

Complimentary

Soft or hot drink with all lunch time dishes.

RICE BOWLS

THE WEI (KAO PAD KRAPAO) (M) 🌶️

A friend, Yuwei's favourite dish. Jasmine rice stir-fried with holy basil, garlic and chilli. Served with a fried egg and your choice of protein. 13

TOM YUM FRIED RICE (SF) 🌶️

The sweet, sour and spicy flavours of Tom Yum soup infused into fried rice, topped with spring onions and mushrooms. Served with a fried egg and your choice of protein. 13

KAO PAD KRATIE (M)

Jasmine rice with garlic, pepper and stir fried together, topped with spring onions, coriander, chilli and crispy garlic. Finished with a fried egg and your choice of protein. 13

NOODLE SOUPS

KUAY TIEAW NAHM SAI (D)

Thin rice noodles in a flavourful, light and clear broth made from mooli, carrots, onions, Thai seasoning sauces and spices. 13

KUAY TIEAW TOM YUM (S)(SF)(D) 🌶️

Thin rice noodles in our sweet, sour and spicy Tom Yum broth, topped with spring onions, crispy garlic & chilli. Served with a side of crushed peanuts. 13

All noodle soups are served with beansprouts, cabbage, and your choice of protein.

Please ask for fish sauce, sugar or chilli vinegar to spruce up your dishes the Thai way!

Pick your protein

- Mixed Veg
- Mixed Veg & Tofu
- Mince Beef
- Mince Chicken
- Crispy Chicken (+2.5)
- Prawns (+2.5)

Pick your spice

- Medium 🌶️
- Spicy 🌶️🌶️
- Thai Spicy 🌶️🌶️🌶️

Please tell us of any allergies or dietary requirements.

- (S) Spicy
- (V) Vegetarian
- (VE) Vegan
- (GF) Gluten free
- (P) Peanuts

- (VE/V/GF) Option available
- (M) Contains molluscs
- (SF) Contains shellfish ingredients
- (D) Contains dairy
- 🕌 All dishes are Halal



[illegible]

Fruit and floral blend of sencha green tea,

Portobello Road blend, fruity & herbal, with

Light & refreshing brew of balanced blend of

HOT CHOCOLATE

Coke, Diet Coke, Sprite, Appletiser.

Lychee | Mango | Passionfruit

	Pineapple	Mango	Orange
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WELCOME TO TUK TUK

Independent Thai restaurant where sweet, sour, salty & spicy flavours come to life. Our entire menu is freshly prepared in-house, including our delicious range of desserts & specials.

STARTERS & SMALL PLATES

PRAWN CRACKERS (SF)

Spicy Thai Manora prawn crackers. 3.5

POR PIA TORD (V)(D)

Housemade crispy veggie spring rolls. Served with sweet chilli sauce. 7

***POR PIA PED** (D)

Housemade crispy duck spring rolls. Served with hoisin or sweet chilli sauce. 7.5

PLA MEUK TORD (M)

Succulent squid with a touch of salt and pepper in a light crispy coating. Served with a side of sweet chilli sauce. 8

GAI YANG (M)(D)

Traditional Thai grilled chicken marinated in coconut milk & lemongrass. Served with a sweet tangy dipping sauce. 8

WING ZAP (P) 🍴

Crispy and Spicy chicken wings tossed in a house special seasoning mix. Served with our house spicy mayonnaise. 8.5

CHUP PANG GUNG (SF)

Crispy coconut breaded king prawns. Served with our house spicy mayonnaise. 8.5

TukTuk

THAI • COCKTAILS • DESSERTS

NOODLE SOUPS

All noodle soups are served with beansprouts, cabbage, and your choice of protein.

KUAY TIEAW NAHM SAI (D)

Thin rice noodles in a flavourful, light and clear broth made from mooli, carrots, onions, Thai seasoning sauces and spices.

KUAY TIEAW TOM YUM (SF)(D)(P) 🍴

Thin rice noodles in our sweet, sour and spicy Tom Yum broth, topped with spring onions, crispy garlic & chilli. Served with a side of crushed peanuts.

Veg & Fried Tofu 14

Mixed Veg 14

Mince Chicken 14

Mince Beef 15

Prawns 16

NOODLES

All noodle dishes are served with your choice of protein.

PAD THAI (P) (V')(VE')

Thin rice noodles stir fried with eggs, garlic chives and beansprouts. Served with a side of peanuts & lime.

PAD SEE EEW (M) (V')

Wide & chewy rice noodles stir fried with eggs, spring onions, broccoli & oyster sauce.

