

# nyum bai

CAMBODIAN CUISINE

3340 E.12 STREET SUITE 110AKLAND, CALIFORNIA 94601

PH: (510)-500-3338 NYUMBAI.COM

## Snacks

### KHMER FRIED CHICKEN <sup>GF</sup> \$16

with kempot peppercorn & lime zest

or Glazed with Mama Teavs, sweet, funky crispy garlic oil + \$3

### CHA BAN LAI <sup>GF</sup> \$17

Sauteed seasonal greens, fermented salted beans, shallots chips

\*vegan option available

## Salad

### CHICKEN SALAD <sup>GF</sup> \$17

Poached chicken, cabbage, bell peppers, cucumber, carrots, herb medly, crispy shallots, mixed in a funky fish sauce dressing

## Noodles

### KUY TEAV PHNOM PENH <sup>GF</sup> \$18

Cambodia quintessential noodle soup! 8 hour pork broth with rice noodles, pork, sliced beef. Make sure to squeeze the lime  
Add Shrimp + \$4

### CHA MEE SOOR \$18

Stir fry glass noodles, crispy pork belly, sinqua, wood ear mushroom, yuba skin tofu, lily buds, onions, scallions

\*vegan option available +\$4 shrimp

## With Rice

### AMOK <sup>GF</sup> \$25

Catfish soufflé with kroeung, chili shrimp paste, coconut milk steamed in banana leaf \*sustainably caught

### PRAHOK KTISS + BAI <sup>GF</sup> \$20

Simmered minced pork in coconut milk, prahok, kroeung, served with seasonal raw veggies. Chef Nite's favorite dish!

### YELLOW CURRY + BAI <sup>GF V</sup> \$20

SPICY!! velvety, rich curry, in house made curry paste, roasted sweet potatoes

### LOC LOK \$20

Shaken beef, watercress, pearl onions and salt + pepper lime sauce  
Simply delicious!

### KOH + BAI <sup>GF</sup> \$20

Braised succulent pork belly in caramelized palm sugar with soy braised daikon & soft boiled eggs w/ peppery note, ginger & star anise, hodo-soy tofu.

## Sweets

### NOM KROUCH <sup>GF</sup> \$11

Sesame Coconut mochi filled with palm sugar

## Kids Menu

### Jasmine rice, crispy egg and Golden Mountain soy \$8

#### ADD ONS:

Rice \$3

Side Broth \$6

#### DRINKS:

Thai Iced Tea \$5

## Drinks

### Wine

**BROC CELLARS 'LOVE' ROSÉ, NORTH COAST '21**  
*Valdiguie/Zinfandel. Lychee and strawberry.*

**14/56**

**HEIMANN & FIAI KADARKA, HUNGARY '20**  
*Light bodied red. Blackberry and earthy spice.*

**14/56**

### Beer

**ORIGINAL PATTERN BREWING:**

**HELLA GRÜNGEIST' HELLES LAGER**      **8.50**  
*Lemongrass and apricot.*

### Other

**THAI ICED TEA**      **5**  
*Black tea with oat milk*