

# specials

---

Tossakan's winter offers

## **SUPER TEEN GAI** <sup>d</sup> **7.5**

Zitronengrassuppe mit Hühnerfüße, Thai Basilikum, Europagras und getrocknete Chili

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

## **MUH PLA RA** <sup>a,d,f</sup> **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** <sup>a,b,d,f,e</sup> **30.0**

Pfefferblatt Wraps mit frittiertes 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

JUST THAI



TOSSAKAN

DONT SMOTHER  
OUR FOOD IN  
PEANUT SAUCE






IT DOESNT GET MORE **AUTHENTIC** THAN THIS

all prices are in EURO

# Small Bites

- 01 **Tod Man Khao Pod** ทอดมันข้าวโพด   a,f  
Fried Corn Patties with red curry paste, lime leaves, beans and plum sauce
- 02 **Gui Chai Thod** กุยช่ายทอด  a,f  
Fried Thai Chive Dumplings with pepper, garlic and soy-vinegar
- 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 Yang** ปีกไก่ย่าง  a,f  
Grilled Chicken Wings with coriander roots, shallots, garlic and Jim Jeaw sauce
- 06 **Kanom Jeeb Gung** ขมจิบกุ้ง 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 **Miang Kham** เมี่ยงคำ  a,b,f,e  
4 Pepper Leaf wraps with ginger, peanuts, lime, chilli, coconut and tamarind sauce
- 09 **Muh Grob** หมูกรอบ   d  
Crispy Pork Belly with seafood sauce
- 10 **Pla Muk Yang** ปลาหมึกย่าง   a,d,f  
Grilled Sepia with seafood sauce
- 11 **Gung Ceviche** กุ้งแช่น้ำปลา   b,d  
Raw Prawns with coriander, mint and seafood sauce




# Soup

- 8.0 12 **Tom Yum Gung** ต้มยำกุ้ง   b,d  
Sourly spicy shrimp soup with lemongrass, coriander and mushrooms
- 9.0 13 **Tom Kha Gai** ต้มข่าไก่  h  
Coconut milk soup with chicken, mushrooms, galangal and onions
- 7.0 14 **Tom Zäab Muh** ต้มแซ่บหมู   h  
Spicy pork ribs soup with lemongrass, galangal, lime and chilli

# Salad

- 9.0 15 **Som Tam** ส้มตำไทย   d,e  
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  
Rice noodle salad with green papaya, sausage, aubergines, peanuts and lime-tamarind-sauce
- 9.0 17 **Laab Gai** ลาบไก่  d,i  
Minced chicken salad with onion, chilli, roasted sticky rice flakes, coriander, mint and lime
- 12.0 18 **Nua Nam Tok** เนื้อนํ้าตก  d  
Beef salad with chilli, roasted sticky rice flakes, coriander, mint and red onions
- 10.5 19 **Yam Wun Sen** ยำวุ้นเส้น   b,d,e,i,n  
Glass noodle salad with seafood, peanuts, coriander, chilli, celery and lemon

## Not enough?

- + Rice 2.5
- + Sticky Rice 3.0
- + Peanut Sauce e 2.0
- + Seafood Sauce    d 2.0

 VEGAN / VEGAN AVAILABLE

 SPICY

  VERY SPICY

   THAI SPICY!!!

# BE BRAVE EMBRACE THE HEAT

all prices are in EURO


# Chef's Choice

- 21 Pad Phed Ribs** ผัดเผ็ดซี่โครงหมู  a,d,f **16.5**  
Pork Ribs with Thai chilli paste, Thai aubergines and fresh peppers
- 22 Nua Narok** เนื้อนรก  a,d,n **23.0**  
Entrecôte with spicy Thai basil sauce, pepper, kra chai roots and lime leaves
- 23 Plah Thod** ปลาสดพริก  a,d,f,m **28.5**  
Fried Sea Bass with Tamarind, Chilli-Sauce, coriander and Thai Basil
- 24 Plah Lui Suan** ปลาสุยสวน  a,d **30.0**  
Fried Sea Bass with tamarind-lime-sauce, coriander, red onions, garlic, lemon grass and ginger
- 25 Pad Pong Kari** ผัดผงกะหรี่ b,c,d,f,g,i **28.0**  
Pan fried yellow curry with Thai celery and scrambled eggs  
Black Tiger Prawns **28.0** Blue Crabs **31.0**
- 26 Som Tam Taad** ลับตำถาด  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 **15.0**  
Pan fried minced meat (of choice) with speicy Thai basil sauce, fried egg and rice  
Chicken **15.0**  
Beef **17.0**  
Muh Grob **17.0**  
Tofu & Mushrooms **15.0** 
- 29 Pad Thai** ผัดไทย  a,c,e,f,m **14.0**  
Pan fried rice noodles with tofu, scrambled eggs, chives, peanuts and bean sprouts  
Chicken **14.0**  
Prawns **16.5**
- 30 Kua Kling Gai** คั่วกลิ้งไก่  a,f **16.0**  
Pan fried yellow curry with minced chicken, lemon grass, lime, chili and rice
- 31 Gung Ki Mao** กุ้งซีเม่า  a,b,d,f **20.0**  
Black Tiger Prawns with Thai chili paste, aubergines, Thai basil and rice



