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 Thai Spring Roll Deep fried spring rolls stuffed	8
with mixed vegetables and vermicelli noodles	
served with our homemade plum sauce.	
2 Museal Frites Museals in a Their and surry serves	1/

- **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 9 sweet Thai chili sauce
- **4. Wings** Crispy fried chicken wings with choice of 13 salt & pepper, sweet Thai chili or Sriracha hot sauce.
- **5. Tao Hoo Tod** Lightly fried soft tofu served with our 8 homemade plum sauce & ground roasted peanuts.

SALADS

- **6. Papaya Salad** Shredded green papaya, carrots 10 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 15 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. 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, 8 mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
12. Kaeng Jued Moo Sup Clear soup with ground 9 pork, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
MEAT
13. Moo Tod Kratiem Panko-breaded marinated 15 garlic pork served on a bed of sautéed cabbage, carrots, bean sprouts and green onions.
14. Gai Pad Med Ma Muang Gai Sliced chicken 16 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 15 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 15 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 15 garlic, carrots, onions, baby corn, black mushroom and green onions in black pepper & ginger sauce.

CURRY

... ADD \$1 for Prawns

 Gaeng Dang Chicken simmered in coconut milk 15 & red curry with bell peppers, carrots, bamboo shoots and Thai basil.
20. Gaeng Keaw Waan Chicken simmered in 15 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 15 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
NOUDLES & RICE
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

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 Ling Cod with garlic, 20 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 20 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.
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.

28. Pad Gra Praw Goong Prawns sautéed with 19

CHEF'S SPECIALS

in black pepper & ginger sauce.
37. Salmon Pa Naeng Salmon simmered in a
38. Kaow Pad Gra Praw Ped Supparod Spicy fried 21 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 21 bell peppers, carrots, onions, mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer sauce.
SIDE ORDERS
Jasmine rice
Jasmine rice
Jasmine rice
Jasmine rice 2 Sticky rice 3 Noodles 2
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4 Add Pork 4
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4 Add Pork 4 Add Beef 4
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4 Add Pork 4 Add Beef 4 Add Prawns 5
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4 Add Pork 4 Add Beef 4 Add Prawns 5 Add Tofu 3
Jasmine rice 2 Sticky rice 3 Noodles 2 Naan 3 Add Chicken 4 Add Pork 4 Add Beef 4 Add Prawns 5 Add Tofu 3 Add Mixed Vegetables 3

36. Pad Khing Jae Sautéed tofu with carrots, onions, 15

MY THAI CAFÉ

MYTHAICAFE.CA RESTAURANT HOURS MONDAY

CLOSED

TUESDAY - FRIDAY

DINNER 05:00PM - 09:00PM

THURSDAY-FRIDAY

LUNCH 11:30AM - 02:00PM

SATURDAY

LUNCH 12:00PM - 03:00PM DINNER 05:00PM - 09:00PM

SUNDAY

LUNCH 12:00PM - 03:00PM DINNER 05:00PM - 08:00PM

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