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

1. My I nai Spring Roll Deep tried spring rolls stuffed 9
with mixed vegetables and vermicelli noodles
served with our homemade plum sauce.
2. Mussel Frites Mussels in a Thai red curry sauce 14 served on top of french fries, and garnished with cilantro and lime

- **3. Goong Grob** Panko-breaded prawns served with 10 sweet Thai chili sauce
- **4. Wings** Crispy fried chicken wings with choice of 14 salt & pepper, sweet Thai chili or Sriracha hot sauce.
- **5. Tao Hoo Tod** Lightly fried soft tofu served with our 9 homemade plum sauce & ground roasted peanuts.

SALADS

- **6. Papaya Salad** Shredded green papaya, carrots 11 and tomatoes tossed in fresh lime & Thai chili dressing topped with roasted peanuts. ... ADD Prawns \$4
- 7. Nam Tok Choice of marinated sliced beef or pork 16 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 9 Chicken 9 Prawns 10
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, 9 mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
12. Kaeng Jued Moo Sup Clear soup with ground 10 pork, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
MEAT
13. Moo Tod Kratiem Panko-breaded marinated 16 garlic pork served on a bed of sautéed cabbage, carrots, bean sprouts and green onions.
14. Gai Pad Med Ma Muang Gai Sliced chicken
15. Pad Prik Khing Choice of chicken, pork or beef 16 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 16 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

19. Gaeng Dang Chicken simmered in coconut milk 16 & 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 16 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
Choice of Chicken, Beef, Pork or Vegetarian
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, 16 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 17 of meat, pineapple, garlic, eggs, bell peppers, carrots, onions, Thai basil, Thai chili and roasted cashews.

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, 21 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 21 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 15 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, 15 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 23	
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 22 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 22 bell peppers, carrots, onions, mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer sauce.

SIDE ORDERS

Jasmine rice	2
Noodles	3
Naan	3
Add Chicken	4
Add Pork	4
Add Beef	
Add Prawns	
Add Tofu	3
Add Mixed Vegetables	3
Peanut Sauce	2
Cashews	3
Spring roll	2.5
Fried egg	2.5

MY THAI CAFÉ

MYTHAICAFE. CA

RESTAURANT HOURS MONDAY

CLOSED

TUESDAY - SATURDAY
DINNER 05:00PM - 08:00PM

1020 Cook Street

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