



# MA - NOW

THAI CUISINE

2225 NW Allie Ave. #915 Hillsboro, OR 97124

The Streets of Tanasbourne

Phone (503) 645-5959 Fax (503) 614-9393

www.manowthaicuisine.com

Mon - Thu	11:00am - 9:00pm
Fri - Sat	11:00am - 10:00pm
Sun	11:00am - 9:00pm

\* indicates food with spice.

Not Spicy, Mild (little spicy), Medium, Hot, or Very Hot

## Appetizers

- A1 MIANG KUM** 8.00  
Fresh diced ginger, shallots, sweet coconut flakes, lime, peanuts, Thai chili, dried shrimp, fresh spinach, and our signature house sauce. Build your own, using your favorite combinations.
- A2 TOFU FRESH ROLLS** 5.00  
Tofu, carrots, cilantro, mint, basil, steamed rice noodles and fresh lettuce wrapped in rice paper served with peanut plum sauce.
- A3 SHRIMP AVOCADO FRESH ROLLS** 7.00  
Shrimp, avocado, carrots, cilantro, mint, basil, steamed rice noodles and fresh lettuce wrapped in rice paper served with peanut plum sauce.
- A4 PO PIA SOD** 8.00  
These traditional Thai fresh rolls are a rare find Portland's Thai restaurants. Filled with tofu, shrimp, Chinese sausage, beansprouts, egg, cucumber, celery, and shredded green onions, topped with light sauce and Dungeness crab meat.
- A5 EGG ROLL (4 PIECES)** 5.00  
Crispy fried spring rolls filled with mixed vegetables and glass noodles.
- A6 FRIED TOFU (6 PIECES)** 5.00  
Deep fried tofu served with peanut plum sauce.
- A7 STUFFED ANGEL WINGS** 8.00  
Boneless chicken wings stuffed with ground chicken, shrimp, glass noodles, carrots, mushrooms, and onions. Served with cucumber sauce.
- A8 MANOW WINGS (6 PIECES)** 8.00  
Deep fried chicken wings topped with Thai style sweet chili sauce.
- A9 GOLDEN SQUID** 8.00  
California calamari tube dipped in tempura batter and lightly fried.
- A10 COCONUT PRAWNS (6 PIECES)** 8.00  
Lightly fried shrimp in tempura batter with our own version of the classic dressing.
- A11 CHICKEN SATAY (5 PIECES)** 8.00  
Marinated chicken tenders with curry powder. Grilled to perfection and served with cucumber sauce and peanut sauce.
- A12 DRAGON EGGS (5 PIECES)** 8.50  
Deep fried crab meat, shrimp, garlic, water chestnut wrapped in tofu sheets served with plum sauce and sweet chili sauce.
- A13 POT STICKERS (8 PIECES)** 6.00  
Chicken vegetable pot stickers with sweet black soy sauce.
- A14 VEGETABLE TEMPURA** 7.00  
Deep fried battered mixed vegetables served with our tasty plum sauce and sweet sauce.
- A15 SHRIMP TEMPURA (5 PIECES)** 8.00  
Lightly deep fried shrimp with Ma-Now version of the classic dressing.
- A16 CREAMY WONTON (6 PIECES)** 7.00  
Deep fried wonton stuffed with special blend of imitation crab and cream cheese, served with sweet and sour sauce.
- A17 THAI FISH CAKE (5 PIECES)** 7.00  
Deep fried Thai fish cake served with cucumber sauce.
- A18 THAI CRAB CAKE** 9.00  
Homemade crab cake, crab meat, scallions, cilantro, onions, egg, breadcrumb, served with pineapple sauce and house salad.

## Soups

With your choice of:

<b>Tofu / Vegetables</b>	<b>Small 6.00</b>	<b>Large 11.00</b>
<b>Chicken or Pork</b>	<b>Small 6.00</b>	<b>Large 11.00</b>
<b>Beef, Shrimp, or Squid</b>	<b>Small 8.00</b>	<b>Large 13.00</b>
<b>Scallop or Seafood</b>	<b>Small 9.00</b>	<b>Large 15.00</b>

\* **S1 TOM-YUM**

Spicy and sour lemongrass soup with galangal roots, kaffir lime leaves, tomatoes, onions, mushrooms, and cilantro.

