



menu

Due to the COVID-19 pandemic, Mugi's regular business hours are limited to Fri - Sun, 1pm - 7pm, until further notice. Outside of these hours, we are available to fill special orders and catering requests - please reach out to us via phone or email.
Thank you, and stay safe.

Starter

Papaya Salad ส้มตำ | \$8.99

(Northern Thai style)

Green papaya, purple cabbage, carrot, sugar snap peas, roasted whole chili, roasted sunflower seed, plant-based anchovy seasoning, tamarind, fresh lime juice

Jackfruit Larb ลาบขนุน | \$12.95

(A recipe from our hometown of Phrae in Northern Thailand)

Young jackfruit, zucchini, wood-ear mushroom, coriander stem, herb & spice blend, mint, dill, red onion, crispy fried shallot

Noodle

Khao Soy ข้าวซอย | \$13.95

(Northern Thai style, with Chinese Islamic inspiration)

Sweet potato noodle, tofu, shiitake mushroom, lotus root, coconut milk, spice blend, red onion, pickled cabbage, coriander leaf

Chaiya Phad Thai ผัดไทยไชยา | \$13.95

(Southern Thai style)

Sweet potato noodle, tofu, chives, sugar snap peas, sprouted mung bean, roasted sunflower seed, fresh lime juice, tamarind, spring onion

Thai Pilaf

Tom Yum Toss ข้าวผัดต้มยำ | \$13.95

Whole grain rice, tofu, shimeji mushroom, zucchini, napa cabbage, tomato, red onion, kimchi, house-made tom yum paste, lime juice, coriander leaf, Thai basil, crispy fried shallot

Pineapple Fried Rice ข้าวผัดสับปะรด | \$13.95

Whole grain rice, fresh pineapple, roasted cashews, green peas, sugar snap peas, celery, carrot, red bell pepper, coriander, crispy shallot and house-made Thai curry powder.

Curry

Massaman Curry แกงมัสมั่น | \$14.95

(Southern Thai style)

Yam, cauliflower, carrot, roasted cashew, yellow onion, roasted coconut, chickpea, coconut milk, spice blend, crispy fried shallot

Green Curry แกงเขียวหวาน | \$14.95

(Central Thai style)

Squash, bamboo shoot, chickpea, tofu, yellow onion, coconut milk, spice blend, lemongrass, galangal, kaffir lime leaf, Thai basil

Northern Veggie Medley แกงผักรวม | \$14.95

(Northern Thai style, a light curry combining an abundance of veggies with the tang of vegan anchovy favouring)

Jackfruit, pumpkin, winter melon, yu choy, king oyster mushroom, wood ear mushroom, spring onion, tomato, dill, kaffir lime leaf and miso tofu

*All curries served with whole grain rice.

Side

Whole grain rice | \$3.00

Tofu | \$3.00

House-made Kimchi | \$3.50

Dessert

Mango Sticky Rice ข้าวเหนียวมะม่วง | \$8.50

Wholegrain glutinous rice, chia seed, adzuki beans, fresh Atulfo mangoes and Canadian roasted flax seed.

Beverage

Mt. Valley water | \$2.00

Boylan | \$2.75

Kombucha (organic) | \$4.50

Coconut water kefir (organic) | \$4.50

Switchel (organic) | \$4.50



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