House Specialties

HS1 Ma now Chicken 14.00
Marinated chicken breast, lightly deep fried, on bed of fresh lettuces, topped with sweet lime sauce.

HS2 Lemongrass Chicken 15.00
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 18.00
Boneless roasted duck topped with tamarine sauce, and served with steamed vegetables.

HS4 Volcano Beef 14.00
Stir-fried soft and tender Sirloin beef with chef's special sauce, bell peppers, onions, tomatoes, and pineapple.

HS5 Stir Fried Green Curry Beef 14.00
Stir fry specially selected cuts of tender beef with green curry, coconut milk, bell peppers, eggplants, bamboo shoots, kaffir lime leaves, and rhizome roots, topped with crispy basil.

HS6 Three Flavors Halibut 16.00
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 16.00
Grilled jumbo prawns, asparagus, green beans, bell peppers, basil leaves topped with Panang curry garnished with kaffir lime leaves and coconut milk.

HS8 Salmon Panang Curry 16.00
Pan-fried Sockeye salmon with asparagus, green beans, bell peppers, basil leaves topped with Panang curry garnished with kaffir lime leaves and coconut milk.

HS9 Pla Rad Prik 17.00
Crispy whole Tilapia fish topped with sweet tamarind sauce.

HS10 Seafood Medley 16.00
Real crab meat, 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 16.00
Stir-fried crispy rosted pork with ground fresh chili, onions, bell peppers, and Thai hot basil.

HS12 Crispy Rosted Pork with Chinese Broccoli 16.00
Stir-fried crispy rosted pork with garlic, rosted chili, and Chinese broccoli.

HS13 Spicy Salmon Green Beans (Salmon Prik Khing) 16.00
Stir-fried salmon, sweet green beans, bell peppers, and kaffir lime leaves with Thai chili paste.

Sides & More

Steamed Rice	1.50
Brown Rice	2.00
Brown Sticky Rice	2.50
Steamed Vegetables or Tofu	3.00
Steamed Chicken or Pork	3.50
Steamed Beef or Shrimps	4.50
Peanut Sauce	2.00
Cucumber Salad	2.00
Steamed Noodles	2.00
Curry Sauce	3.50

Desserts

Fried Banana	5.00
Fried Ice Cream	5.00
Coconut Ice Cream	4.50
Mango Ice Cream	4.50
Sweet Sticky Rice with Mango	6.50
Ice Cream with Sweet Sticky Rice	6.50
Fried Banana With Ice Cream	6.50

No substitutions.
A gratuity of 18% will be added for parties of six or more.
Thai chili symbol specifies dining selections for those that prefer SPICIER menu items.

Lunch Menu

Served Monday - Friday (except holidays) 11am - 3pm

With Your Choice of:

Tofu / Vegetables	9.00
Chicken or Pork	9.00
Beef or Shrimp	10.50
Scallop or Seafood	12.50

Stir Fry

Served with Steamed Rice: Substitute Brown Rice add $1.00

L1 Spicy Chicken & Shrimp with Crispy Basil (Pad Ka Pao) 10.50
Stir-fried ground chicken and diced shrimp with fresh chili, minced green beans, onions, bell peppers, and Thai hot basil leaves, topped with crispy basil.

L2 Chicken Cashew
Cashews nuts, onions, bell peppers, water chestnuts, roasted chili and sweet chili paste.

L3 Sweet and Sour
Tomatoes, cucumbers, mushrooms, onions, carrots, zucchinies, bell peppers, and pineapple with sweet and sour sauce.

L4 Mixed Vegetables
Stir-fried broccoli, zuchini, bamboo shoot, mushroom, carrot, onion, tomato, bell pepper, and cabbage.

L5 Pad Fresh Ginger
Fresh ginger strips, mushrooms, shitake mushrooms, onions, bell peppers, carrot, and zucchini.

L6 The Emerald
Steamed broccoli, zucchinies, spinach, carrot, and cabbages.

Curries

Served with Steamed Rice: Substitute Brown Rice add $1.00

L7 Red Curry
Eggplants, bamboo shoots, bell peppers, and basil leaves in Thai Red curry made from ripe red chili peppers.

L8 Green Curry
Eggplant, bamboo shoots, bell peppers, and basil leaves in Thai Green curry made from green chili peppers, and rhizome roots.

L9 Yellow Curry
Potatoes, carrots, onions, and bell peppers in Thai Yellow curry.

L10 Mussamun Curry
Potatoes, carrots, onions, bell peppers, and peanuts in a rich Thai Mussamun curry.

Noodles

L12 Pad Thai
Stir-fried rice noodles, egg, green onions, beansprouts, ground peanuts, and sweet radish with special Pad Thai sauce.

