



Tel: 503.967.6078

3860 Commercial St. SE Salem, OR

www.tuptimthaisalem.com

Monday- Friday: 11am-3pm and 4pm-9pm

Saturday- Sunday: 12pm-3pm and 4pm-9pm

Lunch Specials

Mon. - Fri. 11:00am - 3pm Served with steamed rice (except noodle dishes) and soup of the day (dine-in only)

Your choice of

- Chicken, Pork, or tofu.....**\$8.95**
- Beef.....**\$9.50**
- Shrimp or calamari..... **\$10.25**
- Mixed seafood..... **\$12.50**

*MILD **MEDIUM ***HOT ****VERY HOT

- L1. **Pad Thai** Famous Pad Thai pan-fried rice noodles made with homemade Pad Thai sauce, egg, sweet radish, green onions, red onions, ground peanuts and bean sprouts.
- L2. **Pad Si-Ew** Pad-fried flat rice noodles with egg, broccoli in delicious black soy sauce.
- L3. **Drunken Noodles** Pan-fried flat rice noodles with egg, onions, green beans, zucchini, carrots, bell peppers, Thai chili and basil.
- L4. **Chow Mein** Stir fried egg noodle w/onions, green onions, cabbage, carrots, mushrooms, bean sprouts, bell peppers & celery.
- L5. **Simple Noodle Soup** Rice noodles with bean sprouts, broccoli topped with green onions, cilantro, roasted garlic.
- L6. **Tom Yum Noodle Soup** Rice noodles in hot & sour lemon grass broth, lime juice, peanuts, onions & cilantro.
- L7. **House Special Fried Rice** Traditional Thai fried rice with egg, garlic, tomatoes, broccoli, onions, green onions, garnished with fresh cucumbers, cilantro and lime.
- L8. **Chili Basil** Sautéed Thai basil with spicy garlic sauce, bamboo shoots, carrots, bell peppers, broccoli, onions.
- L9. **Garlic Lover** Sautéed with fresh garlic, carrots, black peppers, onions, mushrooms and green onions.
- L10. **Sweet & Sour** Cucumbers, tomatoes, onions, pineapples, bell peppers in a delicious homemade sweet and sour sauce.

- L11. **Ginger** Sautéed with ginger, carrots, celery, onions, mushrooms, green onions and garlic black bean sauce.
- L12. **Pad Prik** Stir fried with fresh ground chili, garlic, water chestnut, bell peppers, onions, green onions in brown sauce.
- L13. **Cashew Nuts** Cashew nuts, water chestnuts, onions, carrots, bell peppers in a chili paste sauce.
- L14. **Peanut Delight** Steamed broccoli, cabbage and carrots a long with peanut sauce.
- L15. **Veggie Lover** Stir fried broccoli, cabbage, carrots, onions, zucchini, bell peppers, bean sprouts with delicious homemade sauce.
- L16. **Teriyaki** Choice of meat stir fried with teriyaki sauce served over steamed broccoli, cabbage and carrots.
- L17. **Yellow Curry** A mild rich curry, coconut milk, potatoes, carrots, green pepper & onion.
- L18. **Red Curry** Red curry with coconut milk, bamboo shoots, eggplant, bell peppers and basil.
- L19. **Green Curry** Green curry with coconut milk, eggplant, bamboo shoots, bell peppers, zucchini and basil.
- L20. **Mussaman Curry** A perfect blend of curry with coconut milk, potatoes, carrots, onions and roasted peanuts.
- L21. **Panang Curry** Panang curry sauce with coconut milk, carrots, zucchini, green beans and basil.
- L22. **Mango Paradise** Choice of meat stir fried with fresh mango, bell peppers, broccoli, onions, carrots in a garlic chili paste sauce.

