ZAPUOR

FULL SERVICE RESTAURANT WITH FULL BAR

THE WOODLANDS 421 Sawdust Rd Spring, TX 77380 281-651-2205

HOUSTON HEIGHTS 460 W 19th St. Houston TX 77008 713-880-9992

SUGAR LAND 13517 University Blvd. Sugar Land TX 77479 346-801-3555

Open Daily 11:15am - 9:00pm Lunch Special Monday - Friday 11:15am - 3:00pm Daily Happy Hours 3:00pm - 6:00pm Last food order 15 minutes before closing

> order for pick up go online www.zapvorbythaispice.com

> > or call 281-651-2205

all day for delivery order with our partners











Dishes can be prepared for vegetarian by substituting the meat with cube tofu or selection of vegetable



Designate dish with Gluten









Gratuity of 15% applied to parties (adult) of six or more

Photos for display purpose only

October 2022

ZAP TAPAS



A1 ZV SACHET (3) \$6.00 Minced pork and shrimp wrapped in filo pastry, sweet-sour sauce for dipping



A2 CURRY PUFF (2) \$6.00
Puff pastry folded with potato, onion,
carrot and curry powder
A2.1 Chicken A2.2 Veggie



A3 KANOM JEEB (4) \$6.50 Steamed Thai dumpling with shrimp-chicken, soya-vinaigrette sauce for dipping



A4 SATÉ CHICKEN (4)\$7.50 Grilled marinated chicken on skewer served with peanut sauce and cucumber relish



A5 TEMPURA CALAMARI RING (6) \$7.50 Served with ground peanut sweet-sour sauce



A6 TOD MUN PLA (4) \$7.50
Fish Cake, fried ground Alaska pollock patties, lightly spiced served with ground peanut cucumber relish



A7 FRIED TOFU (6) \$6.50 Served with ground peanut sweet-sour sauce



A8 ROTI (8) \$6.50 Flat wheat bread, curry sauce for dipping



A9 EDAMAME \$5.00 Steamed soy bean with sea-salt or spicy sea-salt



A10 SPRING ROLLS (4) \$5.50
Crispy roll stuffed with vegetables,
crystal noodles, served with
sweet-sour sauce



A11 SUMMER FRESH ROLLS (2) \$5.50 Fresh vegetable, vermicelli, shrimp, tofu or chicken served with peanut and sweet-sour sauce



A12 AUTUMN SHRIMP ROLL (3) \$6.00 Crispy roll with shrimp and potato served with sweet-sour sauce



A13 WINTER CHEESE ROLLS (2)\$5.50 Crispy roll stuffed with cream cheese, carrot, served with honey mustard sauce



A14

A 14 COMMUNAL TEMPLE TRAY \$20.00 ZV Sachet, curry puff, kanom jeeb, sate chicken, spring roll, cheese roll and roti

ZAP **ATTRACTIONS**

Popular Thai style street food, chef recommends this as finger food to enjoy with sticky rice add \$2.50



Z2 AIR DRIED THAI PORK JERKY Thai Porl Jerky \$7.50 Thaii Beef Jerky \$8.50



Z4 GAI YAANG \$6.50 Southern region style, charcoal chicken leg quarter served with jaew and sweet chili sauce



Z6 NAEM TOD (8oz) \$8.50 North Eastern region, fermented pork that has a sour flavor served with fresh cucumber, roasted peanut and dried chili

Z8 SAI AUO (2) 8.50



Z9 PLAA SOM \$16.50 Northern region, curry cured pork sausage Thai traditional fermented served with fresh cucumber, whole fish, topped with sliced roasted peanut and dried chili shallot and lime



Z1 ZAP WING (6) \$8.50 Crispy chicken wing sauteed with sweet-sour tamarind sauce add chili upon request 🎄



Z3 MOO PING (4) \$7.50 Grilled marinated pork on skewer served with jaew sauce



Z5 FRIED PORK SPARE RIBS \$8.50



Z7 ESAN PORK SAUSAGE (2) \$8.50 North Eastern region, pork and glutinous rice has a sour flavor served with cucumber roasted peanut and dried chili



Z10 KHAO NAEM TOD \$13.50 Crispy herb rice with fermented pork, ginger, peanut, lime, shallot and scallions

SOUPTOM 24 oz.

