6) - \$14.00

Panko breadcrumb crusted shrimp deep fried to perfection

Dumplings (Grilled or Steamed) - \$11.00

Your choice of chicken (6), pork (6), or veggie (5) dumplings served with a soy vinegar sauce

Grilled Shrimp with Bacon (6) - \$14.00

Bacon wrapped jumbo shrimp grilled and served with sweet and sour sauce

Fried Tofu - \$11.00

Golden fried tofu served with sweet and sour sauce

Crispy Chicken Tenders - \$13.00

Panko crusted chicken white meat served with our yellow curry dipping sauce



Cream Cheese Puffs



Golden Shrimp



Veggie Fresh Rolls



Golden Wontons



Chicken Satay



Choose from mild, medium, spicy, or extra spicy

☉ Denotes Gluten Free

Ekkamai Soups

Tom Yum and Tom Kha come with white meat chicken, tofu or vegetables at no extra charge. Shrimp add \$2, Seafood Combination add \$3/\$5 (Small/Large)

Tom Yum - Small \$11.00 Large \$15.00 🌶️🍷

Thailand's famous hot and sour soup with lemongrass, mushrooms, kaffir lime leaves, fresh lime juice, and spices

Tom Kha - Small \$11.00 Large \$15.00 🌶️🍷

Creamy coconut milk soup with lemongrass, mushrooms, special Thai herbs, fresh lime juice, and spices. 100% dairy free

Wonton Soup - Small \$11.00 Large \$15.00

Chicken filled wontons in a soup broth with white chicken meat, shrimp, and vegetables



Tom Kha Soup

Ekkamai Salads

Papaya Salad (Som Tam) - \$13.00 🌶️🍷

Juliened green papaya, green beans, tomatoes, dried shrimp, carrots, peanuts, fish sauce, and chili lime dressing

Glass Noodle Salad (Yum Woon Sen) - \$13.00 🌶️🍷

Glass noodle with shrimp, ground chicken, onions, carrots, and chilies in a lime dressing

Larb - \$13.00 🌶️🍷

Your choice of ground chicken or tofu, basil leaves, chili, onions, and toasted ground rice in a tangy lime dressing

House Salad - \$14.50 🍷

Our house salad with grilled chicken, hardboiled egg, tomatoes, cucumbers, onions served with a peanut dressing

Spinach with Tofu Salad - \$14.00 🍷

Raw spinach mixed in a salad with marinated grilled tofu and a special house dressing

Shrimp Salad - \$15.50 🍷

Seasoned grilled shrimp, shallots, garlic, lemongrass, basil leaves, mixed greens, and green onions in a spicy lime dressing

Squid Salad - \$15.50 🍷

Squid with cucumbers, mixed greens, basil leaves, and carrots in a spicy lime dressing

Sesame Chicken Salad - \$14.50

Grilled chicken breast with mixed greens, cilantro, mandarin oranges, sliced almonds, and crispy wontons in a sesame vinaigrette

Duck Salad - \$17.00

Grilled marinated duck with a spring mix, mandarin oranges, sliced almonds, and crispy wontons with a ginger orange vinaigrette



Tom Yum Seafood



Sesame Chicken Salad



Papaya Salad

Ekkamai Curries

All curries come with white meat chicken, pork, tofu, or vegetables at no extra charge & are 100% dairy free. Beef add \$1, Shrimp add \$2, Combination add \$3

Yellow Curry - \$14.00 🌶️🍷

Our rich yellow curry with a coconut base, potatoes, peas, and carrots.

Green Curry - \$14.00 🌶️🍷

Our rich green curry with a coconut base, green beans, bamboo shoots, bell peppers, eggplant, and basil leaves.

Panang Curry - \$14.00 🌶️🍷

Our rich panang curry with a coconut base, peas, carrots, bell peppers and basil leaves.

Pineapple Curry - \$15.00 🌶️🍷

An exotic mixture of curry, pineapple, and bell peppers in a coconut sauce.

Duck Curry - \$17.00 🌶️

Our rich panang curry with a coconut base, peas, carrots, bell peppers, basil leaves and roasted duck.

Pumpkin Curry - \$15.00 🌶️🍷

Chunks of savory pumpkin with our coconut and panang curry, basil, bell peppers, kaffir lime leaves, and your choice of meat.



