

THAI ESAN STREET FOOD

KROK

— ASN —



Fine Print: We use peanuts, shrimp, meat, cage-free eggs, sugar, salt, wheat & dairy products in our preparations. We buy local and natural when possible and practical. We do not use MSG. If you have allergies or fears, ask for an allergy menu. Vegetarian options are noted on the menu. Please, no substitutions. A charge of \$2/person will be charged for desserts supplied by customer. A charge of \$1 per take-out order will be added for packaging. We will add a \$20 "corkage fee" for each bottle of wine supplied by customer. We will accommodate 3 credit cards per table, then charge \$1 per additional card. We do not accept prepaid debit cards. Sorry and thanks for understanding!

KROK

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About dining at
KROK

KROK in Thai language is mean Mortar

Mortar and pestle are the most important implements to cooking a lot of favorite Thai food especially Thai street food, Northeastern and Northern of Thailand. It used to prepare ingredients or substances by crushing and grinding them into a fine paste or powder or mix many taste into one dish. Every real papaya salad (Som tum) uses Krok and Sakk (Mortar and Pestle) to mix all ingredient for the best Thai taste.

KROK is bringing the real taste of Northeastern (Esan) food and Thai Street food to you and your beloved family.

Most of the food here is meant to be eaten family-style with everyone sharing all the dishes on the table. Most of these dishes are best when accompanied by rice : Northern and Northeastern Thai dishes with sticky rice, Central and Southern Thai with jasmine rice. In Thailand, only a spoon and fork are used: the spoon to eat with and the fork to push food onto the spoon. We encourage you to try this method as it is the easiest way to eat many of these dishes. Some things are traditionally eaten with the hands such as grilled meat and sticky rice. Please ask your server for guidance if you wish. Chopsticks are normally used only when eating noodles, Vietnamese or Chinese food (they will be supplied if appropriate with a certain dish) however chopsticks are available upon request.

Papaya Pok Pok (Som Tum)

All made in Krok (Esan mortar) and Recommend with Sticky Rice !



Som Tum Thai 🌶️🌶️ \$12.5
Central Thai-style spicy green papaya salad with Tomatoes, long beans, Thai chili, lime juice, tamarind, fish sauce, garlic, palm sugar, dried shrimp and peanuts. (Gluten free)

Som Tum Puu 🌶️🌶️🌶️ \$14
Central Thai-style spicy green papaya salad Served with Salted Black crab, long bean, tomato, Thai eggplant, Thai chili, lime juice, tamarind, fish sauce and garlic. (Gluten free)

Tum Puu Plara 🌶️🌶️🌶️ \$15
Northeastern-style green spicy papaya salad Served with Salted black crab, long bean, culantro, Thai eggplant, tomato and fermented fish sauce. This version is very hot, fishy, salty, sour, not sweet. Order at own risk! (Gluten free)

Tum Sua 🌶️🌶️🌶️ \$16
Northeastern-style green spicy papaya salad, long bean, beansprout, rice Vermicelli, tomatoes, Thai eggplant, culantro, leucaena seed (seasonal), pickled crab and fermented fish sauce. This version is very hot, fishy, salty, sour, not sweet. Order at own risk!



- 🌶️ Less Spicy
- 🌶️🌶️ Medium Spicy
- 🌶️🌶️🌶️ Spicy

However, We can make how spicy you like





Tum Puu Plara Koong Sod 🌶️🌶️🌶️ \$18
 Northeastern-style green spicy papaya salad Served with Raw shrimp and Salted black crab, long bean, cilantro, Thai eggplant, tomato and fermented fish sauce. This version is very hot, fishy, salty, sour, not sweet. Order at own risk! (Gluten free)

Tum Mixed Fruits 🌶️🌶️ \$15
 Central Thai-style salad with corn, green apple, mango, strawberry, carrot, tomatoes, Thai chili, lime juice, tamarind, fish sauce, garlic, palm sugar and dried shrimp. (Gluten free)

Tum Gai Yaang 🌶️🌶️ \$18
 Spicy roasted chicken with green papaya salad, long beans, tomatoes, peanuts, Thai chili, dried shrimp, garlic, lime, palm sugar and fish sauce.

