



THE FOOD ~ อาหารร้านกินข้าวไทย

Kin Khao is an invite extended to loved ones, close friends and family. Fifteen years ago, we broke the rules by cooking Thai food as it should be. Now is the time to throw away the rule book once again by introducing Isaan Thai to our new menu.

Kin Khao is both a passion and a project for us. It is the natural continuation of generations of time and thought and a love and respect for Thai food. Kin Khao is about drawing on a wealth of experience, recipes and knowledge to constantly innovate.

At home we enjoy food from all over Thailand. When we cook together, Isaan is the food of choice. Isaan is a region in the North East of Thailand where the food is like no other. It's both a joy and a challenge to eat. It's gutsy, fermented and fiery. Each of our chefs has their own passed down family recipe or favourite comfort food from their hometown. We include many of these in our new menu below.

WE HOPE YOU ENJOY THIS JOURNEY INTO OUR KIN KHAO THAI WORLD

EARLY BIRD ~ ชุดหวัค

Starter and Main €31.95

STARTER ~ ออร์เดิร์ฟ

Grilled Pork Shoulder on Skewers

Marinated overnight and served with Nahm Jim Jaew sauce made from tamarind, toasted rice powder & chilli flakes. คอหมูย่าง

Isarn Style Marinated Chicken Wings

Coated with sticky fish sauce. ปีกไก่ทอดน้ำปลา

Chicken Satay

Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. P สะเต๊ะไก่

Crispy Vegetable Spring Rolls

With homemade sweet chilli sauce. เปาะเปี๊ยะทอด

Fresh Vegetable Spring Rolls

Stuffed with salad, glass noodles and fresh herbs. Served with homemade sweet chilli sauce. G P V เปาะเปี๊ยะสด

MAIN (WOK) ~ ผัด

Served with Chicken or Beef (Prawns/Duck €3)

Classic Chilli & Basil

Fresh Thai basil, red chilli, fine beans, onion and peppers. ผัดกระเพรา

Stir Fried Cashew Nut & Chilli Jam

Cashew nuts, onion, spring onion, mixed veg and peppers. ผัดน้ำมันหอย

Stir Fried Oyster Sauce

With peppers, mushroom and spring onion. ผัดน้ำมันหอย

Pad Thai Noodle

Rice noodle tossed with egg, ground peanut, bean sprout, diced tofu and Chinese chives. G P ผัดไทย

Special Fried Rice

Choices of Kin Khao Special Egg Fried Rice or Green curry paste or Tom Yum paste. ข้าวผัด / แกงเขียวหวาน / ต้มยำ

MAIN (CURRIES) ~ แกง

Green Curry

Made from fresh green chillies, sharpened with galangal, lemongrass, bamboo shoots, peas, peppers, fresh Thai basil & coconut milk. G แกงเขียว

Red Curry

Dried red chillis mixed with garlic, lemongrass, coconut milk, bamboo shoot, peas, fresh basil & peppers. แกงแดง G

Yellow Curry

A blend of turmeric, spices, potato and onion, thickened with coconut milk. G Vegan option also available. V แกงเหลือง

Panang Curry

Thick red curry with ground peanut, coconut cream, fresh basil and fine bean. G P แกงพะแนง

Lao Curry Beef

Isarn style clear curry with beef, dill, local vegetables and toasted rice powder. แกงลาว G

Khao Soi

Egg noodles and chicken in a Northern region coconut curry sauce with pickled cabbages, smoked chilli oil and garnish with crispy noodles. ข้าวซอยไก่

Our food is prepared in the same kitchen as common allergens including peanuts, eggs, fish, shellfish, soy and wheat, so traces of these may be found in our dishes. We cannot 100% guarantee that cross contamination will not occur.

ALL SERVED WITH JASMINE RICE

€2.00 extra for egg fried rice, egg noodle or brown rice.

