



Locations

Level 1, Armada Avenue Hotel, Cluster P, JLT *Licensed.* 058-5291003

Chill & enjoy the flavours and distinct character of north eastern Thailand (Isan) it's food, people and culture



You can expect a warm welcome without the 'sir / mam' pretense. Sit wherever you fancy. If you can't see the staff at first - be patient as they're either in the powder room doing their makeup; watching a badly acted Thai drama or cooking someone elses food Just shout [nicely] or ring the bell on the counter!



"Chef New" is the co-owner and runs the kitchen. A self-taught home cook, her multiple award-winning streetfood menu has three categories: Traditional Isan food (from northeast Thailand); Thai classics and some playful Thai fast food

If you need any help navigating the menu just ask

Thank you for coming! As an independent restaurant your support means a lot. Please let your friends know about us and share your thoughts on Google, Tripadvisor, etc)

Sign up on our website cafeisan.co to get invites to our annual Songkran celebration, pop-ups, cooking classes...



Chef Mew

P.S If something seems wrong with your food let us know ASAP and we'll investigate right away



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Traditional food from the northeastern region of Thailand (Isan). Our love. Our difference. Typically found in markets, roadside carts and restaurant-cum-shop-cum-homes, which are at the heart of Isan communities



Classic Thai dishes - this is where you'll find the Pad Thai, Khao Pad, Pad Kra Pao and more familiar Thai food from all over the country - roadside kiosks, carts, backstreet cafés and markets



Our "Farang" menu - Thai-inspired fast food. Playful, creative. Nostalgia on a plate

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Songkran Burger AED55 Succulent chicken patty in a crunchy satay coating with a carrot & onion salsa, mature cheddar, homemade peanut sauce and garlic, slightly spicy or spicy skinny fries



Samui Smasher AED99 Triple shot spiced rum & coke bucket



Gin (Bombay Sapphire) S39/D75

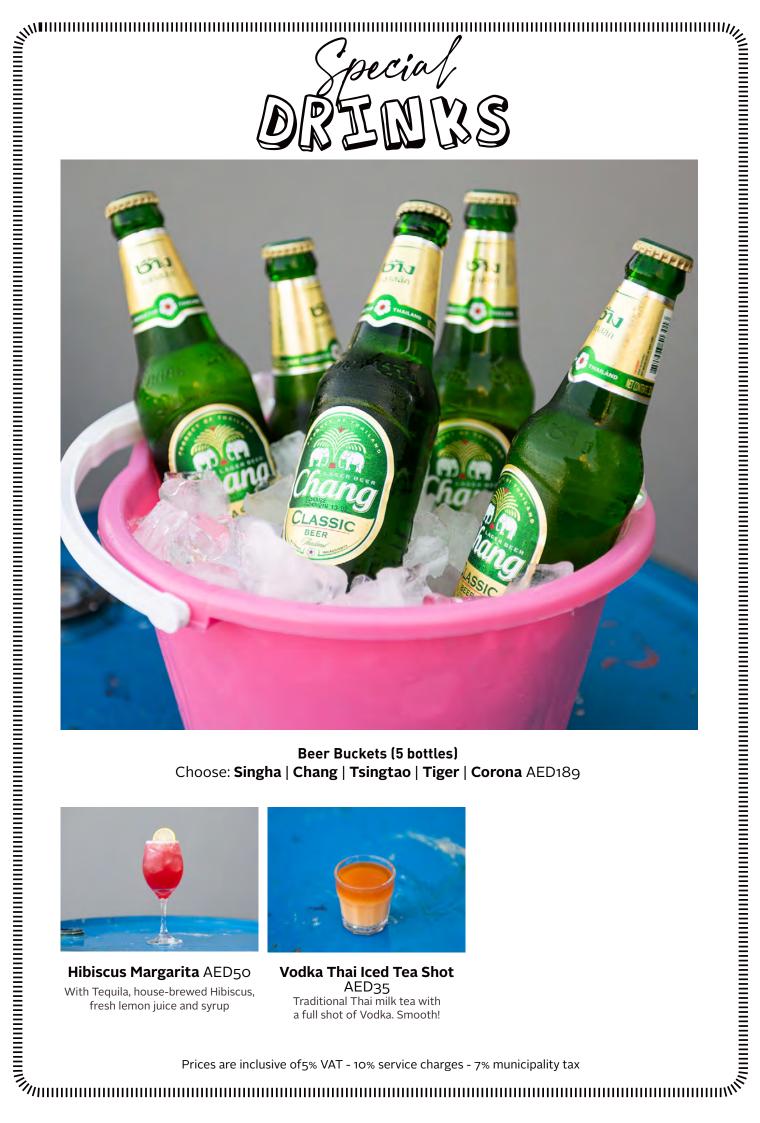
Gin (Roku Craft / Japan)

