

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

 VEGAN / VEGAN AVAILABLE

 SPICY

 VERY SPICY

 THAI SPICY!



## Soup

- 01 Tom Yum Gung** ต้มยำกุ้ง   b,d  
Sourly spicy shrimp soup with lemon grass, coriander and mushrooms
- 02 Tom Kha Gai** ต้มข่าไก่  h  
Coconut milk soup with chicken, mushrooms, galangal and onions
- 03 Tom Zääb Muh** ต้มแซบ  d,i  
Spicy pork rib soup with lemon grass, onions, coriander, lime and chili

## Small Bites

- 04 Kanom Kamu** ขนมห้าหมู  a  
Fried taro cakes with black beans served with tamarind sauce
- 05 Kanom Jeeb Gung** ขนมหจิมกุ้ง a,b,c,f,k  
Steamed dumplings with prawns, chicken, water chestnuts, mushrooms and garlic oil
- 06 Sate** ไก่เสียบไม้ a,b,e,k,m  
Chicken skewers with peanut sauce
- 07 Chips** หนังไก่ทอด a,m  
Crispy Chicken skin with tomatoes, garlic, Thai basil and plum-pineapple sauce
- 08 Fish Patties** ก๋วยเตี๋ยวปลา  c,d,m  
Fish Boulettes with cucumber-onion salad and plum sauce
- 09 Hoi Jo** ฮอยจ๊อ a,b,c  
Fried Meatsballs with crab, chicken, water chestnuts and plum sauce
- 10 Isaan Sausage** ไส้กรอกอีสาน  a  
Home made pork sausage with garlic, chili, Thai herbs and ginger
- 11 Muh Grob** หมูกรอบ  d  
Crispy pork belly served with seafood sauce
- 12 Gung Ceviche** กุ้งแช่น้ำปลา  d  
Raw Prawns with coriander, peppermint and seafood sauce

## Salad

- 5.5 13 Som Tam** ล้มตำไทย   d,e  
Green papaya salad with peanuts, long beans, tomatoes and lime-tamarind-sauce  
fermented fish sauce +1.5 fermented crabs +2.0
- 5.5 14 Nua Nam Tok** เนื้อนํ้า  a,d  
Spicy beef salad with Thai herbs, chili, roasted sticky rice flakes and red onions
- 6.5 15 Yam Wun Sen** ยำวุ้นเส้น   b,d,e,i,n  
Glass noodle salad with seafood, peanuts, coriander, chili, cellerie and lemon
- 16 Pra Grung** ปลากุ้ง  b,d  
Prawn salad with lemon grass, kafir leaves, coriander, lime and Thai chili paste

## 8.0 Chef's Choice served with rice

- 20 Pad Phed Ribs** ผัดเผ็ดซี่โครงหมู  a,d,f  
Pan fried pork ribs with Thai chili paste, Thai Aubergines and Thai herbs
- 6.5 21 Nua Narok** เนื้อนรก  a,d,n  
Entrecôte with spicy Thai basil sauce, pepper, kra chai roots and lime leaves
- 7.0 22 Plah Thod** ปลาสดพริก  a,d,f,m  
Fried Sea Bass with Tamarind-Chili-Sauce, coriander and Thai basil
- 8.0 23 Plah Lui Suan** ปลาสุยสวน a,d  
Fried Sea Bass with Tamarind-Lime-Sauce, Thai herbs, coriander and red onion
- 8.5 24 Pad Cha Plah Thod** ผัดจ๋าปลา  a,d,f  
Fried Sea Bass with Thai basil sauce, green pepper and kra chai roots
- 9.5 25 Pad Pong Kari** ผัดพงกะหรี่ b,c,d,f,g,i  
Pan fried yellow curry with black tiger prawns 27.0  
Thai cellerie, scrambled eggs blue crabs +3.0

all prices are in EURO

**BE BRAVE EMBRACE THE HEAT**

 VEGAN / VEGAN AVAILABLE

 SPICY

 VERY SPICY

 THAI SPICY!

## Curry served with rice

- 26 Shrooms** แกงพะเนียงเห็ดกรอบ  a,e,h  
Peanut Curry with fried mushrooms, pumpkin, Thai basil and long beans
- 27 Rising Sun** แกงกะหรี่ไก่ย่าง  a,d,h  
Yellow Curry with grilled chicken, potatoes, carrots and roasted onions
- 28 Summer Dream** แกงเผ็ดเปิดย่าง   a,d,h  
Red Curry with grilled duck, Thai aubergines, tomatoes and pine apples
- 29 Green Coco** แกงเขียวหวานกุ้ง   b,h  
Green Curry with black tiger prawns, aubergines, Thai basil and bamboo strips
- 30 Massaman Gae** มัสมันแกะ a,h  
Massaman Curry with braised lamb, potatoes, carrots, ginger and coconut flakes

