

STIR FRIED

- 35. SEXY LADY**
Tempura dish with onion, spring onion, carrots and cashew nuts in sweet and spicy homemade sauce
Chicken **\$22.50** Prawns/Snapper Fillets **\$25.50**
- 36. PLA LARD PRIK** **\$32.00**
Crispy whole snapper topped with red onion, carrots, capsicum and homemade spicy tamarind sauce

RICE & NOODLES

- 37. PAD THAI NOODLES**
Rice noodles with eggs, beansprouts, tofu, carrots, red onion, spring onion and roasted crushed peanuts
Chicken **\$21.00** Prawns **\$23.00**
- 38. DRUNKEN NOODLES**
Rice noodles with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
Chicken/Beef/Lamb **\$21.00** Prawns **\$23.00**
- 39. KAO PAD**
Thai style rice cooked with eggs, pepper, spring onion and tomatoes
Chicken **\$21.00** Prawns **\$23.00**
- 40. KAO PAD KRA PRAW**
Rice cooked with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
Chicken/Beef/Lamb **\$21.00** Prawns **\$23.00**

VEGETARIAN MENU

{Appetisers}

- 41. POH PIA JAE** **\$11.00**
A mixture of sliced vegetables and vermicelli wrapped in spring roll pastry
- 42. CURRY PUFF JAE** **\$11.00**
Lightly curried potato and onion wrapped in golden puff pastry
- 43. TOD MUN KAO POD** **\$11.00**
Crisp corn cakes served with sweet chilli sauce
- 44. TOFU SATAY** **\$12.00**
Deep fried skewered tofu topped with homemade satay sauce

{Soup}

- 45. TOM YUM JAE** **\$12.00**
Traditional spicy soup with tofu, lime juice, vegetables and Thai herbs
- 46. TOM KHA JAE** **\$12.00**
A delicious coconut soup with tofu and vegetables blended with lime juice and Thai herbs

VEGETARIAN MENU

{Mains}

- 47. TOFU MED** **\$22.50**
Tofu stir fried with roasted chilli paste, onion, carrots, cashew nuts, market vegetables with homemade sauce
- 48. PARAM JUM SIL** **\$22.50**
Tofu stir fried with market vegetables and soy sauce topped with delicious peanut sauce
- 49. PAD KRA PRAW JAE** **\$22.00**
Stir fried market vegetables with sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
- 50. PUK RUAM PAD KHING** **\$22.00**
Stir fried fresh ginger, onions, mushroom, zucchini, carrots and market vegetables
- 51. KEOW WAN JAE** **\$22.00**
Traditional green curry cooked with tofu, peas, green beans, bamboo shoots, market vegetables and coconut milk
- 52. GEANG DANG JAE** **\$22.00**
Red curry cooked with tofu, green beans, bamboo shoots, market vegetables and coconut milk
- 53. PANANG TOFU** **\$22.00**
Creamy panang curry cooked with tofu, beans, pumpkins and roasted crushed peanuts, finished with kaffir leaves
- 54. TOFU PAD PRIEW WAN** **\$22.00**
Stir fried tofu with onion, pineapple, carrots, capsicum, tomatoes and zucchini cooked in sweet and sour sauce
- 55. PAD KRA TIEM JAE** **\$22.00**
Stir fried tofu with fresh garlic, pepper, mushroom, leek and market vegetables
- 56. TOFU PAD PRIK SOD** **\$22.00**
Stir fried tofu with fresh chilli, garlic, onion, carrots, beans, mushroom, zucchini, broccoli and homemade sauce
- 57. TOFU PAD PHED** **\$22.00**
Stir fried tofu with red chilli sauce, beans, zucchini, bamboo shoots, fresh chilli, galangal, green peppercorns and coconut milk
- 58. TOFU PAD PRIK THAI** **\$22.50**
Stir fried tofu with garlic, leek and market vegetables in homemade black pepper sauce
- 59. YUM KA TI** **\$22.50**
Steamed market vegetables, tofu, roasted crushed peanuts, red onion, shallots and coconut milk cooked in homemade spicy sauce
- 60. PAD THAI JAE** **\$21.00**
Rice noodles with tofu, eggs, beansprouts, tofu, carrots, red onion, spring onion and roasted crushed peanuts
- 61. DRUNKEN NOODLES JAE** **\$21.00**
Rice noodles with tofu, sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
- 62. KAO PAD JAE** **\$21.00**
Thai style rice cooked with tofu, eggs, pepper, spring onion, tomatoes, and cashew nuts
- 63. KAO PAD KRA PRAW JAE** **\$21.00**
Rice cooked with tofu, sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots

