

cocktail

Tossakan's unique mixtures

BUMBU SOUR 12.5

bumbu craft rum, lime, aquafaba, 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, sake, yuzu, raspberry

natural wine

Natural Wine from @mkwine_garagewinery in Alsheim, Rheinhessen, Germany

SYTRI 28.0

2022, MKwine, Pét Nat

70% Riesling 30% Morio-Muskat, sparkling notes of citrus, floral, peach and apple

BAEL 28.0

2022, MKwine, Vino Frizzante

100% Regent, sparkling red wine

notes of berries, eucalyptus, sour cherry

ORANG-UTAN 48.0

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

specials

Tossakan's summer offers

MIANG KHAM ^{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 17.5

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 TAAD ^{a,b,d,e,f} 65.0

Som Tam Platte mit fermentierter Fischsoße, gegrillter Garnelen, Wolfsbarsch, Schweinebauch, Hühnerhaut 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 ♥

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

All prices are in EURO

Small Bites

- 01 Kanom Kamu** ขนมขำหมู 🌿 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** ขนมจีบกุ้ง a,b,c,f,k
Steamed dumplings with prawns, chicken, water chestnuts, mushrooms and garlic oil
- 07 Fish Patties** กอลด์มันปลา 🍷 c,d,m
Fish Boulettes with cucumber-onion salad and plum sauce
- 08 Hoi Jo** หอยจ๊อ 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** กุ้งแซ่บปลา 🍷🍷 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** สลัดตำไทย 🌿🍷 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** เนื้อนึ่งตัก 🍷 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** ยำปลากระป๋อง 🍷 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

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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** ปลาสดพริก 🍷🍷 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** ปลาสุยสวน a,d **28.0**
Fried Sea Bass with tamarind-lime-sauce, Thai herbs, coriander and red onion
- 27 Pad Pong Kari** ผัดพงกะหรี่ 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 **12.5**
Pan fried minced meat (of choice) with spicy Thai basil sauce and rice
(vegan)Tofu&Pilze 12.0
- 29 Pad Thai** ผัดไทยกุ้ง 🌿 a,c,e,f,m **12.5**
Pan fried rice noodles with tofu, scrambled eggs, chives, peanuts and bean sprouts
- 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** กุ้งซีเม้า 🍷🍷 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 ♥

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

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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 ⁸

Mango, yogurt, milk, coconut sirup

Coco Lychee

Passionfruit, lychee, coconut, lime

Oliang ^{8,g}

Thai Coffee, sugar, milk

Soft Drinks

Vöslauer

still / sparkling

0.251/0.751 **3.0/6.5**

Coca Cola

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

0.21 **3.0**

Thomas Henry

tonic water ⁷ / bitter lemon ⁷
spicy ginger / ginger ale ²

0.21 **3.5**

Säfte

apple
rhubarb / passionfruit

0.21 **3.0**

0.21 **3.5**

Tee ^{0.31}

Ginger Lemongrass

4.0

Ginger Orange

4.0

Lime Mint

4.0

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

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

2021, Weingut Marc Josten, dry

Rosé ¹

Doktorspiele 0.21 0.751
7.5 25.0

2021, Weingut Dr.Koehler, fruity

Rotwein ¹

Raiza Crianza 0.21 0.751
7.5 25.0

2018, Vicente Gandía, dry & complex

Long Drinks ^{0.31}

Moscow Mule ³ **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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