## Classics

- 31 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 & mushrooms 12.0 muh grob +1.5  
+fried egg +1.5
- 32 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
- 33 Giew Tiew** ก๋วยเตี๋ยว  a,d,f tofu 11.5  
Noodle soup with Thai herbs, bean sprouts and roasted garlic beef +1.5
- 34 Gung Ki Mao** กุ้งซีมา  a,b,d,f 18.0  
Black Tiger Prawns with Thai chili paste, aubergines, Thai basil and rice

## Pre-Order Menu served after 6 pm

- 40 Leng Saap** เล้งแซบ  d,i 30.0  
Pork Ribs with green chili sauce, garlic, koriander roots served with rice

## Hot Plates served with rice

- 12.0 35 Pad Trakai Jeh** ผัดตะไคร้เจ  a,f,k 15.0  
Grilled Tofu with lemon grass sauce, garlic, onions, peperoni, sugar snaps and bean sprouts
- 14.5 36 Aubergines** มะเขือม่วงผัดน้ำพริกเผา   a,f 16.5  
Grilled Thai Aubergines with Thai chili paste, onions, peperoni and Thai Basil
- 16.5 37 Gai Yang** ไก่ย่าง  a,f 15.0  
Grilled Chicken with paprika, bean sprouts, onions and Nam Jim Sauce
- 17.0 38 Ped Yang** เป็ดย่าง a,f,k 18.5  
Grilled Duck with pakchoi, cabbage, peperoni, onion and plum sauce
- 18.5 39 Nua Trakai** เนื้อตะไคร้ a,d,f,k 21.0  
Entrecôte with Thai cellerie, bean sprouts and lemon grass sauce

## Sides

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

## Dessert

- 50 Mango Sticky Rice**  8.5  
Mango, coconut milk, pandan, black sticky rice
- 51 Hot Banana**  a 7.0  
Fried banana, coconut sorbet, agave sirup

all prices are in EURO

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

**BE BRAVE EMBRACE THE HEAT**

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

### Cha Manao <sup>2,3,8</sup>

Black tea, sugar, lime

### Cha Yen <sup>2,3,8,g</sup>

Black tea, sugar, milk

### Nam Manao <sup>3</sup>

Lime, sugar, peppermint, soda

### Hibiskus <sup>3</sup>

Hibiscus, sugar, lime

### Mango Lassi <sup>3,g</sup>

Mango, yogurt, milk, coconut sirup

### Coco Lychee <sup>3</sup>

Passionfruit, lychee, coconut, lime

### Yuzu Soda <sup>3</sup>

Yuzu, lychee, lime, soda

## Soft Drinks

### Vöslauer

still / sparkling

0.251/0.751 **3.0/6.5**

### Coca Cola

cola <sup>2,5,8/</sup> cola zero <sup>2,3,5,8</sup>  
fanta <sup>2</sup> / sprite

0.21 **3.0**

### Thomas Henry

tonic water <sup>7</sup> / bitter lemon <sup>7</sup>  
spicy ginger / ginger ale <sup>2</sup>

0.21 **3.5**

### Säfte

apple  
rhubarb / passionfruit

0.21 **3.0**

0.21 **3.5**

## Tee <sup>0.31</sup>

### Ginger Lemongrass

### Ginger Orange

### Lime Mint

4.0

4.0

4.0

## Bier

### 5.5 König Ludwig Helles Von Fass <sup>a</sup>

0.31/0.51 **3.5/5.0**

### Tiger <sup>a</sup>

0.331 **4.5**

### 5.5 König Ludwig non-alcoholic <sup>a</sup>

0.51 **5.0**

5.0

## Aperitif <sup>0.21</sup>

### 5.5 Aperol Spritz <sup>2,3,1</sup>

**7.5**

### 5.5 Hugo <sup>3,1</sup>

**7.5**

### 5.5 Lillet <sup>2,3,7,1</sup>

**7.5**

Ginger / Lemon / Vive

## 5.5 Weisswein <sup>1</sup>

### Chardonnay "Sandstein"

2021, Oliver Zeter, dry

0.21 0.751

**8.0 26.0**

### Grauburgunder vom Schiefer

2021, Weingut Marc Josten, dry

0.21 0.751

**8.5 27.0**

## Rosé <sup>1</sup>

### Doktorspiele

2021, Weingut Dr.Koehler, fruity

0.21 0.751

**7.5 25.0**

## Rotwein <sup>1</sup>

### Raiza Crianza

2019, Vicente Gandía, dry & complex

0.21 0.751

**7.5 25.0**

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

### 4.0 Moscow Mule <sup>3</sup>

**9.5**

### 4.0 Gin Tonic <sup>2,3,7</sup>

**9.5**

### 4.0 Yuzu Tonic <sup>2,3,7</sup>

**10.0**

### Vodka Soda <sup>2,3,7</sup>

**8.5**

all prices are in EURO

IT DOESNT GET MORE **AUTHENTIC** THAN THIS