

specials

Tossakan's summer offers

OYSTER EXPLOSION ^{d,n}

4 Frische Austern mit Seafood Sauce

16.0

4 fresh oysters with seafood sauce

FLEISCHSALAT ^{a,c,d,e,i,m}

Fleischsalat mit Hähnchenwurst, Koriander, Chili, Limette und gebeiztem Ei

12.5

Meat salad with chicken sausage, coriander, chili, lime and pickled egg

MAMA TOM YAM ^{a,b,c,d,f,n}

Für 2 Personen. Tom Yam Suppe mit MAMA Nudeln, Eigelb, Limetten, eingelegtem Kohl, Shimeji Pilzen und Koriander

For 2 people. Tom Yam Soup with MAMA noodles, egg yolk, lime, pickled cabbage, shimeji mushrooms and coriander

+ MUH GROB 26.0

+ SEAFOOD 28.0

CHU CHEE PLAH YANG ^{a,d,f}

Gegrillter Wolfsbarsch mit rotem Kokoscurry, Limettenblätter, Limetten und Chili

32.0

Grilled Sea Bass with red coconut curry, lime leaves, lime and chili

cocktail

Tossakan's unique mixtures

BUMBU SOUR

bumbu craft rum, lime, aquafaba, orange

12.5

MAKAM

plantation rum, tamarind, lime, aquafaba

12.5

THAI BASIL SMASH

plantation rum, thai basil, lime, aquafaba

12.5

PANDAN MOJITO

havana rum, pandan liqueur, lime, mint, soda

12.5

MR. T

roku gin, kakuzo yuzu gin, raspberry, lime

12.5

natural wine

ZEPAR

0.21 8.5 / 0.75l 28.0

2022, MKwine, Pinot Noir Rosé
Spätburgunder from Alsheim, Germany
notes of rose, fresh and fruity

ORANGE TETE

0.21 9.5 / 0.75l 30.0

2022, Orange de Tête, Cuvée White
Muscat & Scheurebe from Pfalz
notes of lemon and orange zest, mellon, elderflower

ORANGUTAN

0.75l 35.0

2022, MKwine
100% Grauburgunder
notes of apple, peach, almond, honey and chocolate

TOSSAKAN
NEO-THAI CUISINE
SCHLIEMANNSTR 16
10437 BERLIN

NO PHO NO SUSHI
NO ENTEKROSS

JUST THAI



TOSSAKAN

DONT SMOTHER
OUR FOOD IN
PEANUT SAUCE

IT DOESNT GET MORE AUTHENTIC THAN THIS

Small Bites

- 01 **Tod Man Khao Pod** ทอดมันข้าวโพด   a,f
Fried Corn Patties with red curry paste, lime leaves, beans and plum sauce
- 02 **Gui Chai Thod** กุ้ยช่ายทอด  a,f
Fried Thai Chive Dumplings with pepper, garlic and soy-vinegar
- 03 **Sate** ไก่สะเต๊ะ a,b,e,k,m
Chicken Skewers with peanut sauce
- 04 **Chips** หนังไก่ทอด a,m
Crispy Chicken Skin with tomatoes, garlic, Thai basil and plum-pineapple sauce
- 05 **Pik Gai Yang** ปีกไก่ทอด  a,f
Grilled Chicken Wings with coriander roots, shallots, garlic and Jim Jeaw sauce
- 06 **Kanom Jeeb Gung** ขนมน้จืดกุ้ง a,b,c,f,k
Steamed Dumplings with prawns, chicken, water chestnuts, mushrooms and garlic oil
- 07 **Fish Patties** ทอดมันปลา  c,d,m
Fish Boulettes with cucumber-onion salad and plum sauce
- 08 **Miang Kham** เมี่ยงคำ  a,b,f,e
4 Pepper Leaf Wraps with ginger, peanuts, lime, chili, coconut and tamarind sauce
- 09 **Muh Grob** หมูกรอบ   d
Crispy Pork Belly with seafood sauce
- 10 **Makua Chup Kai** มะเขือชุบไข่  a,b,c,d
Fried Eggplant breaded with egg, served with Nam Prik Gapi sauce (fermented shrimp sauce)
- 11 **Muh Ping** หมูปิ้ง   a,d,f,g
Pork Skewers marinated with coriander root, served with Jim Jeaw sauce
- 12 **Salmon Dong** แซลมอนดอง   a,d,f
Raw marinated salmon with soy sauce, chili and pineapple seafood sauce
- 13 **Gung Dong** กุ้งดอง   a,b,d,f
Raw marinated shrimps with soy sauce, chili and pineapple seafood sauce