TOM YUM 🎄

Famous spicy Thai soup flavored with lemongrass, mushroom, lime, tomato and chilies Chicken \$8.00 - Shrimp (8) \$10.00

S2 TOM KHA

Coconut soup flavored with mushroom, galangal, shallot and lime juice Chicken \$8.00 - Shrimp (8) \$10.00

TOM PHO TAK \$11.00 🎄 Spicy seafood soup with shrimp, squid, mussel, lime, chilies and basil



Tom 74P \$11.00 🍇 **S4** Spicy and sour with pork rib

SALADYUM

Chef recommends to have it with sticky rice add \$2.50 all salad served with mixed fresh vegetables

Fresh green papaya salad, green bean, tomato, flavored with lime, garlic, chili and fish sauce request salted crab add \$1.50

F1.A Som Tum Thai style with peanut-dried shrimp \$11.00

F1.B Som Tum Lao style with fermented fish sauce \$11.00

F1.C Som Tum Sua style with vermicelli noodles \$12.50 F1.D Som Tum Communal Temple tray \$25.00

Combination of papaya salad Thai or Lao style, charcoal chicken leg quarter, steamed pork meat loaf



F1.D SOM TUM COMMUNAL TEMPLE TRAY -



F2 LARB \$14.00 - 🍇 Choice of ground chicken, pork or beef with rice powder, shallot, cilantro, lime, chili and fish sauce



F3 YUM NUER \$15.50 🍲 Grilled sliced top sirloin steak mixed with tomato, cucumber, shallots. cilantro, lime, chili and fish sauce



Crystal noodle with shrimp, ground pork, tomato, shallots, cilantro, chili and yum sauce



Grilled sliced meat with rice powder, shallots, cilantro, lime and yum sauce Pork Loin \$13.50 - Beef Top Sirloin \$15.50



Choice of shrimp, squid, mussel or combination seasoned with lemongrass, shallots, cilantro, chili and yum sauce



F7 YUM MOO YOR \$13.50 🎪 Steamed pork meat loaf with tomato, onion, cilantro and yum sauce



F8 CRYING TIGER \$16.50 8 oz. rib-eye steak grilled to perfection, served with jaew sauce

RICE

F1-F4 Your choice of Chicken, Pork, Tofu or Vegetable \$12.50 • Beef \$13.50 • Squid \$14.00 • Shrimp (10) \$14.50



FR1 ORIGINAL FRIED RICE Egg, onion, tomato, and scallions



FR4 THAI STYLE FRIED RICE &
With red curry paste, ginger,
shallot and fried egg



FR2 THAI BASIL FRIED RICE & Ground meat, chili, garlic, and onion



FR5 CRAB FRIED RICE \$17.50 6 oz. of Dungeness crab meat with egg onion and scallions



FR3 PINEAPPLE FRIED RICE Egg, raisins, onion and curry powder



Fr6 FRIED RICE WITH NAEM \$13.50 Fermented pork that has a sour flavor

NOODLE

N1 - N7 Your choice of Chicken, Pork, Tofu or Vegetable \$12.50 • Beef \$13.50 • Squid \$14.00 • Shrimp (10) \$14.50



N1 PAD THAI Rice stick noodle with egg and bean sprout



N2 PAD SE EAW
Fresh flat rice noodle with black soya sauce, egg and Chinese broccoli



N3 PAD KEE MAO &
Fresh rice noodle with egg,
onions, bell pepper, chili, basil and
touch of rice wine



N4 PAD LARD NAR
Fresh rice noodle topped with
Chinese broccoli
and house gravy



N5 PAD MAMA Mama wheat flour noodle, onion, mushroom, cabbage, carrot and broccoli or Chinese broccoli



N6 PAD WOON SEN Crystal noodle with egg, carrot, onion, tomato and mushroom



N7 PAD KUA GAI Fresh flat rice noodle, this dish best with chicken, egg, scallion, and preserved turnip



