

APPETIZERS

The Four Diplomats Combination of Chicken Satay, Fritter of Corn, Dumplings with curry and California Roll, each represents the finest bites from the Far East	13
Gindi's Garden Rolls Fresh spring mix, avocado, bean sprouts, Thai basil, radish sprouts, wrapped in rice paper. Served with peanut sweet and sour sauce	7.5
Albacore Carpaccio Slices of albocore sashimi with crispy garlic, jalapeno, onion masago and ponzu	13
Crispy Spring Rolls Flash fried rolls stuffed with cabbage, carrot and shiitake served with sweet and sour sauce	5.5
Chicken Satay (Read Sa-té) Savory skewered charbroiled curry marinated chicken strips served with famous Thai peanut sauce	9
Corn Fritter Deep fried fresh sweet corn served with peanut sweet and sour sauce	7.5
Steamed Dumpling with Curry Sauce Chicken and vegetable dumplings served with spicy coconut curry	8
Andaman Fried Calamari Crisp fried calamari served with Thai sweet and sour sauce and cilantro chardonnay sauce	9
Roti with Green Curry Pan fried Roti (Asian pita bread) served with spicy coconut cream green curry dipping sauce	7.5
Buddha's Garden Steamed mixed vegetable served with three healthy dipping sauces	7.5
Fried Tofu with Almond	9

PETITE SALADS

Mango Avocado Shrimp Salad* Shrimps, mango, onion tossed in tangy spicy dressing on halved avocado and spring mix	9.5
Som Tom Gindi* Green papaya salad with shrimps, tomato and almond tossed in chili lime dressing	9.5
Larb Gai* Ground chicken tossed in aromatic herbs in chili-lime dressing	9
Lemongrass Rib-Eye Salad* Grilled rib-eye steak, lemongrass, onion tossed in chili-lime dressing	9.5
House Green Salad	4

SOUPS

Tom Yum* Spicy and sour soup with chicken, mushroom, lemongrass and kaffir lime leaves. Substitute to shrimps add \$3	6
Tom Kah* Coconut milk soup with chicken, mushroom, lemongrass, galanga(Kah), kaffir lime leaves. Substitute to shrimps add \$3	6
Hong Kong Wonton Soup Ground chicken and shrimp stuffed wontons and spinach	6
Vegetable and Tofu Soup Carrot, cabbage, mushroom, peppers and tofu in vegetable broth	6

SALADS

Gindi Salad Strips of chicken satay over a bed of crunchy salad mix, hard boiled egg, tomatoes, cucumber with peanut dressing	10
Salmon Salad Thai-style grilled salmon, spring mix, tomatoes tossed with mango salsa and ginger dressing	13
Grilled Chicken Salad Char-broiled chicken breast over a bed of crunchy salad mix with one choice of dressing: ginger, peanut dressing or Thai "lite" vinaigrette	10
Assorted Sashimi Salad with Yuzu Dressing	15
Spicy Tuna Salad with Sesame Yuzu Dressing	13
Tuna Tataki Sashimi Salad Lightly seared Big-eye tuna, sliced on bed of spring mix, sesame seeds with splash of Ponsu dressing	13

CURRIES

Comes with your choice of meat or tofu . Substitute to shrimps add \$3 Served with jasmine white rice or brown rice . Roti adds \$2 (Vegetarian available upon request)	
Curry à Trois* Three cups of curries: chicken yellow curry, tofu red curry and beef green curry	16

Kang Gari* (Yellow Curry) Potatoes and carrots in homemade yellow coconut curry	10
Kang Daeng* (Red Curry) Bamboo shoots and bell peppers in special chili paste coconut curry	10
Kang Kiew Wan* (Green Curry) Eggplants and bell peppers in basil leaves in coconut curry	10
Panang* Peas, kaffir lime leaves and chopped cabbage	11

GINDI'S WOK

Comes with your choice of meat or tofu . Substitute to shrimps add \$3 (Vegetarian available upon request)	
Gra Pow* Thai basil leaves, fresh garlic, chili, bell peppers and white wine	9.5
Prig King* French cut green beans with bell peppers and house chili paste	9.5
Gingerly Ginger* Fresh ginger, onions, black mushroom, scallion and white wine	9.5
Tangy Thai Cashew Fresh roasted cashew nuts, bell peppers and onions	9.5

