



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.

The Naari BBQ Thai experience is more than just a meal; it is a narrative of spice, smoke, and spirit. It's a story told through every bite and every shared moment.

We invite you to join us for an unforgettable evening of exceptional service and a vibe that truly keeps the conversation flowing!



Naari Thai BBQ

THAI OMAKASE
 Chef's signature dishes
 5 Course Menu | \$85 per person

NAARI BITES

- Tom Kha Pani Puri** \$12
 White mushroom & herb stuffed puri, with chilled Thai flavoured coconut water - vegan (6)
- Siam Nachos** \$16
 Spicy avocado with wonton crisps - vegan
- Spicy Cheese Cigar Roll** \$14
 Our version of the Bangkok classic
- Thai Fried Chicken** \$16
 Southern fried chicken with shallots, sweet chilli served with mayo and makwaen pepper salt

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
- Thai Slaw** \$17
 Spicy green papaya, carrot salad, long beans, tomato, roasted peanut, Thai lime chilli dressing. Add Prawns +\$8.00
- Oysters** \$19
 Orange chilli nam jim, crispy shallots
- Avocado Som Tum** \$16
 Chilled Thai avocado salad with fruits and toasted peanuts

APPETIZERS

- BBQ Coconut Chicken Satay** \$16
 Turmeric-soy-tamarind dipping sauce with peanuts & chives
- Khanom Krok – Crispy Chicken** \$16
 Fermented rice-coconut custard mini pancakes topped with sweet spicy crispy fried chicken, with coconut cream
- Charred Scallops** \$16
 Charcoal seared chilled sea scallops, Thai bird chillies, passion fruit nam prik, betel leaf
- Thai Lamb Chops (2)** \$22
 Herb-marinated lamb chops, grilled and glazed
- Turmeric Fried Calamari** \$16
 Served with homemade sriracha sauce
- Pad Thai Shrimp Summer Rolls** \$12
 Tamarind-date-soy dipping sauce. Add shrimp +\$4
- Crispy Tofu** \$15
 Deep-fried tofu bites with a sweet & spicy Thai chilli sauce

SIGNATURE

- Crispy Fish** \$22
 Crispy-fried sea bass with garlic, peppercorns & Thai herbs
- 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

NAARI THAI OMELETTE

- Bangkok's favourite dish to eat with stir fries, curries and rice
- With Caramelised Onions** \$18
- With Chicken** \$20
- With Prawns** \$22

CURRIES

- MIXED VEGETABLES WITH SHAN TOFU \$21 | CHICKEN \$24 | PRAWNS \$27 | BEEF \$26**
- The Royal Thai Green Curry**
 Popular fragrant curry with fresh green chillies, coconut milk, and fresh herbs.
- The Naari Yellow Curry**
 Rich, mild curry with slightly sweet, earthy flavours: coconut milk, turmeric, dried spices.
- Kang Massaman Je**
 Rich, flavourful, mildly spicy. Coconut milk, palm sugar, tamarind, fish sauce, onions, chillies, dried spices.
- The Naari Red Curry**
 Fragrant and creamy: coconut milk, red chillies, garlic, shallots, lemongrass, fresh spices.
- Panang Curry**
 Creamy Thai coconut curry with aromatic spices, kaffir lime, and a gentle heat.

STIR FRY

- MIXED VEGETABLES WITH SHAN TOFU \$19 | CHICKEN \$22 | PRAWNS \$25 | BEEF \$24**
- Thai Chilli & Basil**
 Thailand's authentic, most popular dish. sautéed fresh green chilli, garlic, and thai basil
- Ginger & Onions**
 sautéed ginger herbs, onions, mushrooms, soy bean paste, scallions, oyster sauce
- Sweet & Sour**
 Sautéed tomatoes, pineapple, cucumber, bell pepper, onion
- Cashew Nuts**
 Sautéed Thai roasted chillies, scallions, oyster sauce
- Black Pepper Garlic**
 Black pepper, chopped garlic

NOODLES & RICE

- Khao Soi**
 Northern style golden curry egg noodles
 Vegetables \$19 | Chicken \$21 | Prawn \$24
- Pad Thai**
 Stir-fried rice noodles in sweet tamarind sauce
 Vegetables \$19 | Chicken \$21 | Prawn \$24
- Phad Kee Mao**
 Stir-fried rice noodles with chilli and basil
 Vegetables \$19 | Chicken \$21 | Prawn \$24
- Khao Pad – Goong, Gai Je – Fried Rice**
 Vegetables \$19 | Chicken \$21 | Prawn \$24
- Zen Stone Vegan Bowl** \$21
 Wild mountain greens with vegetables, and mushrooms, served with jasmine rice
- Jasmine Rice** \$5
 Steamed jasmine rice
- DESSERT**
- Mango & Sticky Rice with Coconut Milk** \$15
- Matcha Tiramisu** \$15
- Thai Tea Pannacotta** \$15
- Coconut Pudding** \$15

 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