TAAN EATERY

THAI INNOVATIVE FOOD & ASIAN FUSION

Nestled in the heart of downtown Denton, Taan Eatery is a vibrant oasis where culinary innovation meets Thai Tradition. We specialize in Asian fusion cuisine with an emphasis on Thai flavors, creating a dining experience where friends and family can relax and unwind together.

At Taan Eatery, we believe that food should be an adventure, Chef PJ, co-founder & executive chef at Taan Eatery & Thai Square, is passionate about pushing the boundaries of traditional Thai cuisine, infusing each dish with creative twists and exceptional flavors. Whether it's a modern reinterpretation of Spaghetti Kee Mow or Mus-Sa-Mun pot pie, we ensure a dining experience that is always fresh and exciting.

★DISCOVER THE UNIQUE FLAVORS AT DOWNTOWN DENTON★



VIETNAMESE BEEF MEATBALL $9

Asian-style meatball| red onion, Homemade spicy Thai tamarind glazed, fresh cucumber & salad



BLISTERED SHISHITO PEPPERS $9

with roasted Sesame and Furikake seasoning (V)

★Suggested Pairing★
Draught Sapporo



STEAMED SHRIMP POTSTICKERS $9

Marinated shrimp, cabbage & onion served with homemade Sesame Soy and Thai Sri Racha sauce (5pieces)



ASIAN MUSSEL $18
Black Chilean mussels, cherry tomatoes, roasted red onion, parsley, garlic, Tom Kha broth, brioche

★Suggested Pairing : Sauvignon Blanc (St.Claire Dillon's)★

EDAMAME SEA SALT $5 (V | VG | GF)

TOM YUM EDAMAME $6
Spicy and citrusy Thai Tom Yum Seasoning (V | VG | GF)



JAPANESE SEAWEED SALAD $5
(V | VG | GF)
Japanese seaweed marinated in sesame oil and rice vinegar fresh cucumber, pickled ginger





TURMERIC ROASTED CAULIFLOWER (V) $9
with roasted sesame dressing, parsley

GRILLED KAI-YANG $17
Marinated Thai Chicken satay style served on lettuce bed, Peanut sauce, cucumber relish



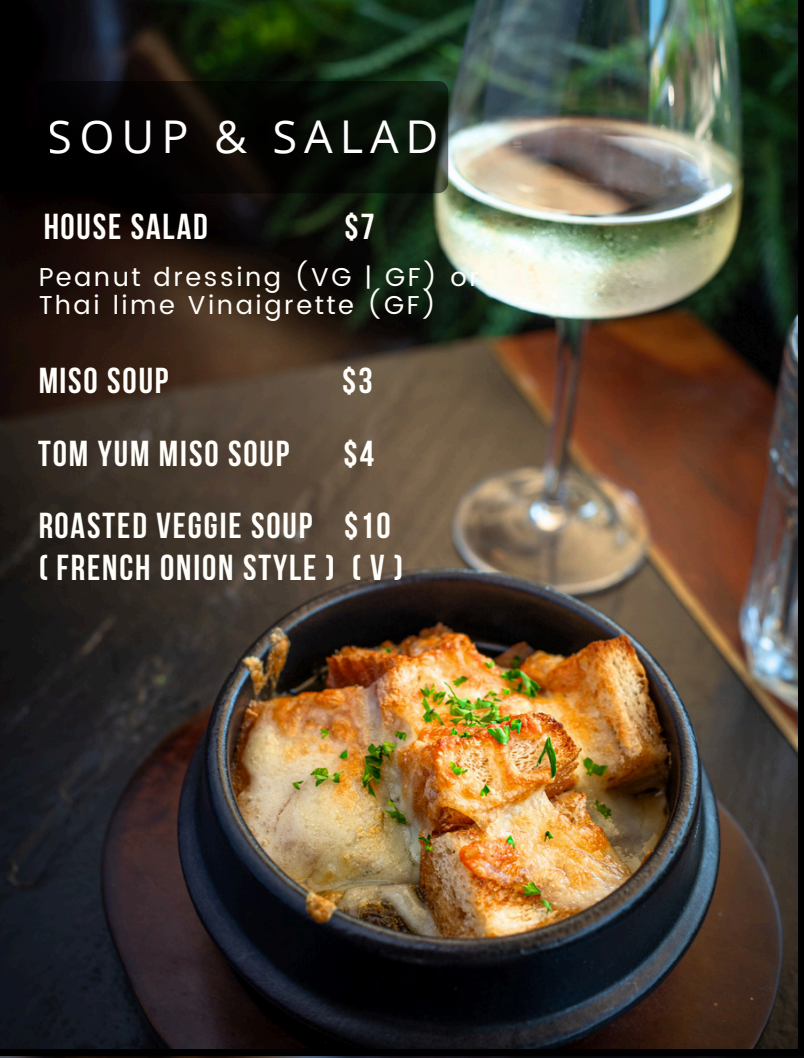
SOUP & SALAD

HOUSE SALAD $7
Peanut dressing (VG | GF) or
Thai lime Vinaigrette (GF)