Veg & Fried Tofu 15.5

Mixed Veg 15.5

Prawns 18

Crispy Chicken 18

Beef 18

Crab Claw (Pad Thai only) 18.5

22 CRWYS ROAD, CARDIFF

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MAINS

TOM YUM (SF) 🍴

A hot & sour soup made with lemongrass, kaffir lime & galangal. Filled with mushrooms, tomatoes, spring onions & onions.

Veg & Fried Tofu 11

Mixed Veg 11

Prawns 13.5

***KRAPAO** (M) (VE'/GF') 🍴

A Thai street food staple! Your choice of protein stir fried with onions, basil, garlic & chilli.

Veg & Fried Tofu 14.5

Mixed Veg 14.5

Mince Chicken 14.5

Mince Beef 15.5

Crispy Chicken 17

Prawns 17

KRATIEM PRIKTHAI (M) (VE'/GF') 🍴

Slices of your chosen protein stir fried in a garlic and black pepper sauce, served on a bed of cabbage.

Veg & Fried Tofu 14.5

Mixed Veg 14.5

Prawns 17

Crispy Chicken 17

Beef 17

***PAD MED MAMUANG** (M)(SF) (GF')

Red chilli paste, cashews, onions, bell peppers and water chestnuts, stir fried with a blend of house made sauce and sesame oil for a rich fragrance and flavour.

Veg & Fried Tofu 14.5

Crispy Chicken 17 (Recommend)

Beef 17

Prawns 17

CRAB CLAW FRIED RICE (SF)

Crab claw stir fried with our flavourful egg fried rice, finished with freshly chopped spring onions. 14.5

GAENG DAENG GUNG (SF)

Crispy coconut breaded prawns served on a silky red curry & kaffir lime leaf sauce. 16.5

PED MAKARM

Crispy duck breast, served on a bed of vegetables & potatoes, garnished with a rich, sweet & sour tamarind sauce. 18



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TukTuk
THAI • COCKTAILS • DESSERTS

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CURRIES

MASAMAN CURRY (SF)(P)

Rich & mild curry cooked with cinnamon, cumin, star anise, penuts and coconut milk. Served with potatoes and onions.

PANANG CURRY (VE)(GF) 🌶️

Silky, fragrant, medium spiced curry cooked with red chillies, lemongrass, kaffir lime & coconut milk. Served with bell peppers & sweet basil.

*THAI GREEN CURRY (SF)(GF) 🌶️

Spicy & aromatic curry cooked with a combination of Thai Spices simmered with coconut milk, served with water chestnuts, bamboo shoot & sweet basil.

Veg & Fried Tofu 14.5

Mixed Veg 14.5

Braised Beef 17

Crispy Chicken 17

Prawns 17

Duck 17.5

Crab Claw (yellow only) 18.5

Don't forget to add your favourite Rice!

SPICE LEVEL



Choose your spice level on dishes with a 🌶️



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SIDES

ROTI (VE)

Buttery and flaky flatbread. 4

EDAMAME (VE)(P)

Edamame with Salt or Hot & Spicy seasoning. 4

SHAKE FRIES (VE)(GF)

Thin & crispy fries shaken in your choice of seasoning. 4.5

(P) Hot & Spicy

(D) Cheesy Powder

(VE/GF) Salt & Pepper

PAD PAK (M) (VE*/GF*)

Freshly cut carrots, broccoli, cabbage, spring onions & beansprouts, stir fried with our house stir fry sauce. 8

SOMTAM (P)(GF) 🌶️

A light & crunchy Papaya salad tossed and crushed with garlic, carrots, Thai chillies, lime & fish sauce. Served with peanuts. 8

RICE

JASMINE RICE

(VE)(GF) 3.5

COCONUT RICE

(VE)(GF) 4

EGG FRIED RICE

4

STICKY RICE

(VE)(GF) 4

DESSERTS

THAI TEA TIRAMISU (V)(D)

Ladyfinger biscuits soaked in a Thai Tea syrup, layered with sweetened mascarpone cream and a touch of rum.

5.5

BANANA SPRING ROLLS (V)(D)

Ripe bananas wrapped in a thin pastry, fried until crispy & golden, served with condensed milk & whipped cream.

5.5

Seasonal Special

*MANGO COCONUT CHEESECAKE (D)

The flavours of mango sticky rice reconstructed into a delightful cheesecake with a coconut biscuit base, runny mango core finished with a sesame praline. 7.5

- OR -

MANGO STICKY RICE (VE)(GF)

Fresh mango on a bed of sticky rice covered with coconut milk and finished with a sprinkle of sesame seeds.

7.5 (add Coconut ice cream +2)

Please tell us of any allergies or dietary requirements.

(V) Vegetarian

(VE) Vegan

(GF) Gluten free

(P) Peanuts

(D) Dairy

(P*/V*/VE*/GF*) Option available

(M) Contains molluscs

(SF) Contains shellfish ingredients

🍴 All our meats are Halal

* Chefs Choice

For full allergen, calorie information and meal imagery, simply scan the QR code.

