



SAPPE SUMMER

Pla Gao \$21

Blanched sliced grouper in Thai herbs topped with spicy fermented bean seafood sauce, crunchy garlic, fish roe and julienned fresh ginger.

Yum Mama \$23

Spicy noodles salad tossed in lime dressing with shrimp, ground pork, chicken sausage, shallot, culantro, cilantro and tomatoes.

Duke Foo \$29

Crispy fluffy catfish salad, mango, peanuts, shallot, mint with side of spicy lime dressing.

Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers Serve with Sappe Powder

4 for \$20

Choose 6 for \$30

9 for \$40

12 for \$50



Chicken Liver



Shrimp



Wing



Chicken Skin



Cuttle Fish



Pork Belly



Okra



Mushroom



Chicken



Pork



Ox Tongue



Pork Intestine

Tod

***Wing Zaab \$15**

Fried marinated wings tossed in spicy Sappe powder and culantro.

Hed Tod \$14

Fried enoki mushroom with spicy tamarind sauce.

***Moo Klook Foon \$14**

Fried marinated pork strips with Jaew sauce.

Luke Chin Tod \$13

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

***Gai Ta-Krai \$16**

Fried marinated ground chicken on lemongrass sticks with side of fresh vegetables.

Soup/Hotpot

***Leng Zaab \$45**

Train Market style and sour pork ribs soup with cilantro, culantro and shallot.

***Tom Zaab Nuer Hotpot \$30**

Stewed beef in hot and spicy broth with lemongrass, galanga, chili, shallot, culantro.

***Tom Yum Tiger Prawn Hotpot \$28**

Spicy and sour Tom Yum, Tiger prawns, mushroom, cilantro, scallion and Thai herbs.

***Tom Gai Ma-Kham Hotpot \$27**

Spicy and sour chicken soup, mushroom, tomato, shallot, tamarind sprigs, lemongrass and Thai herb garden.

***Gang Om Gai \$23 (GF)**

Esan style spicy chicken soup with pumpkin, mushrooms, dills, scallion and fish anchovy.

Grill

Sappe Ribs \$40

Grilled marinated pork spare rib rack with Sappe powder.

Crying Tiger \$22

Grilled marinated beef (medium rare) with spicy Jaew sauce.

Kaw Moo Yang \$18

Grilled marinated pork jowl with spicy Jaew sauce.

***Sai Ua \$16**

Grilled Northern Thai style spicy pork sausage with a side of fresh vegetables.

Nham Ping \$15

Grilled Esan style sour pork sausage with a side of fresh vegetables.

Gai Yang \$19

Grilled marinated chicken with Jaew sauce.

Tum/Yum

***Goi Nuer \$24 (Raw, GF)**

Spicy Esan style beef tartare, lemongrass, cilantro, scallion, chili, toasted rice powder served with rice crackers.

***Soi Ju \$24 (Rare, GF)**

Esan style beef platter, seared beef, grilled beef liver and beef tribes with spicy Jaew sauce and side of fresh vegetables.

***Sok Lek Kua \$23 (GF)**

Spicy pan-tossed beef blood salad with beef cubes, tripe and livers in spicy dressing and Thai herbs.

***Laab Ped Udon \$23 (GF)**

Spicy Esan style minced duck salad with shallot, chili powder, toasted rice powder, cilantro and crispy duck rind served with a side of fresh vegetables.

***Tum Khao Pode Kai Kem \$15 (GF)**

Spicy corn salad, tomato, long bean with salted egg, peanuts.

***Yum Pu Dong \$20 (GF)**

Spicy fermented crabs in spicy fish sauce.

***Laab Mushroom \$20 (V, GF)**

Vegetarian spicy mushroom Laab with chili powder, toasted rice powder, cilantro, shallot served with a side of fresh vegetables.

***Koong Chae Nam Pla \$18 (Raw, GF)**

Spicy raw shrimp salad with seafood sauce.

***Fruit Salad Kapi \$16 (GF)**

Spicy season fruit salad with chili, toasted rice powder, shallot, lemongrass in shrimp-paste and lime dressing.

***Tum Thai Kai Kem \$15 (GF)**

Green papaya, chili, tomato, long bean, peanuts with salted egg.

