

# HANUMANH



- Som Pak - rice-cured cabbage, ginger, chilies 10  
Sa Ton Paa Va - raw albacore tuna, soybean paste, fermented pineapple 16  
Sakoo Yadsai - tapioca dumplings, salted radish-pork, peanut 12  
Chuenh Het Pouk - 'blooming mushroom', tofu sauce, pickled chili 12  
Mok Kaw Paa - cobia collar steamed in banana leaves, coconut, lemongrass 18  
Ping - from the grill -  
    khao jee - milk bread, maggi-cured egg yolk, chicken skin 12  
    som kaw muu- sour pork jowl, toasted rice, charred mushroom 13  
    goong - prawn, spicy garlic confit, pineapple kosho 15  
Jaew - dipping sauces with crudite 13  
    mak kua - eggplant | kapii- fermented shrimp | het pouk - mushroom  
Naem Khao Kob - puffed rice, tamarind sauce, herbs 14  
Yum Hua Pii - shaved banana flower, tamarind-coconut, rau ram 14  
Hanumanh Song Kuang - rice vermicelli noodles, fermented fish-pork sauce, squash 15  
Gaeng Phet Pou - red crab curry, lychee, crispy banana blossoms 18



Khao Nom Mak Pau - coconut pudding, rosella granita, peanut-rice crumble 10

## Suggested Compliments

sticky rice 3  
crudite 3

- due to size of the kitchen, we are unable to accommodate substitutions
- not all ingredients are listed, please notify our staff of any allergies or dietary restrictions
- consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

bobby pradachith | seng luangrath | matt brown | al thompson | billy samountry