Tum Yok Tard 🌶️🌶️🌶️ \$38
 Som Tum Platter in the big tray
 Northeastern-style green spicy papaya salad, long bean, beansprout, rice vermicelli, tomatoes, Thai eggplant, culantro, leucaena seed (seasonal), pickled crab, pork rinds, Fermented pork sausage, grilled meatball, boiled egg, fish sauce wing and fermented fish sauce. This version is very hot, fishy, salty, sour, not sweet. Order at own risk!



Tum Aow Lowd

Special Som tum ต้มอโรวล

\$24

Tum Aow Lowd is Esan Thai language that mean "Make your own style Som Tum"

Learn how to cook Som Tum by yourself. You will never get this experience from anywhere. We will serve you Krok and Sakk (mortar & Pestle), house Som Tum sauce (our recipes) Side with chili, garlic, bean, green papaya, tomatoes and additional sugar, fish sauce for make your own taste base on our recipe sauce. Then Let's have fun with your friends.

1. Order your favorite kind of Som Tum.
2. Get all stuff in front of you.
3. Get your camera ready for record : D
4. Put chili and garlic depend on how spicy you like.
5. Put tomatoes, green papaya, beans.
6. Then put Krok recipe sauce.
7. Taste some bite with spoon, if you already like it, continue to put papaya, or you can add some sugar or fish sauce make your own taste.
8. Let's Tum, cook everything together.
9. Taste it again add more taste if you like.
10. Serve to your friend and family.

*You can call server for any question, we will be happy to help you.



Aahaan Esan Yang Grilled Thai Street food
 You'll want to get some Sticky rice with Esan & Thai street food so you won't miss the best Thai taste

Moo Num Tok 🌶️🌶️🌶️ \$14
 Esan sliced grilled marinated pork or chicken salad with fish sauce, lime and chili powder dressing, shallots, mint, cilantro and toasted rice powder. it's hot. Try it with Some Beer!

Neau Num Tok 🌶️🌶️🌶️ \$15
 Esan grilled marinated skirt steak salad with fish sauce, lime and chili powder dressing, shallots, mint, cilantro and toasted rice powder. it's hot. Try it with Some Beer!

Moo Yang Khang Thang \$15
 Thai style Grilled marinated pork with Thai herb served with tamarind chili dip*.

Seua Rong Hai (Weeping Tiger) \$16
 Charcoal Roasted skirt steak with Thai herb marinated and cucumber, lettuce, roasted uncooked rice served with tamarind chili dip*.

Gai Yang Bu-ri-ram \$20
 Thai herb marinated chicken, garlic, lemongrass, pepper, served with spicy sweet & sour and tamarind chili dipping sauces*.



Aahaan Todd

Fried Thai street foods
 You'll want to get some Sticky rice with Esan & Thai street food so you won't miss the best Thai taste. Try it with Some Beer!



Krok's Recipe Fish Sauce Wings \$13.5
 Crispy stir-fried Chicken wings marinated in fish sauce and sugar also mix with Krok's special recipe garlic sauce served. (Gluten free)

Neua Dad Deaw \$14
 Special Thai style fried sundried beef jerky marinated in sauce, salt, fish sauce, sugar served with Thai Sriracha sauce*.

Moo Dad Deaw \$14
 Special Thai style fried sundried pork marinated in sauce, salt, fish sauce, sugar served with Thai Sriracha sauce*.

Gai Raad Sauce Si-Sa-Ket \$14
 Thai herb marinated crispy chicken wings, also mixed with homemade sweet chili sauce.