\* **S2 TOM-KHA**

Spicy and sour coconut milk soup with lemongrass, galangal roots, kaffir lime leaves, onions, mushrooms, and cilantro.

\* **S3 POH TAEK**

**Small 9.00 Large 15.00**

This soup's lovely aroma and flavor comes from the subtle blend of citrus leaves, sweet basil, and galangal. Fresh shrimps, squids, scallops, and mussels with a few pinches of fresh chili and lemongrass.

**S4 WONTON SOUP**

**Small 7.00 Large 13.00**

Shrimp wonton, shrimps, beansprouts, spinach, diced scallions, and cilantro in clear broth soup.

**S5 TOFU SOUP**

**Small 6.00 Large 12.00**

Soft egg tofu, spinach, seaweed, broccoli, carrots, zucchini, diced scallions, and cilantro in clear broth soup.

## Salads

**Y1 THAI SALAD**

Tomatoes, cucumbers, onions, shallots, spring-mix lettuces, beansprouts, and boiled egg topped with sweet and sour peanut dressing. With your choice of:

Tofu / chicken / pork 11.00 Beef / shrimp / squid 13.00

\* **Y2 LEMONGRASS CHICKEN SALAD**

**11.00**

Grilled lemongrass chicken, tomatoes, cucumbers, onions, shallots, kaffir lime leaves, tossed with spicy lime juice.

\* **Y3 BEEF SALAD**

**11.00**

Grilled perfect flat iron steak, tomatoes, cucumbers, shallots, lemongrass, kaffir lime leaves, mint leaves, ground roasted rice, fresh lettuces, tossed with spicy lime juice.

\* **Y4 SQUID SALAD**

**13.00**

Grilled squid, tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, and fresh lettuces, tossed with spicy lime juice.

\* **Y5 SHRIMP SALAD**

**13.00**

Grilled shrimp, tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, and fresh lettuces, tossed with spicy lime juice.

\* **Y6 LARB**

**11.00**

Your choice of ground chicken, pork, or beef with shallots, green onions, mint leaves, and ground roasted rice, tossed with spicy lime juice.

\* **Y7 PAPAYA SALAD (SOM TUM)**

**8.00**

Shredded green papaya, Thai chili, garlic, cherry tomatoes, green beans, and peanuts, tossed with Som Tum sauce.

\* **Y8 GLASS NOODLES SALAD (YUM WOON SEN)**

**12.00**

Steamed glass noodles, ground chicken, shrimps, onions, shallots, mint leaves, and cilantro, tossed with spicy lime juice with sweet chili paste.

## Stir Fry

With your choice of meat:

<b>Tofu / Vegetables, Chicken, or Pork</b>	<b>11.00</b>
<b>Beef, Shrimp, or Squid</b>	<b>13.00</b>
<b>Scallop or Seafood</b>	<b>15.00</b>

\* **P1 SPICY BASIL (PAD KA PAO)**

Stir-fried ground meat with fresh chili, minced green beans, onions, bell peppers, and hot basil leaves, topped with crispy basil.

\* **P2 CHICKEN CASHEW**

Cashews, onions, bell peppers, water chestnuts, roasted chili, and sweet chili paste.

**P3 SWEET AND SOUR**

Tomatoes, cucumbers, mushrooms, onions, carrots, zucchinies, bell peppers, and pineapple with sweet and sour sauce.

**P4 PAD BROCCOLI**

Stir-fried broccoli, mushrooms, zucchinies, and carrots.

**P5 PAD FRESH GINGER**

Fresh ginger strips, mushrooms, shitake mushrooms, onions, bell peppers, carrots, and zucchinies.

\* **P6 PAD EGGPLANT**

Eggplant, bell peppers, basil leaves, onions, and sweet chili sauce.

\* **P7 PAD PRIK KHING (SPICY GREEN BEAN)**

Sweet green beans, red bell peppers, and kaffir lime leaves with Thai chili paste.

**P8 THE EMERALD**

Steamed broccoli, zucchinies, spinach, and cabbages.

**P9 GARLIC AND PEPPER**

Choice of meat with fresh garlic and black pepper topped on fresh lettuce and steamed broccoli.

**P10 MIXED VEGETABLES**

Stir-fried broccoli, zucchinies, bamboo shoot, mushrooms, carrots, onions, tomatoes, bell peppers, and cabbages.