Panang Curry



🌶️ Choose from mild, medium, spicy, or extra spicy

🍷 Denotes Gluten Free

Ekkamai Specialties

Spicy Crispy Pork - \$15.00 🌶️🍷

Crispy pork belly sautéed with green beans in prik king sauce

Chinese Broccoli with Crispy Pork - \$15.00

Crispy pork belly sautéed with Chinese Broccoli in classic Thai style

Ekkamai Sake Spare Ribs - \$14.00

Pork spare ribs marinated in Ekkamai's tangy sake rib sauce and grilled to perfection

Beef Salad (Nua Namtok) - \$15.50 🌶️🍷

Grilled marinated beef tossed with mixed greens, tomatoes, and red onions in a spicy, tangy lime dressing

Orange Chicken - \$14.00

Tender white meat chicken battered and deep fried until golden brown then coated with our own house orange sauce

Teriyaki Chicken - \$14.00

Dark meat chicken marinated with our house teriyaki sauce grilled to perfection served over shredded cabbage

Thai Barbecued Chicken - \$15.50 🍷

A chicken half (white and dark) marinated in our special coconut, curry powder, & lemongrass marinated grilled and served with our Thai BBQ sauce

Moo Ping - BBQ Pork Skewers (5) - \$14.50

Tender marinated pork on bamboo skewers, grilled, and served with our Crying Tiger dipping sauce

Bam-Boom - \$14.50 🌶️

Thai style Ka Prow (spicy basil stir-fry) with your choice of ground chicken or pork, sautéed in a spicy basil leaf sauce with bamboo shoots

Barbecued Pork (Moo Yung) - \$14.50

A grilled marinated pork cutlet sliced and served with our Crying Tiger sauce

Thai Barbecued Beef (Nua Yung/Crying Tiger) - \$15.00

Charbroiled slices of beef marinated in honey, garlic, lemongrass, herbs, and coconut milk served with our Crying Tiger sauce

Crispy Black Rice Salad - \$14.00 🌶️🍷

Our Ekkamai exclusive crispy black rice tossed with ground pork, lime, ginger, shallot, and cilantro served with a cabbage wedge

Ekkamai Main Entrées

All main entrées come with white meat chicken, pork, or tofu at no extra charge. Beef add \$1, Shrimp add \$2, Combination add \$3

Garlic and Pepper - \$14.00

Sautéed roasted garlic, onions, carrots and black pepper in garlic sauce

Ginger Onion - \$14.00

Fresh ginger, mushrooms, carrots, and onions sautéed in a savory sauce

Spicy Eggplant - \$14.00 🌶️

Sautéed eggplant, bell peppers, chili, and sweet basil in a spicy sauce

Prik Khing - \$14.00 🌶️🍷

Stir-fried green beans and bell peppers in red curry paste

Asparagus - \$14.50

A quick stir-fry of asparagus, onions, and carrots in our special sauce

Cashew Nuts - \$14.00 🌶️

Cashew nuts stir-fried with carrots, water chestnuts, and onions, in a roasted chili sauce

Spicy Basil Leaf (Ka Prow) - \$14.00 🌶️

Sweet basil, fresh garlic, chili, onions, and bell peppers sautéed in a savory sauce

Kung Pao - \$14.00 🌶️🍷

Sautéed roasted red chili, onions, chestnuts, peanuts, carrots, and bell peppers in a spicy garlic sauce

Sweet and Sour - \$14.00 🍷

Stir-fry with pineapples, cucumbers, tomatoes, bell peppers, carrots, and onions in a sweet and sour sauce

Ekkamai Side Orders

Ekkamai Brown Rice - \$3.50 🍷

Our unique and healthy brown rice recipe, like no other

Steamed White Jasmine Rice - \$2.50 🍷

Sticky Jasmine Rice - \$5.00 🍷

Traditional Thai sticky rice

Fried Rice (Side order) - \$8.50

A small side order of egg fried rice, no meat.

