

BLISTERED SHISHITO PEPPERS (V) \$9

with roasted Sesame and Furikake seasoning



STEAMED SHRIMP POTSTICKERS \$9

Marinated shrimp, cabbage and onion served with homemade Sesame Soy and Thai Sri Racha sauce



TURMERIC ROASTED CAULIFLOWER (V) \$9

with roasted sesame dressing, parsley



CRAB GUACAMOLE WITH CRISPY SHRIMP CHIPS \$15



TAAN EATERY

INNOVATIVE THAI FUSION

DISCOVER THE UNIQUE FLAVORS AT DOWNTOWN DENTON

VIETNAMESE BEEF MEATBALL \$9

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



GRILLED KAI-YANG \$15

Marinated Thai Chicken satay style served on lettuce bed, Peanut sauce, cucumber relish



TOM YUM EDAMAME (V | VG | GF) \$6

Spicy and citrusy Thai Tom Yum Seasoning



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

JAPANESE SEAWEED SALAD (V | VG) \$5

Japanese seaweed marinated in sesame oil and rice vinegar fresh cucumber, pickled ginger



V: Vegetarian VG: Vegan GF: Gluten Free

ASIAN MUSSEL

\$15

Black Chilean mussels, cherry tomatoes, roasted red onion, parsley, garlic, Tom Kha broth, brioche



SOUP & SALAD

HOUSE SALAD \$5

Peanut dressing (VG | GF) or Thai lime Vinaigrette (GF)

MISO SOUP \$3

TOM YUM \$4

MISO SOUP



ROASTED VEGGIE SOUP \$8

(FRENCH ONION STYLE) (V)

Roasted Brussel, sprout, onion, shitake mushroom, crouton, cheese



PLANT BASED CHICKEN \$18
SPAGHETTI KEE MOW* (V | VG)



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

BROCCIFLOWER (V | VG | GF) \$15
ADD \$3 PLANT BASED CHICKEN

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



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 * \$19

Creamy Thai red curry, fresh basil, carrot, sweet pineapple, strawberry, roasted zucchini & red bell pepper, brioche

CHICKEN GINGER TERIYAKI

\$17

MARINATED CHICKEN THIGH, BROCCOLINI, ALFALFA SPROUT, SESAME SEED, PICKLED GINGER



THAI DUCK STREET NOODLE (BA-MEE-HAENG PED)* \$21

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



SPAGHETTI KEE MOW WITH DUCK* \$21

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



BEEF BOWL THAI SUKIYAKI* \$17

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



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

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



SHRIMP TEMPURA BOWL \$17

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



CREAMY SCALLOP & SHRIMP SPAGHETTI* 25

U10 scallop, shrimp, red curry pesto, broccolini, pickled mustard



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.

SALMON GINGER TERIYAKI

\$21

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



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

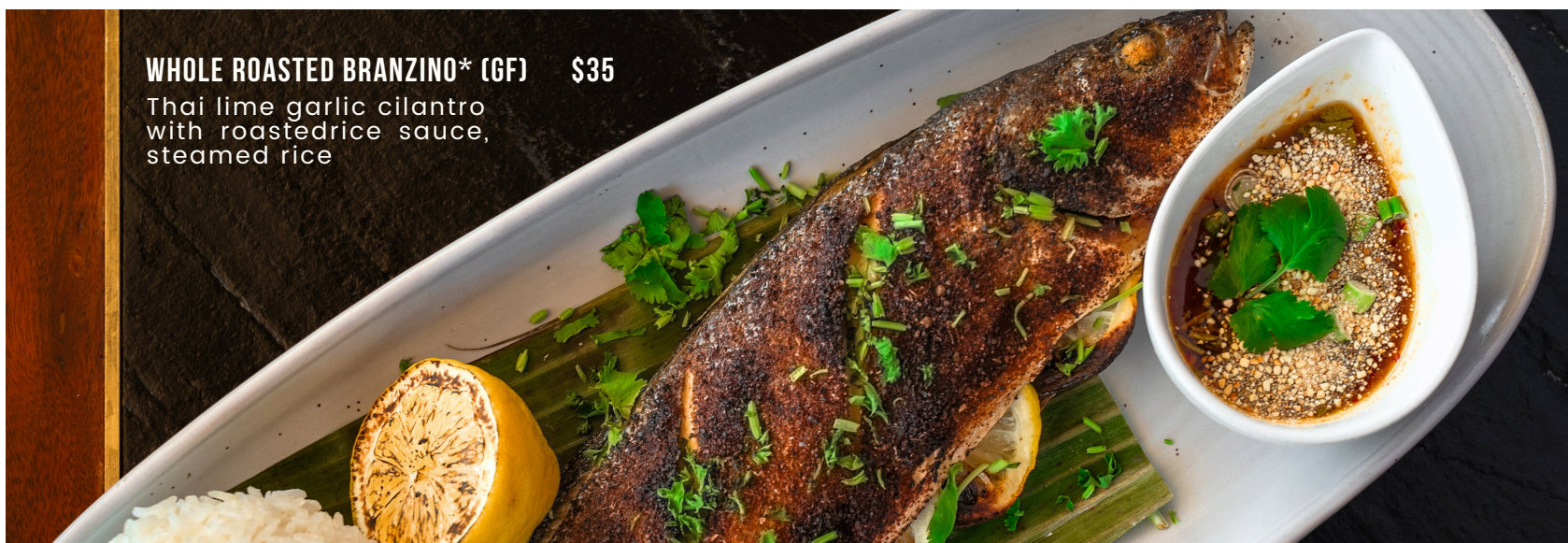
\$25

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



WHOLE ROASTED BRANZINO* (GF) **\$35**

Thai lime garlic cilantro with roasted rice sauce, steamed rice



CHILEAN SEA BASS TOM KHA CREAMY SAUCE **\$32**

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



Desserts

ICECREAM : COCONUT, GREEN TEA, RASPBERRY SORBET 4

MATCHA CHEESECAKE WITH GREEN TEA ICE CREAM 9

COCONUT TAPIOCA PUDDING WITH COCONUT ICE CREAM 10

FRESH STRAWBERRIES, AND GROUND PEANUT

Side

TOAST \$3 ROASTED MIXED VEGETABLES \$5

STEAMED RICE \$3 CRISPY SHRIMP CHIPS \$2