



# Naari Thai BBQ

## SAWADEE KHA TORONTO!

Welcome to a sanctuary of authentic Thai flavours where traditional soul meets a vibrant, modern energy. We've paired the smoky allure of the grill with the legendary grace of Thai hospitality to create something truly special in the heart of Toronto.

With a deep-rooted commitment to honouring time-tested recipes, we are thrilled to welcome you into the inviting and soulful world of Naari BBQ Thai.

The name "Naari" is derived from the Sanskrit word for 'Woman,' symbolizing the strength, elegance, and nurturing spirit behind our kitchen. This concept was born from a lifelong obsession with the bold, fire-kissed street food of Thailand and a desire to bring that authentic heat to our local community.

Set against the bustling backdrop of Little Italy, Naari BBQ Thai offers a sophisticated yet relaxed escape. We've designed this space for those who appreciate the finer details — a place where the atmosphere is as layered and rich as the food on your plate.

Our menu is a celebration of contrast: succulent BBQ specialties meet zesty, hand-crafted salads, fragrant curries, and wok-fired classics. Our menu is crafted from premium ingredients and paired with a curated cocktail program designed to spark your palate.

## NAARI BITES

**Tom Kha Pani Puri** \$12  
White mushroom & herb stuffed puri, with chilled Thai flavoured coconut water - vegan (6)

**Spicy Cheese Cigar Roll** \$14  
Our version of the Bangkok classic

## SOUP & SALAD

**Tom Yum Soup | Prawns** 🍤 \$16  
Classic tom yum prawn soup with mushroom, lemongrass, roasted chilli paste, flavoured with lime juice and fresh chilli

**Avocado Som Tum** 🌿 \$16  
Chilled Thai avocado salad with fruits, toasted peanuts

**Thai Slaw** 🌿 \$17  
Spicy green papaya, carrot, green mango, long beans, tomato, roasted peanut, Thai lime chilli dressing.  
Add Prawns +\$8.00

## APPETIZERS

**BBQ Coconut Chicken Satay** 🌿 \$16  
Turmeric-soy-tamarind dipping with peanuts & chives

**Khanom Krok – Alaskan King Crab** 🍤 \$16  
Fermented rice-coconut custard mini pancakes topped with pulled Alaskan King Crab, with coconut cream

**Scallop Paan** 🍤 \$16  
Charcoal seared chilled sea scallops, Thai bird chillies, passion fruit nam prik, betel leaf

**Thai Lamb Chops (2)** \$32  
Herb-marinated lamb chops, grilled and glazed

**Pad Thai Summer Rolls** 🍤 \$12  
Tamarind-date-soy dipping sauce. Add shrimp +\$4

**Crispy Tofu** \$15  
Deep-fried tofu bites with sweet & spicy Thai chilli sauce

## SIGNATURE

**Pla Thod Sa Moon Pai ~ Sea Bass** 🍤 \$24  
*Steamed sea bass fillet, Chinese cabbage, Thai celery, lime chilli, garlic, fish sauce*

**Kho Khun Yang Jim ~ Wagyu Striploin** \$32  
*Grilled Thai style marinated wagyu striploin, sticky rice, dried chilli, tamarind sauce, oyster sauce, fish sauce*

## CURRIES & STIR FRY

**The Royal Thai Green Curry**  
Popular fragrant curry with fresh green chillies, coconut milk, and fresh herbs.  
**Mixed vegetables with shan tofu \$21 | Chicken \$24 | Prawns \$27 | Beef \$26**

**Kang Massaman Je Curry** 🌿  
Rich, flavourful, mildly spicy. Coconut milk, palm sugar, tamarind, fish sauce, onions, chillies, dried spices.  
**Mixed vegetables with shan tofu \$21 | Chicken \$24 | Prawns \$27 | Beef \$26**

**Thai Chilli & Basil Stir Fry**  
Thailand's authentic, most popular dish. sautéed fresh green chilli, garlic, and thai basil  
**Mixed vegetables with shan tofu \$19 | Chicken \$22 | Prawns \$25 | Beef \$24**

**Black Pepper Garlic**  
*Black pepper, chopped garlic*  
**Mixed vegetables with shan tofu \$19 | Chicken \$22 | Prawns \$25 | Beef \$24**

## NOODLES & RICE

**Pad See Ew**  
Wide rice noodles, Chinese broccoli, and egg tossed in a caramelized dark soy sauce.  
**Vegetables \$19 | Chicken \$21 | Prawn \$24**

**Pad Thai** 🌿  
Stir-fried rice noodles in sweet tamarind sauce  
**Vegetables \$19 | Chicken \$21 | Prawn \$24**

**Khao Pad – Goong, Gai Je – Fried Rice**  
**Vegetables \$19 | Chicken \$21 | Prawn \$24**

**Short Ribs Khao Soi** 🌿 \$24  
Northern style golden curry egg noodles

## DESSERT

**Sweet, Smoky, Sticky** \$16  
Sticky rice skewers served with palm sugar caramel and roasted coconut ice cream

**Mango & Sticky Rice with Coconut Milk** \$16  
Sweet ripe mango, coconut-infused sticky rice, and warm coconut milk—fragrant, creamy, and delicately sweet.

🌿 Contains Nuts     🍤 Contains Shellfish

Our kitchen and some menu items do include common allergens including nuts. We will do our best to accommodate allergies but can not guarantee an allergens free item. Please inform your server of any allergies.

\*18% Gratuity will be automatically added to tables of 6 and above