





specials

Tossakan's summer offers

MIANKAM  ^{a,b,f,e} **8.5**
3 Pfefferblatt-Wraps mit Ingwer, Erdnuss, Limette, Chili, Kokos, Tamarinde-Soße
3 Pepper leaf wrap with ginger, peanuts, lime, chili, coconut and tamarind sauce

OYSTER EXPLOSION  ^d **12.5**
4 Frische Austern mit Limetten und Seafood-Soße
4 Fresh Oysters with lime and seafood sauce

PAD PHED HOILORD  ^{a,d,f} **28.5**
Gebratene Schwertmuscheln mit thailändischer Chilipaste, Kaffirblätter, Knoblauch und Thai Basilikum
Fried razor clams with Thai chili paste, kaffir leaves, garlic and Thai basil

SOM TAM TARD  ^{a,b,d,e,f} **65.0**
Som Tam Platte mit fermentierter Fischsoße, gegrillter Garnelen, Wolfsbarsch, Schweinebauch, Hühnerhuat und Reisbandnudeln
Som Tam plate with fermented fish sauce, grilled prawns, sea bass, pork belly, chicken skin and rice noodles

PRE-ORDER MENU: must be ordered min.1 day prior ♥

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SCHLIEMANNSTR 16
10437 BERLIN
OPEN DAILY 12-22

NO PHO NO SUSHI
NO ENTEKROSS
SÜSSSAUER

JUST THAI



TOSSAKAN

DONT SMOTHER
OUR FOOD IN
PEANUT SAUCE

IT DOESNT GET MORE AUTHENTIC THAN THIS

Small Bites

- 01 Kanom Kamu** ขนมห้าหมู 🌿 a
Fried Taro Cakes with black beans, carrots and tamarind sauce
- 02 Gui Chai Thod** กุยช่ายทอด 🌿 a,f
Fried Thai Chive dumplings with pepper and garlic
- 03 Sate** ไก่สะเต๊ะ a,b,e,k,m
Chicken skewers with peanut sauce
- 04 Chips** หนังไก่ทอด a,m
Crispy Chicken skin with tomatoes, garlic, Thai basil and plum-pineapple sauce
- 05 Pik Gai Thod** ปีกไก่ทอด a,f
Fried Chicken Wing filled with marinated chicken served with plum sauce
- 06 Kanom Jeeb Gung** ขนมหีบกุ้ง a,b,c,f,k
Steamed dumplings with prawns, chicken, water chestnuts, mushrooms and garlic oil
- 07 Fish Patties** ทอดมันปลา 🍷 c,d,m
Fish Boulettes with cucumber-onion salad and plum sauce
- 08 Hoi Jo** หอยจี่ a,b,c
Fried Meatballs with crab, chicken, pork, water chestnuts and plum sauce
- 09 Isaan Sausage** ไส้กรอกอีสาน 🍷🍷 a,d,e
Pork sausage with garlic, chili, Thai herbs, peanuts and ginger
- 10 Muh Grob** หมูกรอบ 🍷🍷 d
Crispy Pork belly served with seafood sauce
- 11 Pla Muk Yang** ปลาหมึกย่าง 🍷🍷 a,d,f
Grilled Sepia with seafood sauce
- 12 Gung Ceviche** กุ้งแช่น้ำปลา 🍷🍷 b,d
Raw Prawns with coriander, peppermint and seafood sauce

🌿 VEGAN / VEGAN AVAILABLE

🍷 SPICY

🍷🍷 VERY SPICY

🍷🍷🍷 THAI SPICY!!!