Our early bird ends at 7.30pm Sunday to Thursday & 7pm Friday & Saturday

Athlone



FIRST BITE ~ จานแรก

- Yum Khao Tord** 10.95
Deep fried curried rice salad tossed with sliced fresh ginger, peanut and coriander. **P** แหนมข้าวทอด
- Crispy Pork Belly** 10.95
Served with sweet dark soya sauce. **หมูกรอบ**
- Isarn Style Marinated Chicken Wings** 10.95
Coated with sticky fish sauce. **ปีกไก่ทอดน้ำปลา**
- Grilled Pork Shoulder** 10.95
Marinated overnight and served with Nahm Jim Jaew sauce made from tamarind, toasted rice powder & chilli flakes. **คอหมูย่าง**
- Chicken Satay** 10.50
Marinated with turmeric, coriander & served on skewers with homemade peanut sauce. **P** สะเต็กไก่
- Crispy Vegetable Spring Rolls** 10.50
With homemade sweet chilli sauce. **เปาะเปี๊ยะทอด**
- Fresh Vegetable Spring Rolls** 10.50
Stuffed with salad, glass noodles and fresh herbs. Served with homemade sweet chilli sauce. **G P V** เปาะเปี๊ยะสด
- Lightly Fried Tofu** 10.50
Served with sweet & sour peanut sauce. **P** เต้าหู้ทอด
- Mee Krob** 11.50
Crispy vermicelli noodles tossed with tangy tamarind caramelized dressing, diced tofu, Chinese chive and roasted onion. **หมี่กรอบขาววัง**
- Nueg Tord** 13.50
Fried marinated beef with garlic, pepper and soya sauce. Served with Nahm Jim Jaew. **เนื้อทอด**
- Prawn Cakes** 13.50
Mince prawns and chicken breast fillets mixed with red curry paste, kaffir lime leaves, fine bean served with Ajad dipping sauce. **P** ทอดมันกุ้ง
- Pork Belly Spare Ribs** 12.50
Slow cooked juicy Pork Belly marinated in tomato & pineapple. **หมูสามชั้นตุ๋น**
- Wonton** 12.50
wrapped with marinated minced prawns & chicken, choices of fried (served with sweet chilli sauce) or poached (served with sweet dark soya sauce). **เกี๊ยวทอด / ลวก**

SOUP ~ ซุป

- Clear Spicy and Sour Beef Soup** 13.50
With Thai herbs, coriander, mushroom, spring onion and dry chilli. **G** ต้มแซ่บเนื้อ
- Creamy Tom Yum Soup**
Chicken/Prawn P 13.50/15.50
Flavoured with lemongrass, kaffir lime leaf and galangal. **G** ต้มยำน้ำข้น
- Clear Soup with Glass Noodles and Mixed Vegetables** 12.00
A hint of roast garlic and flavoured with soya sauce. **V** แกงจืดวุ้นเส้นผัก
- Tom Kha Soup**
Chicken/Prawn 13.50/15.50
Coconut milk with lemongrass, kaffir lime leaf, galangal, coriander & smoke chilli jam paste. **G** ต้มข่า

SALAD ~ ยำ

Thai salads are spicy, let us know if you like it mild.
We recommend Sticky Rice with all our salads.

STARTER/MAIN

- Beef Salad** 15.50/24.50
Tossed with fresh chilli, Spanish onion, coriander, lime juice, & cherry tomato. **G** ยำเนื้อ
- Prawns or Mixed Seafood Salad** 16.50/25.50
Tossed with roast ground rice powder, vermicelli glass noodles, flake dry chilli, Spanish onion, fresh mints, cherry tomato and lime juice. **G** พล่ากุ้ง / ทะเลรวมมิตร
- Larb Gai** 14.50/23.50
Spicy minced chicken salad with mixed herbs, dried chilli and toasted rice powder. **G** ลาบไก่
- Char Grilled Pork Shoulder or Grilled Striplion** 15.50/24.50
With mixed herbs, chilli and toasted rice powder. **น้ำตกคอหมูย่าง/เสีอร่องไห้**
- Spicy Northeastern Thai Duck Salad** 15.50/24.50
With lemongrass, galangal, herbs, toasted rice powder, dried chilli and lime juice. **ลาบเป็ดอีสาน**
- Som Tum** 15.50/24.50
Shredded green papaya tossed with cherry tomato, fine beans & roast peanut, fresh chilli & lime juice. **P** ส้มตำไทย / ตำปลาร้า

G GLUTEN FREE **P** PEANUTS **V** VEGAN



GRILLED ~ ปิ้งย่าง

- Crying Tiger** 30
Striploin of Irish beef with Nahm Jim Jaew sauce.
Served on sizzling plate. สีส่องไฟ
- Popular Char Grilled Chicken** 28
Marinated overnight with 10 hours ingredients, served with our own trio of sauces. Served with steamed sticky rice and choices of spicy green papaya salad or mixed veg or mixed salad. P ไก่อย่าง ศรีวิเชียร
- Marinated Roast Duck** 27
With 5 spice gravy sauce and egg noodle. A popular dish from Yaowaraj Chinatown in Bangkok. เป็ดอย่าง

