



Tuk Tuk Thai

Thai Street Food

ร้านตึกตึกไทย อาหารริมทาง



Introducing: NOY'S HOUSE

Private Dining • Reservation Only • Limited Seating

Noy has been cooking since she was 7 years old, learning from her mom, auntie, grandma and all her traveling around SE Asia. She will be serving something new and exciting on her monthly menu in Noy's House. She loves to cook and seeing people enjoying her foods.

Please ask your server for more information.

Our Philosophy

It is Tuk Tuk Thai's mission to provide our guests with a superior dining experience, offering artistically prepared dishes with only the finest ingredients available, in a way that celebrates the beautiful tastes and culture of Thailand. We see this as Tuk Tuk Thai's guiding principle and our contribution to those who thankfully support us.



tuktukthai2990.com

1



ONLINE ORDER
CAMPBELL

2990 N Campbell Ave.,
Suite #130
Tucson, AZ 85719
520.777.7888

2



ONLINE ORDER
OV

12125 N Oracle Rd.,
Suite #169
Oro Valley, AZ 85737
520.655.3999

3



ONLINE ORDER
VENTANA

6878 East Sunrise Dr.,
Suite #160
Tucson, AZ 85750
520.499.1999



DINNER MENU

Small Plate & Family Style

10. Fresh Summer Rolls



Starters to share: อาหารเรียกน้ำย่อย

- 10. **Fresh Summer Rolls (2) ปอเปี๊ยะเวียดนาม Tofu 6.95 Shrimp 7.95**
Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)
- 11. **Fresh Spring Bites (4) ปอเปี๊ยะลยสวน 7.95**
Sautéed shitake, tofu, carrots, basil, water chestnut and lettuce wrapped in rice paper served with chili basil sauce (GF) (TF) (VG)
- 12. **Calamari หมึกทอด 8.95**
Lightly battered in rice flour & fried with home-made sweet & sour sauce (GF) (Soy F)
- 13. **Hoy Joh (5) ฮอยจ้อ 10.95**
Pork, shrimp, crab meat, water chestnut wrapped in bean-curd skin then fried to golden brown with home-made sweet & sour sauce (GF)
- 14. **Coco Fries Sweet Potato or Pumpkin มันทอด หรือ ฟักทอง ทอด 8.95**
Batter with rice flour, sesame, coconut with dipping sauce (GF) (VG) (P) (Soy F)



11. Fresh Spring Bites

Salad & Spice: ยำ

- 20. **Som Tum Thai ส้มตำไทย 9.95**
Green papaya salad with green beans, peanuts, tomatoes, carrot and fresh lime dressing (GF) (VG) (FS) (P) (Soy F)
- 21. **Som Tum Pu Pla La ส้มตำปูปลาร้า 10.95**
Esan version of papaya salad with fermented fish and pickled crab - strong and distinct flavor (GF)
- 22. **Larb ลาบ 13.95**
Minced pork, red onion, green onions, roasted rice powder and mint leaves tossed in spicy lime dressing (GF) (FS) (Soy F)
- 23. **Yum Kor Mu Yaang ยำคอหมูย่าง 13.95**
Grill pork, green onions, red onion, roasted rice powder and mint leaves tossed in spicy lime dressing (GF) (FS) (Soy F)



20. Som Tum Thai



12. Calamari



13. Hoy Joh



31. Tom Yum Goong



22. Larb



23. Yum Kor Mu Yaang

Soup & Curry: ต้ม กับ แกง

- 29. **Tom Kah Gai (serve 2-3) ต้มข่าไก่ 15.95**
Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, oyster mushrooms, red onion, tomatoes, cilantro, culantro and coconut milk (GF) (TF)
- 30. **Tom Yum Gai (serve 2-3) ต้มยำไก่ น้ำใส 15.35**
Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, oyster mushrooms, red onion, tomatoes, cilantro and culantro (GF) (TF)
- 31. **Tom Yum Goong ต้มยำกุ้งน้ำข้น (serve 2-3) 15.99**
Mildly spicy and sour lemongrass soup with shrimps, galanga roots, kaffir lime leaves, oyster mushrooms, red onion, tomatoes, cilantro, culantro & evaporated milk (GF) (TF) (D)
- 32. **Mussamun Curry Chicken มัสมันไก่ 15.95**
Served with boneless chicken, sweet potatoes, red onion and peanuts (GF) (TF) (VG) (P)
- 33. **Pumpkin Curry Chicken แกงฟักทองไก่ 15.95**
Home-made red curry with Thai pumpkin, coconut milk, bell peppers and Thai basil (GF) (TF) (VG) (Soy F)
- 34. **Jungle Curry Chicken แกงป่าไก่ 15.35**
Home-made red curry with minced chicken, holy basil, Thai eggplants, bell peppers and green beans (no-coconut milk) (GF) (TF) (VG)
- 35. **Khao Soi Chicken ข้าวซอยไก่ 16.95**
This typical Northern Thai influenced dish is served with egg noodles, in a curry base with a touch of coconut cream, chicken garnish red onion, lime and pickled vegetables (TF)
- 36. **Panang Curry Chicken พะแนงไก่ 15.95**
Served with boneless chicken, coconut milk, bell peppers, Panang curry paste, kaffir lime leaves (GF) (TF) (VG)
- 37. **Green Curry Beef แกงเขียวหวานเนื้อ 16.95**
Served with Homemade green curry paste, coconut milk, bell paper, eggplant and basil (GF) (TF) (VG)



