

Tyfun Thai Bistro

815 Jefferson Ave 44113-4638 · +12166641000 · Updated: Jan 14, 2026

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APPETIZERS 7

Satay (4)	\$7.00
skewered strips of chicken marinated in spices and thai herbs. char-grilled served with peanut sauce and cucumber salad.	
Thai Spring Roll (4)	\$7.00
ground pork, crystal noodle and carrots slightly spiced and wrapped in spring roll skin. deep-fried, served with sweet chili garlic sauce.	
Mee Grob	\$7.00
crispy rice noodle with shrimp mixed with sweet and sour sauce.	
Wonton (9)	\$7.00
thai fried wontons filled with ground chicken and perfectly seasoned. deep fried, served with sweet chili garlic sauce.	
Prawn Roll (6)	\$8.00
shrimps marinated in garlic and pepper wrapped in spring roll skin deep-fried, served with sweet chili garlic sauce.	
Crispy Cup (6)	\$7.00
home made daily golden pastry cups filled with ground chicken, shrimp, corn and curry powder served with cucumber salad.	
Tod Mun Pla (9)	\$7.00
thai fish cake with fresh herbs and red curry. deep fried, served with sweet chili cucumber salad and crushed peanuts.	

SOUPS & SALADS 5

Tom Yum Goon*	\$4.00
thai hot and sour soup with shrimp, lemongrass, fresh lime juice and hot chili.	
Tom Kha Kai*	\$4.00
thai coconut soup with chicken, lemongrass and fresh lime juice.	
Shrimp Salad*	\$10.00
grilled shrimp seasoned with fresh lime juice, red onion, lemongrass and chili, served with lettuce.	
Beef Salad*	\$10.00
grilled beef seasoned with fresh lime juice, red onion, tomatoes and chili, served with lettuce.	
House Salad	\$4.00
a colorful assembly of lettuce, tomatoes and carrots, served with house peanut dressing.	

SEAFOOD 6

Goong Ob Woon Sen **\$17.00**

steamed shrimp, crystal noodles, ginger and mixed vegetables in garlic sauce.

Pad Kra Prow*

AVAILABLE OPTIONS

sautéed with red pepper, onion, snow peas and basil leaves in chili garlic sauce.

Squid: \$15.00

Shrimp: \$17.00

Goong Ma Mung*

\$17.00

sautéed shrimp with cashew nuts, pineapple, onion and red pepper in roasted chili paste.

Hot Plate*

\$17.00

sautéed shrimp, squid, scallops, mussels and mixed vegetables in spicy sauce, served on a hot sizzling plate.

Pong Pang*

\$17.00

sautéed shrimp, squid, scallops, mussels, crystal noodles and mixed vegetables in spicy chili sauce.

Haw Mok Talay

\$18.00

shrimp, squid, scallops and mussels in spicy red curry paste, coconut milk and mixed vegetables steamed in banana leaf cup.

SIGNATURE FISH 4

Pla Rad Prig*

topped with chili garlic sauce and mixed steamed vegetables.

Pla Chu Chee*

topped with red curry coconut sauce and mixed steamed vegetables.

Pla Sam Rod*

topped with mixed vegetables in home made chili garlic and tamarind sauce.

Pla Preow Whan

topped with pineapple, onion, ginger, scallions and tomatoes in home made sweet and sour sauce.

ENTREES - POULTRY 9

Gang Phed Ped Yang*

\$19.00

boneless roasted duck cooked in red curry, coconut milk, tomatoes, broccoli and pineapple.

Ped Grob*

\$19.00

boneless roasted duck served on a bed of crispy noodles topped with homemade chili garlic and tamarind sauce.

Ped Talay

\$19.00

boneless roasted duck topped with shrimp, scallops, squid, mussels, cashew nuts and broccoli in light garlic brown sauce.

Ped Preow Whan

\$19.00

boneless roasted duck with ginger, pineapple, scallions and tomatoes in homemade sweet and sour sauce.

Kai Ma Mung*

\$13.00

sautéed sliced chicken breast with cashew nuts, pineapple, onion and roasted chili paste.

Kai Kra Prow*	\$13.00
sautéed sliced chicken breast with red pepper, onion, string beans and thai sweet basil leaves in chili garlic sauce.	
Kai Prig Khing*	\$13.00
sautéed sliced chicken breast, string beans and fresh kaffir lime leaves in spicy chili paste.	
Kai Pra Ram	\$13.00
steamed sliced chicken breast and mixed vegetables, served with peanut sauce.	
Kai Yang	\$14.00
marinated boneless chicken breast in spices and thai herbs. char-grilled and served with sweet chili garlic sauce.	

