

DESSERT

THAI DOUGHNUT HOLES

Thai doughnut holes served with coconut, chocolate sauce, peanuts and drizzled with condensed milk - 12



STICKY RICE AND MANGO

SEASONAL
Thai's favorite natural dessert - 14

MANGO KEY LIME PIE

Custom made for Atchana's by Coconut Grove's own Key Lime Pie expert: Fookem's Fabulous. Mango key lime pie topped with a dab of whipped cream - 13

CHICKEN SATAY

Served with vegetables & rice - 13

FRIED CHICKEN TENDERS

Served with fries - 13

BEVERAGES

THAI ICE TEA, COFFEE - 6

SODA - 3.5

LEMONADE - 4

SAN PELLEGRINO - 4.5 | 9



THAI DOG BOWL

Your four-legged friend will love our mixed rice and protein chow. Chicken - 9 Beef - 11 Salmon - 11

SIDES

NOODLES - 5

CURRY SAUCE - 6

JASMINE RICE - 4

BROWN RICE - 4

STICKY RICE - 4

FRIED EGG - 2

LUNCH

SPECIALS

SERVED 12PM - 3PM
MONDAY - FRIDAY
Holidays Not Included

KHAO SOI

Northern Thai coconut curry noodle soup served with chicken or vegetables. Vegetables - 17 Chicken - 19

THAI BEEF NOODLE SOUP

Rice noodles, beef, Chinese broccoli and bean sprouts served in a rich cilantro-pepper broth - 21

RAMEN BOWL

Served with shrimp or vegetables. Vegetables - 18 Shrimp - 22

PAD WOON SEN

Clear noodles, chicken, vegetables and egg - 19

PAD KEE MAO

"Drunken Noodles"
Served with chicken, thin rice noodles, chili and basil - 19

PAD THAI

A traditional recipe: pork, rice noodles, peanuts, eggs and bean sprouts - 19

BEEF MASSAMAN

Deep, rich curry with beef and potato - 19

PANANG SHRIMP CURRY

Coconut curry with shrimp - 22

CHICKEN YELLOW CURRY

Served with pumpkin, spices and coconut cream - 19

GREEN CURRY PORK

Served with bamboo, Thai basil and coconut cream - 19

GANG PAK

Vegetables and tofu in red curry - 17

GARLIC BEEF

Savory wok-fired beef served over steamed vegetables - 21

TERIYAKI

Chicken or salmon with a teriyaki glaze. Chicken - 19 Salmon - 24

GINGER CHICKEN

Served with our freshly-made ginger onion sauce - 19

GAI KRAPOW

Minced chicken, Thai basil and bird peppers topped with a fried egg - 20

SAUTÉED EGGPLANT AND TOFU

Asian eggplant, garlic, tofu, onions and pepper - 17

SEARED TUNA

Served over sesame noodle salad - 24

LARB GAI

Isan-style minced chicken, lime, chili and herbs served over a bed of mixed greens - 18

JUMPING SHRIMP SALAD

Shrimp, onions, chili and lime served with fresh greens - 24

THAI SHRIMP TACOS

Crispy shrimp with a curry drizzle served with a sesame noodle salad - 19

SATAY SALAD

Marinated chicken, beef or both on a bed of greens - 19

THAI TRIO

Atchana's signature salad, veggie egg roll or summer roll and your choice of soup - 16

ATCHANA'S HOMEGROWN THAI IS A TOBACCO-FREE ESTABLISHMENT. Please refrain from smoking inside and outside while dining with us.

LEARN MORE ABOUT ATCHANA'S



Notice: Consuming raw or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Please notify us of any food allergies - your well-being is important to us.



ATCHANA'S

HOMEGROWN THAI

menu



Let's Get This Party STARTED

SATAY

Beef, chicken or both barbecued at your table with tangy peanut and cucumber dipping sauces – 17

BANGKOK WINGS

Made three ways: teriyaki, Sriracha and sweet chili – 17

THAI BEEF JERKY

Tender juicy morsels of beef, peanuts and sweet chili – 17

SON-IN-LAW EGGS

"Khai Luk Khoei"
Crispy and hard-boiled eggs with house-made sweet and savory sauce – 12

VEGGIE EGG ROLLS

Just like you want 'em, hot and crispy – 10



SEARED AHI TUNA

Sesame noodles, peppers, ginger and garlic – 27

ASIAN DUMPLINGS

Your choice of fried or steamed chicken or fried veggie dumplings with our zesty sweet soy dipping sauce – 12

