



THAI FOOD LOFT



THAI TAPAS

Street-Style Thai Tapas

NUEA PING 14 Grilled beef tenderloin skewers, tamarind chili sauce

> **ZI KLONG MOO 14** Garlic pepper pork spare ribs

KA-NOOM JEEB 11 Steamed chicken, shrimp & pork, dumplings, mushroom, galangal, and soy sauce

THAI WING 12 Fried chicken wings, fried garlic, mint, cilantro

> **KUNG THOD 12** Fried shrimp, sweet chili sauce

NUEA SWAN 12 Northeastern Thai beef jerky, coriander, sticky rice

PLA MUK THOD 14 Crispy calamari, Thai chili lime sauce

THAP KAI 10 Grilled chicken liver marinated in garlic, cilantro, pepper, sticky rice

MIENG KHAM 12 Spinach leaf wrap with lime, ginger, onion, roasted peanut, shrimp paste, coconut in caramelized palm sugar

SOUP & SALADS

Thai Iconic Dishes

LARB KAI 15

Minced chicken with onion, roasted jasmine rice, cabbage, lime, palm sugar

YUM WOON SEN 17

Shrimp, minced chicken, cellophane noodle, lime, cabbage, lettuce, onion, palm sugar

LUNCH SPECIALS

ONLY AVAILABLE FOR LUNCH MONDAY - FRIDAY 11:30AM - 2:30PM

TUK TUK LUNCH BOX 15

Rice, soup, two Thai dishes in Thai-style lunchbox

CHICKEN SATAY SALAD 15

Grilled chicken, lettuce, cucumber, tomato, red onion, bean sprouts and peanut sauce dressing

THAI FRIED RICE 14

Thai style fried rice, chicken, egg, onion and broccoli

Sub Beef +2 | Shrimp +3

CURRIES

Served with jasmine rice

MASSAMAN CHICKEN 18

Rich, mild yellow curry, onion, cardamom, clove, peanut and potato with chicken

THAI SAMOSA 9 Crispy vegetable filled rice paper pockets, sweet chili sauce

MOO YANG 12

Grilled Thai style marinated

pork skewers, sticky rice

SATAY KAI 10 Grilled chicken skewers, peanut sauce, cucumber salad

ROTI KE-YO WHAN 10

Crispy roti, spicy green curry sauce

YUM PLA SALMON 21

Sliced seared salmon, mixed

greens, onion, mango salad,

Thai style vinaigrette

TOM YUM KUNG SOUP 9

Spicy shrimp lemongrass broth, lime juice, kaffir lime, mushrooms

TOM KHA KAI SOUP 9

Chicken coconut broth, mushroom, cabbage 📢

NOODLES

PAD THAI CHICKEN 18

Sautéed rice noodles, scallion, egg, beansprouts, bean curd, sweet tamarind sauce, peanuts, lime 🍾

SALMON PANANG 30

Grilled salmon filet, panang curry,

crispy eggplant, green bean

and jasmine rice

PAD KRA POW MOO 18

Sauteéd minced pork, garlic, green

bean, red bell pepper, Thai sweet

basil, fried egg, and jasmine rice ∇

V Can be made

vegetarian

PAD ZU CHICKEN 18

Sautéed flat rice noodles, egg, Chinese broccoli, black soy sauce 🛚 🔨 Sub Beef +2 | Shrimp +3

Bangkok Street-Style

BA MEE MOO DANG 18

Thai style BBQ pork, egg noodles,

crushed peanut, scallion, cilantro,

chili powder, yu choy 🔨

PAD MEE 16

Sautéed vermicelli rice noodles, bean sprouts, mushroom, scallion, egg 🔨

SEAFOOD DRUNKEN NOODLES 28

Stir fried rice noodles, calamari, shrimp, red bell pepper, beansprouts mild spiced basil sauce \mathbf{V}

Bangkok Feast

PLA TOD MP Fried whole red snapper, chili lime sauce, green mango salad

KAI YANG 25

Grilled marinated half chicken, papaya salad and sticky rice

PRIK KHING KUNG 21

Sauteéd shrimp, green beans, roasted red curry chili paste,

KAO MOO DANG 18

Traditional BBQ pork, Thai sausage, served over jasmine rice with herb sauce

THAI FRIED RICE 17

Thai style fried rice with chicken, egg, onion and Chinese broccoli \mathbb{V}

> Sub Beef+2 | Shrimp+3 | Thai Sausage +3

PANANG CHICKEN 18

Medium spiced panang curry, green bean and kaffir leaves with chicken

GREEN PORK 18

Spicy green curry, Thai basil, bamboo shoot, eggplant and green beans with pork

Sub Beef +2 | Shrimp +3

SIDE ITEMS

PAPAYA SALAD 7	JASMINE RICE 3
CUCUMBER SALAD 7	BROWN RICE 4
ROTI BREAD 8	STICKY RICE 4
SAUTEED MIXED	FRIED RICE 8
VEGGIES 7	GARLIC RICE 6



The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness. Our restaurant offers dishes containing peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.

EXECUTIVE CHEF | DEEDEE NIYOMKUL

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MAINS