Steamed Jasmine Rice **\$2.00** Roti **\$3.00**

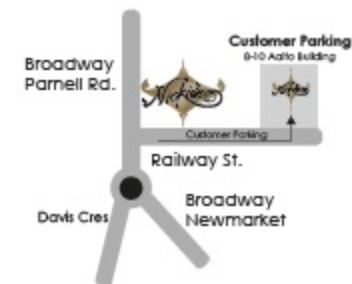


34 Broadway Newmarket, Auckland

Ph 09 520 0015

Takeaway Menu

For Order
Call Free on:
0800 4 Nickies
(0800 464 2543)



Private Function Room & Bar available for up to 60 People. We offer catering services suitable for any special occasion.

\$60.00 MINIMUM ORDER FOR DELIVERY

www.nickies.co.nz

APPETISERS

- All starters served with a variety of dipping sauces. -

1. **GAJ SATAY** \$12.50
Skewered slices of marinated chicken topped with homemade satay sauce.
2. **GOONG SAI MAI** \$13.00
Lightly fried, marinated prawns wrapped with egg noodles, served with sweet plum sauce.
3. **TOD MUN PLA** \$13.00
Thai fish cake enhanced with red curry extract, finely sliced green beans, and finely chopped kaffir lime leaves, served with sweet chilli sauce and crushed roasted peanuts.
4. **CHICKEN TULIP** \$12.50
Deep-fried chicken nibbles marinated with garlic, pepper, and Thai herbs, served with sweet chilli sauce.
5. **TOONG THONG** \$11.00
Wonton parcels of minced, lightly seasoned prawns and chicken with kumara and vegetables, served with sweet chilli sauce.
6. **POH PIA** \$11.00
Thai fried spring rolls stuffed with vermicelli noodles and sliced vegetables, served with sweet plum sauce.
7. **CURRY PUFF** \$11.00
Lightly curried potato, carrot and onion wrapped in golden puff pastry, served with sweet chilli sauce.
8. **KANOM PANG NA GOONG** \$11.50
Crispy fried toast topped with marinated minced prawns and chicken, served with sweet plum sauce.
9. **MIXED APPETISERS** \$11.50
Our chef's selection of numbers 5,6,7 & 8

SOUP

10. **TOM YUM**
Traditional spicy and sour soup with mushroom, tomatoes, Thai herbs and kaffir leaves
Prawns/Seafood \$13.00
Chicken \$12.00
11. **TOM KHA**
Traditional coconut soup with galangal, mushroom and lemongrass
Prawns/Seafood \$13.00
Chicken \$12.00
12. **TOM ZAP**
Eastern Thai style spicy clear soup with Thai herbs and lime juice
Prawns/Seafood \$13.00
Chicken \$12.00

THAI STYLE SALAD

13. **BANGKOK SALAD**
Spicy salad cooked with chilli, lime juice, onion, spring onion, coriander, lemongrass and kaffir leaves
Prawns/Seafood \$25.00
14. **PED NAM TOK** \$24.00
Strips of roasted duck cooked in red onion, tomatoes, cucumber, lemongrass and roasted ground rice
15. **YUM NUA YANG** \$23.00
Warm salad of grilled beef, cooked with onion, tomatoes, cucumber, lime juice and fresh vegetables
16. **LARB GAI** \$22.00
Minced chicken salad cooked with red onion, spring onion, coriander, kaffir leaves and finished with zesty lime juice