SUMMER ROLLS

Mixed greens, fresh mint and shrimp wrapped in delicate rice paper – 12

TOFU TOD

Crunchy chunks of quick-fried tofu with sweet chili sauce – 11

Sum Yummy! SOUPS

TOM YUM GOONG

Tangy lemongrass broth, shrimp and mushrooms – 9

TOM KHA KAI

Chicken, coconut milk, galangal and mushrooms – 9

WONTON

Chicken wontons in a light broth – 8

TOFU SOUP

Clear noodles in a delicate broth – 8



HOUSE FAVORITES

SEAFOOD PAD THAI

Scallops, squid and shrimp served with traditional rice noodles, ground peanuts and eggs – 39

WHOLE SNAPPER

Crispy, deep-fried local whole fish with your choice of garlic chili sauce or shaved ginger and onion – 47



BASIL RIBS

A hearty serving of baby back pork ribs with our fresh herb and spice coating – 37

EARTHY

BEEF MASSAMAN CURRY

Deep, rich curry, tender morsels of beef, onion and potato – 27

GREEN CURRY PORK

Served with bamboo, eggplant, Thai basil and coconut milk – 26

CHICKEN YELLOW CURRY

Served with pumpkin, onion and coconut milk – 26

PAD PRIK KHING

Chicken, green beans, red chili, lemongrass, garlic and galangal – 25

PANANG CHICKEN CURRY

Rich red curry, basil and coconut milk – 27

CRISPY DUCK

½ boneless duck prepared in-house with our traditional 5-spice sauce – 49

CHANGE-UP DUCK

Duck served with your choice of basil sauce or one of our curries – 39

CURRY GROUPE

Filet of Florida-caught grouper simmered in your choice of curry sauce – 34

SALMON TERIYAKI

A grilled salmon filet with a sweet teriyaki glaze served over steamed vegetables – 34

VOLCANO SHRIMP

Served with garlic chili sauce and vegetables – 34

PAD KRAPOW TALAY

Scallops, squid and shrimp in a spicy basil sauce – 42



GARLIC BEEF

Savory beef served over steamed vegetables – 29

SAUTÉED EGGPLANT AND TOFU

Asian eggplants and tofu served with a savory sauce – 24

GAI KRAPOW

Minced chicken, holy basil and bird peppers topped with a fried egg – 28

GINGER CHICKEN

Served with our freshly-made ginger onion sauce – 26

TERIYAKI CHICKEN

Served with sweet and salty sauce – 26

GANG PAK

Seasonal vegetables and tofu in red curry – 24



LOTS OF GREENS

TIGER'S TEARS

"Sua-Long-High"
This seared steak salad has a serious chili kick – 25

LAB GAI

Isan-style minced chicken, lime, chili and fresh herbs – 22

JUMPING SQUID/SHRIMP

Squid or shrimp, onions, chili and lime juice – 27

YUM WOON SEN

A salad with light vermicelli noodles, herbs, lime, onion, shrimp and minced chicken – 24

SOM TAM THAI

Central Thai-style green papaya salad, peanuts, dried shrimp and palm sugar – 18



NOODLES & RICE

KUAY TEAW PED

A hearty duck noodle soup – 34

PAD KEE MAO

"Drunken Noodles" Chicken, thin rice noodles, chili and basil – 23

PAD WOONSEN

Clear noodles with egg, chicken and vegetables – 24

SPECIAL FRIED RICE

Beef, pork and chicken fried rice garnished with a fried egg – 22

CURRIED SHRIMP PINEAPPLE FRIED RICE

Shrimp, egg, onion and pineapple – 27

PAD SEE EW

Handmade wide-rice noodles, egg, chicken and broccoli tossed in sweet soy – 25

SHRIMP RAMEN BOWL

Savory broth served with Japanese wheat noodles – 28



KHAO SOI GAI

Northern Thai coconut curry noodle soup with chicken – 27



PAD THAI

A traditional recipe with shrimp, pork, rice noodles, peanuts, eggs and bean sprouts – 27

VEGETABLES & GLUTEN-FREE

Yes, you can experience the rich exotic flavors of Thai cuisine as a vegetarian! Gluten-free options available. Ask your server.

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