All cash tips are shared between the team.



WHITE

MARINA ALTA

MOSCATEL DE ALEXANDRIA

Medium, sweet, floral, lavender & rose, white peaches, tropical fruit, crisp citrus zest
(alcohol free option available)
6.5 | 9 | 25

SEÑORIO DE BENIDORM

CHARDONNAY

Dry with fresh citrus fruit, apple and floral top notes, medium bodied with long finish
Bottle | 28

HACIENDA GRIMON

SAUVIGNON BLANC

Lemon and lime zest aromatics, long finish, complex grassy notes, acidic, dry, buttery
Bottle | 28

RED

INURRIETA NORTE

CABERNET SAUVIGNON, MERLOT & GRACIANO

Medium bodied, dark forest fruits, herbal notes, soft tannin, fruity finish
6.5 | 9 | 25

OROT ROBLE

TEMPRANILLO

Full bodied with black fruit, cherry, black pepper, vanilla, baking spices and tannic
Bottle | 25

PEPE MENDOZA

CASA AGRICOLA

MONASTRELL, GIRO & ALICANTE BOUSCHET

Mediterranean herbs & spices, red fruits, delicate, long finish
Bottle | 28

ROSÉ

LOLA ROSADO

GARNACHA, D.O. CAMPO DE BORJA

Refreshingly just off-dry with lemon skin, herbal tones and pear
6.5 | 9 | 25

ANAIS ROSE TEMPRANILLO

TEMPRANILLO

Dry, strawberries & raspberries, acidic, refreshing finish
Bottle | 25

SPARKLING

QUERENA BRUT ROSADO CAVA

GARNACHA, SPAIN

A floral and fruit driven rose cava from Requena in Valencia.
Great acidity & fine bubbles frame a strawberry & raspberry finish
By the glass | 6.5

U MES U ALBIREO

XAREL-LO, MACABEO & PARELLADA DO CAVA, PENEDES

Delicate citrus fruit, pastry notes, crisp citrus, peach
Bottle | 28





Mocktail option available

COCKTAILS

THAI SABAI

Mekhong Spiced Rum, Lime, Thai Basil & Soda
10

LEMONGRASS MARGARITA

Blanco Tequila, Cointreau, Lime, Lemongrass,
Galangal Syrup, Thai basil & coconut water
12

PINK DRAGON SOUR

Pink Gin, Cointreau, Cranberry,
lime & Hibiscus
12

KUM PUN PUNCH

Mekhong spiced rum, koko kanu,
guava, pineapple, lemongrass,
galangal, lime & bitters
12

LYCHEE & ROSE SPRITZ

Lychee Liqueur, Elderflower,
Prosecco Rose Brut & Soda
12.5

TROPICAL MOJITO

Pisang, banana, cinnamon & nutmeg aged rum
with Sprite, mint, lime muddled with choice of:
Lychee | Strawberry | Peach | Passionfruit | Mango
12.5

PANDAN ESPRESSO MARTINI

Vodka, Kahula, Espresso, Coconut & Pandan
13

TEA by Bird & Blend

JASMINE POACHED PEARS

Fruit and floral blend of sencha
green tea, jasmine blossom and
dried pear 3.5 pot

BEDKNOBS & BROOMSTICKS

Portobello Road blend, fruity &
herbal, with apple, chamomile,
lavender and rose 3.5 pot

GREAT BRITISH CUPPA

Light & refreshing brew of
balanced blend of black teas,
with or without milk 3.5 pot

COFFEE by Dark Arts

Decaf available

ESPRESSO 2 | 2.2

AMERICANO 2.6 | 2.8

MACHIATTO 2.6 | 2.8

CAPPUCCINO 2.8 | 3.1

LATTE 2.8 | 3.1

FLAT WHITE 3

ICED LATTE 3

MOCHA 3.3

HOT CHOCOLATE 3.3

ICED TEA

ICED THAI MILK TEA 4

PEACH LEMON ICE TEA 5

MANGO GREEN TEA 5

STRAWBERRY FLORAL TEA 5

BEERS (330ML/5%)

SINGHA 4

CHANG 4

PERONI 0% ALC 4

CIDERS (500ML/4%)

REKORDERLING 4.5

Wild berries

Strawberry & lime (GF)

MINERAL WATER 2

SOFT DRINKS 3

Coke, Diet Coke, Sprite, Appletiser
Soda water, Tonic water

MOGU MOGU 3

Lychee | Mango | Passionfruit

JUICES 3.2

Pineapple | Mango | Orange | Guava

COCONUT WATER 3.5

S.PELLEGRINO

SPARKLING
WATER 4