Soup

- 7.5 13 Tom Yum Gung** ต้มยำกุ้ง 🌿🍷 b,d 5.5
Sourly spicy shrimp soup with lemon grass, coriander and mushrooms
- 8.5 14 Tom Kha Gai** ต้มข่าไก่ 🌿 h 5.5
Coconut milk soup with chicken, mushrooms, galangal and onions

Salad

- 7.0 15 Som Tam** สลัมตำไทย 🌿🍷 d,e 10.5
Green papaya salad with peanuts, long beans, tomatoes and lime-tamarind-sauce
fermented fish sauce +1.5
- 8.5 16 Tam Sua** ตำซั่ว 🌿🍷🍷 d,e 12.5
Rice noodle salad with green papaya, sausage, aubergines, peanuts and lime-tamarind-sauce
- 8.0 17 Yam Mamuang** ยำมะม่วง 🌿🍷🍷 d,e,i 11.5
Green mango salad with Thai celery, peanuts, onions, coriander and chili-lime-sauce
- 8.0 18 Laab Gai** ลาบไก่ 🍷 d,i 9.5
Minced chicken salad with onion, chili, roasted sticky rice flakes, coriander, mint and lime
- 8.5 19 Nua Nam Tok** เนื้อนํ้าตก 🍷 d 9.5
Beef salad with Thai herbs, chili, roasted sticky rice flakes, coriander, mint and red onions
- 9.5 20 Yam Wun Sen** ยำวุ้นเส้น 🌿🍷 b,d,e,i,n 12.5
Glass noodle salad with seafood, peanuts, coriander, chili, celery and lemon
- 13.5 21 Yam Mama** ยำมาม่า 🍷 a,d,e,i,l 10.5
Mama noodle salad with chicken, sausage, tomatoes, celery, onion, coriander and lime
- 12.5 22 Yam Pla Krapbong** ยำปลากะพง 🍷 d,l 11.5
Mackerel salad with lemon grass, lime leaves, coriander, onion and chili

Sides

- + Rice 2.0
- + Sticky Rice 2.5
- + Peanut Sauce e 2.0
- + Seafood Sauce 🍷🍷🍷 d 2.0

BE BRAVE EMBRACE THE HEAT

Chef's Choice served with rice

- 23 **Pad Phed Ribs** ผัดเผ็ดซี่โครงหมู 🍋🍋 a,d,f 15.0
Pan fried pork ribs with Thai chili paste, Thai aubergines and Thai herbs
- 24 **Nua Narok** เนื้อนรก 🍋🍋🍋 a,d,n 21.5
Entrecôte with spicy Thai basil sauce, pepper, kra chai roots and lime leaves
- 25 **Plah Thod** ปลาราดพริก 🍋🍋 a,d,f,m 26.5
Fried Sea Bass with Tamarind-Chili-Sauce, coriander and Thai Basil
Option: Green chili sauce / Red chili sauce
- 26 **Plah Lui Suan** ปลาลุยสวน a,d 28.0
Fried Sea Bass with tamarind-lime-sauce, Thai herbs, coriander and red onion
- 27 **Pad Pong Kari** ผัดพองกะหรี่ b,c,d,f,g,i 27.0
Pan fried yellow curry with black tiger prawns Thai celery and scrambled eggs
blue crabs +3.0

Classics

- 28 **Kra Pao** ผัดกะเพราไข่ดาว 🍋🍋🍋 a,d,f chicken 12.5
Pan fried minced meat (of choice) with spicy Thai basil sauce and rice beef +1.5
(vegan) Tofu & Pilze 12.0 Muh Grob +1.5
+fried egg +1.5
- 29 **Pad Thai** ผัดไทยกุ้ง 🍋 a,c,e,f,m chicken 12.5
Pan fried rice noodles with tofu, scrambled eggs, chives, peanuts and bean sprouts prawns +2.0
- 30 **Kua Kling Gai** ข้าวคลุกไก่ 🍋🍋🍋 a,f 14.5
Pan fried yellow curry with minced chicken, lemon grass, lime, chili and rice
- 31 **Gung Ki Mao** กุ้งขี้เมา 🍋🍋 a,b,d,f 18.0
Black Tiger Prawns with Thai chili paste, aubergines, Thai basil and rice