ADD MORE GREEN

Complement your meal with a healthy stir-fried greens. Steamed greens upon request	
Asparagus & Shiitake	8
Spinach & Shiitake	7
String Beans & Fresh Garlic	7
Broccoli with Oyster Sauce	7
Spicy Eggplant, Fresh Garlic, Chili and Basil	7
Mixed Vegetable	7

GINDI'S GRILL

Served with white or brown rice

Gindi's Filet Mignon (8oz) Filet Mignon marinated with coriander, garlic and pepper. Served with asparagus and sautéed mushroom	24
Cubed Mignon Tender Filter Mignon cube cut and quickly sautéed with fresh garlic. Served with steamed asparagus, baby carrot, wasabi Sri-racha mayonnaise	22
Kai Yang and Green Papaya Salad* Turmeric marinated chicken breast, grilled Thai-style served with green papaya salad tossed in spicy chilli lime dressing served with sticky rice.	16
Gindi's Rack of Lamb Grilled rack of lamb marinated in Thai herbs & honey, grilled asparagus, aromatic crispy basil leaves and ginger	20
Rib-Eye Steak à la Panang (8oz) Grilled rib-eye steak topped with peas and kaffir lime leaves simmered in rich coconut cream spicy panang curry	17
Flambé Volcano Chicken Marinated in our secret Thai spices. Served flambé style (dine in only)	15
Short Ribs Green Curry* Braised in spicy authentic eggplant green curry with basil leaves and bell peppers.	20

GINDI'S PIER

Served with white or brown rice

Steamed Chilean Sea Bass with Ginger Chilean Sea Bass marinated in ponzu and sake. Steamed with black mushroom and fresh ginger	22
Chilean Sea Bass with Tamarind Sauce Lightly fried filet of Chilean sea bass with sautéed string bean and tangy tamarind sauce	21
Seared Scallops* Seared and wok-fried with snow peas in basil-chili infused sauce and crispy basil leaves	17
Sole Fish in Yin Yang Curry* Charbroiled and served in yellow and red curry	15
Garlic Prawns* Sautéed prawns with garlic, black pepper and white wine over a bed of chopped savoy cabbage	15
Atlantic Salmon in Pineapple Curry* Grilled and served with red coconut pineapple curry and french cut string beans	16
Giant Scallops with Asparagus* Sautéed breaded scallops with asparagus, bell peppers, chili and wine	17
Talay Pad Thai Our famous Pad Thai with breaded seafood	17
Sweet Sassy Sole* Panko fried filet of sole garnished with aromatic crispy basil leaves and spicy and sour sauce	14

Dishes are prepared medium spicy. If you like them prepared less or more spicy, please let your server know. Prices are subject to change without notice

NOODLES & RICES

Comes with your choice of **meat** or **tofu**. Substitute to **shrimps** add \$3
(Vegetarian available upon request)

Pad Thai Rice noodle with shrimp & chicken, egg, scallions, tofu and bean sprouts served with crushed peanut	10
Pad See-U Flat rice noodle with, egg, broccoli with Thai See-U sauce	9.5
Pad Kee-Mau* (Drunken Noodle) Flat rice noodle with basil leaves, onion, peppers and chili	9.5
Pad Woon Sen Stir fried glass noodle, egg and vegetable	10
Thai Fried Rice Wok fried with onion, tomatoes, scallion and egg	9.5
Spicy Fried Rice Wok fried with basil leaves, bell pepper, fresh garlic and chili	9.5
Pineapple Fried Rice Wok fried with raisins, pineapple, roasted cashews and a touch of curry powder	10
Vegan's Fried Rice Wok fried with mixed vegetables and tofu with special Thai sauce (egg added per request)	9.5

OTHER SIDES

White Jasmine Rice or Brown Rice	1.25
Brown Rice	1.50
Thai Sticky Rice	2.25
Roti (Asian Pita Bread)	3.00

DESSERTS

Mango & Coconut Stickey Rice	8
FBI (Fried banana with Coconut Ice Cream)	7
Green Tea Ice Cream Tempura	7
Sweet Sticky Rice & Coconut Ice Cream	7
Gelato & Ice cream Creamy Coconut and Green Tea	5

