Please Note

All curries contain shrimp paste, and cannot be removed Some dishes contain gluten Please inform server of any food allergies

Please indicate spice preferences (optional): No Spice, *Mild, **Medium, ***Hot, ****Thai Hot!!!

APPETIZERS

 My Thai Spring Roll Deep fried spring rolls stuffed with mixed vegetables and vermicelli noodles served with our homemade plum sauce. 	12
2. Mussel Frites Mussels in a Thai red curry sauce served on top of french fries, and garnished with cilantro and lime	18
3. Goong Grob Panko-breaded prawns served with sweet Thai chili sauce	13
4. Wings Crispy fried chicken wings with choice of salt & pepper, sweet Thai chili or Sriracha hot sauce.	16
5. Tao Hoo Tod Lightly fried soft tofu served with our homemade plum sauce & ground roasted	12

SALADS

peanuts.

6.	Papaya Salad	Shredded green papaya, carrots	1
	and tomatoes	tossed in fresh lime & Thai chili	
	dressing toppe	ed with roasted peanuts.	
	ADD Prawns	\$4	

- 7. Nam Tok Choice of marinated sliced beef or pork 19 mix in with ground toasted sticky rice, shallots, green onions, mint leaves and fresh cilantro tossed in lime juice & chili.
- **8. Larb** Minced pork mix in with ground toasted sticky rice, shallots, green onions, fresh mint leaves and fresh cilantro tossed in lime juice & Thai spices.

SOUPS

Choice of Vegetarian 11 Chicken 11 Prawns 13
9. Tom Yum Hot & sour soup with onions, tomatoes, mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
10. Tom Kha Hot & sour coconut soup with mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
11. Kaeng Jued Tao Hoo Clear soup with soft tofu, 11 mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
12. Kaeng Jued Moo Sup Clear soup with ground 11 pork, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
MEAT
13. Moo Tod Kratiem Panko-breaded marinated 19 garlic pork served on a bed of sautéed cabbage, carrots, bean sprouts and green onions.
14. Gai Pad Med Ma Muang Gai Sliced chicken 20 sautéed with garlic, bell peppers, carrots, onions, baby corn, broccoli and topped with roasted cashews.
15. Pad Prik Khing Choice of chicken, pork or beef 19 sautéed with garlic, ginger, bell peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in a red curry sauce.
16. Pad Gra Praw Moo Sup Minced pork sautéed 19 with garlic, bell peppers, carrots, onions, baby corn, Thai basil and Thai chili.
17. Pad Preow Waan Choice of chicken, pork or beef sautéed with pineapples, tomatoes, cucumber, bell peppers, carrots, onions, baby corn in our Thai style sweet & sour sauce.
18. Gai Pad Khing Sliced chicken sautéed with 19 garlic, carrots, onions, baby corn, black mushroom and green onions in black pepper & ginger sauce.

CURRY

19. Gaeng Dang Chicken simmered in coconut milk 19 & red curry with bell peppers, carrots, bamboo shoots and Thai basil.
20. Gaeng Keaw Waan Chicken simmered in 19 coconut milk & green curry with bell peppers, carrots, bamboo shoots and Thai basil.
21. Gaeng Pa Naeng Chicken simmered in a
22. Gaeng Massaman Chicken simmered in coconut 19 milk & massaman curry with bell peppers, carrots, onions, pineapples, potatoes and peanuts.
Popular curry from the south of Thailand. 23. Gaeng Ped Supparod Roasted duck breast
NOODLES & RICE
NOODELS & NICE
Choice of Chicken, Beef, Pork or Vegetarian
Choice of Chicken, Beef, Pork or Vegetarian
Choice of Chicken, Beef, Pork or Vegetarian
Choice of Chicken, Beef, Pork or Vegetarian

SEAFOOD

28. Pad Gra Praw Goong Prawns sautéed with
29. Pad Prik Pow Goong Prawns sautéed with
30. Pla Sam Rod Deep fried Ling Cod with garlic, 24 pineapples, bell peppers, carrots, onions and Thai basil sautéed in our special three flavour sauce.
31. Gaeng Pa Naeng Pla Tod Deep fried Ling Cod 24 with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves tossed in a specialty thick coconut milk & red curry sauce and topped with ground roasted peanuts.
VEGETARIAN
32. Pad Puk Ruam Sautéed mixed vetgetables in 19 seasoning sauce and topped with our homemade peanut sauce.
33. Pad Med Ma Muang Jae Sautéed tofu with mixed vegetables in seasoning sauce and topped with roasted cashews.
34. Pad Prik Khing Jae Sautéed tofu with ginger, 19 garlic, bell peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in red curry sauce.
35. Pad Preow Waan Jae Sautéed tofu with
carrots, onions and baby corn in Thai style sweet & sour sauce.

CHEF'S SPECIALS

37. Salmon Pa Naeng Salmon simmered in a	26
specialty thick coconut milk & red curry with bell	
peppers, carrots, broccoli, Thai basil, kaffir lime	
leaves and topped with ground roasted peanuts.	
Served on jasmine rice.	

- **38.** Kaow Pad Gra Praw Ped Supparod Spicy fried 26 rice with roasted duck breast, eggs, pineapples, bell peppers, carrots, onions, Thai basil, Thai chili and topped with roasted cashews.
- **39. Pad Ped Kee Moa** Roasted duck sautéed with 27 bell peppers, carrots, onions, mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer sauce.

SIDE ORDERS

asmine rice	3
Sticky rice	4
loodles	3
laan	4
Add Chicken	6
Add Pork	6
Add Beef	6
Add Prawns	7
Add Tofu	5
Add Mixed Vegetables	5
Peanut Sauce small	3
Peanut Sauce large	5
Cashews	4
Spring roll	3
ried egg	3

MY THAI CAFÉ

MYTHAICAFE. CA

RESTAURANT HOURS MONDAY TO WEDNESDAY CLOSED

THURSDAY TO SATURDAY

05:00PM - 08:00PM TAKE-OUT ONLY

1020 Cook Street

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