

CHEF RECOMMENDED

SEAFOOD SUKIYAKI 🌶️ (GA,A) 22€



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) 19,90 €



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

SOM TAM TUK TUK WINGS 🌶️ (GA,A) 19,90€



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

PHAD THAI KIEW KROP KUNG (GA,A) 19,90€



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

PHAD KRA PHRAO MOO KROP 🌶️🌶️ (GA,A) 19,90€



Crispy pork belly stir fried with chili and basil in oyster sauce and soy sauce added onion, green bean served with rice.

DRINK LIST

NON ALCOHOLIC DRINK

| | |
|---------------------------------|------|
| Coca Cola 33cl | 3,5€ |
| Coke Zero 33cl | 3,5€ |
| Fanta 33cl | 3,5€ |
| Ginger beer 0% old Jamaica 33cl | 3,5€ |
| Sparkling Water Vichy 33cl | 3,5€ |
| Roasted coconut juice 35cl | 3,5€ |
| Coffee | 3€ |
| Tea | 3€ |
| (Ginger, Green or Jasmine) | |

ALCOHOLIC DRINK

| | |
|--|--------|
| Long Drink Original Hartwall 33cl (5,5%) | 7,50 € |
| Heineken beer 33cl (5%) | 7,50€ |
| Karhu beer 33cl (4,6%) | 5,70€ |
| Magners Original Irish Apple Cider 50cl (4,5% Ireland) | 8,50€ |

THAI BEER

| | |
|------------------------|-------|
| Singha beer 33cl (5%) | 7,50€ |
| Leo beer 33cl (5%) | 7,50€ |
| Chang beer 33cl (5%) | 7,50€ |

NON ALCOHOLIC BEER

| | |
|--------------------------------------|-----|
| Brooklyn Special Effects 33cl (0,4%) | 6 € |
|--------------------------------------|-----|

