

{ starters }

AVOCADO ROLLS 10.00

Fresh rice paper rolls stuffed with vermicelli rice noodles, avocado, lettuce, carrots, cucumber, mint leaves, and cilantro. Served with a side of peanut sauce.

(4 pieces per order)

CRISPY ROLLS 9.00

Shredded taro, onions, carrots, cabbage, mushrooms, and noodles. Served with a side of citrus-plum sauce.

(4 pieces per order)

CRISPY SHRIMP ROLLS 12.00

Prawns wrapped in pastry paper. Deep fried and served with a side of citrus-plum sauce. (6 pieces per order)

CHICKEN WINGS* 12.00

Battered chicken wings sautéed in sweet chili sauce and red bell pepper. Topped with fried basil.

(Allow up to 10 minutes to prepare)

GRILLED CHICKEN SKEWERS 12.00

Chicken breast marinated with yellow curry, coconut milk, lemongrass, and kaffir lime leaves. Served with a side of peanut sauce and cucumber salad. (5 pieces per order)

SAMOSA 9.00

Pastry stuffed with potatoes, snow peas, carrots, onions, and yellow curry. Served with a side of citrus-plum sauce.

(6 pieces per order)

SAMPLER PLATTER 13.50

Grilled chicken skewers, avocado rolls, crispy shrimp rolls, and petite lumpia rolls. Served with a side of peanut sauce and citrus-plum sauce.

{ salad }

BEEF SALAD* 14.50

Beef tossed with rice powder, lemongrass, lime juice, red onions, green onions, cilantro, mint leaves, and Southeast Asian herbs and spices. Served with lettuce.

GRILLED SHRIMP SALAD 14.50

Lemongrass, red onions, cilantro, mint leaves, lime juice, and Southeast Asian herbs and spices. Served with lettuce.

GREEN SALAD 12.50

Mixed greens, cucumber, carrots, red onions, tomatoes, and avocado. Served with a side of sesame dressing.

PAPAYA SALAD WITH SHRIMP 14.50

Shredded green papaya, grilled shrimp, carrots, tomatoes, lime, fried onions, and sweet vinaigrette dressing.

Served with lettuce.

{ curry }

(Vegan option not available)

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 5.00

YELLOW CURRY 16.00

Potatoes, carrots, bell peppers, and onions simmered in coconut milk and yellow curry paste.

GREEN CURRY 16.00

Mushrooms, squash, sweet basil, lemongrass, string beans, bell peppers, and bamboo shoots simmered in coconut milk and green curry.

RED CURRY 16.00

Japanese pumpkin, bamboo shoots, carrots, string beans, squash, bell peppers, and mushrooms simmered in coconut milk and red curry paste.

PENANG CURRY 16.00

Eggplant, bell peppers, kaffir lime leaves, coconut milk, and Penang curry paste.

LAMB CURRY 17.50

Tender cubes of lamb simmered in coconut milk and yellow curry paste, potatoes, carrots, and fried onions.

{ noodles }

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 5.00

DRUNKEN NOODLES* 16.00

Wide rice noodles, bell peppers, bamboo shoots, sweet basil, bean sprouts, onions, and chili peppers.

GARLIC NOODLES WITH PRAWNS 18.00

Pasta noodles, cilantro, garlic, shrimp paste, and butter topped with our signature garlic prawns.

PAD THAI 16.00

Rice noodles, eggs, tofu, bean sprouts, onions, and crushed peanuts.

VERMICELLI NOODLE BOWL 16.00

Choice of: Beef, Chicken, Grilled Pork, or Tofu. Vermicelli rice noodles, tomatoes, shredded lettuce, cucumber, carrots, mint leaves, cilantro, onions, and bean sprouts. Served with a side of sweet and spicy sauce and peanuts.

{ seafood }

BASIL CATFISH* 23.00

Battered deep-fried catfish sautéed with bell peppers, bamboo shoots, squash, string beans, mushrooms, and sweet basil.

CHILI PASTE SEAFOOD* 24.00

Prawns, scallops, calamari, salmon, and vegetables sautéed with chili paste.

GARLIC PRAWNS 23.00

Prawns, butter, garlic, cilantro, shrimp paste, tomato paste, and black pepper. Served with vegetables.

SEAFOOD COMBO* 24.00

Prawns, scallops, calamari, salmon, and vegetables sautéed with red curry paste and coconut milk.

GRILLED SALMON* 23.00

Grilled farmed salmon served over sautéed noodles, mushrooms, bell peppers, and onions.
(Allow up to 10 minutes to prepare)

*Dish prepared medium spicy.

Sorry, no separate checks. 18% service charge may be added to parties of 6 or more.

Not all ingredients and produce are listed on the menu. Some dishes are prepared with peanuts and dairy products.

Please advise us of any food allergies or dietary restrictions that you may have. We will try our best to accommodate.

{ fried rice }

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 5.00 / Brown Rice, add 1.00

BASIL FRIED RICE* 16.00

Fried rice, eggs, basil, bell peppers, bamboo shoots, string beans, and onions.

LEMONGRASS FRIED RICE 16.00

Fried rice, eggs, pineapples, raisins, cashew nuts, onions, and yellow curry powder.

{ stir fried }

Prepared with your choice of Chicken, Beef, Pork, or Tofu and Vegetables. Shrimp, add 5.00

EGGPLANT* 16.00

Japanese eggplant, bell peppers, onions, sweet basil, and chili peppers.

STIR FRIED RED CURRY* 16.00

(Vegan option not available)

Red curry paste, coconut milk, mushrooms, bell peppers, squash, string beans, bamboo shoots, carrots, and sweet basil.

LEMONGRASS 16.00

Lemongrass, mushrooms, onions, bell pepper, and garlic with a touch of yellow curry powder.

SWEET BASIL* 16.00

Sweet basil, chili peppers, bell peppers, string beans, bamboo shoots, and onions.

MIXED VEGETABLES 16.00

Sautéed seasonal vegetables.

MANGO CHICKEN (SEASONAL) 16.00

Chicken sautéed with sliced mango, bell peppers, onions, and yellow curry powder.

{ soup }

(Soup prepared with chicken stock)

Prepared with your choice of Chicken or Tofu and Vegetables. Shrimp, add 2.00 Cup, 4.00 Bowl

COCONUT SOUP CUP BOWL

Coconut milk, mushrooms, bamboo shoots, galangal, and cilantro 7.00 15.00

LEMONGRASS SOUP

Lemongrass, kaffir lime leaves, galangal, mushrooms, onions, and cilantro. 7.00 15.00

SALMON COCONUT SOUP

Coconut milk, salmon, mushrooms, bamboo shoots, galangal, and cilantro. 7.50 17.00

{ from the grill }

GRILLED PORK 17.00

Grilled slices of pork.

Served with a side of sweet chili sauce.

GRILLED BEEF 22.00

Grilled slices of beef. Served with grilled vegetables and a side of cilantro-lime sauce.

{ sides }

WHITE RICE 3.50

BROWN RICE 3.50

CUCUMBER SALAD 3.00

EXTRA SAUCES 1.50

(Peanut, Cilantro-Lime, Citrus-Plum, or Sweet Chili)



501 Main Street
Martinez, CA 94553

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www.lemongrass-bistro.com

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Menu subject to change without notice
01/2024