**P11 SHRIMP ASPARAGUS AND CASHEW NUTS**

**13.00**

Stir-fried shrimps, asparagus, cashew nuts, onions, green onions, bell peppers, and carrots.

\* **P12 SPICY CHICKEN AND SHRIMP CRISPY BASIL** 13.00

Stir-fried ground chicken and diced shrimp with fresh chili, minced green beans, onions, bell peppers, and hot basil leaves, topped with crispy basil.

## Noodles

### With your choice of meat:

<b>Tofu / Vegetables, Chicken, or Pork</b>	<b>11.00</b>
<b>Beef, Shrimp, or Squid</b>	<b>13.00</b>
<b>Scallop or Seafood</b>	<b>15.00</b>

#### **N1 PAD THAI**

Stir-fried rice noodles, egg, green onions, beansprouts, ground peanuts, and sweet radish with special Pad Thai sauce.

#### **N2 GLASS NOODLE PAD THAI**

Stir-fried glass noodles, egg, green onions, beansprouts, ground peanuts, and sweet radish with special Pad Thai sauce.

#### **\* N3 PAD KEE MAO (DRUNKEN NOODLE)**

Stir-fried fresh wide size rice noodles, egg, fresh ground chili, bell peppers, onions, tomatoes, basil leaves, and fresh beansprouts.

#### **N4 PAD SEE EW**

Stir-fried fresh wide size rice noodles, egg, broccoli, Chinese broccoli, egg, and flavored with sweet soy sauce.

#### **N5 SWEET CHILI ANGEL HAIR NOODELS**

Wok-fried choice of meat in sweet chili paste. Served with angel hair rice noodles and steamed mixed vegetables.

#### **N6 RAD NARH**

Stir-fried fresh wide size rice noodles, topped with carrots, broccoli, and Chinese broccoli in oyster gravy sauce.

#### **N7 KAUL GAI**

Wide size rice noodles stir-fried with egg, onions, mushrooms, snow peas, fresh lettuce, and black pepper.

#### **N8 PAD WOON SEN**

Glass noodles stir-fried with egg, cabbages, baby corns, snow peas, tomatoes, mushrooms, onions, and bell peppers.

#### **\* N9 MA NOW HOUSE NOODLES**

Stir-fried wide sized rice noodle with egg, broccoli, onions, carrots, chili, and basil leaves.

#### **\* N10 KAO SOI**

Egg noodles, shallot, pickel cabbage, green onions, cilantro, in Kao Soi curry soup, topped with crispy egg noodles.

#### **\* N11 TOM YUM NOODLE SOUP** **13.00**

Rice noodles with shrimp, squid, ground chicken, crispy wonton, scallions, beansprouts, cilantro, and ground peanuts in spicy and sour soup.

## Curries

### With your choice of meat:

<b>Tofu / Vegetables, Chicken, or Pork</b>	<b>11.00</b>
<b>Beef, Shrimp, or Squid</b>	<b>13.00</b>
<b>Scallop or Seafood</b>	<b>15.00</b>

#### **\* C1 RED CURRY**

Eggplants, bamboo shoots, bell peppers, and basil leaves in Thai red curry made from ripe red chili peppers.

#### **\* C2 GREEN CURRY**

Eggplant, bamboo shoots, bell peppers, and basil leaves in Thai green curry made from green chili peppers, and rhizome roots.

#### **\* C3 YELLOW CURRY**

Potatoes, carrots, onions, and bell peppers in Thai yellow curry.

#### **\* C4 MUSSAMUN CURRY**

Potatoes, carrots, onions, bell peppers, and peanuts in a rich Thai Mussamun curry.

#### **\* C5 PANANG CURRY**

Green beans, bell peppers, and kaffir lime leaves in lightly sweet Panang curry.

#### **\* C6 BEEF AND PUMPKIN IN MUSSAMUN CURRY** **14.00**

Soft and tender Sirloin beef, potatoes, carrots, onions, bell peppers, peanuts, and pumpkins in house special mussamun curry.

#### **\* C7 SEAFOOD CURRY DELIGHT** **15.00**

Shrimps, scallops, squids, crab claws, mussels with a touch of lime juice, bell peppers, and chunk pineapple mixed in special curry delight sauce and topped with coconut milk.

