

Mon – Fri
11.30 am–10.30 pm
Sat – Sun
12.00–10.30 pm



VALLA

TABLE

641 10TH AVENUE,
NEW YORK
NY 10036
(212)245-4601, (212)245-4603



Unique and Authentic Thai flavors.

The mission is simple: Provide our customers with the most fresh, healthy and authentic Thai cuisine.

Each dish is prepared meticulously with extra attention to every detail, flavor & presentation.

APPETIZERS

(1) Tao Hu Prik Kluer \$10

Fried tofu tossed with light soy sauce, crispy garlic, chili and sea salt

(2) Goong Pae \$14

Freshwater shrimp fritter

(3) Goong Sarong \$12

Fried shrimp wrapped in wonton noodle served with house made sweet chili sauce

(4) Pak Mor

\$12 (GF) Made to order steam rice roll filled with cashew and sweet radish with coconut cream sauce (4 pcs.)

(10) Mee Krob Goong \$16 **GF

Stir fried crispy rice noodle in Sriracha and coconut sugar, shrimp, fried shallots and cilantro

(5) Huo Plee Tod \$14

Fried banana blossom, curry paste with chili, lime and crushed cashew

(6) Rak Bua Tod \$12

(GF) Lotus root chips served with mushroom, cashew puree

(7) Sai Ua \$12 🌶️

House made lemongrass pork sausage served with red onion, cashew and lettuce

(8) Sai Tod \$12

Crispy beef small intestine served with tamarind chili sauce

(9) Kor Moo Tod \$14

Fried pork jowl, crispy garlic, chili, coriander and sea salt



YUM SALAD

(1) Yum Goong \$15 GF

Grilled shrimp, tropical market fruit, tomato, with chili, lime and fish sauce

(2) Yum Khao Pode \$15 GF 🌶️🌶️

Corn, cherry tomato, shrimp, soft boiled egg, with E-saan style chili, lime and anchovy sauce

(3) Yum Salmon Tod Kanom Jeen \$17 🌶️🌶️

Fried salmon, somen noodle, cashew, red onion, with chili, lime and fish sauce

(4) Yum Sam Moo \$16 GF 🌶️

Grilled pork jowl, crispy pork belly, sweet pork sausage, cucumber, red onion, carrot with Thai style green salsa



SEAFOOD

(1) Pu Nim Karee \$24

Soft shell crab, bell pepper, onion, egg with smoked chili paste and curry powder

(2) Lon Pu \$25

Crab meat, sweet coconut milk, lemongrass, yellow bean, served with crispy rice balls, ginger and cucumber



1



7

(7) Goong Ob \$22

Glass noodle, steamed river prawns, bacon, ginger, garlic, scallion, and sesame oil

4



(4) Tom Yum Mor Fai (dairy) \$25 🌶️

Mixed seafood in Tom Yum broth, culantro and scallion

5



(5) Kaeng Som Goong \$20 GF 🌶️🌶️🌶️🌶️

Shrimp and green papaya, with Southern style tangy and spicy broth

6



(6) Pak Mor Kaeng Pu \$29 GF 🌶️🌶️

Made to order steam rice-dumplings filled with crab meat with Nam Yaa curry sauce



1

(1) Pla Nueng Manow \$38 GF 🌶️🌶️

Steamed whole Branzino, chili, lime and fresh herbs

(2) In Sea Tod Nam Pla \$28 GF

Fried King fish steak, mango, cashew salad

(3) In Sea Tom Kem \$25

Fried King fish steak in sweet and savory herbal broth, ginger

(4) Pla Tod Kra Tiam \$38

Fried whole Branzino, fried chili garlic

4



(5) Tai Pla Set \$25 GF 🌶️🌶️🌶️🌶️

Southern style spicy fish curry served with omelet, fried whiting fish and market green

5



PLA (FISH)

(6) Tom Cloeng Pla Krob \$20

Crispy Branzino, mushrooms, cauliflower, tomato and Thai Basil broth

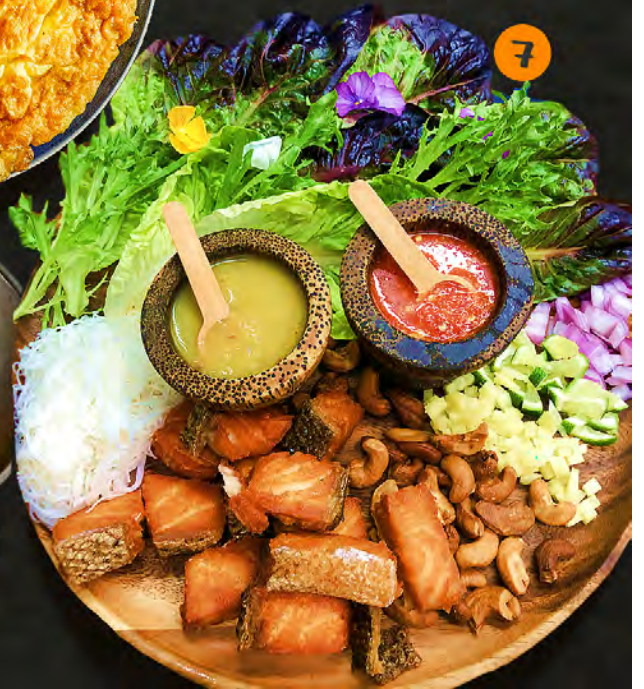
(7) Miang Salmon \$26 GF

Lettuce wrap, rice noodle, ginger, red onion, cashew and lime

6



7



2



3



NUER (BEEF)