Steamed Vegetables - \$7.00 🍷

Mixed steamed vegetables

Cucumber Salad - \$5.50 🍷

Cucumber, red onion, and bell peppers in a sweet vinaigrette

Peanut Sauce - \$1.75🍷

Teriyaki Sauce - \$1.75

Sweet & Sour Sauce - \$1.75 🍷



Orange Chicken



Barbecued Pork (Moo Yung)



Chinese Broccoli with Crispy Pork



Asparagus



Spicy Eggplant



Ekkamai Brown Rice

🌶️ Mild, medium, spicy, or extra spicy

🍷 Denotes Gluten Free

Avocado oil can be substituted in many dishes for \$1

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Ekkamai Noodle Dishes

All noodles come with white meat chicken, pork, or tofu at no extra charge. Beef add \$1, Shrimp add \$2, Combination add \$3

Pad Ekkamai - \$14.00 🌶️

Wide, flat rice noodles stir-fried with egg, green onion and beansprouts with a tumeric kick

Pad Thai - \$14.00 🍷

Traditional Pad Thai noodles using our absolutely authentic sauce with bean sprouts, egg, green onions, and roasted peanuts

Pad See Ew - \$14.00

Wide, flat rice noodles stir-fried with egg, Chinese broccoli, American broccoli in a special sweet sauce

Gai Kua - \$14.00

Wide, flat rice noodles stir-fried with egg, bean sprouts, and onions in a special sauce

Pad Woon Sen - \$14.00

Glass noodles stir-fried with tomatoes, onions, beansprouts, and egg

Spicy Mint Noodle (Drunken Noodles) - \$14.00 🌶️

Wide, flat rice noodles stir-fried with Thai spices, chili, onions, bell peppers, and basil AKA Pad Kee Mao

Lad Na (Gravy Noodle) - \$14.00

Wide, flat rice noodles in a savory gravy sauce with Chinese broccoli and your choice of meat

Yakisoba (Chow Mein) - \$14.00

Japanese egg noodles stir-fried with mixed vegetables



Pad Ekkamai



Pad See Ew

Ekkamai Rice Dishes

Thai Fried Rice and Spicy Fried Rice come with white meat chicken, pork, or tofu at no extra charge. Beef add \$1, Shrimp add \$2, Combination add \$3

Duck Fried Rice - \$17.50 🌶️

Fried rice with egg, basil, bell peppers, onions and marinated duck

Thai Fried Rice - \$14.00

Traditional Thai fried rice with egg, garlic sauce, tomatoes, onions

Spicy Fried Rice - \$14.00 🌶️

Our traditional Thai fried rice with egg, bell peppers, chili, basil leaves and our special garlic sauce

Spicy Seafood Fried Rice - \$20.50 🌶️

Our spicy fried rice presented to you in deluxe form with Alaskan crab, egg, shrimp, calamari, fish, and mussels in a special garlic sauce

Combination Fried Rice - \$17.00

Our traditional Thai fried rice with chicken, pork, beef, and shrimp

Pineapple Fried Rice - \$17.50

Our beautiful jasmine fried rice with chunks of pineapple, chicken, shrimp, onions, tomatoes, bell peppers, cashew nuts, raisins, egg, and tumeric

Crab Fried Rice - \$17.50

Fried rice with real Alaskan crab, scrambled egg, green onions, tomatoes, and our savory garlic sauce

Omelette Over Rice - \$15.50 🍷

A tasty Thai omelette stuffed with shrimp, onions, and tomatoes served over warm jasmine rice with a special chili sauce



Pineapple Fried Rice



Crab Fried Rice



Omelette Over Rice

Ekkamai Veggie Entrees

Mixed Vegetables - \$14.00

A mix of broccoli, carrots, cabbage, mushrooms, bean sprouts, and onions sauteed in a light soy sauce

Garlic Green Beans - \$14.00

Sauteed roasted garlic and green beans in a garlic sauce

Sweet & Sour - \$14.00 🍷

A mix of broccoli, carrots, cabbage, mushrooms, bean sprouts, onions, pineapple, cucumbers, bell peppers, and tomatoes in our sweet and sour sauce

Chinese Broccoli - \$14.00

Chinese broccoli stir-fried with oyster sauce

American Broccoli - \$14.00

American broccoli stir-fried with oyster sauce

Spinach with Garlic - \$14.00

A quick stir-fry of spinach with garlic and oyster sauce

🌶️ Mild, medium, spicy, or extra spicy

🍷 Denotes Gluten Free

Avocado oil can be substituted for soybean oil for \$1
In many dishes. Please consult serving staff.