Pre-Order Menu

Leng Saap เล้งแซบ 🍋🍋🍋 d,i 30.0

Pork Ribs with green chili sauce, garlic, coriander roots, served with rice

This dish must be orders min. 1 day prior and is served after 6pm ♥

all prices are in EURO

Hot Plates served with rice

- 32 **Aubergines** มะเขือม่วงผัดน้ำพริกเผา 🍋🍋 a,f 16.5
Grilled Thai Aubergines with Thai chili paste, onions, peperoni and Thai Basil
- 33 **Gai Yang** ไก่ย่าง 🍋 a,f 15.0
Grilled Chicken with paprika, bean sprouts, onions and Nam Jim Sauce
- 34 **Ped Yang** เป็ดย่าง a,f,k 18.5
Grilled Duck with pakchoi, cabbage, peperoni, onion and plum sauce
- 35 **Gung Pao** กุ้งเผา 🍋🍋 a,f 23.0
Grilled Black Tiger Prawns with garlic, pakchoi, Thai basil and XO sauce

Curry served with rice

- 36 **Shrooms** แกงพะแนงเห็ดกรอบ 🍋 a,e,h 12.0
Peanut Curry with fried mushrooms, pumpkin, Thai basil and long beans
- 37 **Rising Sun** แกงกะหรี่ไก่ย่าง 🍋 a,d,h 14.5
Yellow Curry with grilled chicken, potatoes, carrots and roasted onions
- 38 **Summer Dream** แกงเผ็ดเป็ดย่าง 🍋🍋 a,d,h 16.5
Red Curry with grilled duck, Thai aubergines, tomatoes and pineapples
- 39 **Green Coco** แกงเขียวหวานกุ้ง 🍋🍋 b,h 17.0
Green Curry with black tiger prawns, aubergines, Thai basil and bamboo strips
- All Currys can be optionally prepared vegan with tofu or fried mushrooms ♥

Dessert

- 50 **Mango Sticky Rice** 🍋 8.5
Mango, coconut milk, pandan, sticky rice
- 51 **Hot Banana** 🍋 a 7.0
Banana, coconut sorbet, agave sirup
- 51 **Kaya Toast** 🍋 a,c,g,l, 8.5
Pandan Custard, brioche, fried vanilla ice cream

BE BRAVE EMBRACE THE HEAT

Home Mades^{0.31}

Cha Manao^{2,8}

Black tea, sugar, lime

Cha Yen^{2,8,g}

Black tea, sugar, milk

Nam Manao

Lime, sugar, peppermint, soda

Hibiskus

Hibiscus, sugar, black currant, lime

Mango Lassi^g

Mango, yogurt, milk, coconut sirup

Coco Lychee

Passionfruit, lychee, coconut, lime

Oliang^{8,g}

Thai Coffee, sugar, milk

Soft Drinks

Vöslauer

still / sparkling

Coca Cola

cola^{2,5,8/} / cola zero^{2,3,5,8}
fanta² / sprite

Thomas Henry

tonic water⁷ / bitter lemon⁷
spicy ginger / ginger ale²

Säfte

apple
rhubarb / passionfruit

Tee^{0.31}

Ginger Lemongrass

Ginger Orange

Lime Mint

Bier

5.5 König Ludwig Helles Von Fass^a 0.31/0.51 3.5/5.0
Tiger^a 0.331 4.5

5.5 König Ludwig non-alcoholic^a 0.51 5.0

5.0

Aperitif^{0.21}

5.5 Aperol Spritz^{2,3,1} 7.5

5.5

Weisswein¹

5.5 Chardonnay "Sandstein" 0.21 0.751
2021, Oliver Zeter, dry 8.0 26.0

5.5 Grauburgunder vom Schiefer 0.21 0.751
2021, Weingut Marc Josten, dry 8.5 27.0

Rosé¹

Doktorspiele 0.21 0.751
2021, Weingut Dr.Koehler, fruity 7.5 25.0

Rotwein¹

Raiza Crianza 0.21 0.751
2018, Vicente Gandía, dry & complex 7.5 25.0

Long Drinks^{0.31}

Moscow Mule³ 9.5

Gin Tonic^{2,3,7} 9.5

1 preservatives 2 coloring 3 sweetener 4 flavour enhancers
5 phosphate 6 sulphur 7 quinine 8 caffeine a gluten b crus-
taceans c eggs d fish e peanuts f soy beans g milk h nuts
i celery j mustard k sesame l sulphites m lupin n mollucs

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