SUSHI

SPECIAL ROLLS

Gindi Special Roll	10
Sushi rice wrapped by tuna, spicy shrimp and masago topping	
Plenty of Fish in a Roll	18
Tuna, yellowtail, albacore, shrimp tempura, masago, mayo in soy paper	
Mango-go-Tokyo	16
Coconut shrimp, mango and curried pineapple sauce	
Lovely Lipda Roll	16
Yellowtail, shrimp tempura, avocado, masago, soy paper with chili infused oil	
Crunchy Roll	14
Crab meat, masago, tempura flakes piled on soy paper sushi	
Tuna Mango Avocado	16
Tuna, mango slices, avocado, jalapeño in soy paper roll	
Caterpillar Roll	13
Unagi, cucumber and avocado on top	
The Killer Roll	14
Spicy tuna, albacore and crispy shallot	
Rainbow Roll	14
Spicy tunam assortment of sashimi and masago	
Dragon Roll	14
Shrimp tempura, unagi, avocado and dried bonito	
Double Shrimp Roll	15
Double shrimp temp, mayo and spicy shrimp-masago topping	
Sweet California Roll	13
California roll with unagi and avocado	
Philly Roll	11
Salmon, cream cheese and avocado	
Spider Roll	11
Soft shell crab roll	
Spicy Scallop Roll	8
Blue Crab Handroll	9

SPECIAL DISHES

Crazy Tuna Special	11
Fried wonton, spicy tuna and masago topping	
Dynamite	10
Baked scallops, mushroom, mayonnaise and smelt egg	
The Sun	16
Spicy tuna, apple, avocado roll with baked lobster, mayo and masago	
Chirachi	15
Assortment of sashimi over rice	

COMBINATIONS

Served with miso soup	
Sushi Combination	15
1 Tuna, 1 Yellowtail, 1 Albacore, 1 Shrimp, 1 Salmon, 6 pcs CA rolls	
Sashimi Combination	16
3 Yellowtail, 3 Tuna, 3 Salmon	
Veggie Trio	14
Asparagus roll, Vegetarian roll and Veggie tempura roll	
Assorted Set #1	17
Sushi (2 Yellowtail, 2 Tuna, 1 Shrimp, 1 Eel) and Shrimp tempura roll	
Assorted Set #2	17
Sashimi (3 Tuna, 3 Salmon) and Shrimp tempura roll	

SUSHI

SUSHI

	Sushi (2pcs)	Sashimi (6pcs)
Tuna \ Maguro	5	12
Yellowtail \ Hamachi	5.5	13
Salmon \ Sake	5	12
Albacore \ Shiro Maguro	5	12
Fresh Water Eel \ Unagi	5	12
Scallop \ Hotate	5	12
Shrimp \ Ebi	4	9
Smelt Egg \ Masago	5	N/A
Sweet Egg \ Tamago	5	N/A

ROLLS

	Cut/Hand
Asparagus Roll	5
Kappamaki \ Cucumber Roll	5
Avocado Roll	5
Vegetarian Roll	5
Spicy Roll (Tuna, Yellowtail or Salmon)	6.5
California Roll	6
Salmon Skin Roll	6.5
Eel and Avocado Roll	6.5
Tuna \ Yellowtail or Salmon Roll	6.5
Shrimp Tempura Roll or Veggie Tempura Roll	6.5

SUSHI ETC.

Seaweed Salad	5
Sunomono \ Cucumber Salad	5
Kanikama Sunomono \ Crab Salad	6
Miso Soup	2
Edamame \ Japanese Soy Bean	3.5
Vegetable Tempura	7
Shrimp Tempura	9

SOFT DRINKS

Thai Iced Tea, Thai Iced Coffee	2.75
Passion Fruit Iced Tea	2.50
Ginger Lemonade	3.00
Juice (Orange, Apple, Pineapple or Pomegranate)	3.50
San Pellegrino, Aqua Panna	3.50
Coke, Diet Coke, Sprite, Lemonade	2.50

* Dishes are prepared medium spicy. If you like them prepared less or more spicy, please let your server know. Prices are subject to change without notice