CURRIES

17. **GREEN CURRY**
Traditional green curry cooked with peas, green beans, bamboo shoots and coconut milk
Chicken/Beef/Lamb \$22.00
Prawns/Fillet Snappers \$25.00
18. **RED CURRY**
Red curry cooked with green beans, bamboo shoots, market vegetables and coconut milk
Chicken/Beef/Lamb \$22.00
Prawns/Scallops \$25.00
19. **PANANG CURRY**
Creamy panang curry cooked with beans, pumpkins, roasted crushed peanuts finished with kaffir leaves
Chicken/Beef/Lamb \$22.00
Prawns \$25.00
20. **YELLOW CURRY**
Mild yellow curry cooked with potatoes, onion and carrots
Chicken/Beef/Lamb \$22.00
21. **MASSAMAN LAMB CURRY** \$24.00
A tender diced lamb curry cooked with potatoes, onion and peanuts
22. **GEANG PED YANG** \$24.50
A delicious roasted duck cooked with red curry, tomatoes, lychee, grape, pineapple, vegetables and coconut milk
23. **CHOO CHEE CURRY**
Red curry cooked with onion, beans, carrot, capsicum, pineapple, market vegetables and coconut milk
Prawns/Fillet Snappers \$25.00

STIR FRIED

24. **PAD MED**
With roasted chilli paste, onion, carrots, cashew nuts, market vegetables and homemade sauce
Chicken/Beef \$22.50 Duck \$25.00
Prawns/Fillet Snappers/Seafood \$25.50
25. **PARAM**
With market vegetables and oyster sauce topped with delicious peanut sauce
Chicken/Beef \$22.50 Prawns \$25.50
26. **PAD KRA TIEM**
With fresh garlic, pepper, mushroom, leek and market vegetables
Chicken/Beef \$22.00 Duck \$24.50
Prawns/Fillet Snappers/Seafood \$25.00
27. **PAD KHING**
With fresh ginger, onion, mushroom, zucchini, carrots and market vegetables
Chicken/Beef/Lamb \$22.00
Snapper Fillets \$25.00
28. **PAD NAM MUN HOI**
With garlic, mushroom, market vegetables and oyster sauce
Chicken/Beef \$22.00 Prawns \$25.00
29. **PAD KRA PRAW**
With sweet basil, chilli, onion, carrots, mushroom, beans, zucchini and bamboo shoots
Chicken/Beef/Lamb \$22.00
Prawns/Seafood \$25.00 Duck \$24.00
30. **PAD PRIK SOD**
With fresh chilli, garlic, onion, carrots, beans, mushroom, zucchini, broccoli and homemade sauce
Chicken/Beef/Lamb \$22.00
Prawns/Scallops/Seafood \$25.00
31. **PAD PRIEW WAN**
With onion, pineapple, carrots, capsicum, tomatoes, zucchini cooked in sweet and sour sauce
Chicken \$22.00 Prawns/Snapper Fillets \$25.00
32. **PAD PHED**
With red chilli sauce, beans, zucchini, bamboo shoots, fresh chilli, galangal, green peppercorns and coconut milk
Chicken \$22.00 Prawns/Snapper Fillets \$25.00
33. **SAM KASAT**
Tempura dish with market vegetables blended with sweet and spicy tamarind sauce
Chicken \$22.00 Prawns/Snapper Fillets \$25.00
34. **PAD PRIK THAI**
With garlic, leek and market vegetables in homemade black pepper sauce
Lamb \$22.00 Prawns/Snapper Fillets \$25.00

All our dishes can be made Mild, Medium or Hot according to your preference.