MENU · OCTOBER 5, 2026

Laughing Monk Cafe

ALLSTON · ALLSTON, MA

Northeastern Thai — bold, smoky, unapologetic.

จานทานเล่น (Quick Start)

Edamame — $6.50
sea salted or spicy steamed young soybean

Chicken Gyoza — $8.50
chicken, wheat flour, cabbage, onion, garlic powder, sesame oil

Veggie Gyoza — $8.50
cabbage, peas, carrot, edamame, wheat flour garlic powder, sesame oil

Shrimp Shumai — $9.00

Veggie Spring Roll — $9.00
carrot, cabbage, celery, mushroom, garlic , wheat wrapper

Crab Rangoon — $9.95
pacific crabmeat, crab-stick, cheese, egg wonton skin, onion

Chicken Satay — $9.95
marinated chicken tender on skewer, peanut sauce, sweet & sour sauce (GF)

Chicken Wing — $9.00
crispy chicken wings with choice of sweet & sour or spicy

Scallion Pancake — $9.00
fried scallion pancake, dipping soy sauce (VG)

Fried Roti — $9.00
panfried indian-influenced flatbread, curry dipping

Moo Ping (4) — $10.00
หมูปิ้ง chargrilled marinated pork belly, served with spicy dipping sauce.

Fish Cake — $8.50
ทอดมัน - Minced fish, Red curry paste, lime leaves

Fried Meat Ball (12) — $9.00
Fried Meat Ball with Thai Chili-Tamarind Dipping Sauce

Fried Chive Dumpling — $8.50
กุ้ยช่ายทอด Crispy dumplings filled with fresh Chinese chives, garlic, and savory seasoning. Served with ginger soy dipping sauce

Rugby Fish Ball — $9.95
white fish, garlic, pepper, and Thai seasoning. Crispy outside, bursting inside.

ทอด-ย่าง (Fried & Grill)

Moo Ping (4) — $10.00
หมูปิ้ง chargrilled marinated pork belly, served with spicy dipping sauce.

Moo Dad Diao — $16.00
หมูแดดเดียว deep-fried sun-dried pork served with spicy dipping sauce.

Kor Moo Yang — $19.00
คอหมูย่าง chargrilled marinated pork jowl served with spicy dipping sauce.

Suea Rong Hai — $22.00
เสือร้องไห้ "Crying Tiger" chargrilled marinated beef brisket served with spicy dipping sauce.

Fried Pork Belly **$18.00**
สามชั้นทอดน้ำปลา deep-fried marinade with fish sauce pork belly, served with spicy dipping sauce.

Isan Sausage **$12.00**
ไส้กรอกอิสาน "Sai krok Isan" deep-fried Isan style sausage (ground pork, rice, and herbs) served with fresh vegetables

Isan Sausage - Vermicelli **$15.00**
ไส้กรอกอีสานวุ้นเส้น Deep-fried Isan-style sausage with ground pork, vermicelli, and spices

Nuar Dad Diao **$19.00**
เนื้อแดดเดียว deep-fried sun-dried beef (jerky) served with spicy dipping sauce.

Gai Yang **$16.00**
ไก่ย่าง chargrilled bone-in chicken served with sweet and sour sauce.

Deep-Fried Tilapia (Large) **$24.00**
ปลานิลทอด (ราดพริก/น้ำจิ้มทะเล) deep-fried tilapia (whole) with spicy green dipping sauce or sweet chili sauce

Sai Yang **$16.00**
ไส้ย่าง - chargrilled pork Intestine served with spicy dipping sauce.

Rugby Fish Ball **$9.95**
white fish, garlic, pepper, and Thai seasoning. Crispy outside, bursting inside.