N8 BEEF BOAT NOODLE SOUP \$13.00 Rice noodle, braised beef, beef ball and sliced top sirloin served with roasted chili - garlic on the side



N10 KHAO SOI \$13.00 Famous curry soup with egg noodle must try the authentic way chicken bone in

ENTREES

All entrees are served with steamed rice, substitute with multicolor rice add \$1.50 or egg fried rice add \$2.00 with your choice of Chicken, Pork, Tofu or Vegetable \$13.00 • Beef \$14.00 • Squid \$14.50 • Shrimp \$15.00



E1 PAD KA PRAW 🔕 Ground meat, green bean, onion in chili garlic and basil sauce



E2 PAD KHING SOD Fresh ginger with mushroom and mixed vegetables



E3 PAD PEANUT SAUCE with green bean, onion and carrot



E4 PAD DRUNKEN SAUCE Bell pepper, onion, sweet chili sauce, and a touch of rice wine



E5 GRATHIEM-PIKTHAI Black pepper garlic sauce with onion and scallion



E6 PAD PIK KHING With smoked chili sauce and green bean



E7 PAD GARLIC EGGPLANT Japanese eggplant sauteed with garlic and black bean sauce



E8 ZAP STYLE CASHEW NUT Onion, dried chilies and carrot



E9 SWEET-SOUR SAUCE With pineapple, cucumber, tomato, bell pepper and onion



E10 KAI JIEW \$10.00 chicken or pork



E11 VEGGIE LOVERS \$10.00 Thai style omelette with ground Mixed vegetables, Chinese broccoli or vegetable of the day



E12 PAD PED SAUCE & With onion, bamboo, eggplant, bell pepper garlic and red curry with Catfish \$15.00



E13 GRILLED THAI TERIYAKI Served with egg fried rice Chicken \$13.50 Salmon \$15.00



E14 FRIED WHOLE TILAPIA \$14.50

APPROXIMATE 1.5 Lb. Served with tamarind

CURRY_{28 oz.}

All curry dishes served with steamed rice, substitute with multicolor rice add \$1.50 or fried rice add \$2.00 Your choice of Chicken, Pork, Tofu or Vegetable \$13.50 • Beef \$14.50 • Squid \$14.50 • Shrimp (10) \$15.50

- C1 YELLOW CURRY With potato and carrot
- C2 GREEN CURRY With bamboo shoots, green bean and eggplant
- C3 RED CURRY With bamboo shoots and eggplant
- C4 MASSAMUN CURRY With potato, onion and peanut
- C5 PANANG CURRY With yam
- C6 GANG SAPPAROD \$16.50 Pan fried fresh salmon fillet topped with curried pineapple sauce. This dish extremely delicious with fruity overtones.



All curries are prepared with coconut milk, fresh herbs and dried spices



ZAPDAY Saturday-Sunday Special

served from 11:15 am - 9:00 pm



BRAISED PORK SHOULDER Served with steamed rice and sour chili-preserved garlic sauce \$22.50



SS2 STEWED PORK BELLY Served with boiled egg and steamed rice \$15.00



SS3 GRILLED WHOLE SQUID \$15.00

ZAP LUNCH

Monday - Friday from 11:15am - 3:00pm
Served with 4 items on temple tray style, Thai hot-sour soup, Thai coleslaw,
bite side crispy spring roll and son in law egg
Your choice of Chicken, Pork, Tofu or Vegetable \$12.00 • Beef \$12.50 • Shrimp or Squid \$13.50
L3 - L10 Served with steamed rice, substitute with multicolor rice add \$1.50 or egg fried rice add \$2.00

L1 PAD THAI

Rice stick noodle with egg batter, bean sprout and chives

L2 PAD KUA GAI

Fresh flat rice noodle, this dish best with chicken, egg batter, scallion, cilantro and pickle turnip

