

specials

Tossakan's winter offers

SUPER TEEN GAI ^d 7.5

Zitronengrassuppe mit Hühnerfüße, Thai Basilikum, Europagrass und getrocknete Chili

Lemongrass soup with chicken feet, Thai basil, culantro and dried chilli

MUH PLA RA ^{a,d,f} 12.5

Gegrilltes mariniertes Schweinefleisch mit Chili, Gurken, Schalotten und Jeaw Bong Dip

Grilled marinated pork with chilli, cucumbers, fried shallots and Jeaw Bong Dip

MIANG PLAH ^{a,b,d,f,e} 30.0

Pfefferblatt Wraps mit frittiertem Wolfsbarsch, Schalotten, Knoblauch, Ingwer, Erdnuss, Limette, Chili, Reisnudeln und Tamarinde-Soße

Pepper leaf wraps with fried sea bass, shallots, garlic, ginger, peanuts, lime, chilli, rice noodles and tamarind sauce

cocktail

Tossakan's unique mixtures

BUMBU SOUR 12.5

bumbu craft rum, lime, aqua faba, orange

MAKAM 12.5

plantation rum, tamarind, lime, aquafaba

THAI BASIL SMASH 12.5

plantation rum, thai basil, lime, aquafaba

PANDAN MOJITO 12.5

havana rum, pandan liqueur, lime, mint, soda

MR. T 12.5

roku gin, kakuzo yuzu gin, raspberry, lime

natural wine

from @mkwine_garagewinery & @kintonatural

SYTRI 28.0

2022, MKwine, Pét Nat

70% Riesling 30% Morio-Muskat, sparkling

notes of citrus, floral, peach and apple

NORAH'S RKATSITELL 0.11 6.0 / 0.75l 40.0

2021. Kinto Natural, Amber Dry Wine

100% Rkatsiteli Grapes from Kakheti, Georgia

notes of Kakhetian honey, walnuts and fruits

ORANG-UTAN 40.0

2022, MKwine, Grauburgunder

100% Grauburgunder

notes of apple, peach, almond, honey and chocolate

limited edition presented to support endangered orang-utans and their habitat. MKwine donates 50% of their profit to @bos_deutschland

TOSSAKAN
NEO-THAI CUISINE
SCHLIEMANNSTR 16
10437 BERLIN

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 Tod Man Khao Pod** ทอดมันข้าวโพด  a,f 7.5
Fried Corn Patties with red curry paste, lime leaves, beans and plum sauce
- 02 Gui Chai Thod** กุยช่ายทอด  a,f 8.5
Fried Thai Chive Dumplings with pepper, garlic and soy-vinegar
- 03 Sate** ไก่สะเต๊ะ a,b,e,k,m 6.5
Chicken Skewers with peanut sauce
- 04 Chips** หั้มไก่ทอด a,m 7.0
Crispy Chicken Skin with tomatoes, garlic, Thai basil and plum-pineapple sauce
- 05 Pik Gai Thod** ปีกไก่ทอด a,f 8.5
Fried Chicken Wing filled with marinated chicken served with plum sauce
- 06 Kanom Jeeb Gung** ขนมน้จืดกุ้ง a,b,c,f,k 8.0
Steamed Dumplings with prawns, chicken, water chestnuts, mushrooms and garlic oil
- 07 Fish Patties** ทอดมันปลา  c,d,m 8.0
Fish Boulettes with cucumber-onion salad and plum sauce
- 08 Miang Kham** เมี่ยงคำ  a,b,f,e 11.0
4 Pepper Leaf wraps with ginger, peanuts, lime, chilli, coconut and tamarind sauce
- 09 Muh Grob** หมูกรอบ   d 9.5
Crispy Pork Belly with seafood sauce
- 10 Pla Muk Yang** ปลาหมึกย่าง   a,d,f 13.5
Grilled Sepia with seafood sauce
- 11 Gung Ceviche** กุ้งแช่น้ำปลา   b,d 12.5
Raw Prawns with coriander, mint and seafood sauce

 VEGAN / VEGAN AVAILABLE





 SPICY

  VERY SPICY







   THAI SPICY!!!