33. Pumkin Curry Chicken



35. Khao Soi Chicken



36. Panang Curry Chicken

Grill & Fried : ย่างและทอด

40. Ping (4) Chicken / Pork หมูปิ้ง-ไก่ปิ้ง 12.95

Grilled marinated chicken or pork skewer
marinated in evaporated milk (GF) (D)

41. Tod Tofu เต้าหู้ทอด 8.95

Fried Tofu to golden brown, served with our house
sweet-sour sauce (GF) (TF) (VG)

42. Kor Mu Yaang คอหมูย่าง 12.95

Grilled pork with smoked chili and tamarind sauce (GF)

43. Gai Yaang ไก่ย่าง 11.95

Street Style Grill Chicken, marinated in our house sauce (GF)

44. Chicken Wings (5) ปีกไก่ทอดสมุนไพรมะพร้าว 10.95

Lightly battered in rice flour marinade with home made
curry paste and coconut milk (GF) (Soy F)



44. Chicken Wings



40. Ping



42. Kor Mu Yaang



43. Gai Yaang

Wok fried & Seafood: ผัด: อาหารทะเล

50. Spicy Green Bean with Crispy Pork Belly ผัดพริกขิงหมู 13.95

Pork belly stir fried w/ home-made red curry paste with bell peppers (GF) (TF) (FS)

51. Chinese Broccoli with Crispy Pork Belly ผัดคะน้าหมูกรอบ 13.95

Pork belly stir fried with Chinese broccoli, garlic and chili (GF) (VG)

52. Pad Prik Pow Crispy Chicken ไก่กรอบน้ำพริกเผา 14.95

Crispy chicken stir fried with red onion, bell pepper, carrots, green onions
and roasted peanuts (GF) (FS) (TF) (P)

53. Pad Char Pla ผัดฉ่าปลา 14.95

Thai catfish lightly battered in rice flour and deep fried with fresh chili, wild ginger,
green beans, Thai eggplants, holy basil and evaporated milk (GF) (D)

54. Spicy Crispy Chicken Basil กระเพราไก่กรอบ 13.95

Lightly battered in rice flour and deep fried then stir fried in
our special sauce, bell peppers and Thai basil (GF) (FS) (TF)



51. Chinese Broccoli with Crispy Pork Belly



54. Spicy Crispy Chicken Basil

Rice & Noodle: ข้าว : ก๋วยเตี๋ยว



60. Pad Thai Street Style Shrimp



65. Crab Noodle

60. Pad Thai Street Style with Shrimp ผัดไทกุ้งสด 14.95

Stir fried rice noodle with shrimp, tofu, bean sprouts, peanuts, egg, sweet
radish, culantro and chives in tamarind palm sugar sauce (GF) (TF) (VG) (SH-F) (P)

61. Pad See Eew with Chicken ผัดซีอิ๊วไก่ 14.95

Stir fried chicken w/ wide rice noodles, egg and Chinese broccoli (GF) (TF) (VG)

62. Pad Kee Mao with Beef ผัดซีเมานี้อู 14.95

Beef shoulder tender stir fried with wide rice noodles, bean sprouts, egg,
bell peppers, fresh chili, and Thai basil (GF) (TF) (VG)

63. Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 14.95

Stir fried minced chicken with garlic chilli, fresh holy basil and fried egg
served over premium jasmine rice (GF) (TF) (VG)

64. Khao Pad Puu ข้าวผัดปู 18.95

Blue crab meat fried rice with egg, red onion, garlic, tomatoes and Chinese
broccoli (GF) (TF) (VG)

65. Crab Noodle เส้นจันทร์ผัดปู 18.95

Stir fried rice noodle with blue crab meat, bean sprouts, egg, chives, garlic
and chilli (GF) (SH-F)

66. Chicken Fried Rice ข้าวผัดไก่ 13.95

Chicken fried rice with egg, red onion, garlic, tomatoes and Chinese broccoli
(GF) (TF) (VG)

Indicate Spicy

(👍) Popular

(GF) Gluten Free (SH-F) Shell Fish (FS) Fish Sauce (TF) Tofu (VG) Vegan Available (D) Dairy (P) Peanut (Soy F) Soy Free

• Consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH MENU

11am - 3pm Monday - Friday only



1. Fresh Summer Rolls (2) ปอเปี๊ยะเวียดนาม Tofu 6.95 Shrimp 7.95

Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)

2. Pad Mee Lueng ผัดบะหมี่เหลืองไก่ 14.95

Stir fried with chicken, Yaki noodle, Chinese broccoli, red onion, bell pepper, egg and garlic (VG) (TF)

3. Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 14.95

Stir fried minced chicken, fresh holy basil, fried egg served over premium jasmine rice (GF) (TF) (VG)

4. Meekatee Pork (Street Curry Noodle) หมี่กะทิหมู 14.95

Served with homemade curry paste, minced pork, Rice noodle, coconut milk, lettuce, carrots, green onion, cilantro, mint, kaffir lime leaf, egg and roast peanut (GF) (VG) (TF) (P)

5. Kuay Thiew Tom Yum Noodle - Chicken ก๋วยเตี๋ยวต้มยำไก่ 14.95

Served with boneless chicken, rice noodle, chili paste, onion, cilantro and bean sprouts (GF) (TF)

6. Pad Prik Pow Crispy Chicken with Rice ข้าวราดไก่กรอบพริกเผา 15.95

Crispy chicken stir fried with red onion, bell peppers, carrots, green onions, roasted peanuts with rice (GF) (TF) (SH-F) (P)

7. Holy Basil Fried Rice with Beef ข้าวผัดกระเพราเนื้อไข่ดาว 14.95

Beef fried rice with chilli, bell peppers, green onions, holy basil and fried egg (GF) (TF) (VG)

8. Garlic Chicken ไก่ทอดกระเทียมราดข้าว 13.95

Stir fried chicken in garlic sauce with rice (GF) (TF) (VG)



1. Fresh Summer Rolls



2. Pad Mee Lueng



3. Holy Basil Chicken



8. Garlic Chicken

Dessert ขนมหวาน

Fried Banana with Ice Cream กลัวยทอดไอติม 7.95

Peanut on top (P) (D)

Mango Sticky Rice ข้าวเหนียวมะม่วง 7.95 (GF)



Fried Banana with Ice Cream



Mango Sticky Rice

Sides

Premium Jasmine Rice 2.55

Premium Jasmine Brown Rice 3.55

Sticky Rice 3.55

Side of Mix Steamed Veggies 7

Peanut Sauce 2.5

Add Veggies 3.5

Add Meat 4



Drinks Menu

(Free refills, dine in only)

Thai Ice Tea, Thai Ice Coffee,

Soda: Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Ginger-ale,

Thai-ger Woods (Arnold Palmer),

Fresh Strawberry Lemonade,

M150 (Thai Energy Drink)

Rev. 12/22

Prices are subject to change without notice

🌶️ Indicate Spicy

👍 Popular

(GF) Gluten Free (SH-F) Shell Fish (FS) Fish Sauce (TF) Tofu (VG) Vegan Available (D) Dairy (P) Peanut (Soy F) Soy Free

• Please ONLY 4 credit cards max per table • Table with party of 6+ is subject to 18% automatic gratuity charge

• Consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illness, especially if you have certain medical conditions.



Calamari



Chicken Ping



Kor Mu Yaang



Som Tum Thai



Spicy Crispy Chicken Basil

Beverage

Thai Ice Tea, Thai Ice Coffee, Soda,
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade,
Ginger-ale (Free refill, dine in only)

Thai-ger Woods (Arnold Palmer)

Fresh Strawberry Lemonade

M150 (Thai Energy Drink)

Cocktails

Bangkok Mojito 8

Silver rum, coconut liquor, triple sec and fresh squeezed lime juice muddled with mint leaves and splash with soda water

Thai Whiskey Bucket 8

M-150 energy, Mekong whiskey and coke served in a steel tumbler with a cherry

Chiang Mai 8

Lemongrass infused vodka, muddled cucumber, Thai basil, fresh squeezed lime juice, and palm syrup shaken and served on the rocks

Sabai Sabai 8

Mehkong whiskey, muddled Thai basil, fresh squeezed lemon juice, and palm syrup shaken and served on the rocks

Lychee Martini 8

Smirnoff vodka and lychee liqueur shaken and served up with a house made lychee sorbet and cherry

Spiked Thai Iced Tea/Coffee 8

Your choice of thai iced tea or thai iced coffee

Served in a steel tumbler with a shot of stolichanaya vanilla vodka and cream

Moscow Mule 8

Smirnoff vodka, muddled ginger, fresh squeezed lime juice, and ginger ale served on the rocks in a steel tumbler

Pattaya 8

Muddled basil, lychee liqueur, fresh squeezed lime juice and palm syrup

Koh Samet 8

Smirnoff vodka, pureed strawberries, fresh squeezed lemon juice, and soursop fruit juice served on the rocks

Beer & Wine

WHITE WINES

	GLASS	BOTTLE
Prosecco	6	-
Riesling	8	27
Chardonnay	8	27
Pinot Gris	8	27
White Blend	8	27

RED WINES

Sangria	6	23
Pinot Noir	8	27
Malbec	6	23
Red Blend	7	25

BOTTLED BEERS

Leo 5
Singha 5

DRAFT SELECTIONS

Rotating Tap
(please ask your server)

Corkage fee \$10

