









#### **Introducing: NOY'S HOUSE**

Private Dining • Reservation Only • Limited Seating

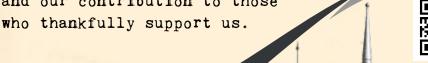
Noy has been cooking since she was 7 years old, learning from her mom, auntie, grandma and all her traveling around SE Asia. She will be serving something new and exciting on her monthly menu in Noy's House. She loves to cook and seeing people enjoying her foods.

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





tuktukthai2990.com





2



ò

3



VENTANA

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

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

▲ 20. \Som Tum Thai ส้มตำไทย 12.95

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 12.95 E-San version of papaya salad with fermented fish

- 10. Fresh Summer Rolls (2) ปอเปียะเวียดนาม Tofu 7.25 Shrimp 8.35 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) ปอเปียะลุยสวน 8.35
  Sautéed shitake mushroom, tofu, carrots, basil, water chestnut and lettuce wrapped in rice paper served with chili basil sauce (GF) (TF) (VG)
  - 12. Calamari หมึกทอด 12.35 Lightly battered in rice flour & fried with home-made sweet & sour sauce (GF) (Soy F)
- → 13. Hoy Joh (5) ฮอยจ๋อ 12.55
  Pork, shrimp, crab meat, water chestnut wrapped in bean-curd skin then fried to golden brown with home-made sweet & sour sauce (GF) (SH-F)

  → 13. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 13. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 14. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 15. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 16. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 17. Hoy Joh (5) ฮอยจ๋อ 12.55

  → 18. Hoy (5) ฮอยจ๋อ 12.55

  → 18.
  - 14. Coco Fries Sweet Potato or Pumpkin มันทอด หรือ ฟักทอง ทอด 10.35 Batter with rice flour, sesame, coconut with dipping sauce (GF) (VG) (P) (Soy F)



11. Fresh Spring Bites

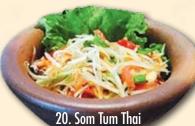


12. Calamari





13. Hoy Joh



and pickled crab - strong and distinct flavor (GF) 22. **\Larb** ลาบ 16.35

Salad & Spice: ย้า

Minced pork, red onion, green onions, roasted rice powder and mint leaves tossed in spicy lime dressing (GF) (FS) (Soy F) (SH-F)





31. Tom Yum Goong



22. Larb



23. Yum Kor Mu Yaang



# 33. Pumkin Curry Chicken

35. Khao Soi Chicken



36. Panang Curry Chicken

### Soup & Curry: ต้ม กับ แกง

- 29. **\Tom Kah Gai ต้มข่าไก**่ 17.95 Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, mushrooms, red onion, tomatoes, cilantro, culantro and coconut milk (GF) (TF) (VG)
  - Tom Yum Gai ต้มยำไก่น้ำไส 17.55 Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, mushrooms, red onion, tomatoes, cilantro and culantro (GF) (TF) (SH-F)
- Mildly spicy and sour lemongrass soup with shrimp, galanga roots, kaffir lime leaves, mushrooms, red onion, tomatoes, cilantro, culantro & evaporated milk (GF) (TF) (D) (SH-F)
  - 32. Mussamun Curry Chicken with Rice มัสมันไก่ 19.75 Served with boneless chicken, sweet potatoes, red onion and peanuts (GF) (TF) (VG) (P)
  - 33. Pumpkin Curry Chicken with Rice แกงฟักทองไก่ 19.75 Home-made red curry with Thai pumpkin, coconut milk, bell peppers and Thai basil (GF) (TF) (VG) (Soy F)
  - 34. Jungle Curry Chicken with Rice แกงปาไก่ 19.35
    Home-made red curry with minced chicken, holy basil, Thai eggplant
    bell peppers and green beans (no-coconut milk) (GF) (TF) (VG) (SH-F)
- ▲35. Nkhao Soi Chicken ข้าวซอยไก่ 19.95 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 vegatables (TF) (SH-F)
  - 36. Panang Curry Chicken with Rice พะแนงไก่ 19.75 Served with boneless chicken, coconut milk, bell peppers, Panang curry paste, kaffir lime leafs (GF) (TF) (VG)
  - Green Curry Beef with Rice แกงเขียวหวานเนื้อ 19.95 Served with Homemade green curry paste, coconut milk, bell peppers, eggplant and basil (GF) (TF) (VG)
  - 38. Yellow Curry Chicken With Rice แกงกะหรีไก 19.95 Served with boneless chicken, coconut milk, red onions, potatoes, yellow curry paste and cashews (GF) (TF) (VG)

#### ิ Grill & Fried : ย่างและทอด

- 40. Ping (4) Chicken / Pork หมูปึง-ไก่ปึง 15.35 Grilled marinated chicken or pork skewer marinated in evaporated milk (GF) (D) (SH-F)
  - 41. **Tod Tofu** เต้าหู้ทอด 11.90 Fried Tofu to golden brown, served with our house sweet-sour sauce (GF) (TF) (VG)
- 42. Kor Mu Yaang คอหมูย่าง 16.95 Grilled pork with smoked chili and tamarind sauce (GF) (SH-F)
  - 43. **Grill Lemongrass Chicken (4)** ไก่ย่างตะไคร้ 16.95 Street Style Grilled Lemongrass chicken marinade in our house sauce served with side of peanut sauce and jasmine rice (GF) (P) (SH-F)
  - 44. **Chicken Wings (5) ปีกไก่ทอดสมุนไพร** 12.90 Lightly bathered in rice flour marinade with home made curry paste and coconut milk (GF) (Soy F)