Soup

- 8.0 15 **Tom Yam Nam Khon** ต้มยำน้ำข้น   d,e 6.5
Sour spicy lemongrass soup with black tiger prawns, coriander and shimeji mushrooms
- 9.0 16 **Tom Kha Gai** ต้มข่าไก่  h 6.0
Coconut milk soup with chicken, shimeji mushrooms, galangal and onions

Salad

- 17 **Som Tam** ส้มตำ   d,e 11.5
Green papaya salad with peanuts, long beans, tomatoes and lime-tamarind-sauce
- 18 **Laab Kahlam Pi** ลาบกะหล่ำปลี    d 11.5
Cabbage salad with onion, chili, roasted sticky rice flakes, coriander, mint and lime
- 19 **Som Tam Khao Pod** ส้มตำข้าวโพด   b,d,e 11.0
Corn salad with papaya, carrots, peanuts, dried shrimp and lime-tamarind-sauce
- 20 **Muh Nam Tok** หมูน้ำตก   d 11.5
Pork salad with onion, chili, roasted sticky rice flakes, coriander, mint and lime
- 21 **Laab Ped Udon** ไก่สะเต๊ะ   d 12.5
Duck breast salad with onion, chili, roasted sticky rice flakes, coriander, mint and lime

all prices are in EURO

 VEGAN / VEGAN AVAILABLE

 SPICY

  VERY SPICY

   THAI SPICY!!!

BE BRAVE EMBRACE THE HEAT

all prices are in EURO

Chef's Choice

- 22 **Pad Phed Gaeng Ribs**  a,d,f **16.5**
Pork ribs with chili curry paste, Thai eggplant, Thai basil and fresh pepper
- 23 **Nua Narok**   a,d,n **23.0**
Entrecôte with spicy basil sauce, pepper, Kra Chai roots and lime leaves
- 24 **Plah Thod**   a,d,f,m **28.5**
Fried Sea Bass with tamarind-chili-sauce, coriander and Thai basil
- 25 **Plah Lui Suan**  a,d **30.0**
Fried Sea Bass with tamarind-lime-sauce, coriander, red onions, garlic and lemon grass
- 26 **Gung Phad Sataw**   a,b,d,f **25.0**
Pan fried shrimp with minces pork, chili curry paste and bitter beans
- 27 **Pad Pong Kari**  b,c,d,f,g,i **28.0**
Pan fried yellow curry with Thai celery and scrambled eggs
- Black Tiger Prawns** **28.0** **Blue Crabs** **31.0**

Classics

- 28 **Pad Pak Boong**   a,d,f,n **11.0**
Pan fried water spinach with soy sauce, garlic, chili and oyster sauce
- 29 **Aubergines**   a,f **18.0**
Thai Aubergines with Thai chili paste, onions, peperoni and Thai basil
- 30 **Kua Kling Nua**   a,f **18.0**
Dried ground beef fried with curry paste, lemongrass, limes and chili
- 31 **Kra Pao**   a,c,d,f **15.0**
Pan fried mines meat (of choice) with spicy Thai basil sauce and fried egg
- chicken** **15.0** **pork** **15.0**
- 32 **Gung Ki Mao**   a,b,d,f **20.0**
Black Tiger Prawns with Thai chili paste, aubergines and Thai basil