L13 Pad Kee Mao (Drunken Noodles)
Stir-fried fresh wide size rice noodles, egg, fresh ground chili, bell peppers, onions, tomatoes, basil leaves, and fresh beansprouts.

L14 Pad See Ew
Stir-fried fresh wide size rice noodles, egg, broccoli, Chinese broccoli, and flavored with sweet soy sauce.

L15 Sweet Chili Angel Hair Noodles
Wok-fried choice of meat in sweet chili paste. 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 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 10.50
Rice noodles with shrimp, squid, ground chicken, crispy wonton, scallions, beansprouts, and ground peanuts in spicy and sour soup.

L19 Kao Soi
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 nut, tomato, onion, and diced mix vegetables.

House Specialties

Served with Steamed Rice: Substitute Brown Rice add $1.00

LS1 Ma Now Chicken 10.50
Marinated chicken breast, lightly deep fried, on bed of fresh lettuces, topped with sweet lime sauce.

LS2 Jumbo Prawns Panang Curry 12.50
Grilled jumbo prawns, asparagus, green beans, bell peppers, basil leaves topped with Panang curry garnished with kaffir lime leaves and coconut milk.

LS3 Salmon Panang Curry 12.50
Pan-fried Sockeye salmon with asparagus, green beans, bell peppers, basil leaves topped with Panang curry garnished with kaffir lime leaves and coconut milk.

MA - NOW

THAI CUISINE

Monday - Thursday	11:00am - 9:00pm
Friday - Saturday	11:00am - 10:00pm
Sunday	11:00am - 9:00pm

2225 NW Allie Avenue
Hillsboro, OR 97124
The Streets of Tanasbourne
Phone (503) 645-5959 Fax (503) 614-9393

DINE-IN, TAKEOUT, and CATERING

www.manowthaicuisine.com

Appetizers

A1 Tofu Fresh Rolls 5.50
Tofu, carrots, cilantro, mint, basil, steamed rice noodles and fresh lettuce wrapped in rice paper served with plum peanut sauce.

A2 Shrimp Avocado Fresh Rolls 7.00
Shrimp, avocado,carrots, cilantro, mint, basil, steamed rice noodles and fresh lettuce wrapped in rice paper served with plum peanut sauce.

A3 Egg Roll (4 pieces) 5.50
Crispy fried spring rolls filled with mixed vegetables and glass noodles.

A4 Fried Tofu (6 pieces) 6.00
Deep fried tofu served with sweet and sour sauce toppped with ground peanut.

A5 Stuffed Angel Wings 8.50
Boneless chicken wings stuffed with ground chicken, shrimp, glass noodles, carrots, shitake mushroom, and green onions. Served with cucumber sauce.

A6 Manow Wings (6 pieces) 8.00
Deep fried chicken wings topped with sweet and sour tamarine sauce.

A7 Golden Squid 8.50
California calamari tube dipped in tempura batter and lightly fried.

A8 Coconut Prawns (6 pieces) 8.00
Lightly fried shrimp in coconut tempura batter with our own version of the classic dressing.

A9 Chicken Satay (5 pieces) 8.00
Marinated chicken tenders with curry powder. Grilled to perfection and served with cucumber sauce and peanut sauce.

A10 Dragon Eggs (5 pieces) 8.50
Deep fried ball shape tofu sheets filled with real crab meat, shrimp, ground pork, garlic, water chestnut, carrot, green onion, and served with plum sauce and sweet chili sauce.

A11 Pot Stickers (8 pieces) 6.50
Chicken vegetable pot stickers with sweet and sour black soy sauce.

A12 Vegetable Tempura 7.50
Deep fried battered mixed vegetables served with our tasty plum, and sweet and sour sauce.

A13 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.

A14 Thai Fish Cake (5 pieces) 7.50
Deep fried homemade Thai fish cake served with cucumber sauce.

Soups

With your choice of:		
Tofu / Vegetables	*Small 6.50*	*Large 12.00*
Chicken or Pork	*Small 6.50*	*Large 12.00*
Beef, Shrimp, or Squid	*Small 8.00*	*Large 14.00*
Scallop or Seafood		*Large 16.00*

S1 Tom-Yum
Spicy and sour lemongrass soup with galangal roots, kaffir lime leaves, tomatoes, onions, and mushrooms.

S2 Tom-Kha
Spicy and sour coconut milk soup with lemongrass, galangal roots, kaffir lime leaves, onions, mushrooms, and tomatoes.

S3 Wonton Soup *Small 7.50* *Large 14.00*
Shrimp wonton, shrimps, beansprouts, spinach, diced scallions, and cilantro in clear broth soup.

S4 Tofu Soup *Small 6.50* *Large 13.00*
Fresh soft tofu, spinach, seaweed, broccoli, carrots, zucchini, and diced scallions in clear broth soup.