# Hot Plates

- 32 Aubergines** มะเขือม่วงผัดพริกเผา   a,f **18.0**  
Grilled Thai Aubergines with Thai chili paste, onions, peperoni and Thai basil
- 33 Ped Mao Mao** เป็ดซีเม่า  a,f,k **20.0**  
Grilled Muscovy duck breast with Thai chili paste, aubergine and thai basil
- 34 Gung Pao** กุ้งเผา  a,b **25.0**  
Grilled Black Tiger Prawns with garlic, Thai basil and XO sauce

# Curry

- 36 Shrooms** แกงกะเพราเห็ดกรอบ  a,e,h **13.5**  
Peanut Curry with fried mushrooms, pumpkin, Thai basil and long beans
- 37 Gaeng Kua Makeua** แกงคั่วมะเขือ   d,h **15.5**  
Red Curry with grilled aubergines, pineapple, lychee, chilli and Thai basil
- 38 Gaeng Daeng Ribs** แกงแดงซี่โครงหมู  a,d,h **18.0**  
Red Curry with braised pork, ginger, peperoni and Thai basil
- 39 Green Coco** แกงเขียวหวานกุ้ง   b,h **19.0**  
Green Curry with black tiger prawns, aubergines, Thai basil and bamboo
- 40 Massaman Gae** มัสมันแกะ a,f **21.0**  
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 ♥

 VEGAN / VEGAN AVAILABLE



SPICY



VERY SPICY



THAI SPICY!!!

# BE BRAVE EMBRACE THE HEAT

all prices are in EURO

## Dessert

- 50 Mango Sticky Rice** 🌿  
Mango, coconut milk, pandan, sticky rice
- 51 Brownies** <sup>a,c,g</sup>  
Chocolate brownies, caramelized Banana
- 52 Kaya Toast** <sup>a,c,g,1</sup>  
Pandan Custard, milk rolls, coconut sorbet

## Home Mades <sup>0.31</sup>

- Cha Manao** <sup>2,8</sup>  
Black tea, sugar, lime
- Cha Yen** <sup>2,8,g</sup>  
Black tea, sugar, milk
- Nam Manao**  
Lime, sugar, mint, soda
- Hibiskus**  
Hibiscus, sugar, black currant, lime
- Mango Lassi** <sup>g</sup>  
Mango, yogurt, milk, coconut siup
- Coco Lychee**  
Passionfruit, lychee, coconut, soda

## Soft Drinks

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

## Tee <sup>0.31</sup>

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

## Bier

- König Ludwig Helles Von Fass** <sup>a</sup> <sup>0.31/0.51</sup> **3.5/5.0**
- Chang** <sup>a</sup> <sup>0.331</sup> **4.5**
- 5.5 König Ludwig Weißbier alcohol free** <sup>a</sup> <sup>0.51</sup> **5.0**

## Aperitif <sup>0.21</sup>

- 5.0 Aperol Spritz** <sup>2,3,1</sup> **7.5**

## Weisswein <sup>1</sup>

- 5.5 Chardonnay "Sandstein"** <sup>0.21</sup> <sup>0.751</sup> **8.0** **26.0**  
2021, Oliver Zeter, dry
- 5.5 Grauburgunder vom Schiefer** <sup>0.21</sup> <sup>0.751</sup> **8.5** **27.0**  
2022, Weingut Marc Josten, dry

## Rosé <sup>1</sup>

- Doktorspiele** <sup>0.21</sup> <sup>0.751</sup> **7.5** **25.0**  
2022, Weingut Dr.Koehler, fruity

## Rotwein <sup>1</sup>

- Raiza Crianza** <sup>0.21</sup> <sup>0.751</sup> **7.5** **25.0**  
2020, Vicente Gandía, dry & complex

## Long Drinks <sup>0.31</sup>

- French 75** **9.5**
- Yuzu Tonic** <sup>7</sup> **10.0**

1 preservatives 2 coloring 3 sweetener 4 flavour 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 molluscs

IT DOESNT GET MORE AUTHENTIC THAN THIS