Soup




all prices are in EURO

- 12 Tom Yum Gung** ต้มยำกุ้ง  b,d 5.5
Sourly spicy shrimp soup with lemongrass, coriander and mushrooms
- 13 Tom Kha Gai** ต้มข่าไก่  h 5.5
Coconut milk soup with chicken, mushrooms, galangal and onions
- 14 Tom Zäab Muh** ต้มแซ่บหมู   h 6.0
Spicy pork ribs soup with lemongrass, galangal, lime and chilli

Salad

- 15 Som Tam** ส้มตำไทย  d,e 10.5
Green papaya salad with peanuts, long beans, tomatoes and lime-tamarind-sauce
fermented fish sauce +1.5
- 16 Tam Sua** ตำซั่ว   d,e 12.5
Rice noodle salad with green papaya, sausage, aubergines, peanuts and lime-tamarind-sauce
- 17 Laab Gai** ลาบไก่  d,i 10.5
Minced chicken salad with onion, chilli, roasted sticky rice flakes, coriander, mint and lime
- 18 Nua Nam Tok** เนื้อนํ้าตก  d 10.5
Beef salad with chilli, roasted sticky rice flakes, coriander, mint and red onions
- 19 Yam Wun Sen** ยำวุ้นเส้น  b,d,e,i,n 12.5
Glass noodle salad with seafood, peanuts, coriander, chilli, celery and lemon

Not enough?

- + 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
- 21 **Pad Phed Ribs** ผัดเผ็ดซี่โครงหมู 🍋🍋 a,d,f 15.0
Pork Ribs with Thai chilli paste, Thai aubergines and fresh peppers
- 22 **Nua Narok** เนื้อนรก 🍋🍋🍋 a,d,n 21.5
Entrecôte with spicy Thai basil sauce, pepper, kra chai roots and lime leaves
- 23 **Plah Thod** ปลาราดพริก 🍋🍋 a,d,f,m 26.5
Fried Sea Bass with Tamarind, Chilli-Sauce, coriander and Thai Basil
- 24 **Plah Lui Suan** ปลาลุยสวน 🍋 a,d 28.0
Fried Sea Bass with tamarind-lime-sauce, coriander, red onions, garlic, lemon grass and ginger
- 25 **Pad Pong Kari** ผัดพองกะหรี่ b,c,d,f,g,i 27.0
Pan fried yellow curry with Thai celery and scrambled eggs
- 26 **Som Tam Taad** ลัมตำถาด 🍋 a,b,d,e,f,i,k 65.0
for 2 people
Som Tam plate with fermented fish sauce, grilled prawns, sea bass, pork belly, chicken skin and rice noodles

Classics

- 28 **Kra Pao** ผัดกะเพรา 🍋🍋🍋 a,d,f 12.0
Pan fried minced meat (of choice) with spicy Thai basil sauce and rice
(vegan) Tofu & Mushrooms 12.0
- 29 **Pad Thai** ผัดไทย 🍋 a,c,e,f,m 14.5
Pan fried rice noodles with tofu, scrambled eggs, chives, peanuts and bean sprouts
- 30 **Kua Kling Gai** คั่วกลิ้งไก่ 🍋🍋🍋 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