Ekkamai Seafood

Shrimp & Crab in curry sauce - \$19.50 🌶️🍷

Alaskan crab and shrimp sautéed with yellow curry sauce of eggs, carrots, and onions

Asparagus with Shrimp & Crab - \$19.50

Shrimp and crab sautéed with asparagus, onions, carrots, and mushrooms

Shrimp and Crab with silver noodles \$19.50

Shrimp and Alaskan crab sautéed with glass noodles, tofu, mushrooms, and ginger in our special sauce

Spicy Mint Seafood - \$20.50 🌶️

Shrimp, calamari, mussels, Alaskan crab, and fish stir-fried with basil, onions, bell peppers in a chili garlic sauce

Curry Seafood - \$20.50 🌶️🍷

Shrimp, calamari, mussels, Alaskan crab, and fish sautéed in our curry sauce and topped with coconut milk

Seafood Eggplant - \$20.50 🌶️

Shrimp, calamari, mussels, Alaskan crab and fish sautéed with eggplant, bell peppers, sweet basil, and onions in a garlic sauce

Crispy Trout - \$20.50 🌶️

Deep-fried, whole crispy trout topped with julienned apples in a spicy sauce

Curry Fish (Shoo-Shie) - \$18.50 🌶️

Fish filet marinated in a curry coconut cream, battered and fried, served in a red curry sauce with basil and bell peppers, then topped with kaffir lime leaves

Calamari with Garlic - \$16.00

Marinated calamari stir-fried with garlic, black pepper, and oyster sauce and served with fresh, steamed veggies

Teriyaki Salmon - \$18.50

A gently pan grilled salmon filet served with teriyaki sauce, broccoli, cabbage, and carrots

Green Curry Shrimp Coconut - \$18.50 🌶️🍷

Sautéed shrimp with bamboo shoots, green beans, bell peppers, eggplant, and sweet basil in a green coconut curry served in a fresh young coconut

Sweet & Sour Salmon - \$18.50 🍷

A marinated salmon filet pan grilled with tomatoes, cucumbers, onions, pineapple, and asparagus in a sweet & sour sauce

Curry Salmon - \$20.50 🌶️

Grilled salmon served in red curry sauce with basil and bell peppers, then topped with kaffir lime leaves

Ekkamai Desserts

Mango with sticky rice - \$12.00 🍷

Juicy mango served along side sticky jasmine rice infused with coconut milk and topped with a special coconut sauce

Banana Roll - \$10.50

Wrapped deep fried banana served with vanilla ice cream

Ice Cream - \$6.50 (Vanilla) \$8.00 (Coconut)



Spicy Mint Seafood



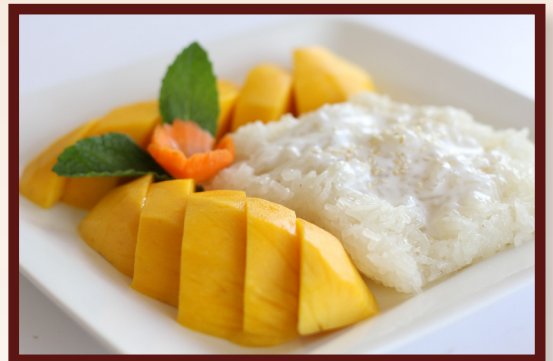
Curry Fish



Sweet & Sour Salmon



Banana Roll



Mango With Sticky Rice

🌶️ Mild, medium, spicy, or extra spicy

🍷 Denotes Gluten Free

Avocado oil can be substituted for soybean oil for \$1
In many dishes. Please consult serving staff.