Appetizers

- Satay - \$8.75** Four skewers of chicken marinated in coconut milk & Thai spices served with a side of cucumber salad and peanut sauce.
- Crispy Tofu - \$6.75** Deep fried tofu with our homemade sweet chili dipping sauce and crushed peanuts.
- Veggie Egg Rolls - \$5.75** Deep fried spring rolls stuffed with silver noodles, cabbage, celery and carrots served with homemade sweet chili sauce.
- Garden Fresh Rolls with Tofu - \$6.25 with shrimps - \$7.95** Soft fresh rolls stuffed with rich noodles, carrots, fresh greens and Thai basil served with sweet sour dipping peanut sauce.
- Chicken Wontons - \$6.75** Thai style fried wontons filled with ground chicken served with sweet & sour sauce.
- Calamari - \$9.75** Deep fried calamari served with our homemade chili sauce.
- Lady Fingers - \$9.75** Crispy egg roll wraps filled with shrimp served with our homemade chili sauce.
- Crab Rangoon - \$7.50** Deep fried cream cheese, Imitation crab meat and onion served with sweet and sour sauce.
- Chicken Pot Stickers - \$7.50** Crispy fried stuffed chicken & vegetables, served with sweet soy dipping.
- Crispy Avocado - \$6.50** Crispy battered fried Avocado with sweet chili sauce.
- Thai Lettuce Wrap - \$10.95** Minced chicken mixed with ginger, onions, cilantro, and peanuts in hot spicy lime sauce served with lettuce leaves.

- Thai style chicken wings - \$8.95** Deep fried chicken wings, garlic, peppers served with our homemade sweet chili sauce.
- Tup Tim Tempura - \$11.50** Carrots, broccoli, zucchini, green beans and shrimp deep fried in tempura batter.
- Tup Tim Medley - \$12.95** Combination of Satay (2), Garden fresh rolls (2), Wontons (4) and Chicken Pot Stickers (3).
- Golden Bean Curd skin - \$6.75** Deep-fried tofu skin served with sweet chili sauce

Soup & Salad

- Tom Yum** Famous Thai style spicy and sour soup with mushrooms, tomatoes and onions, a touch of lemon grass, galanka root topped with cilantro.
tofu or chicken - Cup \$6.75/Bowl \$11.00 or Shrimp Cup \$7.25 / Bowl \$13.00
- Tom Kha** Spicy coconut soup seasoned with galanka root, lemongrass, flavored with lime juice, mushrooms, tomatoes, onions and cilantro.
tofu or chicken - Cup \$6.75 / Bowl \$11.00 Shrimp Cup \$7.25 / Bowl \$13.00
- Thai Clear Soup (Non-Spicy)** Bean curd soup with some vegetables.
Cup \$6.75 / Bowl \$11.50
- Floating Market (Tom Yum Seafood) - \$14.50** Spicy and sour combination seafood soup with lemon grass, mushrooms, tomatoes, onions, chili and basil.
- Thai Tup Tim Salad - \$8.75** Lettuce, tomato, onions, cucumber and carrots, served w/Thai peanut dressing.
- Larb - Ground Chicken, Pork or Tofu 11.00 / Ground Beef 12.00** Choice of meat or Tofu tossed with spicy lime dressing with a touch of rice powder, red onions, chili, cilantro and mint leaves, served over a bed of lettuce.
- Spicy Beef Salad (Yum Neua) - \$11.95** Sliced beef tossed w/tomato, lettuce, celery, cucumber, onions, carrots and lime spicy dressing.
- Spicy Prawns Salad - \$14.50** Prawns seasoned with lime juice, chili, onions, cucumber, tomato on the bed of lettuce.
- Spicy Seafood Salad - \$14.50** Combination seafood with celery, onions, spicy lime dressing served over a bed of lettuce.
- Classic Papaya Salad- \$9.75 / with Shrimp \$12.50** Shredded green papaya, carrots, tomatoes, green beans, and peanuts served in spicy lime dressing.

Side Orders

- Jasmine Rice, Sticky Rice or Brown Rice **\$2.00**
- Steamed Rice Noodles **\$2.25**
- Steamed Mixed Vegetables **\$3.00**
- Cucumber Salad **\$3.50**
- Peanut Sauce - Small **\$1.50**; Large **\$3.00**

Thai Desserts

- Mango with Sweet Coconut Sticky Rice **\$8.00**
- Fried Banana with Ice Cream **\$6.95**

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Stir Fried

Served with Jasmine Rice or add **\$1.50** for Brown Rice
Your choice of chicken, pork, or tofu **\$11.75**, beef **\$12.25**
... shrimp or calamari **\$13.75** ... mixed seafood ... **\$15.75**

Chili Basil Sautéed Thai basil with garlic sauce, bamboo shoots, bell peppers, broccoli, onions.

Garlic Lover Sautéed with fresh garlic, carrots, black pepper, onions, mushrooms and green onions.

Sweet & Sour Cucumbers, tomatoes, onions, pineapples, bell peppers in a delicious homemade sweet and sour sauce.

