

# MENU



THAI-ISAN  
STREET FOOD

IG TUKTUKTHAI\_ISAN\_CHICAGO

F WWW.TUKTUKTHAI-ISAN.COM

## BYOB POLICY:

- Bring your own alcohol drinks are welcome.
- There's corkage fee of \$2 per glass.
- Limit to 1 (750 ml.) bottle of wine per 2 guests.
- Limit to 1 (6-pack) of beer per 2 guests
- NO HARD LIQUOR!

BYOB

## GYO SAIKROG TOD ★ 9

FRIED WONTONS STUFFED WITH CHICKEN SAUSAGE. SERVED WITH THAI-STYLE SWEET TAMARIND SAUCE.

## CRAB RANGOON 9

FRIED WONTONS WITH IMITATION CRAB MEAT, CREAM CHEESE, CHINESE CELERY, WATER CHESTNUT. SERVED WITH THAI SWEET CHILI SAUCE.

## TOD MUN 🌶️ 10

FRIED FISH CAKES. SERVED WITH THAI SWEET CHILI SAUCE, CUCUMBER, GROUND PEANUT.

## KAENG KIEW WAAN 🌶️🌶️ 15

GREEN CURRY (WITH YOUR CHOICE OF MEAT), COCONUT MILK, THAI EGGPLANT, FISH SAUCE, PALM SUGAR, BASIL, THAI CHILI.

## KAENG PANANG 🌶️🌶️ 15

PANANG CURRY (WITH YOUR CHOICE OF MEAT), COCONUT MILK, FISH SAUCE, PALM SUGAR, SLICED KAFFIR LIME LEAVES, THAI CHILI.

## APPETIZER กินเล่นๆ SMALL BITE TO SHARE

### KAI TOD ★ 13

MARINATED DEEP FRIED CHICKEN WINGS. SERVED WITH HOMEMADE THAI SWEET CHILI SAUCE.

### KAI YANG ★ 15

CHARCOAL GRILLED MARINATED CHICKEN WINGS. SERVED WITH JAEW (ISAN-STYLE DIPPING SAUCE).

### KOR MOO YANG ★ 15

CHARCOAL GRILLED MARINATED PORK NECK, FRIED GARLIC. SERVED WITH JAEW SAUCE.

### TIGER CRY 19

CHARCOAL-GRILLED MARINATED RIB-EYE STEAK. SERVED WITH JAEW SAUCE.

### PLAMUEK YANG 18

CHAR-BROILED MARINATED WHOLE SQUID. SERVED WITH THAI-STYLE SPICY SEAFOOD DIPPING SAUCE.

### LAAB MOO TOD 🌶️★ 13

THE CLASSIC ISAN-STYLE LAAB CRISPY MEATBALLS, RED ONION, LIME JUICE, FISH SAUCE, CHILI POWDER, MINT, GROUND ROASTED RICE, SCALLION, DRIED CHILI, KAFFIR LIME LEAVES.

### LOOK CHIN PING (BEEF / PORK) 8

GRILLED MEAT BALLS ON SKEWERS. SERVED WITH THAI-STYLE SWEET TAMARIND SAUCE.

### SAI KROG ISAN 12

ISAN GRILLED PORK-RICE FERMENTED SAUSAGES.

### NUER DAAD DIEW 11

AUTHENTIC ISAN-STYLE SUN-DRIED BEEF JERKY. SERVED WITH SRIRACHA SAUCE.

## CURRY

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(CHOICE OF MEAT:  
CHICKEN / TOFU / BEEF +2 /  
SHRIAP +3 / SEAFOOD +4)



## TUM ZAP PAPAYA SALAD

### TUM THAI 🌶️ 13

ORIGINAL THAI-STYLE GREEN PAPAYA POUNDED WITH GREEN BEANS, DRIED SHRIMPS, TOMATOES, GARLIC, PEANUT, LIME DRESSING, FISH SAUCE, THAI CHILI.

### TUM THAI & PU 🌶️ 15

ORIGINAL THAI-STYLE GREEN PAPAYA POUNDED WITH GREEN BEANS, DRIED SHRIMPS, TOMATOES, GARLIC, PEANUT, LIME DRESSING, FISH SAUCE, THAI CHILI WITH SALTED CRABS.

### TUM KORAT 🌶️ 14

ORIGINAL THAI-STYLE GREEN PAPAYA POUNDED WITH GREEN BEANS, DRIED SHRIMPS, GARLIC, TOMATOES, PEANUT, LIME DRESSING, FISH SAUCE, THAI CHILI WITH FERMENTED ANCHOVIES.

### TUM TUK TUK 🌶️★ แซ่มดัก 22

ISAN-STYLE GREEN PAPAYA POUNDED WITH GREEN BEANS, TOMATOES, GARLIC, LIME DRESSING, FISH SAUCE, THAI CHILI, FERMENTED ANCHOVIES, SALTED CRABS, SALTED EGGS, CRISPY PORK RINDS, THAI VERAICELLI, BASIL, STEAMED PORK SAUSAGE.

