

### CHEF RECOMMENDED

SEAFOOD SUKIYAKI 🌶️ ( G,GA,A) 16,50€



One of the most popular dishes that combine between Japanese and Thai style soup . A dish of seafood , glass noodle, egg , vegetables mixed in the soup . Served with sweet chili seasoning and lime that make more flavor .

KHANA MOO KROP 🌶️ ( GA,A) 16,50 €



Traditional Thai street food . Crispy pork belly stir fried with Chinese kale and chili in oyster sauce served with rice .

SOM TAM KAI TOD 🌶️ ( G,GA,A ) 16 €



Spicy papaya salad mixed with tomato and peanut served with deep fried chicken and rice .

PHAD THAI KIEW KROP KUNG 16,50



Stir fried crispy wonton with egg and Prawns in sweet and sour sauce . Served with bean sprout , lime and crushed peanut .

TALAY SET ( A,G,GA) 18€



Steamed seafood with herb platter served with spicy sauce - peanut sauce and rice .

### DESSERT 5 €



Raspberry sherbet served with fresh fruit and hazelnut.

### DRINK LIST

#### NON ALCOHOLIC DRINK

Coke	3€
Coke Zero	3€
Fanta	3€
Ginger beer	3€
Vichy water	2,50€
Coconut water	3€
Coffee	2,50€
Tea	2,50€
(Ginger, Green or Jasmine)	

#### ALCOHOLIC DRINK

Lonkero 33cl (5,5%)	5,50 €
Karhu beer 33cl (4,6%)	4,50€
Heineken beer 33cl ( 5%)	4,90€
Aura beer 35cl (4,5%)	4,90€
Magners cider 50cl (4,5%)	6,50€

#### THAI BEER

Singha beer 33cl ( 5%)	6,50€
Leo beer 33cl (5%)	6,50€



Tuk Tuk Thai Cuisine  
☎ 050-465 7655 📍 Vaasankatu 19, 00500 Helsinki

Mon - Fri 11:00 - 22:00 Sat - Sun 12:00 - 22:00  
(Kitchen closing time 21:30)

WEEKDAY LUNCH BUFFET 11:00 - 14:30 10€

Authentic Thai taste  
serving you everyday



Please always inform us of any food allergies or vegetarian food

A = The food may contain allergens product either egg, nuts, soy or seafood product.

G = Gluten Free

GA = Contain Garlic

 = Mildly Hot  = Medium Hot  = Very Hot

## APPETIZER

### 1. POPIA

1A. Popia Tod 5€

Deep fried vegetables spring rolls.

1B. Popia Sod ( G,A ) 6€

Fresh spring rolls with tofu or shrimp and vegetables.

2. KAI SATAY ( G,A ) 6€

Chicken skewered served with peanut sauce


3. SAI KROK ( G,GA,A ) 4,5 €

Thai sausage

4. APPETIZER SOUP 6€

4A. Tom Yum Kung  ( G,A )

Spicy soup with shrimp

4B. Tom Kha Kai  ( G )

Coconut milk soup with chicken

## SOUP

5. NOODLE SOUP ( G,GA,A ) 12€

5A. Pork noodle soup with pork ball and vegetables

5B. Beef noodle soup with beef ball and vegetables

5C. Tofu noodle soup with vegetables ( Vegetarian )

## SALAD

6. YUM TALAY  ( G,GA,A ) 16,50€

Spicy seafood salad with glass noodles, onion, coriander, cucumber, tomatoes and cashew nuts

7. NAM TOK MOO / NAM TOK NEUA  (G,A) 12,50€ / 14,50€

Spicy grilled pork salad / Spicy grilled beef salad

8. LAAB MOO / LAAB KAI  ( G,A ) 12,50€ / 14,50€

Spicy minced pork salad / Spicy minced chicken salad

9. SOM TAM  ( G,GA,A ) 7€ / 12€ ( S/L )

Spicy papaya salad mixed with tomato and peanut

10. YUM NEUA  ( G,GA,A ) 14,50€

Spicy beef salad with Thai herbs and vegetables.

