

Please Note

Red and green curries contain shrimp paste, and cannot be removed

Some dishes contain gluten

Please inform server of any food allergies

Please indicate spice preferences (optional): No Spice, *Mild, **Medium, *Hot, ****Thai Hot!!!**

APPETIZERS

- 1. My Thai Spring Roll** Deep fried spring rolls stuffed with mixed vegetables and vermicelli noodles served with our homemade plum sauce. 12
- 2. Mussel Frites** Mussels in a Thai red curry sauce served on top of french fries, and garnished with cilantro and lime 20
- 3. Crispy Chicken Skins** Crispy fried chicken skins with Thai chilis, roasted garlic, green onions, and pepper salt. 15
- 4. Wings** Crispy fried chicken wings with choice of salt & pepper, sweet Thai chili or Sriracha hot sauce. 18
- 5. Tao Hoo Tod** Lightly fried soft tofu served with our homemade plum sauce & ground roasted peanuts. ... 12

SALADS

- 6. Papaya Salad** Shredded green papaya, carrots and tomatoes tossed in fresh lime & Thai chili dressing topped with roasted peanuts. ... ADD Prawns \$8 16
- 7. Nam Tok** Choice of marinated sliced beef or pork mix in with ground toasted sticky rice, shallots, green onions, mint leaves and fresh cilantro tossed in lime juice & chili. 21
- 8. Larb** Minced pork mix in with ground toasted sticky rice, shallots, green onions, fresh mint leaves and fresh cilantro tossed in lime juice & Thai spices. 20

SOUPS

- Choice of Vegetarian** 13
Chicken 13
Prawns 14
- 9. Tom Yum** Hot & sour soup with onions, tomatoes, mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
 - 10. Tom Kha** Hot & sour coconut soup with mushrooms, lemongrass, galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
 - 11. Kaeng Jued Tao Hoo** Clear soup with soft tofu, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil. 13
 - 12. Kaeng Jued Moo Sup** Clear soup with ground pork, mixed vegetables and vermicelli noodles, garnished with fresh cilantro and crispy garlic oil. 13

MEAT

- 13. Moo Tod Kratiem** Panko-breaded marinated garlic pork served on a bed of sautéed cabbage, carrots, bean sprouts and green onions. 20
- 14. Gai Pad Med Ma Muang Gai** Sliced chicken sautéed with garlic, bell peppers, carrots, onions, baby corn, broccoli and topped with roasted cashews. 21
- 15. Pad Prik Khing** Choice of chicken, pork or beef sautéed with garlic, ginger, bell peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in a red curry sauce. 20
- 16. Pad Gra Praw Moo Sup** Minced pork sautéed with garlic, bell peppers, carrots, onions, baby corn, Thai basil and Thai chili. 20
- 17. Pad Preow Waan** Choice of chicken, pork or beef sautéed with pineapples, tomatoes, cucumber, bell peppers, carrots, onions, baby corn in our Thai style sweet & sour sauce. 20
- 18. Gai Pad Khing** Sliced chicken sautéed with garlic, carrots, onions, baby corn, black mushroom and green onions in black pepper & ginger sauce. 20

CURRY

- 19. Gaeng Dang** Chicken simmered in coconut milk & red curry with bell peppers, carrots, bamboo shoots and Thai basil. 20
- 20. Gaeng Keaw Waan** Chicken simmered in coconut milk & green curry with bell peppers, carrots, bamboo shoots and Thai basil. 20
- 21. Gaeng Pa Naeng** Chicken simmered in a specialty thick coconut milk & red curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped with ground peanuts. 21
- 22. Gaeng Massaman** Chicken simmered in coconut milk & massaman curry with bell peppers, carrots, onions, pineapples, potatoes and peanuts. ... Popular curry from the south of Thailand. ... 21
- 23. Gaeng Ped Supparod** Roasted duck breast simmered in coconut milk & red curry with pineapples, tomatoes, bell peppers, carrots, bamboo shoots and Thai basil. 31