🌶️ = SPICY ★ RECOMMENDED

## YUM ZAP THAI SPICY SALAD

ยำแซ่มดัก



### LAAB KAI / OR LAAB MOO 🌶️ 13 / 14

ISAN-STYLE GROUND CHICKEN (OR A CHOICE OF MINCED PORK) SALAD, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

### LAAB PED UDON 🌶️★ Must try 22

ISAN-STYLE MINCED DUCK BREAST SALAD, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, GALANGAL, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

### NAMTOK KOR MOO YANG 🌶️★ 17

ISAN-STYLE GRILLED PORK NECK, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

## ตำบั๊กหุ้ง แซ่ม่อหุ้ง



### TUM THAI KHAI KHEM 🌶️★ 15

ORIGINAL THAI-STYLE PAPAYA SALAD WITH SALTED EGGS.

### TUM PU PLARA 🌶️★ 15

ISAN-STYLE GREEN PAPAYA POUNDED WITH GREEN BEANS, TOMATOES, GARLIC, LIME DRESSING, FISH SAUCE, THAI CHILI IN FERMENTED ANCHOVIES WITH SALTED CRABS.

### TUM TUA 🌶️ 13

GREEN BEAN POUNDED WITH TOMATOES, GARLIC, THAI CHILI, LIME DRESSING, FISH SAUCE, FERMENTED ANCHOVIES. (ADD CRISPY PORK BELLY +4)

### TUM KOR MOO YANG 🌶️★ New 17

GRILLED PORK NECK POUNDED WITH TOMATOES, GARLIC, THAI CHILI, LIME DRESSING, FISH SAUCE, FERMENTED ANCHOVIES.

### TUM KAO POD 🌶️ 15

SWEET KERNEL CORN POUNDED WITH GREEN BEANS, TOMATOES, GARLIC, LIME DRESSING, FISH SAUCE, THAI CHILI. (ADD SALTED EGG +2)

### LAAB MOO KROB 🌶️★ 16

ISAN-STYLE CRISPY PORK BELLY SALAD, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

### LAAB NUER 🌶️ 15

ISAN-STYLE GROUND BEEF SALAD, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

### NAMTOK NUER YANG 🌶️ 20

ISAN-STYLE GRILLED RIB-EYE STEAK, MIXED WITH LIME JUICE, FISH SAUCE, CHILI POWDER, RED ONION, CULANTRO, MINT, GROUND ROASTED RICE, CILANTRO, SCALLION.

## SIGNATURE DISH



**TALAY PAD PONG KAREE** 🌶️★ *ตุ๋ก ตุ๋ก ตุ๋ก* 26

STIR-FRIED SHRIMPS AND SQUIDS IN CREAMY EGG CURRY SAUCE, CHILI PASTE, YELLOW ONION, CELERY, THAI CHILI.

**PLAMUEK NUENG MANOW** 🌶️★ 23

STEAMED WHOLE SQUID, THAI CHILI, LIME, CILANTRO IN THAI-STYLE SPICY LIME SOUP.

**PLA RAD PRIK** 🌶️★ 29

DEEP FRIED RED SNAPPER TOPPED WITH THAI-STYLE THREE-FLAVORED SAUCE. (SPICY, SWEET & SOUR)



## THAI FRIED RICE ข้าวผัด

<b>KAO PAD</b> 13	<b>KAO PAD PU</b> ★ 22
THAI-STYLED FRIED RICE, EGG, YELLOW ONION, SCALLION.	THAI-STYLED FRIED RICE WITH LUMP CRAB MEAT, EGG, YELLOW ONION, SCALLION.
<b>KAO PAD PRIK POW</b> 🌶️ 15	<b>KAO PAD KRA PROW</b> 🌶️ 15
THAI-STYLED FRIED RICE WITH CHILI PASTE, BASIL, YELLOW ONION, SCALLION.	THAI-STYLED BASIL FRIED RICE WITH YELLOW ONION, GARLIC, THAI CHILI.

(CHOICE OF MEAT: CHICKEN / TOFU / GROUND PORK +1 / BEEF +2 / SHRIMP +3 / SEAFOOD +4)

**TRADITIONAL TOM YUM** 🌶️ 12 BOWL / 16 HOT POT *ต้มยำ* **HOT SOUP**  
SPICY & SOUR SOUP WITH A VARIETY OF FRAGRANT HERBS, LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, MUSHROOMS, TOMATOES, CULANTRO, LIME JUICE, FISH SAUCE, THAI CHILI.

**TOM YUM GOONG NAM KHON** 🌶️★ 16 BOWL / 20 HOT POT  
CREAMY SPICY & SOUR SOUP WITH PRAWNS, A VARIETY OF FRAGRANT HERBS, LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, MUSHROOMS, TOMATOES, CULANTRO, LIME JUICE, FISH SAUCE, THAI CHILI, DRIED CHILI.