42. Kor Mu Yaang



44. Chicken Wings



43. Grill Lemongrass Chicken

#### Wok fried & Seafood Served with rice: ผัด: อาหารทะเล<sup>-</sup>

- 50. Spicy Green Bean w/ Crispy Pork Belly ผัดพริกขิงหมู 19.75 Pork belly stir fried w/ home-made red curry paste with bell peppers (GF) (TF) (FS) (SH-F)
- 51. Chinese Broccoli w/ Crispy Pork Belly ผัดคะน้าหมูกรอบ 19.75 Pork belly stir fried with Chinese broccoli, garlic and chili (GF) (VG) (SH-F)
  - 52. Pad Prik Pow Crispy Chicken ไก่กรอบน้ำพริกเผา 19.35 Crispy chicken stir fried with red onion, bell pepper, carrots, green onions and roasted peanuts (GF) (TF) (P) (SH-F)
  - 53. Pad Char Shrimp ผัดสำกุ้ง 19.35 Shrimp with fresh chili, wild ginger, green beans, Thai eggplant, bell peppers, holy basil and evaporated milk (GF) (D) (SH-F)
- 54. Spicy Crispy Chicken Basil กระเพราไก่กรอบ 19.95
  Lightly battered in rice flour and deep fried then stir fried in
  our special sauce, carrot, bell peppers and Thai basil (GF) (FS) TF) (SH-F)



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 ผัดไทยกุ้งสด 18.35 Stir fried rice noodle with shrimp, tofu, bean sprouts, peanuts, egg, sweet radish, culantro and chives in tamarind palm sugar sauce (GF) (TF) (VG) (P) (SH-F)

40. Ping

- 61. Pad See Eew with Chicken ผัดชื่อวไก่ 17.55 Stir fried chicken w/ wide rice noodles, egg and Chinese broccoli (GF) (TF) (VG) (SH-F)
- 62. Pad Kee Mao with Beef ผัดขึ้นมาเนื้อ 17.55
  Beef shoulder tender stir fried with wide rice noodles, bean sprouts, egg, bell peppers, fresh chili, and Thai basil (GF) (TF) (VG) (SH-F)
- 63. Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 17.55 Stir fried minced chicken with garlic chilli, fresh holy basil and fried egg served over premium jasmine rice (GF) (TF) (VG) (SH-F)
  - 64. **Khao Pad Puu** ข้าวผัดปู 21.95 Blue crab meat fried rice with egg, red onion, garlic, tomatoes and Chinese broccoli (GF) (TF) (VG) (SH-F)
  - 65. Crab Noodle เส้นจันทร์ผัดป 21.95 Stir fried rice noodle with blue crab meat, bean sprouts, egg, chives, garlic and chilli (GF) (SH-F)
  - 66. Chicken Fried Rice ข้าวผัดไก่ 16.95 Chicken fried rice with egg, red onion, garlic, tomatoes and Chinese broccoli (GF) (TF) (VG) (SH-F)



# LUNCH MENU

11am - 3pm Monday - Friday only



1. Fresh Summer Rolls (2) ปอเปียะเวียดนาม Tofu 7.25 Shrimp 8.35 Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)

2. Pad Mee Lueng ผัดบะหมีเหลืองไก่ 17.50 Stir fried with chicken, Yaki noodle, Chinese broccoli, red onion, bell pepper, egg and garlic (VG) (TF) (SH-F)

3. \Holy Basil Chicken with Rice ข้าวกระเพราไก่สับไข่ดาว 17.50 Stir fried minced chicken, fresh holy basil, fried egg served over premium jasmine rice (GF) (TF) (VG) (SH-F)

4. Meekatee Pork (Street Curry Noodle) หมีกะทิหมู 17.50 1. Fresh Summer Rolls 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 ก๋วยเตียวต้มยำไก่ 17.50 Served with boneless chicken, rice noodle, chili paste, onion, cilantro and bean sprouts (GF) (TF) (SH-F)

(GF) (TF) (P) (SH-F)

♣ 7. \Holy Basil Fried Rice with Beef ข้าวผัดกระเพราเนือไข่ดาว 17.55 Beef fried rice with chilli, bell peppers, green onions, holy basil and fried egg (GF) (TF) (VG) (SH-F)

8. Garlic Chicken with Rice ไก่ทอดกระเทียมราดข้าว 16.50 Stir fried chicken in garlic sauce with rice (GF) (TF) (VG) (SH-F)



2. Pad Mee Lueng



3. Holy Basil Chicken



8. Garlic Chicken

#### Dessert ขนมหวาน 🖺

Fried Banana with Ice Cream กล้วยทอดไอติม 7.95 Peanut on top (P) (D)

Mango Sticky Rice ข้าวเหนียวมะม่วง 7.95 (GF) (VG)



Fried Banana with Ice Cream



Mango Sticky Rice

## Sides

**Premium Jasmine Rice 2.95 Premium Jasmine Brown Rice 3.95** Sticky Rice 3.95 **Side of Mix Steamed Veggies 7.95 Peanut Sauce 2.95** 

Add Veggies 3.95 Add Meat 5





Thai Ice Tea, Thai Ice Coffee,

Drinks Menu 4.95 (Free refills for dine in only) Add \$3 for To Go Cup

Soda: Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Fanta, Lemonade and Ginger-ale

Thai-ger Woods (Arnold Palmer), Fresh Strawberry Lemonade, M150 (Thai Energy Drink)

Rev. 3/25 Prices are subject to change without notice

**Number of Spicy Number of** 

(♣) 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.