L3 PAD KA PRAW 🗆

Ground meat, green bean, onion in chili garlic and basil sauce

L4 PAD PIK KHING &

With smoked chili sauce and green bean

L5 PAD GRATIEM - PIKTHAI

Black pepper garlic sauce with onion and scallion

L6 PAD DRUNKEN SAUCE

With bell pepper, onion, sweet chili sauce and a touch of rice wine

L7 PAD KHING SOD

Fresh ginger with mushroom

L8 YELLOW CURRY &

With potato and carrot

L9 GREEN CURRY &

With bamboo shoot, green bean and eggplant

L10 RED CURRY &

With bamboo shoot and eggplant

L11 GRILLED THAI TERIYAKI CHICKEN \$11.50

Served with egg fried rice

SIDEORDER

Steamed white rice \$2.00 Steamed multicolor rice \$2.00 Mixtures of riceberry rice, jasmine rice

Sticky Rice \$2.00

Egg Fried Rice \$4.50

Fried Egg \$1.50

Steamed mixed vegetable \$3.50 Steamed any kind of noodle \$3.00

- Fresh Flat Rice Noodle
- Rice Stick Noodle
- Crystal Noodle
- Vermicelli Noodle
- Egg-Wheat Noodle

KIDS MENU

Under 12 years of age

K1 ZAP WINGS (4) \$7.00 With sticky rice

K2 EGG FRIED RICE \$6.00 With 3 crispy spring rolls

All sauce To go 4oz \$3.50 8oz \$6.50

- Peanut Sauce Sweet & Sour Sauce
- Cucumber Sauce Soya Vinaigrette Sauce
 - Jaew Sauce



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WINE LIST		
RED BLEND CABERNET SAUVIGNON	Bottle	Glass
HOUSE CABERNET DAOU RESERVE AUSTIN HOPE CARMEL ROAD	\$50 \$45	\$13
MERLOT HOUSE MERLOT	\$20	\$7
DECOY SONOMASTAGS'LEAP NAPA VALLEY	\$48	
CONUNDRUM RED BY CAYMUS	\$22	\$7
LA CREMA SONORA COAST PINOT NOI TRIVENTO MALBEC	\$22	\$7
TRIVENTO MALBEC	\$22	\$7 Glass \$7 \$12
TRIVENTO MALBEC WHITE BLEND CHARDONNAY HOUSE CHARDONNAY SONOMA-CUTRER RUSSIAN RIVER RANG MER SOLEIL SILVER UNOAKED KENDALL-JACKSON VR DAOU ROSE	\$22	\$7 Glass \$7 \$12 \$8 \$8
WHITE BLEND CHARDONNAY HOUSE CHARDONNAY SONOMA-CUTRER RUSSIAN RIVER RANG MER SOLEIL SILVER UNOAKED KENDALL-JACKSON VR DAOU ROSE CANDONI MOSCATO	\$22	\$7 Glass \$7 \$12 \$8 \$8 \$8
WHITE BLEND CHARDONNAY HOUSE CHARDONNAY SONOMA-CUTRER RUSSIAN RIVER RANG MER SOLEIL SILVER UNOAKED KENDALL-JACKSON VR DAOU ROSE CANDONI MOSCATO SAUVIGNON BLANC VILLA MARIA PINOT GRIGIO SANTA MARGHERITA FESS PARKER, RIESLING	\$22	\$7 Glass \$7 \$12 \$8 \$8 \$8
WHITE BLEND CHARDONNAY HOUSE CHARDONNAY SONOMA-CUTRER RUSSIAN RIVER RANG MER SOLEIL SILVER UNOAKED KENDALL-JACKSON VR DAOU ROSE CANDONI MOSCATO SAUVIGNON BLANC VILLA MARIA PINOT GRIGIO SANTA MARGHERITA	\$22	\$7 Glass \$7 \$12 \$8 \$8 \$8







Hot Chocolate with whipped cream

ZAP BEVERAGES

Sparkling Water \$3.50 Sparkling Water Can 12 oz \$2.50 blueberry plus pomegranate Bottle of Water 16.9 oz \$2.25 Dasani