(1) Nuer Tun Mor Fai \$24

Slow cooked beef and tripe in Chinese herbs and spices

(2) Nuer Yang \$24 GF

Grilled New York strip steak, chili, garlic served with chili tamarind sauce. Cooked to medium rare, unless specified

(3) Nuer Tom Bai Horapa \$21 GF 🌶️🌶️🌶️

Braised beef in lemongrass and Thai basil broth

(4) Nuer Nong Kaeng Kiew \$22 GF 🌶️🌶️

Beef shank braised in green curry, served with coconut angel hair rice noodle

(5) Nuer Panang \$25 GF 🌶️

Brisket braised in Panang curry, and peanut





4

MOO (PORK)

(1) Moo Krob Kra Pao \$20 🌶️🌶️🌶️
Crispy pork belly, stir fried with basil sauce

(2) Market Green Moo Krob \$20
Stir fry market green, crispy pork belly

(3) Moo Krob Prik Kluer \$22 GF
Crispy pork belly with fried garlic, chili and sea salt

(4) Miang Kor Moo \$27 GF
Grill pork jowl served with Lettuce wrap, ginger, red onion and cashew



2



1

KAI (CHICKEN)

(1) Massaman Nong \$21 GF
Massaman curry with drumstick and thighs, sweet potato, onion and peanut

(2) Kra Pao Kai \$18 🌶️🌶️🌶️
Stir fried ground chicken with Thai basil, served with jasmine rice and fried egg



1



3



2

VEGAN

(1) Khao-Ob Mor Din \$16 GF
Clay-pot rice, shiitake mushroom,
taro, carrot and green peas

(2) Khao Pad Horapa \$16 🌶️🌶️
Basil fried rice,
bell peppers,
onion and crispy tofu

(3) Kaeng Kiew Ped Jay \$19 🌶️🌶️
Mock duck, green curry
and Thai eggplant

(4) Panang Jay \$16 🌶️
Curry with charred
cauliflower, crispy
tofu and peanut

(5) Tom Cloeng Jay \$18 🌶️🌶️🌶️
Tom Yum, mushrooms, tomato
cauliflower and Thai basil

VEGETARIAN

(1) Pad Thai Jay \$16
Sweet radish, diced tofu, egg, chive,
bean sprout

(2) Pad Kee Mao Jay \$16 🌶️🌶️🌶️
Stir fried spicy noodle, egg,
market green and Thai basil



NOODLE

(1) Kuay Tiew Kai \$16

Slow cooked chicken drumstick, egg noodle, shiitake mushrooms and bean sprout

6



(2) Wagyu Boat Noodle \$55

A5 Japanese Wagyu, braised beef, homemade meatballs with classic boat noodle broth

7



(3) Pho Wagyu \$50

A5 Japanese Wagyu, rice noodle, Thai style Pho broth, bean sprouts and market green

(4) Classic Boat Noodle \$21

Braised beef, homemade beef meatballs, rice noodle with classic boat noodle broth

(5) Yen Ta Fo \$20

Served Hot-Pot style savory and tangy Yen Ta Fo broth, flat rice noodle with shrimp, stuffed squid with ground chicken, fish balls and crispy wonton

(6) Ba Mee Haeng \$18

Egg noodle, roasted pork, fish balls, garlic oil, sweet soy sauce, bean sprouts and peanuts

(7) Kuay Tiew Nuer \$19

Double braised beef noodle soup, thin rice noodle, Chinese five spices, bean sprouts and market green

3



4



NOODLE

(1) Ba Mee Ped \$26

Egg noodle, duck breast, bok choy with tamarind sauce

(2) Khao Soi Chiang Mai \$20

Egg noodle in Northern style curry, pickled mustard green, red onion
Choice of braised beef
OR chicken drumsticks

(3) Mom's Pad Thai **GF

Sweet radish, chive, bean sprouts, ground peanut on side // Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30

(4) Pad Kee Mao

Stir fried flat rice noodle, bell pepper, onion, fresh chilies, Thai basil // Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30



(5) Thai Style Sukiyaki

Served hot-pot style, scallion, mushrooms, Napa cabbage, Chinese celery with homemade red beancurd sauce // beef \$22, seafood \$26



FRIED RICE

(1) Khao Pad Pu \$23

Fried rice with crab meat, egg and curry powder

(2) Khao Pad Kiew Wan 🌶️

Green curry paste, coconut milk, egg, Thai basil, eggplant // Chicken or vegetable \$16, beef \$18, shrimp \$19, crispy pork belly \$25, salmon \$30



DESSERT

(1) Khao Niew Ma Muang \$13

Sweet sticky rice and mango (Market)

(2) Sakoo \$13

Tapioca, young coconut meat, sweet corn

(3) Lychee pudding \$10

Lychee, Coconut cream

(4) Flourless chocolate cake \$13

Coconut or Raspberry icecream