Gin (Tanqueray 10)

Rum (Sailor Jerry)

Bannun

































STURTERS 🕻 SEDES



Homemade Veg Spring Rolls AED34 Crispy, and homemade with glass noodles and fresh veg - 5 pieces (vegan)



อาหารเรียกน้ำย่อย

Garlic Cabbage AED27 Country style stir fried cabbage with garlic and fish sauce. Vegan option available



Pik Gai Chicken Wings AED40 Marinade in Chef New's special Thai herb mix. Voted amongst the best wings in Dubai!

STURTERS (* SEDES



Grilled Satay AED37 Choose Chicken or 'Je', with Tofu and Mushroom! With homemade peanut sauce. Vegan? [4 sticks]



Red (or Green) Curry Rice Balls (Khao Tod) AED28 Aromatic coconut coated curry flavoured rice balls (5 pieces) Vegan



Laab Cakes AED40 Deep fried minced chicken or papaya with lemongrass, kaffir lime leaves, mint, coriander and onion Papaya & Veg (Vegan) / Chicken



อาหารเรียกน้ำย่อย

Grilled Fish Ball Sticks AED34 (3 sticks) A streetfood favourite



Coconut Shrimp AED40 Coconut battered shrimps served with a sweet chilli dip



Dim Sum (Khanom Jeep) AED35 Homemade Thai style chicken Sui Mai Dim Sum (6 pieces)





Tom Yum Soup Spicy soup with galangal, lemongrass, onion, kaffir lime and tomato

Mushroom* AED35 / Chicken AED39 / Prawns AED49 / Mixed Seafood AED49 Choose clear or classic (+ coconut milk) *contains seafood paste



ISAN ISAN

The Colonel's Beef Noodle Soup AED48 Packed with freshness and flavour... ginseng & coriander root, cinnamon and star anise slow-cooked with a mix of fatty and succulent beef with rice noodles

Om AED36.75+ Isan style dill & herb broth. Veg AED36.75 / Chicken AED42 / Beef AED44.60 Contains fermented fish sauce



Tom Kha Soup AED35+ With galangal, lemongrass and coriander. Choose: Veg + Tofu (vegan) AED35 / Chicken AED39



Tom Saap Nua AED46 Isan style spicy and sour beef soup Contains beef tongue & innards

SALADS



Papaya Salad (Som Tum) AED37 Sliced papaya, carrot and tomato salad sprinkled with peanuts and tossed with a tangy, slightly sweet dressing. Add Prawns +AED10. Add Kanom Jeen Noodles AED8. Vegan option available



Isan Style Papaya Salad (Som Tum "Pla Ra") AED40 Very spicy sliced papaya, carrot and tomato salad tossed in fermented fish sauce (Pla Ra). Add Prawns (raw or cooked) +AED8



Glass Noodle Salad (Yum Wun Sen) Veg or Vegan AED35/ Chicken AED36.75 / Seafood or Prawns AED39.90



Bamboo Salad (Sup Nor Mai) AED46 Boiled bamboo strips, mixed Thai herbs, fermented fish sauce, roasted rice & chilli powder with mint & lemon



Som Tum Pa AED45 Isan style papaya salad with mixed vegatables and chicken mortadella in fermented fish sauce



