

## dressings

\$1.00

- avocado y poblano** - rich, a little spicy
- chipotle & roasted peppers** - smoky, spicy
- garlic wow!** - with roasted red pepper and lemon
- asian carrot ginger** - lightly sweet and sour
- delicious balsamic** - mustard free vinaigrette
- miso** - rich, with a hint of lemon
- ginger hoisin** - with ginger and a little garlic

## sauces

- aleppo yogurt** - cooling and pungent \$1.00
- mango chutney** - sweet and sour \$1.00
- thai sweet chili** - spicy relish \$1.00
- thai chili & garlic** - spicy and strong \$1.00
- chipotle mayonnaise** - spicy and smooth \$1.00
- bulgogi** - sweetened soy with scallions \$1.00
- avocado salsa** - classic with a hint of jalapeño \$2.00
- salsa fresca** - classic Mexican \$2.00

## sweets

- Ciao Bella** - sorbets & gelato sm \$3.50 lg \$4.50 pint \$5.50
- kheer** - indian rice pudding \$4.00
- thai banana leaf wrap** - sweet plantain in sticky rice \$2.50

## non-alcoholic

- Boylan's** - birch beer, ginger ale, black cherry \$2.00
- sparkling water** \$1.50
- still water** \$1.50
- coke, diet coke, 7up** \$1.50
- orangina** \$2.00
- ginger lemonade** \$2.50
- warm pear cider** \$3.00

## tea and coffee

- gen mai cha tea** \$2.50
- japanese green tea with roasted rice grains
- iced or hot ginger tea** (herbal) \$2.50
- made from ginger root, lightly sweetened
- hibiscus iced tea** (herbal) \$2.50
- dragon eyes iced tea** \$2.50
- wild mint iced tea** \$2.50
- thai iced coffee** \$2.50
- espresso** \$2.25
- cafe con leche** \$2.50
- vietnamese coffee** \$2.50

## fresh juices

- fresh pressed juices** sm \$3.00 lg \$4.50
- please ask about our daily juices!

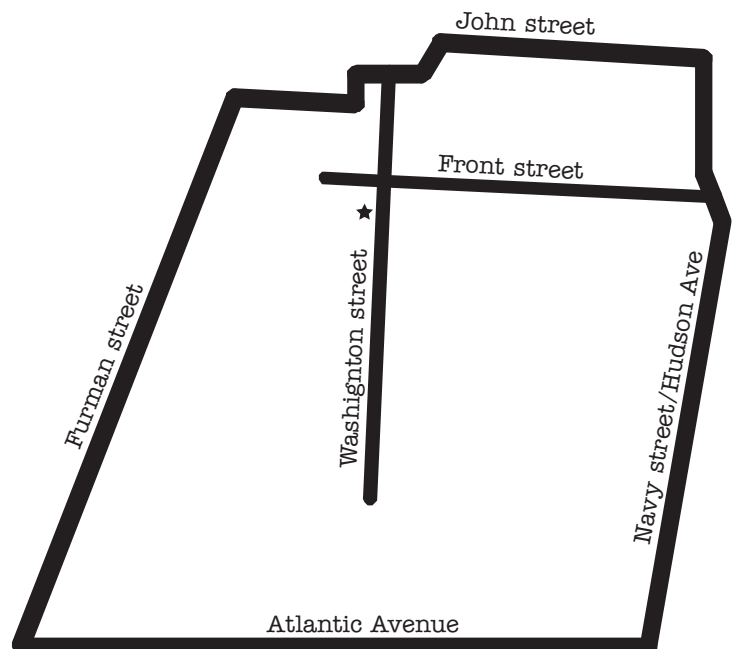
\*Even the lowly rice grain has become a "hot commodity"; unfortunately that means it has become expensive, very suddenly! We all hope prices stabilize, in fact they are forecast to do so but in the meantime, rice prices are one increase too many for us to absorb through our efforts in sustainability. Please ask for information, it is a global situation.