MISO SOUP $3

TOM YUM MISO SOUP $4

ROASTED VEGGIE SOUP $10
(FRENCH ONION STYLE) (V)



PLANT BASED CHICKEN $21
SPAGHETTI KEE MOW* (V | VG)



Pad Kee Mow sauce, Thai basil, roasted mixed vegetables, sun dried tomato, vegan parmesan cheese, sweet pepper, spaghetti

Pot Pie

★Suggested Pairing ★
Chateauneuf-du-pape
Quintessa

MUS SA MUN POT PIE *
Choice of Shredded chicken breast or Soft tofu $17
Choice of slow cook beef stew $19
Creamy Mus-Sa-Mun curry, carrot, yukon potato crispy shallots, caramelized onions, brioche



VEGETARIAN POT PIE* $17
Soft tofu creamy, turmeric yellow curry, carrot, yukon potato, crispy shallots, caramelized onions, brioche

DUCK CURRY POT PIE * $21
Creamy Thai red curry, fresh basil, carrot, sweet pineapple, strawberry, roasted zucchini & red bell pepper, brioche

V: Vegetarian VG: Vegan GF: Gluten Free | Some dishes can be made Gluten Free or Vegan
Add spice level option Selected dishes can be made Mild | Medium | Hot | Thai Hot (no exchange /refund for Thai Hot)
Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

CHILI GARLIC UDON* $18

Chili garlic udon with Gyudon-style beef, Spinach, purple cabbage, sweet corn, jalapenos and green onion



BROCLIFLOWER (V | VG | GF) $17
ADD $3 PLANT BASED CHICKEN



Roasted broccolini & cauliflower in Shitake mushroom garlic sauce, crispy shallot, spring onion

THAI STYLE BEEF SOUP WITH STEAMED RICE* $17 (KAO LAO NUER)

Beef Stew, meatball, beef Gyudon, cilantro, Thai basil, beansprout, garlic oil, spring onion



BEEF BOWL THAI SUKIYAKI* $18

Beef Gyudon in Thai spicy sukiyaki sauce, onions, cabbage, Onsen egg sesame oil, spring onion, Furikake, steamed rice

★ Suggested Pairing ★
Pinot Noir : Lapis Luna



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★ Suggested Pairing ★
Brut
Brut Rose
Prosecco

THAI DUCK STREET NOODLE (BA-MEE-HAENG PED)* $25

Roasted sliced duck breast over thin Egg noodles in homemade “Palo Sauce” (Thai braising sweet soy sauce), bok choy, spring onion, garlic Oil, pickled ginger & Jalapeño



★ Suggested Pairing ★
CabernetSauvignon
Post & Beam

SPAGHETTI KEE MOW WITH DUCK * $25

Roasted duck breast, Pad Kee Mow sauce, sun dried tomato, parmesan cheese, Thai basil, sweet pepper, roasted mixed vegetables, spaghetti



CHICKEN GINGER TERIYAKI $18

Marinated chicken thigh, broccolini, alfalfa sprout, sesame seed, pickled ginger

SHRIMP TEMPURA BOWL $18

crispy Shrimp tempura drizzled with Homemade thai sweet chili sauce, Japanese rice topped with Furikake seasoning, Japanese Mayo, seaweed salad, pickled ginger



CREAMY SHRIMP SPAGHETTI* $25

Shrimp, red curry pesto, broccolini, pickled mustard



BROILED CRAB CLAW IN GARLIC YELLOW CURRY SAUCE* $28 (GF)

Lump crabmeat, roasted onions, crispy shallots, spring onion, Onsen egg, steamed rice, alfalfa sprout

★ Suggested Pairing ★
Chardonnay : Far Niente
Champagne



SALMON GINGER TERIYAKI $24

Teriyaki glazed, broccolini, steamed rice, alfalfa sprout, sesame seeds, pickled ginger

★ Suggested Pairing ★
Cold Sake | Hot Sake
Pinot Grigio



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Our dishes are made fresh to order. Please allow up to 30 minutes for your order during high volume and alert your server to any time constraints



WHOLE ROASTED BRANZINO* (GF) $35

Thai lime garlic cilantro with roasted rice sauce, steamed rice



CHILEAN SEA BASS TOM KHA CREAMY SAUCE $42

King Oyster mushrooms and broccolini, sun-dried tomatoes, topped with fresh arugula



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WWW.TAANEATERY.COM 940.514.1310 209 W HICKORY SUITE 101 DENTON TX 76201

DESSERTS

ICECREAM 4
FLAVORS : COCONUT, GREEN TEA, RASPBERRY SORBET (V | VG)

COCONUT TAPIOCA PUDDING 10
Coconut Ice Cream, coconut tapioca pudding, Fresh Strawberries, and Ground Peanut

MATCHA BERRY CLOUD 14
Matcha ice cream, fresh Strawberry, Palmier & whipped cream

NUTELLA COCO-BANA 14
Coconut ice cream, brulee banana, palmier, nutella & whipped cream



SIDE

TOAST	$3	GARLIC EGG NOODLE	$5
STEAMED RICE	$3	ROASTED MIXED VEGETABLES	$5