Ginger Sautéed with ginger, carrots, celery, onions, mushrooms green onions and garlic black bean sauce.

Prick King Stir Fried Prick king curry paste with green beans, bell pepper, minced lime leaves.

Pad Ped Sautéed with chili paste, onions, eggplant, bamboo shoots, green beans, carrots, bell peppers, and basil.

Pad Prik Stir fried with fresh ground chili, garlic, water chestnuts, bell pepper, onions, green onions in brown sauce.

Cashew Nuts Cashew nuts, water chestnuts, onions, carrots, bell peppers in a chili sauce.

Peanut Delight Steamed broccoli, cabbage and carrots along with special peanut sauce.

Veggie Lover Stir fried broccoli, cabbage, carrots, onions, zucchini, bell peppers, bean sprouts w/delicious homemade sauce.

Oyster Beef Sautéed beef w/broccoli & oyster sauce.

Eggplant Basil Sautéed eggplant, bell peppers, onion, and basil leaves with special homemade Thai black bean sauce.

Eggplant Garlic Sautéed with fresh garlic, eggplant, onion, carrot with stirfry sauce.

Teriyaki Choice of meat stir fried with teriyaki sauce served over steamed broccoli, cabbage and carrots topped with sesame seeds.

Mango Paradise Choice of meat stir fried with fresh mango, bell peppers, broccoli, onions, carrots in a garlic chili paste sauce.

Thai Curries

Served with Jasmine Rice or add **\$1.50** for Brown Rice
Your choice of chicken, pork, or tofu **\$11.75**, beef **\$12.25**
... shrimp or calamari **\$13.75** ... mixed seafood ... **\$15.75**

Yellow Curry A mild rich curry, coconut milk, potatoes, carrots, green pepper & onion.

Red Curry Red curry, coconut milk, bamboo shoots, eggplant, carrots, bell peppers, and basil.

Green Curry Green curry, coconut milk, eggplant, bambooshoot, bell pepper, zucchini and basil.

Mussaman Curry A perfect blend of curry with coconut milk, potatoes, carrots, onions and roasted peanuts.

Panang Curry Panang curry sauce with coconut milk, carrots, zucchini, green beans, fresh greens and Thai basil.

Jungle Curry (Non coconut milk) Spicy herbs, curry with green beans, zucchini, carrots, bamboo shoots, bell peppers and basil.

Aromatic Pumpkin Curry Red curry, coconut milk, pumpkin, zucchini, carrots and basil.

Mango Curry Red curry sauce and coconut milk, fresh mango, zucchini, carrots, bell peppers and basil.

Pineapple Curry Sweet juicy pineapple cooked with red curry sauce and coconut milk, carrots, red bell peppers and basil.

Evil Jungle Prince Choice of meat in a coconut curry sauce, mixed vegetables and basil.

Noodles & Rice

Your choice of chicken, pork, or tofu **\$11.75**, beef **\$12.25**
...shrimp or calamari **\$13.75** ...mixed seafood ...**\$15.75**

Pad Thai Famous Pad Thai pan -fried rice noodles made with homemade Pad Thai sauce, egg, sweet radish, green onions, red onions, ground peanuts and bean sprouts.

Pad Si-Ew Pan-fried flat rice noodles with egg, broccoli in delicious black soy sauce.

Drunken Noodles Pan-fried flat rice noodles with egg, onions, green beans, zucchini, carrots, bell peppers, Thai chili and basil.

Ladnar Noodle Pan-fried flat rice noodles with broccoli, cauliflower, carrots topped with gravy homemade sauce.

Chow Mein Stir fried egg noodle with onions, green onions, cabbage, carrots, mushrooms, bean sprouts, bell peppers and celery.

Peanut Noodles Rice noodles with homemade peanut sauce, broccoli, cabbage, carrots and onions.

Simple Noodle Soup Rice noodles with bean sprouts, broccoli topped with green onions, cilantro, roasted garlic.

Tom Yum Noodle Soup Rice noodles in hot & sour lemon grass broth, lime juice, peanuts, onions & cilantro.

Garlic Chicken Noodles (Pad Gai) Pan-fried flat noodles with chicken, green onions, white onions in a garlic sauce served over a bed of iceberg lettuce.

Pad Woon Sen Sautéed bean thread noodles with egg and a variety of seasonal vegetables.