# RICE

RICENY.COM  
81 WASHINGTON ST  
BROOKLYN 11201  
718 222-9880

12 NOON - 11 PM DAILY  
WEEKEND BRUNCH 12PM-4PM  
TAKEOUT-DELIVERY-RESTAURANT-CATERING  
WE ACCEPT CASH AND CHECKS ONLY

CURRENT DELIVERY AREA  
\$10 MINIMUM DELIVERY



RICE ON ELIZABETH  
292 ELIZABETH & HOUSTON

RICE FT. GREENE  
166 DEKALB AV

CATERING INQUIRIES & LARGE PARTIES  
718 222-9880

## rices

sm \$1.50 lg \$2.50

**japanese** - sushi style rice, moist & tender

**basmati** - highest grade basmati, white, very long grain

**brown** - short grain, tender with a light nut flavor

**sticky** - translucent, not sweet but typically a Thai dessert rice

## special rices

sm \$2.50 lg \$3.50

**thai black rice** - sticky, black skinned grain with white flesh, rich distinctive flavor, steamed in coconut milk

**green rice** - infused with cilantro, parsley & spinach

**lebanese rice** - with roasted vermicelli and laurel

**rice & peas** - steamed in coconut milk, with red beans

**thai black rice with edamame peas**

**bhutanese red rice** - grown at high altitudes, high in mineral content, light nutty flavor

## classics\*

all served with your choice of rice\*\*

**baked black beans**

sm \$6.00 lg \$9.00

with tomato and a medley of Mexican chili's, served with sour cream

**warm lentil stew**

sm \$6.00 lg \$9.00

green French lentils with carrots, celery and fresh herbs

**vegetarian meatballs**

sm \$6.00 lg \$10.50

tofu balls with miso, soy, scallions and red peppers, with sweet or spicy chili sauce

**ratatouille**

sm \$6.00 lg \$10.50

classic French country vegetable stew with zucchini, eggplant, red peppers and onions

**thai beef salad**

sm \$6.00 lg \$10.50

marinated beef, grilled medium rare, tossed with lettuce, pickled carrots, and lemongrass dressing

**jerk chicken wings**

sm \$6.00 lg \$10.50

**"party pack"** - 20 wings

\$19.00

grilled chicken wings marinated in Caribbean spices, served with salsa fresca and toasted coconut flakes

**satay**

sm \$6.50 lg \$11.00

marinated chicken, shrimp or tofu, served with a warm satay sauce of roasted almonds and peanuts (extra charge for shrimp sm \$0.50 lg \$1.00)

**vietnamese lemongrass chicken salad** sm \$6.00 lg \$10.50

lemongrass marinated grilled chicken, sliced and tossed with lettuce, pickled carrot, mint & lemongrass dressing

**thai coconut curry**

sm \$8.00 lg \$12.00

chicken or shrimp or tofu stir fried with vegetables in a mild red coconut curry sauce (extra charge for shrimp sm \$0.50 lg \$1.00)

**indian chicken curry**

sm \$8.00 lg \$12.00

chicken and mushrooms in a luxurious, creamy, mild curry topped with yogurt, almonds, raisins and banana, mango chutney served on the side

## appetizers\*

**carrot or spinach rice balls**

\$6.00

topped with a tomato cumin sauce

**eggplant maki**

\$8.00

grilled eggplant with bulgogi sauce rolled in your choice of Japanese or brown rice

**thai shrimp rice balls**

\$6.00

slightly spicy with crispy shrimp

**tamales**

\$3.00

chicken with tomatillo sauce

chicken mole

spinach and piquillo peppers

## soup

\$6.00

**mexican chicken soup**

with avocado, tomato, corn, rice and cilantro

**butternut squash chowder**

squash bisque with basmati rice, thyme and sour cream

**miso with udon noodles**

in a light broth

**caldo verde**

Portugese spinach soup with potato, flavored with caraway (with chorizo add \$0.50)

## salads

**asian slaw**

sm \$4.50 lg \$7.00

mayonnaise free, shredded cabbage and carrots, with sautéed arame seaweed, toasted sesame seeds, lotus roots and asian carrot ginger dressing

**mesclun salad with a tropical garnish** sm \$5.00 lg \$7.50

avocado, heart of palm, red pepper and your choice of dressing

## specials\*

**tea-smoked salmon salad**

\$10.00

on mixed greens with ginger hoisin vinaigrette and grilled scallion mayonnaise

**grilled tofu steak**

\$10.00

marinated tofu served with achara, rice, and mesclun greens with your choice of dressing

**pad thai (chicken, shrimp or tofu)**

sm \$8.00 lg \$11.00

rice noodles with tofu, scallions, egg, bean sprouts, garlic and chili stir fried in a tamarind sauce and topped with peanuts and cilantro (extra charge for shrimp sm \$0.50 lg \$1.00)

**chicken kebab**

sm \$11.00 lg \$16.00

marinated with tomato and rosemary, served with lebanese rice, steamed vegetables and grilled pita bread

## sides

**edamame**

\$4.00

**greens**

\$5.50

**edamame hummus with warm pita**

\$4.00

**lotus root chips with sriracha mayo**

\$4.00

**malaysian jerky** : beef or chicken

\$4.00

\*\* if you order a 'special rice' with your classic - a surcharge of \$0.50 for small and \$1.00 for large will be added