Look Chin Tod Khang Thang \$10
 Fried chicken and beef Thai meatball on skewer served with Tamarind chili sauce*. (Gluten free)

Aahaan Tom & Gaeng
 (Thai Soup & Curry)

Gaeng Om Cai 🌶️ \$14
 Northern Thai Dill soup with Asian cabbage, chicken, drill, lemon grass, Kaffir limes chili broth. (Gluten free)

Tom Kha Gai \$13
 Mushroom, chicken, lemongrass, tomato, galangal, coconut broth. (No fish sauce, No soy sauce)

Tom Yum Koong Naam Khon 🌶️🌶️🌶️ \$18
 Spicy sour creamy soup with River prawns and wild mushroom, galangal, kaffir lime leaves, cilantro and chili paste lemongrass shrimp broth. (No soy sauce)

Gang Keaw Whan Gai 🌶️🌶️ \$15
 Green curry paste with chicken, coconut milk broth, bamboo shoot, holy basil, Thai eggplant. (No soy sauce)



Aahaan Yum & Larb
 Thai Spicy Salad with Meat

Yum Pla Grob 🌶️🌶️ \$19
 Crispy tilapia fish, shallot, mint, cilantro, toasted rice chili sauce. (Gluten free)

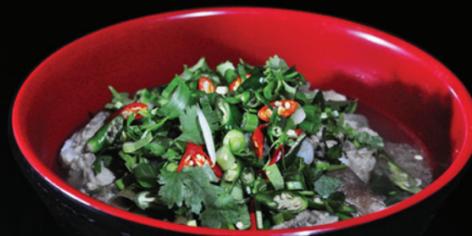
Yum Pla Sa Mun Prai 🌶️🌶️ \$19
 Crispy tilapia fish, shallot, mint, lemongrass, ginger, Thai chili lime sauce. (Gluten free)

Larb Moo 🌶️🌶️🌶️ \$14
 Spicy Northeastern Thai minced pork salad, shallot, mint, cilantro, Toasted rice powder, dried chilies, lime juice and fish sauce served with phak sot.

Larb Chicken 🌶️🌶️🌶️ \$14
 Spicy Northeastern Thai minced chicken salad, shallot, mint, cilantro, Toasted rice powder, dried chilies, lime juice and fish sauce served with phak sot.

Larb Pedd Esan 🌶️🌶️🌶️ \$18
 Spicy Northeastern Thai minced duck salad, shallot, mint, cilantro, toasted rice powder, dried chilies, lime juice and fish sauce served with phak sot. (Gluten free)





Recommended Menu

Aahaan T-Ded

Rare Thai Street Foods

Tom Zabb Leng 🌶️🌶️🌶️ \$18
Most popular spicy Thai soup now!! Spicy Esan pork rib in Thai bird chili broth, lemongrass, pepper, garlic, cilantro, lime juice, fish sauce. it's hot. Try it with Some Beer! (Gluten free)

Pla Meauk Bod \$14
Grilled dried squid with peanut plum sauce. (Gluten free)

Hoi Ob 🌶️ \$15
Steamed mussels in lemongrass broth, Thai chili lime dip.

Koong Chae Beer 🌶️🌶️🌶️ \$16
Rare Thai Esan dishes !! Must try ! Shrimps fermented in Thai beer on top with spicy seafood sauce and served with phak sot. it's hot. Try it with Some Beer! (Gluten free)



Aahaan Pla

Fish Speciality

Pla Tod Kra-thiem \$28
Crispy whole market fish, sautéed Asian cabbage, roasted garlic sauce.

Pla Raad Prik 🌶️🌶️ \$28
Crispy whole market fish, sautéed Chinese broccoli, Three flavor sauce. (Gluten free, No fish sauce)



Aahaan Kap Khao

Food eaten with rice as part of a shared meal

Koog Ob Woon Sen \$18
River prawns baked in a clay pot, ginger, cilantro, black pepper, Chinese celery and glass noodles with roasted garlic sauce. The Chinese influence on Thai food in full evidence. (Served with rice)

Seafood Pad Cha 🌶️🌶️🌶️ \$18
Special sautéed Thai seafood dish with calamari, shrimp, mussel, green peppercorn, holy basil, kaffir lime leaf, garlic and chili basil sauce. (Served with rice)

Pad Kra-Thiem Prik Thai \$14
Choice of Pork or Chicken
Wok stir-fried chicken or pork, garlic, black pepper with roasted garlic sauce. (Served with rice & Thai Sriracha sauce*)

Ka Nom Jeen Gang Keaw Whan Gai 🌶️🌶️ \$17
Central-Thai thin rice vermicelli in green curry paste with chicken, coconut milk broth, bamboo shoot, holy basil, Thai eggplant.