Fountain Drinks \$3.00

free refills

Coke, Diet Coke, Dr. pepper

Orange Fanta, Sprite

Soda Bottle 20 oz \$3.00

Premium Sweet Tea \$4.00

gold peak / free refill

Limenade \$4.00

Thai Iced Tea, Thai Iced Coffee \$4.00

Hot Coffee Starbuck's Blend \$4.00

Coconut Juice \$4.00

Club Soda & Tonic \$3.00

Juice \$3.50

cranberry, grapefruit, orange, pineapple

Juice Bottle 12 oz \$3.50

orange or apple

Red Bull, Ginger Ale, Ginger Beer \$5.00

SPECIAL TEA HOT or COLD \$4.00 no refill sweet or unsweetened your choice of: honey chrysanthemum, ginger peach, butterfly pea, peach-pasion fruit, pomegranate raspberry, super berries, strawberry rose, wild raspberry hibiscus

HOT TEA \$3.00 Free refills green or jasmine tea

ZAP DESSERTS

D1ZAPSHAVED ICE \$6.50

served with attap fruit, toddy palm seed black jelly and jack fruit topped with syrup and condense milk

D2 FRESH MANGO (seasonal) **\$6.50** with sweet coconut glutinous rice

D3 COCONUT EGG CUSTARD \$6.00

with sweet coconut glutinous rice

D4 COMBINATION D2 & D3 \$8.50

D5 FRIED BANANA FRITTERS (4) \$6.00

D6 FRIED BANANA FRITTERS (2) \$6.50

with 1 scoop of coconut ice cream

D7 ICE CREAM

Coconut, Green Tea or Chocolate / 1 scoop \$4.50 2 scoop \$7.00

D8 THAI GOLDEN DESSERTS (8 pcs) \$6.00

Egg and sugar

D9 SUNFLOWER COOKIES (4 pcs) \$5.00

Sugar, flour, egg and sesame seed













IMPORTED BEER \$5



Singha, Chang, Sapporo Premium, Asahi Super Dry Dos Equis XX Lager, Heineken, Modelo Especial, Stella Artois, Corona

DOMESTIC BEER \$4

Bud Light, Budweiser, Michelob Ultra, Miller Light, Shiner Bock

SAKE

Hot Ozeki (6oz Carefe) \$7

Moonstone, Asian Pear (300ml) \$11

Hakutsuru, Drafe (300ml) \$9

Hakutsuru, Sayuri Nigiri "Little Lily" (300ml) \$12

Hakutsuru, Superior Junmai Ginjo (300ml) \$13



COCKTAILS

House Liquor \$6 Vodka, rum, tequila, gin, whiskey With any side mix

Top 20 Cocktails List And Much More Just Ask

Bikini ZapTini \$10 Vodka, coconut rum, pineapple juice, red grenadine

Blue Hawaii \$12 Coconut rum, blue curação, pineapple juice, lemon juice and coconut cream

Cosmopolitan \$12 Citrus vodka, triple sec, cranberry juice, lime juice

Fruity Zaptini \$10 (Green apple, mango, strawberry, passion fruit, lychee) vodka, syrup

ZapVor Martini \$14 Orange vodka, melon pucker, apple pucker, cranberry juice, lime juice/orange twist

ZapVor Mojito \$10 (Lime, mango, passion fruit, strawberry, lychee, green apple) rum, sugar, soda, mint, lime wedges

> Seaside Mojito \$10 Coconut rum, sugar, soda, mint, lime wedges

Lemon Drop Zaptini \$10 Citrus vodka, sweet & sour, syrup/sugar rimed

COCKTAILS

Long Island Iced Tea \$14 Rum, tequila, vodka, gin, triple sec, tea, coke, lemon juice

Zap Margarita \$10 (On The Rocks or Slushy) tequila, triple sec, lime juice/salt rime

Piña Linda Colada \$10 Rum, pineapple juice, coconut cream

ZapVor Pineapple \$10 Rum, Galliano liqueur, orange juice, pineapple juice, green grenadine

Sex On The Beach \$10 Vodka, peach schnapps, cranberry juice, orange juice

Thai Tea ZapTini \$10 Vodka, baileys, half & half and Thai tea

ZapVor Strawberry \$10 Rum, strawberry liquor, strawberry syrup, soda, lime juice

Woodland Lady \$8 Gin, half & half, soda, syrup, red grenadine

> Harvey Wallbanger \$10 Vodka, Galliano, orange juice

> Fuzzy Zap Navel \$8 Peach schnapps, orange juice

Mai Tai \$10