CURRIES ~ หมวดย่าง

(Vegetable 22, Chicken 23, Beef 24, Duck 25, Prawn 26)

- Northern Style Pork Curry**
Slow cooked pork belly with pickled garlic and fresh ginger. Rich and exotically spiced. A Chiang Mai classic with Burmese origins. G แกงฮังเลหมู
- Lao Curry**
Isarn style clear curry with beef, dill, local vegetables and toasted rice powder. G แกงลาว
- Slow Cooked Lamb Shank**
With Tae Po curry paste, carrot, onion & coconut milk. Originally from Central Thailand G แกงเทโพแกะ
- Green Curry**
Made from fresh green chillies, sharpened with galangal, lemongrass, bamboo shoots, peas, peppers, fresh Thai basil & coconut milk. G แกงเขียว
- Red Curry**
Dried red chillis mixed with garlic, lemongrass, coconut milk, bamboo shoot, peas, fresh basil & peppers. G แกงแดง
- Yellow Curry**
A blend of turmeric, spices, potato and onion, thickened with coconut milk. G แกงเหลือง
- Panang Curry**
Thick red curry with ground peanut, coconut cream, fresh basil and fine bean. G P แกงพะแนง

- Massaman Curry**
Typical of southern Thailand, with its Muslim influences, this curry is made with spices, cassis, cumin and cardamon, mixed with potato, ginger, onion & coriander. G แกงมัสมั่น

- Roast Duck Curry** 25

With pineapple, tomato, grapes, fresh basil & coconut milk. แกงเป็ดอย่าง

- Steamed Chicken Curry/Ho Mak Gai** 26

Originally a seafood recipe that Janya's mother adapted and made her own. Ground chicken and prawns with coconut cream, red curry paste, fresh basil and coconut milk, blended and steamed to give a melt-in-your-mouth experience. Warning: it doesn't look like a traditional curry! G ห่อหมกไก่กุ้ง

ALL MAIN COURSES ARE SERVED WITH JASMINE RICE

PLEASE SEE OUR SPECIALS BOARD

WOK ~ ผัดต่างๆ

(Vegetable 22, Chicken 23, Beef 24, Duck 25, Prawn 26)

- Crispy Pork Belly with Oyster Sauce or Chilli Jam Sauce** 24
Oyster sauce with Chinese kale, or chilli jam sauce with fine beans and herbs. ผัดคะน้าหมูกรอบ
- Classic Chilli & Basil**
Fresh Thai basil, red chilli, fine beans, onion and peppers. ผัดกระเพรา
- Stir Fried Cashew Nut & Chilli Jam**
With onion, spring onion, mixed peppers & mixed veg. ผัดน้ำมันหอย
- Stir Fried Fresh Ginger and Yellow Bean Sauce**
With mushroom, onion, mixed peppers & spring onion. ผัดขิง
- Stir Fried Mixed Seafood** 27
With chilli, basil, peppercorn, fingerroot and herbs. Served on sizzling plate. ผัดฉ่าทะเล
- Stir Fried Oyster Sauce**
Peppers, mushroom, onions & spring onions. ผัดน้ำมันหอย
- Stir Fried Mixed Vegetable** 22
Choice of soya sauce V or fish sauce G ผัดผักรวมมิตร
- Khau Kling / A Southern Thai stir-fried dry curry**
This is a spicy and aromatic Southern Thai specialty made with a unique blend of flavorful spices and herbs, with fine beans, peppers, fresh basil, fresh peppercorns, diced lemongrass, kaffir leaves. and coconut cream. Available with your choice of Chicken, Beef, Lamb, or Duck. ผัดคั่วกลิ้ง

NOODLE/FRIED RICE

ก๋วยเตี๋ยว/ข้าวผัด

(Vegetable 22, Chicken 23, Beef 24, Prawn 26)

- Pad Kee Mao**
Stir fried Egg or Rice noodle with fresh chilli, garlic, fresh basil, mixed vegetables and choice of meat.
- Tom Yum Rice Noodle Soup P**
Flavoured with lemongrass, kaffir lime leaf, galangal, chilli, lime juice, cherry tomato and coriander.
- Pad Thai Noodle**
Tossed with egg, ground peanut, bean sprout, diced tofu and Chinese chives. G P ผัดไทย
- Rice Noodle/Pad Sew Ew**
Tossed with Chinese kale, mixed vegetables, egg and flavoured with dark soya sauce, choice of chicken, beef or prawns. ผัดซีอิ้ว
- Khao Soi** 23
Egg noodles and chicken in a Northern region coconut curry sauce with pickled cabbages, smoked chilli oil and garnish with crispy noodles. ข้าวซอยไก่
- Special Fried Rice with Egg**
Choice of chicken, beef, crispy pork belly or prawns. ข้าวผัด
- Fried Rice with Green Curry Paste or Tom Yum Paste P**
Choice of chicken, beef or prawn. ข้าวผัดแกงเขียวหวาน / ข้าวผัดต้มยำ