Chopped Fried Egg Salad (Yam Khai Dao) AED38 Crispy egg salad

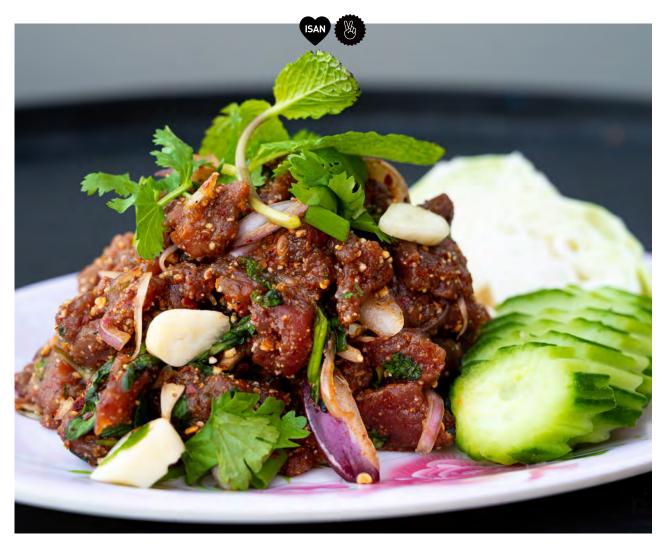


Som Tum Thad (sharing plate) AED99 Sharing plate of papaya salad (Thai or Isan style), chicken wings, sausage, mixed raw veg, spring rolls, noodles (kanom jeen) and a boiled egg



Nam Tok Nua AED46.20 Isan style sliced grilled beef salad





Raw Beef Salad (Koy Nua) AED55

Famous Isan style raw beef salad with ground rice powder and mixed Thai herbs. Choose sour (Bangkok) or bitter (Isan) option



Laab Gai Chicken Salad AED40 Minced chicken, lemongrass, kaffir lime leaves, mint, coriander and onion tossed in a lemon chilli dressing



Raw Prawn Salad (Goong Shair) AED51.45 Fresh, raw prawn salad with a spicy dipping sauce



Raw Crab Salad (Yum Poo Ma) AED59 Very spicy!





Thai Yellow

Veg + Tofu (vegan) AED43 / Chicken AED46 / Prawns AED52 with mixed veg, potato and your choice of protein, in a light, but creamy homemade base (includes Jasmine Rice). Mildest of all our curries! Ask about our Gluten Free and Vegan options



Khao Soi Noodle Curry AED55 Peanut chicken [or veg/tofu] curry with noodles and crispy wontons



Massaman Veg + Tofu (vegan) AED43 / Chicken AED46 / Beef AED49 / Prawns AED52 *Contains potato and peanuts (Includes Jasmine Rice)





*Thai Green

Veg + Tofu (vegan) AED43 / Chicken AED46 / Beef AED49 / Prawns AED52 Farang style with mixed veg and your choice of protein, in a light, but creamy homemade base (includes Jasmine Rice) Ask about our Gluten Free and Vegan options.





Thai Red Veg + Tofu (vegan) AED43 / Chicken AED46 / Beef AED49 / Prawns AED52 (Includes Jasmine Rice)





Chicken and Cashew Nuts AED49 In a sweet and sour sauce with bell pepper, onion, and tomato Chicken / Tofu & Veg (Includes Jasmine Rice)



Mussel Omelette (Hoi Tod) AED45 Infamous street-style crispy Mussel omelette, served on a bed of crunchy beansprouts and topped with Coriander. Chilli sauce on the side



Khao Man Gai AED45 Street-style boiled chicken, herb-infused jasmine rice, chicken broth and a spicy sauce





Grilled Squid AED69 With jasmine rice and homemade spicy seafood sauce



Fried Chicken Liver (Tub Gai Tod) AED40 Deep-fried chicken liver topped with crispy garlic and served with jasmine rice





The Hustler (Kra Pao Thai Basil) Street-style wok fried dish with Thai Basil, green beans and red onion in a light soy and garlic sauce served with Jasmine Rice & Fried Egg *Vegan AED42 (Inc. Tofu) / Veg AED51.45 (inc. Tofu) / Chicken AED53.55 / Beef AED56.70 / Prawn or Mixed Seafood AED61.95 *No Fried Egg



Crispy Fish AED59 Isan style deep-fried whole salted Tilapia topped with garlic and a side of spicy sauce

