

build your own bowl

10 for lunch, 19 for dinner

choose one of each, (+1) for each additional topping

	noodle	rice, udon, vermicelli
	broth	coconut, beef pho, chicken, vegetarian
	protein	grilled chicken, pork, shrimp, beef, soft-boiled egg, grilled tofu
	topping	seasonal roasted veggies, steamed greens, roasted snap peas, cucumber kimchi, pickled red cabbage, toasted cashews, spicy carrot, pickled ginger, corn, spaghetti squash, herbs, avocado, chicken gyoza dumpling



kid's bowl

5



white or brown rice or rice noodles, tamari, sesame seed, add veggies (+2)

please notify your server of any food allergies or dietary preferences when ordering.



donabe asian kitchen

open everyday
11am–9pm

available for takeout:
lunch 11a–5p
light fare 3–9p
dinner 5–9p
happy hour 3–5p

(575) 751 9700

133 Paseo del Pubelo Norte
Taos, New Mexico

donabetaos.com

small plates

coconut encrusted fried tofu 8
with ponzu dipping sauce

spring rolls vegetarian 7 / shrimp 9

spicy thai chicken wings 6 for 9 / 12 for 17

cold sesame peanut rice noodles 7
with fresh local veggies, herbs, cashews
add protein

seaweed salad 8
with chow mein noodles and spicy carrot

larb gai 12
chicken breast, napa cabbage, and carrot stir-fried in spicy thai vinaigrette over rice

vegetarian eggrolls 9
napa cabbage, green chili, jack cheese, carrot, with cilantro & fresno chile dipping sauce

green papaya salad 11
papaya, local tomato, snap peas, dried shrimp in viet vinaigrette, *add protein*

gyoza dumplings 8
with sweet mirin soy glaze

vegetarian phở 12
with fresh local vegetables, sprouts, jalapeño, enoki mushroom, and *choice of rice or noodles*

phở bò 15
with beef, tripe, fresh veggies, sprouts, jalapeño, enoki mushroom, and *choice of rice or noodles*

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

sandwiches

served with a side of sambal sweet & sour fries or regular fries

pork bánh mì 15
pork loin, mushroom/walnut pâté, house pickles, spicy mayo, jalapeño & fresh herbs on a baguette

veggie bánh mì 12
grilled seasonal vegetable, mushroom/walnut pate, house pickles, spicy mayo, charred onion vinaigrette, jalapeño & fresh herbs on a baguette

lemongrass beef bánh mì 15
sriracha mayo, house pickle, fresh herbs, jalapeño, with lemongrass vinaigrette

sides

steamed local greens 6
with tamari and bonito flake

cucumber kimchi 6

steamed rice 4
white or brown

sambal sweet & sour fries 4

eggplant and pineapple 7
thai chile chutney with crispy rice noodle

spaghetti squash 7
with spicy thai chile sauce

seasonal roasted vegetables 5

farm to table when possible. featuring mary's chicken, mendez farm, and copperpot farm.

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house specialties

add protein to any dish: egg 2, organic tofu 2, chicken 3, pork 4, shrimp 4, beef 5, lamb 6

seafood of the day – market price
ask your server for today's special

clay pot lamb meatball 22 for 1 / 30 for 2
and napa cabbage in spicy sesame broth with steamed rice on the side

chicken shio ramen 16 for 1 / 22 for 2
marinated eggs, nori, chashu, scallion, corn, ramen noodle

red curry 16
coconut broth with roasted veggies and *choice of rice or rice noodles*

green curry 16
coconut broth with roasted veggies and *choice of rice or rice noodles*

clay pot chicken and rice 18
chicken thigh and white rice topped with scallion and sesame oil *substitute tofu to make it vegetarian*

pad thai vegetarian 15 / shrimp 18

dessert

cardamom or vanilla ice cream 4
with blue pea flower syrup (+1)

carrot-ginger black sesame cake 8
with ginger anglaise

chocolate and dashi 8
with caramel sauce

coconut crème brûlée 9
with fruit compote and coconut lace cookie