Salads

Y1 Thai Salad
Tomatoes, cucumbers, shallots, spring-mix lettuces, mushroom, beansprouts, and boiled egg topped with sweet and sour peanut dressing.
with your choice of: *Tofu / chicken / pork* 12.00
Beef / shrimp / squid 14.00

Y2 Lemongrass Chicken Salad 12.00
Grilled lemongrass marinated chicken, lemongrass, mint leaves, tomatoes, cucumbers, green onions, shallots, kaffir lime leaves, tossed with spicy fresh lime juice dressing.

Y3 Beef Salad 13.00
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 14.00
Grilled squid, tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, and fresh lettuces, tossed with spicy lime juice.

Y5 Shrimp Salad 14.00
Grilled shrimp, tomatoes, shallots, lemongrass, kaffir lime leaves, mint leaves, and fresh lettuces, tossed with spicy lime juice.

Y6 Larb 12.00
Your choice of ground chicken, pork, or beef with shallots, green onions, lemongrass, mint leaves, and ground roasted rice, tossed with spicy lime juice.

Y7 Papaya Salad (Som Tum) 9.00
Shredded green papaya, Thai chili, garlic, cherry tomatoes, green beans, and peanuts, tossed with Som Tum sauce.

Y8 Glass Noodles Salad (Yum Woon Sen) 14.00
Steamed glass noodles, ground chicken, shrimps, squid, green onions, tomatoes, shallots, and cilantro, tossed with spicy lime juice with sweet chilli paste.

Curries

With your choice of:	
Tofu / Vegetables	*12.00*
Chicken or Pork	*12.00*
Beef, Shrimp, or Squid	*14.00*
Scallop or Seafood	*16.00*

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 15.00
Soft and tender Sirloin beef, potatoes, carrots, onions, bell peppers, peanuts, and pumpkins in house special Mussamun curry.

C7 Seafood Curry Delight 16.00
Shrimps, scallops, squids, crab meat, mussels with a touch of lime juice, onions, bell peppers, basil, grapes, and chunck pineapple mixed in special curry delight sauce.

C8 Roasted Duck in Red Curry Sauce 18.00
Eggplant, bamboo shoots, tomatoes, pineapple, bell peppers, basil leaves, grapes, tropical fruit, and roasted duck in red curry

Fried Rice

With your choice of:	
Tofu / Vegetables	*12.00*
Chicken or Pork	*12.00*
Beef, Shrimp, or Squid	*14.00*
Scallop or Seafood	*16.00*

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 with your choice of meat.

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, curry powder, pineapple, raisins, cashews nut, onions, and diced mix vegetables.

R5 Duck Fried Rice 16.00
Stir-fried jasmine rice with Chinese broccoli, onions, tomatoesegg, 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.

Noodles

With your choice of:	
Tofu / Vegetables	*12.00*
Chicken or Pork	*12.00*
Beef, Shrimp, or Squid	*14.00*
Scallop or Seafood	*16.00*

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 with your choice of meat.

N4 Pad See Ew
Stir-fried fresh wide size rice noodles, egg, broccoli, Chinese broccoli, 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 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, 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 Curry Soup
Egg noodles, shallot, pickel cabbage, green onions, cilantro, in Kao Soi curry soup, topped with crispy egg noodles.

N11 Tom Yum Noodle Soup 14.00
Rice noodles with shrimp, squid, ground chicken, crispy wonton, scallions, beansprouts, spinach, and ground peanuts in spicy and sour Tom Yum broth.

Stir Fry

With your choice of:	
Tofu / Vegetables	*12.00*
Chicken or Pork	*12.00*
Beef, Shrimp, or Squid	*14.00*
Scallop or Seafood	*16.00*

P1 Spicy Basil (Pad Ka Pao)
Stir-fried ground meat with fresh chili, minced green beans, onions, bell peppers, and Thai hot basil leaves, topped with crispy basil.

P2 Chicken Cashew
Cashews nuts, 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, mushroom, zucchini, and carrots with your choice of meat.

P5 Pad Fresh Ginger
Fresh ginger strips, mushrooms, shitake mushrooms, onions, bell peppers, carrot, and zucchini.

P6 Pad Eggplant
Eggplant, bell peppers, basil leaves, onions, and sweet chili sauce.

P7 Pad Prik Khing (Spicy Green Bean)
Sweet green beans, bell peppers, and kaffir lime leaves with Thai Prik Khing paste.

P8 The Emerald
Steamed broccoli, zucchinies, spinach, carrot, and cabbages with your choice of meat.

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, zuchini, bamboo shoot, mushroom, carrot, onion, tomato, bell pepper, and cabbage.

P11 Shrimp Asparagus and Cashew Nuts 14.00
Stir-fried shrimps, asparagus, cashew nuts, onions, bell peppers, and carrots.