Hot Plates

- served with rice
- 32 **Aubergines** มะเขือม่วงผัดพริกเผา 🍋🍋 a,f 16.5
Grilled Thai Aubergines with Thai chili paste, onions, peperoni and Thai basil
- 33 **Pik Gai Yang** ปีกไก่ย่าง 🍋 a,f 18.0
Grilled Chicken Wings with coriander roots, shallots, garlic and Jim Jeaw sauce
- 34 **Ped Mao Mao** เป็ดขี้เมา 🍋🍋 a,f,k 18.5
Grilled Muscovy duck breast with Thai chili paste, aubergine and thai basil
- 35 **Gung Pao** กุ้งเผา 🍋🍋 a,b 23.0
Grilled Black Tiger Prawns with garlic, pak-choi, 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 **Gaeng Kua Makeua** แกงคั่วมะเขือ 🍋🍋🍋 d,h 14.0
Red Curry with grilled aubergines, pineapple, lychee, chilli and Thai basil
- 38 **Gaeng Daeng Ribs** แกงแดงซี่โครงหมู 🍋🍋 a,d,h 16.5
Red Curry with braised pork, ginger, peperoni and Thai basil
- 39 **Green Coco** แกงเขียวหวานกุ้ง 🍋🍋 b,h 17.0
Green Curry with black tiger prawns, aubergines, Thai basil and bamboo
- 40 **Massaman Gae** มัสมันแกะ a,f 19.0
Massaman Curry with braissed lamb, potatoe, carrots and ginger

Pre-Order Menu

- Leng Saap** เล้งแซบ 🍋🍋🍋 d,i 30.0
Pork ribs with green chili sauce, garlic and coriander roots
- This dish must be ordered atleast 1 day prior ♥

BE BRAVE EMBRACE THE HEAT

Dessert

- 50 Mango Sticky Rice** 🌿
Mango, coconut milk, pandan, sticky rice
- 51 Brownies** ^{a,c,g}
Chocolate brownies, caramelized Banana
- 52 Kaya Toast** ^{a,c,g,l}
Pandan Custard, milk rolls, coconut sorbet

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, mint, soda
- Hibiskus**
Hibiscus, sugar, black currant, lime
- Mango Lassi** ^g
Mango, yogurt, milk, coconut siup
- Coco Lychee**
Passionfruit, lychee, coconut, soda

Soft Drinks

- Vöslauer** ^{0.251/0.751} **3.0/6.5**
still / sparkling
- Coca Cola** ^{0.21} **3.0**
cola ^{2,5,8/} cola zero ^{2,3,5,8}
fanta ² / sprite
- Thomas Henry** ^{0.21} **3.5**
tonic water ⁷ / spicy ginger ⁷ / ginger ale ²
- Säfte**
apple ^{0.21} **3.0**
rhubarb / passionfruit ^{0.21} **3.5**

Tee ^{0.31}

- 8.5 Ginger Lemongrass** **4.0**
- Ginger Orange** **4.0**
- 8.5 Ginger Pandan** **4.0**
- 8.5 Lime Mint** **4.0**

Bier

- König Ludwig Helles Von Fass** ^a ^{0.31/0.51} **3.5/5.0**
- Tiger** ^a ^{0.331} **4.5**
- 5.5 König Ludwig Alkoholfreies** ^a ^{0.51} **5.0**

Aperitif ^{0.21}

- 5.0 Aperol Spritz** ^{2,3,1} **7.5**

Weisswein ¹

- 5.5 Chardonnay “Sandstein”** ^{0.21} ^{0.751} **8.0** **26.0**
2021, Oliver Zeter, dry
- 5.5 Grauburgunder vom Schiefer** ^{0.21} ^{0.751} **8.5** **27.0**
2022, Weingut Marc Josten, dry

Rosé ¹

- Doktorspiele** ^{0.21} ^{0.751} **7.5** **25.0**
2022, Weingut Dr.Koehler, fruity

Rotwein ¹

- Raiza Crianza** ^{0.21} ^{0.751} **7.5** **25.0**
2020, Vicente Gandía, dry & complex

Long Drinks ^{0.31}

- French 75** **9.5**
- Gin Tonic** ⁷ **9.5**

1 preservatives 2 coloring 3 sweetener 4 flabour enhancers 5 phosphate 6 sulphur 7 quinine 8 caffeine a gluten b crustaceans 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

IT DOESNT GET MORE **AUTHENTIC** THAN THIS