NOODLES & RICE

- Choice of Chicken, Beef, Pork or Vegetarian** 20
Prawns 22
- 24. Pad Thai** Rice noodles stir-fried in our homemade tamarind sauce with your choice of protein, eggs, tofu, green onions, bean sprouts and topped with ground roasted peanuts and a fresh lime wedge.
 - 25. Spicy Noodles** Rice noodles stir-fried with your choice of protein, eggs, bell peppers, carrots, onions, broccoli, Thai basil and Thai chili.
 - 26. Kaow Pad** Fried rice with your choice of meat, garlic, eggs, bell peppers, carrots, onions, green onions, garnished with fresh cilantro and a fresh lime wedge. ... ADD \$2 for Prawns 20
 - 27. Kaow Pad Gra Praw** Fried rice with your choice of meat, pineapple, garlic, eggs, bell peppers, carrots, onions, Thai basil, Thai chili and roasted cashews. ... ADD \$2 for Prawns 21

SEAFOOD

- 28. Pad Gra Praw Goong** Prawns sautéed with 25
garlic, bell peppers, carrots, onions, baby corn,
mushrooms, Thai basil and Thai chili.
- 29. Pad Prik Pow Goong** Prawns sautéed with 25
garlic, bell peppers, carrots, onions, baby corn
and Thai basil in sweet roasted chili paste.
- 30. Pla Sam Rod** Deep fried Cod with garlic, 28
pineapples, bell peppers, carrots, onions and
Thai basil sautéed in our special three flavour
sauce.
- 31. Gaeng Pa Naeng Pla Tod** Deep fried Cod with 29
bell peppers, carrots, broccoli, Thai basil, kaffir
lime leaves tossed in a specialty thick coconut
milk & red curry sauce and topped with ground
roasted peanuts.

VEGETARIAN

- 32. Pad Puk Ruam** Sautéed mixed vegetables in 20
seasoning sauce and topped with our
homemade peanut sauce.
- 33. Pad Med Ma Muang Jae** Sautéed tofu with mixed 21
vegetables in seasoning sauce and topped with
roasted cashews.
- 34. Pad Prik Khing Jae** Sautéed tofu with ginger, 20
garlic, bell peppers, carrots, onions, baby corn,
bamboo shoots and Thai basil in red curry
sauce.
- 35. Pad Preow Waan Jae** Sautéed tofu with 20
pineapples, tomatoes, cucumber, bell peppers,
carrots, onions and baby corn in Thai style sweet
& sour sauce.
- 36. Pad Khing Jae** Sautéed tofu with carrots, onions, 20
baby corn, black mushrooms and green onions
in black pepper & ginger sauce.

CHEF'S SPECIALS

- 37. Salmon Pa Naeng** Salmon simmered in a 30
specialty thick coconut milk & red curry with bell
peppers, carrots, broccoli, Thai basil, kaffir lime
leaves and topped with ground roasted peanuts.
Served on jasmine rice.
- 38. Kaow Pad Gra Praw Ped Supparod** Spicy fried 31
rice with roasted duck breast, eggs, pineapples,
bell peppers, carrots, onions, Thai basil, Thai
chili and topped with roasted cashews.
- 39. Pad Ped Kee Moa** Roasted duck sautéed with 31
bell peppers, carrots, onions, mushrooms, baby
corn, bamboo shoots and Thai basil in our Thai
Singha beer sauce.
- 40. Larb Duck** Minced duck mix in with ground 35
toasted sticky rice, crispy onions, shallots, green
onions, fresh mint leaves and fresh cilantro
tossed in lime juice & Thai spices.
- 41. Red Curry Duck Poutine** Roasted duck breast in 32
a Thai Red Curry w/pineapple puree served on
top of french fries and cheese curds.
- 42. Pad See-Ew** Stir-Fried Broad Rice Noodle with
your choice of protein, egg, broccoli and carrots
Choice of Chicken, Beef, Pork or Vegetarian 22
Prawns 25

SIDE ORDERS

- Jasmine rice** 3
Sticky rice 4
Noodles 3
Naan 4
Add Chicken 7
Add Pork 6
Add Beef 7
Add Prawns 8
Add Tofu 5
Add Mixed Vegetables 5
Peanut Sauce small 3
Peanut Sauce large 5
Cashews 4
Spring roll 3
Fried egg 3

MY THAI CAFÉ

MYTHAICAFE.CA

**BUSINESS HOURS
MONDAY TO WEDNESDAY**

CLOSED

THURSDAY TO SATURDAY

05:00PM - 09:00PM

SUNDAY

05:00PM - 08:00PM

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