**TOM ZAP** 🌶️★ 15 BOWL / 19 HOT POT  
THAI-STYLED HOT & SPICY BROTH WITH PORK RIBS, LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, MUSHROOMS, CULANTRO, LIME JUICE, FISH SAUCE, TAMARIND SAUCE, GROUND ROASTED RICE, THAI CHILI, DRIED CHILI.

**TOM KHA** 🌶️ 12 BOWL / 16 HOT POT  
HOT & SOUR COCONUT MILK SOUP WITH CHICKEN BREAST, LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, MUSHROOMS, TOMATOES, LIME JUICE, FISH SAUCE, DRIED CHILI.

**KAENG AOM** 🌶️★ *Isan's favorite* 16 BOWL / 20 HOT POT  
A REFRESHING ISAN-STYLE SOUP WITH CHICKEN BREAST, FERMENTED ANCHOVIES, LOADED WITH THAI EGGPLANTS, CABBAGE, SCALLION, THAI CHILI & DILL.

(CHOICE OF MEAT: CHICKEN / TOFU / BEEF +2 / SHRIMP +3 / SEAFOOD +4)

## ENTREE

SERVED WITH RICE.

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<b>KA PROW MOO KROB</b> 🌶️★ 17	<b>KA PROW KAI KHAI DAO</b> 🌶️★ 16
STIR-FRIED CRISPY PORK BELLY WITH BASIL, YELLOW ONION, GARLIC, THAI CHILI. (ADD CRISPY SUNNY SIDE EGG +2)	STIR-FRIED GROUND CHICKEN WITH BASIL, YELLOW ONION, GARLIC, AND THAI CHILI. SERVED WITH CRISPY SUNNY SIDE EGG.
<b>KA PROW TALAY</b> 🌶️ 19	<b>PRIK KING MOO KROB</b> 🌶️ 16
STIR-FRIED MIXED SEAFOOD WITH BASIL, YELLOW ONION, GARLIC, THAI CHILI. (ADD CRISPY SUNNY SIDE EGG +2)	CRISPY PORK BELLY IN CHILI AND HERB PASTE, LONG BEANS, THAI CHILI, GARNISHED WITH SLICED KAFFIR LIME LEAVES.
<b>KANAR MOO KROB</b> 🌶️★ 16	<b>PAD PAK RUAM MIT</b> 14
STIR-FRIED CHINESE BROCCOLI WITH CRISPY PORK BELLY, GARLIC, THAI CHILI IN SAVORY BROWN SAUCE.	STIR-FRIED MIXED VEGETABLES WITH SAVORY BROWN SAUCE AND YOUR CHOICE OF MEAT.

(CHOICE OF MEAT: CHICKEN / TOFU / GROUND PORK +1 / BEEF +2 / SHRIMP +3 / SEAFOOD +4)

## WOK NOODLES

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<b>PAD THAI</b> 15	<b>SIGNATURE PAD THAI</b> ★ 18
STIR-FRIED FRESH RICE NOODLES WITH EGG, SCALLION, BEANSPROUTS, ROASTED PEANUTS, SWEET RADISH AND A HINT OF TAMARIND FLAVOR.	STIR-FRIED FRESH RICE NOODLES WITH HEAD-ON SHRIMPS, EGG, BEANSPROUTS, ROASTED PEANUTS, DRIED BABY SHRIMPS, SWEET RADISH, SCALLION AND A HINT OF TAMARIND FLAVOR.
<b>RAD NAR</b> 15	<b>PAD SEE EIW</b> ★ 15
STIR-FRIED WIDE RICE NOODLES WITH CHINESE BROCCOLI, CARROT IN SAVORY GRAVY SAUCE.	STIR-FRIED WIDE RICE NOODLES WITH SCRAMBLED EGG, CHINESE BROCCOLI, CARROT IN SAVORY BROWN SAUCE.
<b>PAD KEE MAO</b> 🌶️★ 15	CHOICE OF MEAT: CHICKEN / TOFU / GROUND PORK +1 / BEEF +2 / SHRIMP +3 / SEAFOOD +4
STIR-FRIED WIDE RICE NOODLES WITH THAI CHILI, BASIL, YELLOW ONION, TOMATOES, CARROT.	

## BEVERAGES ดื่มน้ำ

FRESH COCONUT WATER 9	HOT JASMINE TEA 2.5
THAI ICED TEA 4.5	ICED PINK MILK 5.5
THAI ICED COFFEE 4.5	GEG HUAY (FLOWER TEA) 5.5
THAI LEMON ICED TEA 5	S.PELLEGRINO 4
BUTTERFLY PEA LIME JUICE 7	BOTTLED WATER 2
COKE, DIET COKE, SPRITE 2.5	

REMARK: 20% GRATUITY FEE WILL BE APPLIED TO THE PARTY OF 5 OR MORE.

## ★ SWEETS ★

MANGO STICKY RICE 12.95
COCONUT ICE CREAM 8.5 SERVED WITH PALM SEEDS, SWEET CORN, ROASTED PEANUTS.
MOR KAENG 8.5 THAI TARO CUSTARD.
KANOM TUAY 7 THAI COCONUT PUDDING.

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★ RECOMMENDED