#### **\* C8 ROASTED DUCK IN RED CURRY SAUCE** **17.00**

Eggplant, bamboo shoots, tomatoes, pineapple, bell peppers, basil leaves, grapes, tropical fruit, and roasted duck in red curry.

## Sides & More

<b>STEAMED RICE</b>	<b>1.50</b>
<b>BROWN RICE</b>	<b>2.00</b>
<b>BROWN STICKY RICE</b>	<b>2.00</b>
<b>STEAMED VEGETABLES OR TOFU</b>	<b>2.50</b>
<b>STEAMED CHICKEN OR PORK</b>	<b>3.00</b>
<b>STEAMED BEEF OR SHRIMPS</b>	<b>4.00</b>
<b>PEANUT SAUCE</b>	<b>2.00</b>
<b>CUCUMBER SALAD</b>	<b>2.00</b>
<b>STEAMED NOODLES</b>	<b>2.00</b>
<b>CURRY SAUCE</b>	<b>3.00</b>

## Fried Rice

### With your choice of meat:

<b>Tofu / Vegetables, Chicken, or Pork</b>	<b>11.00</b>
<b>Beef, Shrimp, or Squid</b>	<b>13.00</b>
<b>Scallop or Seafood</b>	<b>15.00</b>

#### **R1 TRADITIONAL THAI FRIED RICE**

Stir-fried jasmine rice with egg, Chinese broccoli, tomatoes, and onions.

#### **\* R2 SPICY BASIL FRIED RICE**

Stir-fried jasmine rice with egg, fresh ground chili, onions, bell peppers, tomatoes, and basil leaves.

#### **R3 THAI SAUSAGE FRIED RICE**

Stir-fried jasmine rice with egg, Thai sausage, tomatoes, onions, and diced mix vegetables, topped with shredded dried pork.

#### **R4 PINEAPPLE FRIED RICE**

Stir-fried jasmine rice with egg, pineapple, raisins, cashews, onions, and diced mix vegetables.

#### **R5 DUCK FRIED RICE** **15.00**

Stir-fried jasmine rice with Chinese broccoli, onions, egg, garlic, and duck.

#### **R6 CRAB FRIED RICE** **17.00**

Stir-fried jasmine rice blended with egg, onions, tomatoes, diced mix vegetables, and Dungeness crab meat.

## House Specialties

#### **HS1 MA NOW CHICKEN** **13.00**

Marinated chicken breast, lightly deep fried, on bed of fresh lettuces, topped with sweet lime sauce.

#### **HS2 LEMONGRASS CHICKEN** **14.00**

Chicken breast marinated with lemongrass, grilled to perfection, on bed of steamed broccoli, carrots, cabbages, spinach, and topped with peanut sauce.

#### **HS3 ROASTED DUCK WITH TAMARINE SAUCE** **17.00**

Boneless roasted duck topped with tamarine sauce, and served with steamed vegetables.

#### **\* HS4 VOLCANO BEEF** **13.00**

Stir-fried soft and tender Sirloin beef with chef's special sauce, bell peppers, onions, tomatoes, and pineapple.

#### **\* HS5 STIR FRIED GREEN CURRY BEEF** **13.00**

An authentic Thai Dish rarely found in Thai restaurants. We stir fry specially selected cuts of tender beef with green curry, coconut milk, bell peppers, eggplants, bamboo shoots, kaffir lime leaves, and rhizome roots, all topped with crispy basil.

#### **HS6 THREE FLAVORS HALIBUT** **15.00**

Battered Halibut served on a bed of pineapple, tomatoes, onions, bell peppers, and cucumbers, with spicy sweet and sour sauce and topped with crispy basil.

#### **\* HS7 JUMBO PRAWN PANANG CURRY** **15.00**

Grilled jumbo prawns, asparagus, green beans, bell peppers topped with Panang curry garnished with kaffir lime leaves and coconut milk.

#### **\* HS8 SALMON PANANG CURRY** **15.00**

Pan-fried wild Sockeye salmon with asparagus, green beans, bell peppers topped with Panang curry garnished with kaffir lime leaves and coconut milk.

#### **\* HS9 PLA RAD PRIK** **16.00**

Crispy whole Tilapia fish topped with sweet tamarind sauce.