P12 Spicy Chicken and Shrimp with Crispy Basil (Pad Ka Pao) 14.00
Stir-fried ground chicken and diced shrimp with fresh chili, minced green beans, onions, bell peppers, and Thai hot basil leaves, topped with crispy basil.

Beverages

Thai Iced Tea	3.00
Thai Iced Coffee	3.00
Ma Now Iced Tea	3.00
Sweetened Thai iced tea with fresh lime juice	
Regular Iced Tea(*Refill*)	2.00
Hot Tea (*Refill*)	2.00
Corkage fee	10.00
Coconut Juice	3.50
Mango Juice	3.50
Ma Now Soda	3.00
Fresh lime juice with soda	
Soda (*Refill*)	2.50
Coke / Diet Coke / Sprite / Root Beer / Orange Soda	

Hot Teas

Fine Loose-Leaf Teas by the Jasmine Pearl Tea

$4 *per pot*

Black Tea

Earl Grey
Black tea with Bergamot citrus. Fresh and fruity.

Nilgiri Blue Mtn.
A lighter tea with fruitiness and a clean finish.

Herbal Tea *(Caffeine-free)*

Yoga Blend
Honey bush, ginger, cinnamon, fennel, and nettle.

Feel Better Blend
Chamomile, ginger, peppermint, and eucalyptus.

Ruby Nectar
A blend of grapefruit, cranberry, and green bush.

Green Tea

Jasmine Pearls
Precious hand-rolled tea scented with jasmine.

Genmaicha
A blend of fresh tea and toasted brown rice.

Kyushu Sencha
Buttery, clean and sweet.

Oolong

Emerald Oolong
Sweet corn, butter, and cinnamon.

White Tea

White Peony
A clean brew with mild herb and floral notes.

Beers

Bottle Beer

Bud Light	*Domestic*	3
Tsingtao	*China*	4
Sapporo	*Japan*	4
Heineken	*Holland*	4

Draft Beer

Singha	*Thailand*	4
Deschutes Mirror Pond		4
Hefeweizen Widmer		4
Drop Top		4

Wines

WHITE WINE

Chardonney

		Glass	Bottle
Two Vines	WA	6	22
Duck Pond	OR	7	22
Kendall Jackson	CA	8	28
Clos Du Bois	CA	-	22
Joel Gott	CA	-	27
Rodney Strong	CA	-	28
Sokol Blosser	OR	-	38

Pinot Gris

14 Hands	WA	6	22
Acrobat	OR	7	22
Duck Pond	OR	7	25
Seven Hills	OR	-	25
King Estate	OR	-	27
Eola Hills	OR	-	36

Riesling

Two Vines	WA	6	22
Jakel	CA	7	25
Chateau Ste. Michelle Dry Riesling	WA	-	22

RED WINE

Merlot

		Glass	Bottle
Two Vines	WA	6	22
14 Hands	WA	7	25
Kendall Jackson	WA	-	26
Chateau Ste. Michelle (Canoe Ridge)	WA	-	36

Cabernet Sauvignon

Two Vines	WA	6	22
14 Hands	WA	7	25
Columbia Crest (Grand Estates)	WA	-	22
Kendall Jackson	CA	-	28
Louis Martini	CA	-	28
Rodney Strong	CA	-	38
Griffin Creek	OR	-	48

Pinot Noir

Mirassou	CA	7	25
Duck Pond	OR	7	26
Kendall Jackson	CA	8	28
Bridgeview	OR	-	27
Mark West	OR	-	36
Dois Irmaos	OR	-	38

MA - NOW
THAI CUISINE

Special

MN1 Thai Crab Cake

Homemade crab cake, real crab meat, scallions, cilantro, onions, eggs, breadcrumb, served with pineapple sauce.

$9.50

MN2 Grape Fruit Salad

Grape fruit, fresh strawberry, cherry tomato, shallots, peanut, lemongrass, roasted coconut flake, mint, and grilled shrimp, tossed with sweet and sour spicy lime juice.

$8

MN3 Chili Chicken

Chicken breast tempura stir-fried with chili, garlics, peppers, green onions, and mint leaves. The dish has a very strong flavor of garlic and pepper.

$15

MN4 Chicken Stew

Slow cook skin on chicken thighs to tender in a thick savoury curry sauce, peanuts, baby carrots, colorful fingerling potatoes, herbs and spices.

$15

MN5 Kau Tender Beef

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

$15

MN6 Pad Cha Noodles

Stir-fried golden noodles with combination of shrimp and squid, fresh peppercorn, bell pepper, asparagus, kaffir leaves, tossed with fresh chili sauce, on top with crispy basil leaves. The dish comes with medium spicy.

$16