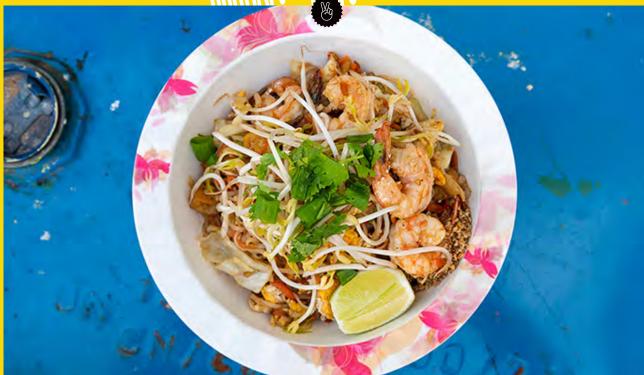


Bamboo & Chicken Red Curry Stir Fry AED55 Served with Jasmine Rice and a Fried Egg



Pad Khing AED44 Chicken, ginger and spring onion stir fry. Inc. Jasmine Rice

noodles & Rice



Pad Thai Noodles

Classic Thai Pad Thai in a homemade sweet Tamarind sauce Vegan (no egg) AED42 / Veg (with egg) AED45 / Chicken AED48 / Beef AED50 / Prawns or Mixed Seafood AED55



Khao Pad Fried Rice AED35+ Vegan (no egg) AED35 / Veg (with egg) AED37 / Chicken AED38 / Beef AED40 / Prawns AED42 & topped with a fried egg



Pad Mee Noodles AED42+ Isan style Pad Thai (vermicelli noodles) wrapped in an egg basket; Veg AED45 / Chicken AED48 / Beef AED50 / Prawns or Mixed Seafood AED55

Coconut Rice AED22 Garlic Rice AED20 Sticky Rice AED15 Jasmine Rice AED12 Kanom Jeen

(rice noodles) AED12





Mango & Sticky Rice AED39





Chocolate Spring Rolls & Ice Cream AED36

Fried Banana & Ice Cream AED31.50

Homemade Coconut Ice Cream with sticky rice & peanuts AED35



Tub Thim Krob AED36 Water chestnuts in iced coconut milk

OUR STORY

Sawatdi kha สวัสดี

Do you believe in fate? We do. This is the story of a farmer who became a home cooking sensation and multi award-winning chef.

Thailand2004FarmerDubai2009Home CookDubai2016Restaurateur

A self-taught Chef who turned to YouTube, Chef New's love for and connection with the ingredients she utilises in her multi awardwinning restaurant started on the family farm in Beung Kan, Isan region of Thailand, where to this day the family still farm rice, fish, fruits, herbs and vegetables and her mum also runs a restaurant-cum-shop at the heart of the village community.

It's farm life that gave her a deep knowledge of the source ingredients, traditional fertilization/fermentation methods, a strong sense of community and a zero-waste mentality that have shaped this young Chef, who on moving to Dubai in 2009 to join her partner, searched in vain for comfort food from Isan. After all, with 20 provinces, Isan is the largest region in Thailand but remains the lesser known. Unable to find flavours from home here in Dubai, New started browsing YouTube videos and called her mum and aunty to pick up a few tips to cook for herself. A natural at it, word spread fast amongst Dubai's Thai community who by 2010 had her cheffing for them up and down the city a now legendary home cooking phenomena that later became Cafe Isan started with just AED200 and along the way, by chance she found her calling in life - cooking!

After 5 years a dream turned to reality when the restaurant we'd scrimped, saved and borrowed to build finally opened on 1st Jan 2016.

Despite such humble beginnings we won our first major accolade a year later, and in March 2023 we made history by picking up the coveted Time Out Dubai "Best Thai" award four years in a row, and was named by GQ Magazine as one of the city's top 25 eateries and all the while Cafe Isan remains a great value, much-loved home from home for the UAE's Thai community and Asian foodies.

Chef New and Lisa



LEARN THE LINGO!

Sawatdi kha สวัสดี

Need help with pronunciation... just ask. No extra charge for basic Thai lessons!

FOOD & DRINKS

Chicken Beef Prawns Fish Veg	Gai Nua Goong Pla Pak
Vegan	Je
Tea Coconut water Water	Cha Nam ma paow Nam
Fish sauce	Nam pla
GREETINGS	

GREETINGS

Hello Thanks Hungry Spicy Not spicy Tasty	Sawat di ka (f) Sawat di krup (m) Kop kun ka (f) Kop hun krup (m) Heuw khao Pet Mai pet Aroi
Really tasty	Aroi wer
See you tomorrow!	Jurgan prung ni!