#### **\* HS10 SEAFOOD MEDLEY** **16.00**

We bring the wonderful seafood of the Gulf of Siam right here to the Portland area! Crab claws, shrimps, squid, green mussels, and scallops, stir fried with sweet chili paste, fresh chili, onions, tomatoes, pineapple, and bell peppers, topped with crispy basil.

#### **\* HS11 CRISPY ROSTED PORK BASIL** **15.00**

Stir-fried crispy roasted pork with ground fresh chili, onions, bell peppers, and basil leaves.

#### **\* HS12 CRISPY ROSTED PORK CHINESE BROCCOLI** **15.00**

Stir-fried crispy roasted pork with garlic, roasted chili, and Chinese broccoli.

#### **HS13 WOON PRAWNS** **15.00**

Stir-fried jumbo prawns, glass noodles, fresh ginger, garlic, green onions, bell peppers, black pepper, cilantro, and sesame oils.

#### **\* HS14 SPICY SALMON GREEN BEANS** **15.00**

Stir-fried salmon, sweet green beans, red bell peppers, and kaffir lime leaves with Thai chili paste.

#### **\* HS15 KAU TENDER BEEF** **15.00**

Stir-fried very tender beef with Ma Now's Thai chili herb paste, coconut milk, kaffir lime leaves. This dish is real authentic and unique.

## Desserts

<b>FRIED BANANA</b>	<b>4.00</b>
<b>FRIED ICE CREAM</b>	<b>4.00</b>
<b>COCONUT ICE CREAM</b>	<b>4.00</b>
<b>MANGO ICE CREAM</b>	<b>4.00</b>
<b>SWEET STICKY RICE WITH MANGO</b>	<b>6.00</b>
<b>BANANA STICKY RICE WRAPPED WITH BANANA LEAF</b>	<b>5.00</b>

# Lunch Menu

Served Mon - Fri (except holidays) 11am - 3pm

## WITH YOUR CHOICE OF:

<b>TOFU / VEGETABLES</b>	<b>8.50</b>
<b>CHICKEN OR PORK</b>	<b>8.50</b>
<b>BEEF, SQUID, OR SHRIMP</b>	<b>10.00</b>
<b>SCALLOP OR SEAFOOD</b>	<b>12.00</b>

### Stir Fry

SERVED WITH STEAMED RICE: SUBSTITUTE BROWN RICE ADD \$1.00

\* **L1 SPICY CHICKEN & SHRIMP WITH CRISPY BASIL 10.00**  
Stir-fried ground chicken and diced shrimp with fresh chili, minced green beans, onions, bell peppers, and hot basil leaves, served with fried egg over steamed rice.

\* **L2 CHICKEN CASHEW**

Cashew nuts, onions, bell peppers, water chestnuts, roasted chili, and sweet chili paste.

**L3 SWEET AND SOUR**

Tomatoes, cucumbers, onions, carrots, zucchinies, mushrooms, bell peppers, and pineapples with sweet and sour sauce.

**L4 MIXED VEGETABLES**

Stir-fried broccoli, zucchinies, bamboo shoots, mushrooms, carrots, onions, tomatoes, bell peppers, and cabbages.

**L5 PAD FRESH GINGER**

Fresh ginger strips, mushrooms, shitake mushroom, onions, and bell peppers.

**L6 THE EMERALD**

Steamed mixed vegetables, spinach and your choice of meat, topped with lovely peanut sauce.

### Curries

SERVED WITH STEAMED RICE: SUBSTITUTE BROWN RICE ADD \$1.00

\* **L7 RED CURRY**

Eggplants, bamboo shoots, bell peppers, and basil leaves on Thai red curry.

\* **L8 GREEN CURRY**

Eggplants, bamboo shoots, bell peppers, and basil leaves on Thai green curry.

\* **L9 YELLOW CURRY**

Potatoes, carrots, onions, and bell peppers in Thai yellow curry.

\* **L10 MUSSAMUN CURRY**

Potatoes, carrots, onions, bell peppers, and peanuts in rich-flavored Thai Mussamun curry.

\* **L11 PANANG CURRY**

Green bean, bell peppers, and kaffir lime leaves in lightly sweet Panang curry.

