



SUMMER MENU




thesmokinbuddha.com

APPETIZERS

SPRING ROLLS 🌿

Carrots, corn, peas, cabbage and Thai spices.

NAAN PIZZA

Japanese curry on flatbread, with cheese, sweet peppers and purple onion.

KIMCHI POCKETS 🌿

Sweet tofu pockets with cucumber, pickled daikon, kimchi, green onion, sweet rice and wasabi mayo.

BANGKOK FISH CAKES* 🐟

Thai spiced white fish with lemongrass, coconut and spicy citrus cucumber dip.

SPINACH AND ARTICHOKE DIP*

Roasted garlic, artichokes, spinach and cheese. Served with chips.

VEGGIE SAMOSA 🌿

Mashed potatoes, peas, onions, chili and Indian spice in a flour pastry.

ANTEJITO

Black beans, corn, sweet peppers, cream cheese and cilantro in a flour tortilla.

SOUPS & SALADS

HOT AND SOUR SOUP 🌿🌿

Chicken or shrimp in a spicy broth with lemongrass, mushrooms, spring onions and cilantro.

Add side salad \$3

THAI CHICKEN SALAD 🌿

Sesame marinated chicken over egg noodles, mixed greens, bean sprouts, cilantro and roasted cashews.

UDON SOUP 🐟

Chicken broth with udon noodles, pork gyoza, chicken or shrimp and fresh vegetables.

\$9.5 **CHEESE QUESADILLA** \$9.5

Sundried tomato tortilla with blended cheese.

Add chicken \$4

\$9.5

CRAB PUFFS

Surimi crab, garlic and cream cheese in a sweet basil tortilla.

\$9.5

\$9

PORK GYOZA

Wonton with pork, ginger, sesame oil and chives.

\$8.5

\$9.5

SALSA*

Tomatoes, onion, garlic, cilantro and lime. Served with chips.

\$7

\$10

THAI MUSSELS

One pound of fresh PEI mussels steamed in red thai curry sauce.

\$12

Add garlic bread \$3

\$8

FALAFEL

Gluten free chickpea falafels with a light tzatziki.

\$7

\$9.5

SOBO POCKETS 🌿

Sweet tofu pockets with smoked salmon, sprouts, sweet rice and wasabi mayo.

\$9.5

\$7

MANGO SALAD

Baby greens with mango, sweet peppers, carrots, peanuts, lime and cilantro in a sweet spicy dressing.

\$10

Add Chicken \$3 or Shrimp \$4

\$14

LEMONGRASS CHICKEN SALAD

Grilled lemongrass chicken on vermicelli noodles, iceberg lettuce with peanuts, mint, pickled veg, cucumber, cilantro and sweet nuoc cham dressing.

\$14

\$13

* Gluten Free 🌿 Vegetarian Option 🌿 Spice 🐟 B.A.P Certified

Please note our food may contain traces of nuts or seafood. Please inform your server of any allergies.

CURRIES

Veggie, Tofu or Jackfruit \$13 | Chicken or Beef \$15 | Shrimp or Fish \$17

THAI GREEN CURRY 🌿🐟🌿

Spicy green curry with coconut milk, lemongrass and mixed vegetables. Served with rice.

ROGAN JOSH

Yogurt and tomato based Indian curry with purple onion and mushrooms. Served with rice or naan.

THAI PEANUT CURRY* 🌿

Sweet peppers in red curry with peanuts and coconut milk. Served with rice.

THAI YELLOW CURRY* 🌿

Sweet, mild curry with tamarind, bamboo shoots and fresh vegetables and cilantro. Served with rice.

BUDDHA FAVOURITES

BULGOGI BOWL 🌿

Sesame beef or tofu with ginger, garlic and soy. Served on rice, with cucumber, carrots and green onion.

CHIMMI CHANGA

Chicken, cheese, onion and salsa verde in a flour tortilla topped with refried beans and cheese. Served with rice or salad.

PAD THAI* 🌿🐟🌿

Pan-fried noodles with tamarind, tofu and eggs. Topped with peanuts, sprouts and cilantro.

Veggie \$13 Chicken or Shrimp \$14 Loaded \$15

CASHEW CHICKEN 🌿

Chicken and cashews with soy, red pepper, green onion and cilantro over rice.

JERK CHICKEN BOWL 🌿🌿

Spicy jerk chicken served with Caribbean rice, mango coleslaw and crispy plantain chips.

\$15 KOREAN NOODLES 🌿 \$15

Ginger, garlic and soy marinated beef with mushrooms, shredded carrots and udon noodles.

\$15 NASI GORENG 🌿 \$15

Spicy Indonesian stir fry with pork and shrimp, sunny side up egg, cucumber, green onion, sambal oleke and fried shallots.

BUTTER CHICKEN* 🌿 \$15

Tomato based curry with ground cashews, Indian spices and yogurt, served with rice or Indian flatbread.

\$15 TANDOORI SALMON 🐟 \$18

Tandoori marinated salmon, grilled and served with fresh mint lime raita on jasmine rice. Served with side salad.

\$15 BURRITO \$14

Ground beef, cheese and refried beans, baked in a flour tortilla. Served with rice or side salad.

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MEET US AT THE MARKETS!

MAY – SEPTEMBER

Niagara-on-the-Lake
Supper Market

Wednesday 4:30–9:00 pm

Fonthill Farmer's Market

Thursday 4:30 pm – dusk

JULY / AUGUST

Crystal Beach
Supper Market

Thursday 4pm – 8pm

GO
BUDDHA