Ekkamai Lunch Specials

*Served until 5PM. Lunch specials include reduced sized entrée with white rice, salad, and Ekkamai curry puff
Your choice of white meat Chicken, Pork, Tofu or Vegetables
Beef add \$1, Shrimp add \$2, Combination add \$3*

Brown Rice add \$1

Pad Ekkamai - \$13.50 🍴

Pad Thai - \$13.50

Pad See-Ew - \$13.50

Gai Kua - \$13.50

Pad Woon Sen - \$13.50

Spicy Mint Noodle - \$13.50 🍴

Lad Na (Gravy Noodle) - \$13.50

Yakisoba (Chow Mein) - \$13.50

Cashew Nuts - \$13.50 🍴

Spicy Basil Leaves (Ka Prow) - \$13.50 🍴

Teriyaki Chicken - \$13.50

Prik Khing - \$13.50 🍴

Asparagus - \$14.50

Pineapple Curry - \$14.50 🍴

Curry (Red, Yellow, or Green) - \$13.50 🍴

Broccoli - \$13.50

Garlic and Pepper - \$13.50

Ginger Onion - \$13.50

Spicy Eggplant - \$13.50 🍴

Kung Pao - \$13.50 🍴

Sweet and Sour - \$13.50

Veggie Medley - \$13.50

Orange Chicken - \$13.50

Thai Barbecued Chicken - \$16.00

Chicken Satay (6) - \$13.50

Spinach w/ Garlic - \$13.50

Garlic Green Beans - \$13.50

🍴 Choose from mild, medium, spicy, or extra spicy
Avocado oil can be substituted for soybean oil for \$1
In many dishes. Please consult serving staff.



Beer

Singha- \$5 Thai Beer that needs no introduction, 5% ABV

Stella - \$6 Belgian Lager, 5% ABV

Stem Real Dry Cider - \$7 Tart cider from Pacific Northwest Apples 6.8% ABV

Franziskaner Hefe-Weisse - \$7 German Hefeweizen, 12oz bottle, 5% ABV

Elysian Space Dust IPA - \$7 Washington, 12oz bottle, 8.5% ABV

Gulden Draak - \$8 Belgian dark triple. 330ml bottle, 10.5% ABV

La Fin Du Monde - \$8 Quebec, Canada Belgian style tripel. 12 oz bottle, 9% ABV

Lefte Blonde - \$7 Belgian Blonde Ale, 12oz bottle, 6.6% ABV

St. Bernardus ABT 12 - \$9 Belgian Quad. 330ml bottle, 10% ABV.

Hitachino Red Rice Ale - \$9 Japanese Strong Pale Ale. 330ml bottle, 7% ABV.

Weihenstephaner Vitus - \$7 German Weizenbock, 7.7% ABV

Allagash Curieux - \$25 A tripel ale aged in bourbon barrels for 8 weeks, large 750ml bottle, 11% ABV

Allagash White - \$7 Maine, wheat beer, 5.2% ABV

Old Rasputin - \$7 California, Dark Imperial Stout, 9% ABV

Monk's Cafe Sour Ale - \$7 Belgian Flemish sour ale, 5.5% ABV

Red Wines

All wines are portion controlled at 6 oz per glass. Sorry no sampling.

House Red - \$8

Erath Pinot Noir - \$10 Oregon - Bottle price \$35

Sanford Pinot Noir - \$22 Half Bottle Size Only (375ml) Santa Barbara County, California

Charles & Charles Bolt Cabernet Sauvignon - \$9 Columbia Valley, WA - Bottle price \$30

Federalist Cabernet Sauvignon - \$35 Lodi, California. Sold by the bottle only

Opus One Overture - \$125, Bordeaux Blend, Napa Valley, California

White Wines

All wines are portion controlled at 6 oz per glass. Sorry no sampling.

House White \$8

Greystone Cellars Chardonnay - \$9 Santa Barbara, CA - Bottle price \$25

Brancott Sauvignon Blanc - \$9 New Zealand - Bottle Price \$30

Antica Chardonnay - \$35 Napa Valley. Sold by the bottle only

Sake

All sakes are sulfite and gluten free.

Hot Sake - \$8

Hana Lychee flavored sake - \$11 375ml bottle

Gekkeikan Nigori - \$10 Cold unfiltered sake, 10% abv, 300ml bottle

Sho Chiku Bai Junmai - \$5 mini 180ml bottle, 15% abv

Gekkeikan Suzaku - \$16 Junmai Ginjo, 15.5% abv, 300ml bottle

Gekkeikan Horin - \$20 Junmai Dai Ginjo, 16.6% abv, 300ml bottle