Pad Kra-Pras 🌶️🌶️ \$14
Choice of Chicken or Pork
Wok stir-fried minced chicken or pork, basil, garlic, and chili with Thai basil sauce. (Served with rice)

Kha-Na Pad Naam Man Hoi \$12.5
Available vegetarian, Extra cost if want with meat
Stir-fried chinese broccoli with garlic, oyster sauce, fish and soy sauce. (Served with rice)

Ga-Lam Pad Naam Pla \$12
Sautéed Asian cabbage, Roasted garlic sauce mix with fish sauce. (Available vegetarian, Extra cost if want with meat) (Served with rice)





Aahaan Jarn Deaw

One Dish Meal

Spaghetti Khee Mao Seafood 🌶️ \$18
Wok stir-fried Spaghetti Noodle, calamari, shrimp, mussel, onion, green pepper corn and Thai basil sauce

Pad Thai : Choice of Pork, Chicken \$13
add \$2 for beef and \$3.00 for shrimp
Wok stir-fired rice noodle, bean sprout, bean curd tofu, egg, ground peanut, chive and Tamarind sauce.
(Gluten free)

Pad See Ew : Choice of Pork, Chicken \$13
add \$2 for beef and \$3.00 for shrimp
Stir-fried flat rice noodle with Chinese broccoli, egg and brown sauce.

Thai Fried Rice : Choice of Pork, Chicken \$13
add \$2 for beef and \$3.00 for shrimp
Wok stir-fired rice, onion, tomato, Chinese broccoli and soy sauce. (No fish sauce)

Kua Gai Noodle \$14
Wok stir-fired flat rice noodle with ground chicken, scallion, bean sprout, radish, sesame soy sauce served with Thai Sriracha sauce*.



Side Order

| | |
|---|-------|
| Kha Na Phat Naam Man Hoi (Small) | \$8 |
| Ga Lam Phat Naam Pla (Small) | \$8 |
| Kai Jeaw | \$7.5 |
| Thai street omelet with onion and fresh chili come with Thai Sriracha sauce*. | |
| Kai Dow : Fried egg | \$3.5 |
| Jasmine Rice | \$3 |
| Brown Rice | \$3 |
| Sticky Rice | \$3 |
| Shrimp Chips with Thai Chili Paste | \$4 |



Dessert

Khao Hneaw Sung Kha Ya \$8
Thai Pumpkin custard (contains egg & palm sugar) served with coconut sticky rice and coconut milk on top. It's very unique dessert of Southeast Asia!

Mix fruit Coconut ice cream \$8
Coconut ice cream served with sugar palm, jackfruit, coconut strings, coconut gel, peanut, red mung beans and white beans. One of the most popular dessert in Thailand !

Thai Ice cream \$7
Choice of Durian, Coconut or Thai tea

No-Proof Cocktail

Tropical Sunset \$7
Orange Juice, Mango Juice, Pineapple Juice and Grenadine

Virgin Mojito \$7
Pineapple, Ginger, Lime, Pineapple juice, Mint and Ginger ale

Pineapple Cobbler \$7
Strawberry Juice, Lime Juice, Pineapple Juice, Club Soda

Soft Drinks

Cha Yen : \$4
Thai iced tea with evaporated milk

Cha Yen Lychee : \$5
Thai iced tea mixed with lychee Juice and pieces of Lychee

Cha Ma nao : \$4
Thai iced tea mixed with squeezed lemonade

O Leang : \$4
Thai iced coffee without milk

Thai Iced Coffee : \$4
Thai iced coffee with evaporated milk

Regular Iced Tea \$3

Soda Pop \$3
Coke, Diet coke, Sprite, Selzer or Ginger ale

Namm Kra Jeab : \$4
Thai Roselle Juice

Namm Gegg Huai : \$4
Thai style Chrysanthemum tea

Juice : \$4
Choice of Lychee Juice, Guava Juice, Pineapple Juice, Orange Juice or Mango Juice

Sparkling Water \$6

Hot Tea \$4
Jasmine tea, Green tea, Chrysanthemum tea, Black tea, Oolong tea

Bottled Spring Water \$3