Curry

- 33 **Gaeng Galam**  a **13.5**
Yellow Curry with cauliflower, potato, carrots and onion
- 34 **Gaeng Kua Makeua**   a,f **15.5**
Red Curry with grilled eggplant, lychee, peperoni and Thai basil
- 35 **Gaeng Kiew Nua Tdun**   a,d,f **18.0**
Green Curry with braised short ribs, long beans, Thai eggplant, pepperoni and Thai basil
- 36 **Gaeng Taepho**  b,h **17.0**
Coconut Curry with braised pork belly, water spinach, coriander and lime leaves
- 37 **Massaman Gae**  a,f **21.0**
Massaman Curry with braised lamb, potato, carrots and ginger

Pre-Order Menu

- Leng Saap**   d,i **30.0**
Pork Ribs with green chili sauce, garlic and coriander roots

This dish must be ordered at least 1 day prior ♥

Not enough?

- + Rice **2.5**
- + Sticky Rice **3.0**
- + Peanut Sauce **2.0**
- + Seafood Sauce   d **2.0**

BE BRAVE EMBRACE THE HEAT

Dessert

- 50 Mango Sticky Rice** 
Mango, coconut milk, pandan, sticky rice
- 51 Brownies** ^{a,c,g}
Chocolate brownies, caramelized banana
- 52 Egg Custard Sticky Rice** ^c
Egg custard, sticky rice, pandan, coconut sorbet

Home Mades ^{0.31}

- Cha Manao** ^{2,8}
Black tea, sugar, lime
- Cha Yen** ^{2,8,g}
Black tea, sugar milk
- Nam Manao**
Lime, sugar, mint, soda
- Honey Lemon**
Honey, lime, green tea, soda
- Coco Lychee**
Passionfruit, lychee, coconut, soda
- Makam Soda**
Tamarind, lime, soda

Soft Drinks

- Vöslauer** ^{0.251/0.751} **3.0/6.5**
still / sparkling
- Coca Cola** ^{0.21} **3.0**
cola ^{2,5,8/} cola zero ^{2,3,5,8}
fanta ² / sprite
- Thomas Henry** ^{0.21} **3.5**
tonic water ⁷ / spicy ginger ⁷ / ginger ale ²
- Säfte**
apple ^{0.21} **3.0**
rhubarb / passionfruit ² ^{0.21} **3.5**

Tee ^{0.31}

- 8.5 Ginger Lemongrass** **4.0**
- Ginger Orange** **4.0**
- 8.5 Ginger Pandan** **4.0**
- 8.5 Lime Mint** **4.0**

Bier

- König Ludwig Helles Von Fass** ^a ^{0.31/0.51} **3.5/5.0**
- Chang** ^a ^{0.331} **4.5**
- 5.5 König Ludwig Weiß alcohol free** ^a ^{0.51} **5.0**

Aperitif ^{0.21}

- 5.0 Aperol Spritz** ^{2,3,1} **7.5**

Weisswein ¹

- 5.5 Chardonnay “Sandstein”** ^{0.21} ^{0.751} **8.0** **26.0**
2021, Oliver Zeter, dry
- 5.5 Grauburgunder vom Schiefer** ^{0.21} ^{0.751} **8.5** **27.0**
2022, Weingut Marc Josten, dry

Rosé ¹

- Doktorspiele** ^{0.21} ^{0.751} **7.5** **25.0**
2022, Weingut Dr.Koehler, fruity

Rotwein ¹

- Raiza Crianza** ^{0.21} ^{0.751} **7.5** **25.0**
2020, Vicente Gandía, dry & complex

Long Drinks ^{0.31}

- French 75** **9.5**
- Gin Tonic** ⁷ **9.5**

all prices are in EURO

1 preservatives 2 coloring 3 sweetener 4 flavour enhancers 5 phosphate 6 sulphur 7 quinine 8 caffeine a gluten b crustaceans c eggs d fish e peanuts f soy beans g milk h nuts i celery j mustard k sesame l sulphites m lupin n molluscs

IT DOESNT GET MORE AUTHENTIC THAN THIS