## MAIN COURSE

Meal with :

Tofu	11,50€	Shrimp	14,50€
Vegetables	11,50€	Prawns	16,50€
Pork	12,50€	Duck	16,50€
Beef	14,50€	Seafood	16,50€
Chicken	14,50€		

Served with rice

11. TOM YUM  ( G,A )

Traditional Thai spicy soup with galangal, mushrooms, kaffir lime leaves, onion, leek, tomato and coriander.

12. TOM KHA  ( G )

Thai coconut milk soup with galangal, mushrooms, kaffir lime leaves, onion, leeks, tomato and coriander.

13. KAENG PHET  ( G )

Red curry paste cooked in coconut milk with vegetables added (broccoli, bell pepper, bamboo shoots, eggplant, green bean and Thai basil)

14. KAENG KEAW WAN  ( G )

Green curry paste cooked in coconut milk with vegetables added (broccoli, bell pepper, bamboo shoots, eggplant, green bean and Thai basil)

15. KAENG MASSAMAN ( G,A )

Massaman curry paste cooked in coconut milk with onion, potato and peanuts

16. PHA NANG  ( G )

Spicy red curry paste cooked in coconut milk with bamboo shoots, kaffir lime leaves, chili, sliced green bean and Thai basil .

17. KAENG KARI ( G )

Yellow curry paste cooked in coconut milk with onion and potato.

18. KAENG KUA SAPPAROT  ( G )

Red curry paste cooked in coconut milk with kaffir lime leaves pineapple, bell pepper tomato and Thai basil

19. PHAD MED MAMUANG ( GA,A )

Stir fried cashew nuts in oyster sauce and soy sauce mixed with vegetables.

20. PHAD CHA  ( G,A )

Stir fried spicy red curry in coconut milk with vegetables and Thai herbs ( fresh peppercorns, finger root and kaffir lime leaves)

21. PHAD PRIK PHAO ( GA,A )

Stir fried shrimp paste in coconut milk with vegetables added carrot, onion, green bean and baby corn.

22. PHAD KRA PHRAO  ( GA,A )

One of the most popular Thai spicy dishes. Chili and basil stir fried in oyster sauce and soy sauce with onion, green bean and leek.

23. PHAD KHING ( GA,A )

Stir fried ginger with vegetables in oyster sauce and soy sauce .

24. PHAD NAM MAN HOI ( GA,A )

Stir fried vegetables with oyster sauce .

25. PHAD PRIEW WAN ( G,A )

Sweet and sour sauce stir fried with onion, cucumber, tomato, bell pepper and pineapple .

26. KHAO PHAD ( GA,A )

Stir fried rice with egg and vegetables .

27. PHAD THAI ( GA,A )

Stir fried thin rice noodle with egg and tofu in tamarind sauce combine with bean sprouts, cabbage and garlic chives . Served with lime and crushed peanuts.

28. PHAD SEE EW ( GA,A )

Stir fried wide rice noodle with egg in black soy sauce and vegetables.

29. Phad Kii Mau  ( GA,A )

Popular Thai hot noodle dishes . Stir fried wide rice noodle and egg with chill, basil and vegetables .

## SALMON DISHES 17€

31. YUM PLA  ( G,GA,A )

Deep fried salmon fillet served with Thai spicy sauce , Thai herbs and vegetables .

32. PLA PHAD CHA  ( A )

Deep fried salmon fillet served with spicy red curry sauce mixed with fresh peppercorns, finger root kaffir lime leave and vegetables.

33. CHUU CHII PLA  ( G,A )

Deep fried salmon fillet served with stir fried red curry sauce with chili sliced kaffir lime leaves and Thai basil .

34. PLA RAAD PRIK  ( G,A )

Deep fried salmon fillet served with hot sweet and sour sauce