



อีสานคาเฟ่
**CAFE
 ISAN**
 THAI STREETFOOD
 & ~~TEA~~ BAR



Locations

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

Ground Floor, Circle Mall, JVC. 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 else's food. Just shout [nicely] or ring the bell on the counter!

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"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

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If you need any help navigating the menu just ask

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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 New



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

อีสานคาเฟ่

CAFFE

ISAN



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

Special DRINKS

Bottled Beers

Singha | Chang | Tsingtao | Corona | Tiger AED39

Wine (Bottles)

House Red / White AED129 (Lindemans) |
Chardonnay AED175 (W Blass Eaglehawk)

Wine by the Glass

House Red / White AED29

Buckets (Spirits)

Samui Smasher AED99 Triple shot spiced rum & coke bucket



**Butterfly Pea Flower
& Lime Mocktail AED30**

Gin (Bombay Sapphire)

S39/D75

Bacardi (Superior)

S39/D75

JW Red Label

S39/D75

Gin (Roku Craft / Japan)

S55/D105

Bourbon (Jim Beam)

S42/D78

JW Back Label

S42/D78

Gin (Tanqueray 10)

S55/D105

Vodka (Stolynacha)

S39/D75

Tequila (Gold / Silver)

S39/D75

Rum (Sailor Jerry)

S39/D75

Vodka (Grey Goose)

S65/D125

Patron XO Café

S50

Prices are inclusive of 5% VAT - 10% service charges - 7% municipality tax

Special DRINKS



Beer Buckets (5 bottles)

Choose: **Singha** | **Chang** | **Tsingtao** | **Tiger** | **Corona** AED189



Hibiscus Margarita AED50

With Tequila, house-brewed Hibiscus, fresh lemon juice and syrup



Vodka Thai Iced Tea Shot AED35

Traditional Thai milk tea with a full shot of Vodka. Smooth!

Prices are inclusive of 5% VAT - 10% service charges - 7% municipality tax

DRINKS



Original Thai Milk Tea AED25
(Cha Yen Nom)



Thai Green Tea
AED25



Iced Lemon Tea
AED25

With freshly squeezed lemon juice.
Slightly sweet



Iced Lemongrass Tea
AED25

Home-brewed powerhouse of
goodness. No caffeine or sugar



Iced Roselle (Hibiscus)
AED25

No caffeine or sugar. Naturally sour.
Syrup on the side?



Anchan Manow AED25

Home-brewed from the butterfly
pea flower. May aid weight loss!



Fresh Young Coconut
AED35

Enjoy it freshly opened and
in it's natural habitat!

Local Water 500ml AED10 / 1.5ltr AED20 / **Soft Drinks** AED15

BUBBLE TEA



Thai Iced Coffee (with Bubbles) AED29
Sweet, Thai Iced Coffee with Tapioca Pearls (boba)



Classic Thai Bubble Tea AED29
Sweet, milky Thai Iced Tea with Tapioca Pearls (boba)



Thai Green Bubble Tea AED29
Sweet, milky Iced Thai Green Tea with Tapioca Pearls (boba)

STARTERS & SIDES

อาหารเรียกน้ำย่อย



Homemade Veg Spring Rolls AED34

Crispy, and homemade with glass noodles and fresh veg - 5 pieces (vegan)



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!

ALLERGY If you have an allergy kindly inform staff when ordering
Party or special occasion? We cater. 058-5291003 #cafeisan

STARTERS & SIDES

อาหารเรียกน้ำย่อย



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



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)

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SOUPS ซุ๊ป



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



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



ISAN

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



ISAN

Tom Saap Nua AED46

Isan style spicy and sour beef soup
Contains beef tongue & innards

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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 vegetables 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

SALADS



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!

CURRIES



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)

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CURRIES



*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)



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MAINS



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

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MAINS



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

MAINS



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

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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

DESSERTS



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

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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.

Thailand

2004 Farmer

Dubai

2009 Home Cook

Dubai

2016 Restaurateur

A self-taught Chef who turned to YouTube, Chef New's love for and connection with the ingredients she utilises in her multi award-winning 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

AWARDS & ACCOLADES

Sawatdi kha สวัสดี

Cafe Isan has made history again by being the only Thai restaurant to win "Best Thai" for three consecutive years 2020, 2021 & 2022

A few of our awards & accolades

*2021 & 2022
winner also!*



SHORTLISTED



LEARN THE LINGO!

Sawatdi kha สวัสดี

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Need help with pronunciation... just ask.

No extra charge for basic Thai lessons!

FOOD & DRINKS

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

GREETINGS

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

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