LUNCH SPECIAL

Served till 3pm

Vegetable's Lover	8.50
Stir-fried mixed vegetables	
Gingerly Ginger*	9.25
Stir-fried fresh ginger, onion and white wine	
Chicken Satay (read Sa-té)	9.95
Skewered and marinated in curry blend served with peanut sauce	
Sweet Sassy Sole*	10.25
Crispy fried filet of Sole with crispy basil and spicy and sour sauce	
Salmon in Pineapple Curry*	11.50
Grilled and topped with red coconut curry and pineapple	
Rib-Eye Steak a la Panang	12.50
Grilled and topped with panang curry	
Gai Yang Khamin (Grilled marinated chicken breast)	9.95
Thai-style marinated with "khamin" turmeric with sweet & sour sauce	
Gra Pow*	9.25
Stir-fried sweet basil leaves, fresh garlic and chili	
Prig King*	9.25
Stir-fried french cut green bean & house chili paste	
Tangy Thai Cashew	9.25
Stir-fried roasted cashew nuts, onion, bell peppers and dried chili	
Kang Gari (Yellow Potato Curry)*	9.95
With potatoes and carrots in coconut milk curry	
Kang Kiew Wan (Green Eggplant Curry)*	9.95
With eggplant and basil leaves in blended spinach curry	

Following items served with **salad, spring roll** and a side of **rice noodles**.
With **Shrimps add \$3**. (Vegetarian avail. upon request)

Tom Yum Noodle Soup*	9.50
Spicy & sour chicken soup with mushroom, lemongrass, tomatoes and kaffir lime leaves	
Tom Kah Noodle Soup*	9.50
Chicken coconut milk soup with mushrooms, lemongrass, galanga(kah) and kaffir lime leaves	

Following items served with **California Rolls** and **rice**.

Chicken Teriyaki	10.25
Grilled chicken with homemade teriyaki sauce	
Salmon Teriyaki	12.50
Grilled salmon with homemade teriyaki sauce	
Shrimp Tempura	10.25
Shrimp and fresh vegetable tempura	
Sushi Combination	13.25
1 tuna, 1 yellowtail, 1 salmon, 1 albacore, 1 shrimp sushi and 6 pieces of California rolls (Steamed rice per request)	
Sashimi Combination	14.25
2 yellowtail, 2 tuna, 2 salmon, 2 albacore sashimi and 4 pieces of California rolls (Steamed rice per request)	

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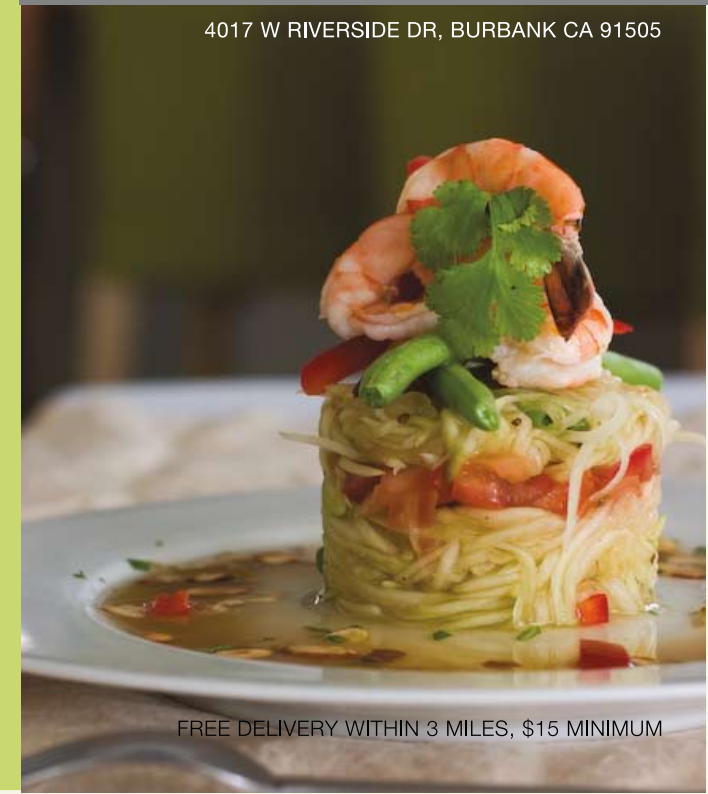
gindithai
RESTAURANT \ SUSHI \ BAR

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FREE DELIVERY WITHIN 3 MILES, \$15 MINIMUM