Please Note

Red and green 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

1. My Thai Spring Roll Deep fried spring rolls stuffed	12
with mixed vegetables and vermicelli noodles	
served with our homemade plum sauce.	

- **2. Mussel Frites** Mussels in a Thai red curry sauce 19 served on top of french fries, and garnished with cilantro and lime
- **3. Goong Grob** Panko-breaded prawns served with 14 sweet Thai chili sauce
- **4. Wings** Crispy fried chicken wings with choice of 18 salt & pepper, sweet Thai chili or Sriracha hot sauce.
- **5. Tao Hoo Tod** Lightly fried soft tofu served with our ... 12 homemade plum sauce & ground roasted peanuts.

SALADS

- **6. Papaya Salad** Shredded green papaya, carrots 16 and tomatoes tossed in fresh lime & Thai chili dressing topped with roasted peanuts. ... ADD Prawns \$7
- 7. Nam Tok Choice of marinated sliced beef or pork 21 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 12 Chicken 12 Prawns 14
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, 12 mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
12. Kaeng Jued Moo Sup Clear soup with ground 12 pork, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
MEAT
13. Moo Tod Kratiem Panko-breaded marinated 20 garlic pork served on a bed of sautéed cabbage, carrots, bean sprouts and green onions.
14. Gai Pad Med Ma Muang Gai Sliced chicken 21 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 20 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 20 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

CURRY

cashews.

... ADD \$1 for Prawns

19. Gaeng Dang Chicken simmered in coconut milk 20 & red curry with bell peppers, carrots, bamboo shoots and Thai basil.
20. Gaeng Keaw Waan Chicken simmered in
21. Gaeng Pa Naeng Chicken simmered in a
22. Gaeng Massaman Chicken simmered in coconut 22 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 33 simmered in coconut milk & red curry with pineapples, tomatoes, bell peppers, carrots, bamboo shoots and Thai basil.
NOODLES & RICE
Choice of Chicken, Beef, Pork or Vegetarian 20
Prawns 22
24. Pad Thai Rice noodles stir-fried in our
homemade tamarind sauce with your choice of meat, eggs, tofu, green onions, bean sprouts and topped with ground roasted peanuts and a fresh lime wedge.
25. Spicy Noodles Rice noodles stir-fried with your
choice of meat, eggs, bell peppers, carrots,
onions, broccoli, Thai basil and Thai chili.
26. Kaow Pad Fried rice with your choice of meat, 20 garlic, eggs, bell peppers, carrots, onions, green onions, garnished with fresh cilantro and a fresh lime wedge ADD \$1 for Prawns
27. Kaow Pad Gra Praw Fried rice with your choice 22 of meat, pineapple, garlic, eggs, bell peppers, carrots, onions, Thai basil, Thai chili and roasted

SEAFOOD

28. Pad Gra Praw Goong Prawns sautéed with 25 garlic, bell peppers, carrots, onions, baby corn, mushrooms, Thai basil and Thai chili.
29. Pad Prik Pow Goong Prawns sautéed with
30. Pla Sam Rod Deep fried Cod with garlic,
31. Gaeng Pa Naeng Pla Tod Deep fried Cod with 28 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 20 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, 20 garlic, bell peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in red curry sauce.
35. Pad Preow Waan Jae Sautéed tofu with
36. Pad Khing Jae Sautéed tofu with carrots, onions, baby corn, black mushrooms and green onions in black pepper & ginger sauce.

CHEF'S SPECIALS

37. Salmon Pa Naeng	Salmon simmered in a 2
specialty thick cocon	ut milk & red curry with bell
peppers, carrots, bro	ccoli, Thai basil, kaffir lime
leaves and topped w	rith ground roasted peanuts.
Served on jasmine ri	ce.
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- **38. Kaow Pad Gra Praw Ped Supparod** Spicy fried 31 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 31 bell peppers, carrots, onions, mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer sauce.

SIDE ORDERS

Jasmine rice	3
Sticky rice	4
Noodles	3
Naan	4
Add Chicken	7
Add Pork	6
Add Beef	7
Add Prawns	7
Add Tofu	5
Add Mixed Vegetables	5
Peanut Sauce small	3
Peanut Sauce large	5
Cashews	4
Spring roll	3
Fried egg	3

MY THAI CAFÉ

MYTHAICAFE. CA

BUSINESS HOURS MONDAY TO WEDNESDAY CLOSED

THURSDAY TO SATURDAY

05:00PM - 09:00PM

SUNDAY

05:00PM - 08:00PM

1020 Cook Street

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