ORIGINAL THAI CURRY 4

Gang Keow Whan*	AVAILABLE OPTIONS
green curry cooked in coconut milk, string beans, eggplant, zucchini and basil leaves.	Chicken, Pork: \$13.00
	Beef: \$14.00
	Shrimp: \$17.00
Beef Panang*	\$14.00
red curry with beef cooked in coconut milk and carrots.	
Chicken Massaman Curry*	\$13.00
sliced chicken breast cooked in massaman curry, coconut milk, roasted peanuts, peanut sauce and potato.	
Gang Gari Kai*	\$13.00
sliced chicken breast cooked in yellow curry, coconut milk, potatoes and curry powder.	

NOODLES AND FRIED RICE 4

Pad Thai	\$12.00
beef, chicken, pork or shrimp. the most famous thai noodles. pan-fried rice noodles with tofu, string beans, egg, ground peanut and bean sprouts.	
Pad Khi Mao*	\$12.00
beef, chicken, pork or shrimp pan-fried flat rice noodles mixed vegetables and basil leaves in chili garlic sauce.	
Lad Nar	\$12.00
beef, chicken, pork or shrimp pan-fried flat rice noodles mixed vegetables in light garlic brown sauce.	
Thai-style Fried Rice	\$12.00
beef, chicken, pork or shrimp thai-style fried rice with egg and vegetables.	

VEGETARIAN MENU - APPETIZERS 4

Veggie Cup	\$6.00
home made daily golden pastry cups filled with tofu, corn, peas and curry powder served with cucumber salad.	
Veggie Mee Grob	\$6.00
crispy rice noodle and fried tofu mixed in sweet fresh lime sauce.	

Veggie Spring Roll	\$6.00
crystal noodles, carrots and tofu slightly spiced wrapped with egg roll skin. deep fried, served with sweet chili garlic sauce.	
Veggie Delight	\$6.00
deep fried tofu and taro root in batter served with sweet chili garlic sauce.	

VEGETARIAN MENU - SOUPS & SALADS 4

Tom Yum Tofu*	\$4.00
thai-style hot and sour soup with tofu, lemongrass, lime juice and hot chili.	
Tom Kha Tofu*	\$4.00
thai-style coconut soup with tofu, lemongrass and lime juice.	
Tofu Salad*	\$5.00
steamed tofu mixed with ginger, peanut and red onion tossed with spicy lemon sauce served with lettuce.	
House Salad	\$4.00
a colorful assembly of lettuce, tomatoes and carrots, served with house peanut dressing.	

VEGETARIAN MENU - ENTREES 15

Pad Tofu	\$11.00
sautéed mixed vegetables and crispy tofu in garlic sauce.	
Tofu Pra Ram	\$11.00
steamed mixed vegetables and tofu topped with peanut sauce.	
Tofu Preow Whan	\$11.00
sautéed crispy tofu, pineapple, ginger, scallions, onion and tomatoes in sweet and sour sauce.	
Tofu Ob Woon Sen	\$11.00
steamed tofu, crystal noodles and mixed vegetables in garlic sauce.	
Tofu Kra Prow*	\$11.00
sautéed mixed vegetables, crispy tofu, and basil leaves in chili garlic sauce.	
Tofu Ma Keur*	\$11.00
sautéed japanese eggplant, crispy tofu and basil leaves in chili garlic sauce.	
Tofu Sam Rod*	\$11.00
sautéed mixed vegetables and crispy tofu in chili garlic and tamarind sauce.	
Tofu Pong Pang*	\$11.00
sautéed mixed vegetables, crispy tofu and crystal noodle in spicy chili paste.	
How Mok Tofu*	\$12.00
steamed tofu and mixed vegetables in spicy red curry, coconut milk, egg and basil leaves steamed in banana leaf cup.	
Vegetarian Curry*	\$12.00
mixed vegetables and tofu in green curry cooked in coconut milk.	

Tofu Ma Mung*	\$11.00
sautéed with crispy tofu, cashew nuts, pineapple, red pepper, onion and snow peas in chili paste sauce.	
Khi Mao Puk*	\$11.00
pan-fried flat rice noodle, mixed vegetables and basil leaves in chili garlic sauce.	
Tofu Lad Nar	\$11.00
pan-fried flat rice noodle and egg (optional) topped with crispy tofu and mixed vegetables in light garlic brown sauce.	
Tofu Pad Thai	\$11.00
pan-fried rice noodle with fried tofu, ground peanut, string beans, bean sprouts and egg (optional).	
Vegetarian Fried Rice	\$11.00
thai-style fried rice with fresh vegetables and egg (optional).	