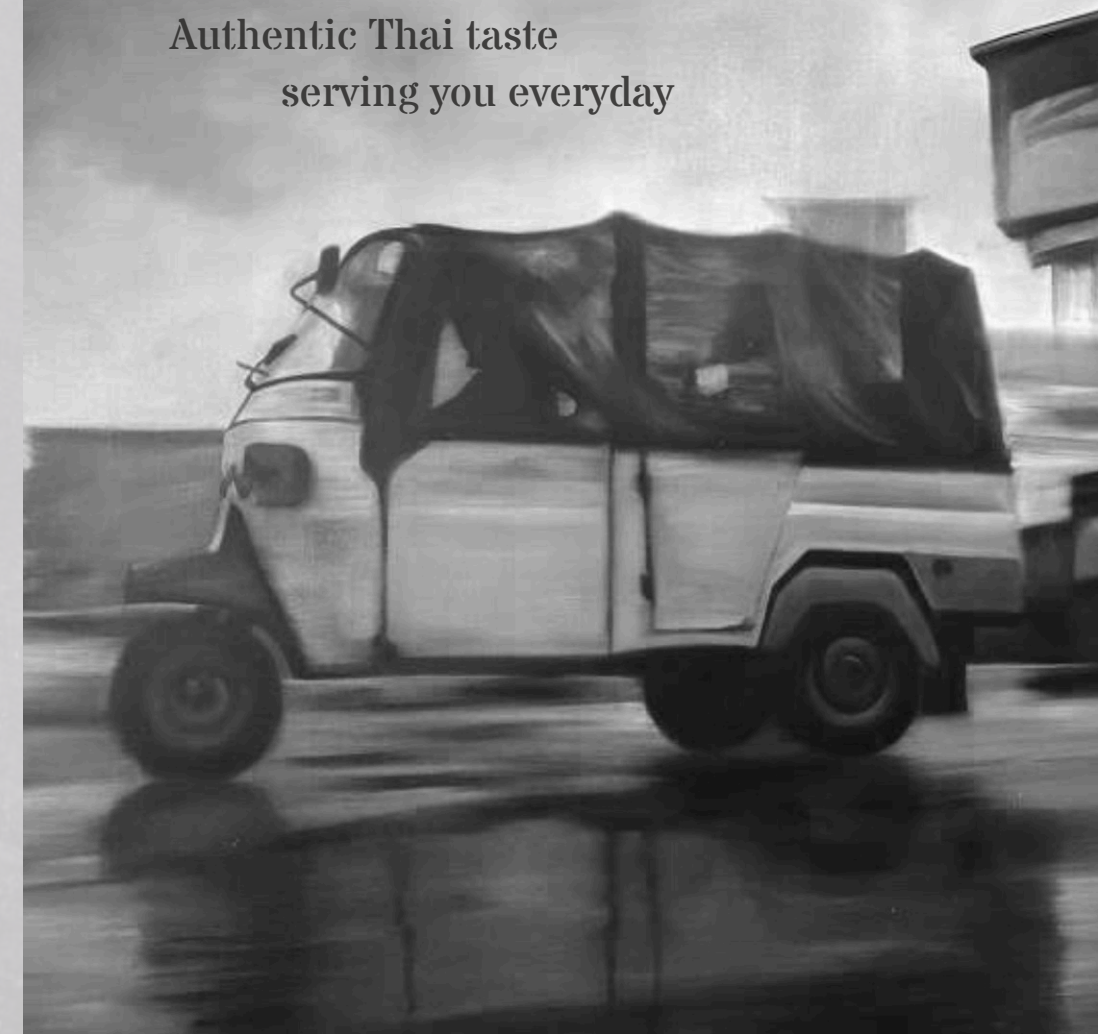


Tuk Tuk Thai Cuisine
Authentic Thai taste serving you everyday
📍 Vaasankatu 19, 00500 Helsinki
📞 050-465 7655

Mon - Fri 11:00 - 21:00 Sat - Sun 12:00 - 21:00
(Kitchen closing time 20:30)

WEEKDAY LUNCH BUFFET 11:00 - 14:30 12,40€

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

APPETIZER

1. POPIA TOD (GA) 6,90€
 Deep fried vegetables spring rolls.

2. KAI SATAY (G,A) 8€
 Chicken skewered served with peanut sauce

2B. TUK TUK Wings (GA,A) 8€
 Deep fried Chicken Wings served with Spicy Tamarin sauce

3. SAI KROK (G,GA,A) 6,90€
 Thai sausage

4. APPETIZER SOUP 8€
 4A. Tom Yum Kung (G,A)
 Spicy soup with shrimp

4B. Tom Kha Kai (G)
 Coconut milk soup with chicken

SOUP

5. NOODLE SOUP (GA,A) 13,90€
 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) 22€
 Spicy seafood salad with glass noodles, onion, coriander, cucumber,
 tomatoes and cashew nuts

7. NAM TOK MOO / NAM TOK NEUA (A) 16,90€ / 17,90€
 Spicy grilled pork salad / Spicy grilled beef salad

8. LAAB MOO / LAAB KAI (G,A) 16,90€
 Spicy minced pork salad / Spicy minced chicken salad

9. SOM TAM (G,GA,A) S 9€ / L 16,90€
 Spicy papaya salad mixed with tomato and peanut

10. YUM NEUA (G,GA,A) 17,90€
 Spicy beef salad with Thai herbs and vegetables.

MAIN COURSE

Meal with :

| | | | |
|------------|--------|---------|--------|
| Tofu | 15,50€ | Shrimp | 16,90€ |
| Vegetables | 15,50€ | Prawns | 19,90€ |
| Pork | 16,90€ | Duck | 19,90€ |
| Chicken | 16,90€ | Seafood | 22€ |
| Beef | 17,90€ | | |

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

Meat origin:
 Chicken: Thailand
 Pork: Germany
 Beef: Holland

 = Mildly Hot  = Medium Hot  = Very Hot

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.

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 19,90€

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.