— VEGAN STARTER —

- Fresh Vegetable Spring Rolls V** 10.50
Stuffed with salad, glass noodles & fresh herbs.
Served with sweet chilli sauce.
- Clear Soup with Glass Noodles & Mixed Vegetable V** 11.00
A hint of roast garlic and flavoured with soya sauce.
- Tom Yum Soup V** 11.00
Flavoured with lemongrass, kaffir lime leaf, galangal, cherry tomato & coriander.

— VEGAN MAINS —

- Mixed Vegetable with Satay Peanut sauce V** 22
Available with or without Tofu in Homemade Creamy Satay Peanut Sauce.
- Yellow Curry V** 22
A blend of turmeric, spices, potato, onion and thickened with coconut milk.
- Stir Fried mixed vegetables V** 22
Choice of Cashew Nut & Chilli Jam or Chilli & Basil or Sweet & Sour sauce or soya sauce.
- Pad Sew Ew Je / Rice Noodle V** 22
Stir fried with soya sauce.
- Fried Rice V** 22
Flavoured with soya sauce or chilli jam.
- Tom Yum Noodles Soup V** 22
With rice noodle, flavoured with lemongrass, kaffir lime leaf, galangal, cherry tomato & coriander.

— SIDE —

- Jasmine Rice G V** 3.95
- Jasmine Brown Rice G V** 4.00
- Egg Fried Rice G** 4.00
- Egg Noodle** 4.00
- Sticky Rice G V** 4.50
recommend with Isaan dishes, spicy salad, grilled dishes or clear spicy curry or soup.
- Garlic Potato** 5.50

— DESSERTS ~ ขนมหวาน —

All homemade @ Kin Khao. Nothing bought in.

- Sticky Rice Cooked with Coconut Cream ข้าวเหนียวมุล** 10.50
Served with homemade mango ice cream. G
- Kin Khao Banana Fritter** 10.50
Ripe banana coated with shredded coconut, palm sugar & rice flour butter served with vanilla ice cream. กล้วยทอด
- Homemade Ice Cream** 10.50
Mango, Mixed berry or Coconut. G ไอศกรีม
- KKT Trio** 12.00
Taste of Sweet Sticky Rice, Banana Fritter and Homemade Ice Cream. ลองชิมขนม
- Tapioca flavoured with Panda leaf** 10.50
Cooked with coconut milk served with homemade coconut ice cream. G

— BEVERAGES —

JUICE & CO

- Homemade Lemonade** 5.00
- Orange Juice** 3.50
- Apple Juice** 3.50
- Infused Hibiscus Iced Tea** 5.50
With Sparkling water.
- Blue Butterfly Pea Flower Iced Tea** 5.50
With sparkling water and a dash of fresh lemon juice.
- Traditional Thai Iced Tea** 6.00
With sweet caramelised milk.
- Traditional Lemon Thai Iced Tea** 6.00
- Matcha Iced Tea** 6.00
Japanese green tea powder.
- Thai Ice coffee** 6.00
With caramelised milk.

— HOT BEVERAGES —

HERBAL TEA

- Fresh Lemongrass & Pandan Tea** 4.00
- Mint Tea** 4.00
- Camomile Tea** 4.00
- Jasmine Tea** 4.00
- Green Tea** 4.00
- Macha Tea** 4.00

TEA/COFFEE

- Americano** 4.00
- Cappuccino** 4.00
- Latte** 4.00
- Decaf Coffee** 4.00
- Espresso** 4.00
- Double Espresso** 4.00
- Hot Chocolate** 5.00
- Thai Tea Latte** 6.00
Traditional Thai Tea with sweet caramelised milk

- Matcha Tea Latte** 6.00
Japanese Green Tea powder with sweet caramelised milk.

LIQUOR COFFEE

- Irish Coffee** 9.50
- Baileys Coffee** 9.50
- French Coffee** 9.50
- Kahlua Coffee** 9.50
- Calypso Coffee** 9.50

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