***Tum Pu Pla Ra \$15 (GF)**

Green papaya, chili, tomato, long bean with crab and fish anchovy.

***Pla Hoi \$19 (GF)**

Spicy raw oyster salad, shallot, cilantro, chili paste, lemon grass.

***Tum Jay \$15 (VG, GF)**

Green papaya, chili, tomato, long bean.

Rice/Noodles

***Khao Soi Gai Yang \$23**

Spicy Northern Thai style curry egg noodle soup with grilled marinated chicken, pickled radish, cilantro and scallion.

***Ba Mii Kaw Moo Yang \$23**

Spicy dry egg noodles with grilled pork jowl, scallion, cilantro and peanuts.

***Cha Mama Koong \$23**

Pan fried wavy wheat noodles in spicy basil sauce, shrimp, finger root, young pepper corn, topped with fish roe.

Mama E-La \$23

Pan fried wavy wheat noodles in sweet garlic soy sauce, egg, Gailan, topped with sauteed beef.

***Mii Bannog \$22**

Pan fried vermicelli in spicy soy fermented sauce with pork belly, scallion, micro chive and pork blood jelly.

Mii Kati Jay \$22 (VG, GF)

Steamed rice noodles, spicy curry with diced mushroom, dice soy curd, peanuts, beansprouts and micro chive.

Moo Gratiam over rice \$21 (GF)

Sauteed pork in garlic and pepper sauce over rice with fried egg.

Mushroom fried rice \$21 (V, GF)

Fried rice with assorted mushrooms, onion, tomato and crunchy garlic.

Khao Pad Rod Fai Gai \$19 (GF)

Hualumphong station style chicken fried rice with egg, tomato, onion and Gailan.

***Lek Kua Pla Ra \$19 (GF)**

Pan fried spicy rice noodles, morning glory in fish anchovy sauce topped with pork rind

Mun Koong Fried Rice \$26

Tiger prawn fried rice with shrimp paste oil, tomato, onion, scallion, and egg. Sprinkled with crunchy shallot and side of spicy creamy seafood sauce.

Side

Seasonal fresh vegetables \$6

Assorted fresh vegetables.

Khao Jii \$5

Grilled egg-brushed sticky rice.

Khao Niao \$4

Steamed sticky rice.

Khao \$3

Steamed jasmine rice.

Entrees

***Mok Pla Tod (GF) \$29**

Fried Flour dusted cod with spicy fish anchovy sauce, Thai herbs, scallion, dill and kaffir lime leaves.

***Gatoi Prik Gleur \$27**

Flour dusted flash fried cuttle fish tossed in spicy Thai herb, salt and kaffir lime leaves.

***Pad Om Nuer \$28**

Sauteed braised beef in Thai chili paste with sponge gourd, dill, basil and Thai herbs.

***Zaab Hang \$27**

Sauteed braised pork ribs in spicy chili and herb-paste, scallion, kaffir lime leaves and culantro.

***Krapow Moo Khao Kua \$24**

Sauteed marinated pork in chili, garlic, onion, peppers in basil sauce and roasted rice powder.

***Namtok Kua \$24 (GF)**

Sauteed pork in spicy lime sauce with shallot, scallion, cilantro and roasted rice powder.

Gai Ma-Kham \$20

Reduced tamarind-shallot sauce over breaded fried marinated chicken.

Pad Buab \$22 (VG, GF)

Sauteed sponge gourd with assorted mushroom in soy gravy.

***Mok Nor Mai \$20**

Esan style steamed bamboo shoot, pork belly, spicy herb-paste and basil in banana leaf.

Desserts

Gluay Ping \$15

Grilled banana, coconut milk caramel sauce and butterfly pea infused coconut gelato.

Chao Guay I-Tim Nom \$15

Glass jelly in syrup, boba, milk gelato and brown sugar.

Sorbet \$15

Guava pineapple sorbet with chili sea salt and grilled pineapple.

Honey Yuzu sorbet \$16

honey yuzu sorbet with mint honey gel and meringue.

It will be served in a citrus fruit

(orange 🍊 or lemon 🍋)

***Indicates as spicy dish.**

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