### Noodles

**L12 PAD THAI**

Stir-fried rice noodles, egg, green onions, beansprouts, ground peanut, and sweet radishes with special Pad Thai sauce.

\* **L13 PAD KEE MAO (DRUNKEN NOODLES)**

Stir-fried fresh wide size rice noodles, egg, fresh chili, onion, tomatoes, bell peppers, basil leaves, and fresh beansprouts.

**L14 PAD SEE EW**

Stir-fried fresh wide size rice noodles, egg, broccoli, Chinese broccoli and flavoured with sweet soy sauce.

**L15 SWEET CHILI ANGEL HAIR NOODLES**

Stir-fried choice of meat in sweet chili paste and roasted chili. Served with angel hair rice noodles and steamed mixed vegetables.

**L16 RAD NARH**

Stir-fried fresh wide size rice noodles topped with carrots, broccoli, and Chinese broccoli in oyster gravy sauce.

\* **L17 MA NOW HOUSE NOODLES**

Stir-fried wide sized rice noodle with egg, broccoli, onions, carrots, chili, and basil leaves.

\* **L18 TOM YUM NOODLES SOUP 10.00**

Rice noodles with shrimp, squid, ground chicken, crispy wonton, beansprouts, cilantro, and ground peanuts in spicy and sour soup.

\* **L19 KAO SOI 10.00**

Egg noodles, shallots, pickle cabbage, cilantro in Kao Soi curry soup, topped with crispy egg noodles.

### Fried Rice

SUBSTITUTE BROWN RICE ADD \$1.00

**L20 TRADITIONAL THAI FRIED RICE**

Stir-fried jasmine rice with egg, Chinese broccoli, tomatoes, and onions.

\* **L21 SPICY BASIL FRIED RICE**

Stir-fried jasmine rice with egg, fresh ground chili, onions, bell peppers, tomatoes, and basil leaves.

**L22 THAI SAUSAGE FRIED RICE**

Stir-fried jasmine rice with egg, Thai sausage, tomatoes, diced mix vegetables, and onions, topped with shredded dried pork.

**L23 PINEAPPLE FRIED RICE**

Stir-fried jasmine rice with egg, pineapple, raisins, cashew nuts, tomatoes, onions, and diced mix vegetables.

### House Specialties

SERVED WITH STEAMED RICE: SUBSTITUTE BROWN RICE ADD \$1.00

**LS1 MA NOW CHICKEN 10.00**

Marinated chicken breast, lightly deep fried on bed of fresh lettuce, topped with sweet lime sauce.

**LS2 THREE FLAVORS HALIBUT 12.00**

Battered Halibut served on bed of pineapple, tomato, onion, bell peppers and cucumber, topped with spicy sweet and sour sauce and crispy basil.

\* **LS3 JUMBO PRAWNS PANANG CURRY 12.00**

Grilled jumbo prawns, asparagus, and green beans, topped with Panang curry sauce, bell peppers, and coconut milk.

\* **LS4 SALMON PANANG CURRY 12.00**

Wild Sockeye Salmon, pan fried to perfection with asparagus and green beans, topped with Panang curry sauce, bell peppers and coconut milk.

\* **LS5 CRISPY ROSTED PORK BASIL 12.00**

Stir-fried crispy roasted pork with ground fresh chili, onions, bell peppers, and basil leaves.

\* **LS6 CRISPY ROSTED PORK CHINESE BROCCOLI 12.00**

Stir-fried crispy roasted pork with garlic, roasted chili, and Chinese broccoli.

\* **LS7 SPICY SALMON GREEN BEAN 12.00**

Stir-fried salmon, sweet green beans, red bell peppers, and kaffir lime leaves with Thai chili paste.

### Beverages

**THAI ICED TEA 2.25**

**THAI ICED COFFEE 2.25**

**MA NOW ICED TEA 2.25**

Sweetened Thai iced tea with fresh lime juice

**MA NOW SODA 3.00**

Fresh lime juice with soda

**REGULAR ICED TEA 2.00**

**HOT TEA 2.00**

**COCONUT JUICE 2.00**

**MANGO JUICE 2.00**

**SODA 2.00**

Coke / Diet Coke / Sprite /  
Root Beer / Orange Soda

**CORKAGE FEE 10.00**

\* denotes spicy