House Special Fried Rice Traditional Thai fried rice with egg, garlic, tomatoes, broccoli, onions, green onions, garnished with fresh cucumbers, cilantro and lime.

Basil Fried Rice Fried rice with garlic, homemade chili, basil, egg, onion, bell peppers.

Curry Fried Ric Stir fried rice with choice of Red or Green curry paste, egg, green beans, bamboo shoots, carrots, onions, bell peppers, and fresh basil.

Pineapple Fried Rice - **\$13.95** Chicken and prawns, egg, onions, peas, carrots, cashew nuts, pineapple, and curry powder.

Crab Fried Rice - **\$15.50** Stir-fried rice with real crab meat, egg, onion, garlic, and Thai herbs served with fresh sliced cucumber and tomato.

House Special

Served with jasmine rice or add **\$1.50** for brown rice, sticky rice or noodles.

Avocado Shrimp - **\$14.50** Crispy shrimps topped with peanut sauce served with avocado, steamed carrot, green beans, and broccoli.

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TUP TIM  THAI CUISINE

Asparagus Combo - **\$14.95** Combination of chicken and shrimp with asparagus, onions, carrots, flavored in oyster sauce.

Avocado Chicken Green Curry- **\$13.95** Chicken with green curry, avocado, green beans, asparagus, bamboo shoots, bell pepper & basil.

Oriental Beef - **\$13.95** Sliced beef sautéed with mushrooms, tomatoes, bamboo shoots, carrots and toasted chili sauce.

Three Delight Dynasty -**\$14.95** Combination of Prawns, Tofu & chicken simmered in curry paste with green beans, onion & pineapple.

Pad Kari - **\$13.95** Sautéed Tofu, broccoli, cabbage, onion, potato, tomato, bell peppers & roasted peanuts with yellow curry sauce.

Duck Curry - **\$14.50** Roasted duck with red curry, pineapple, tomatoes, peas, bell peppers and basil.

Duck Pad Thai - **\$15.50** Pad Thai noodles topped with crispy Duck.

Namtok Beef - **\$13.95** Sliced grilled beef seasoned with red onions, roasted rice powder, mint leaves, and spicy lime juice served with sticky rice and fresh vegetables.

Bangkok Noodle - **\$13.95** Noodles, chicken and Tofu, bean sprouts, broccoli, carrots, cilantro, and onions topped with ground peanuts in a sweet black soy sauce.

Kao Soi - **\$11.50** Egg noodle in Yellow/red curry soup with bean sprout, red onion topped with Crispy egg noodle

Honey-roast BBQ Pork Rice - **\$13.00** Honey-roasted BBQ pork with rice and gravy

Orange Chicken - **\$12.95** Crispy battered chicken breast stir-fried with Orange sauce

Seafood

Served with jasmine rice or add **\$1.50** for brown rice, sticky rice or noodles.

Seafood with Basil (Prik Pao Seafood) -**\$16.00** Shrimp, scallops, calamari and mussels with garlic, onions, bell peppers, chili paste and Thai basil.

Sweet and Sour Fish - **\$15.00** Crispy fried sole filet garnished with aromatic pineapples, onions, tomatoes, bell peppers, zucchini with homemade sweet and sour sauce.

Choo Chee Salmon - **\$15.50** Grilled salmon fillet with Steamed broccoli, bell peppers and crispy basil on top with traditional coconut red curry sauce.

Basil Salmon - **\$15.50** Grilled salmon topped with Thai style stir-fried with onions, broccoli, bell peppers in chili Basil sauce.

Garlic Shrimps - **\$15.00** Sautéed shrimps in garlic and pepper sauce, served with assorted vegetables.

Seafood Garden - **\$16.00** Shrimp, calamari, scallop and mussels sautéed with garlic, onions, broccoli, mushrooms, zucchini, green beans, peas, carrots and homemade sauce.

Pad Ped Talay - **\$16.00** Shrimp, calamari, scallop and mussels with bamboo shoots, green beans, onions, bell peppers, kachai, young peppercorn in spicy chili sauce with basil.

Pla Lad Prik - **\$15.00** Tilapia fillet fried, topped with bell peppers, green beans, basil & special chili garlic sauce.

Spicy Catfish - **\$15.00** Crispy fillet of catfish stir fried in chili-garlic sauce with eggplants, bell peppers and basil.

Pad Cha Fish - **\$15.00** Crispy fillet of Sole fish coated with red c curry sauce, young peppercorn and crispy basil.