ส้มตำ (Som Tam)

Tam Thai **$14.00**
ตำไทย Central Thai style Papaya salad. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce

Tam Thai Poo **$15.00**
ตำไทยปู Central Thai style Papaya salad with marinade crab. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce, tiny crab

Tam Poo Pla-Ra **$16.00**
ตำปูปลาร้า Thai Isan style Papaya salad with marinade crab. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), tiny crab

Tam Goong Sod **$18.00**
ตำกุ้งสด Thai Isan style Papaya salad with raw shrimp. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), raw shrimp

Tam Khai Kem **$17.00**
ตำไข่เค็ม Central Thai style Papaya salad with salted egg. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce, salted egg

Tam Sua **$17.00**
ตำชั่ว Thai Isan style Papaya salad with thai rice noodles. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), rice noodles, crispy pork skin

Tam Pa **$18.00**
ตำป่า Thai Isan style Papaya salad with assorted pickled veggies and noodles. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), rice noodles, crispy pork skin, snail, pickled veggies, tiny crab

Tam Moo Yor **$18.00**
ตำหมูยอ Thai Isan style Papaya salad with pressed pork sausage. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), rice noodles, pork sausage

Tam Khao Pun **$14.00**
ตำข้าวปุ้น Thai Isan style Rice noodle salad, chili pepper, tomato, fish sauce, pla-lar (pickled fish), rice noodles, crispy pork skin

Tam Korat **$15.00**
ตำโคราช Central Thai and Isan style Papaya salad. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, lime, fish sauce, pla-lar (pickled fish sauce)

Tam Khao Phot **$17.00**
ตำข้าวโพด Central Thai style sweet corn salad. sweet corn, chili pepper, tomato, peanut, dried shrimp, sugar, lime, fish sauce

Tam Khao Phot Khai Kem **$18.00**
ตำข้าวโพดไข่เค็ม Central Thai style sweet corn salad with salted egg. sweet corn, chili pepper, tomato, peanut, dried shrimp, sugar, lime, fish sauce, salted egg

Tam Tard **$25.00**
ตำถาด Choices of Papaya Salad with variety of sides, including grilled pork neck, pressed pork sausage, pickled pork sausage, rice noodles, boiled egg, crispy pork skin, cook shrimp, beansprouts, veggies (sides subject to market availability, and may change without prior notice)

ลาบ (Larb)

Larb (chicken/beef/pork) **$15.00**
ลาบ (หมู/ไก่/เนื้อ) choice of protein ground pork, ground chicken or ground beef. seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Soop Nor Mai **$15.00**
ซุปหน่อไม้ Sour bamboo shoots cooked in mixed Thai herbs stock; seasoned with khao kua (toasted rice powder), ground chili, red onion, lime juice, nam pla (fish sauce), and pla ra (pickled fish).

Larb Pla Tod **$17.00**
ลาบปลาทอด crispy tilapia filet with larb ingredients

Larb Pla Duk **$21.00**
ลาบปลาดุก ground catfish seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Tub Wan **$19.00**
ตับหวาน Blanched pork liver; seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Larb Moo Grob **$19.00**
ลาบหมูกรอบ crispy pork belly seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Nam Tok Kor Moo Yang **$21.00**
น้ำตกคอหมูย่าง GrIlled marinated pork jowl seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Nam Tok Nuar **$24.00**
น้ำตกเนื้อ GrIlled marinated beef seasoned with khao kua (toasted rice powder), ground chili, red onion, dill, mint, scallion, lime juice, and nam pla (fish sauce).

Larb Moo Tod (6) **$14.00**
ลาบหมูสับทอด deep-fried ground pork patty with larb ingredients

ยำ (Yum)

Yum Moo Yor **$18.00**
ยำหมูยอ pressed pork sausage

Yum Talay **$20.00**
ยำทะเล steamed seafood spicy salad

Yum Woon Sen **$16.00**
ยำวุ้นเส้น (หมู/กุ้ง/ทะเล) silver noodle, spicy lime dressing, onion, cilantro with choice of ground pork, shrimp or seafood

Goong Chair Nam Pla **$19.00**
กุ้งแช่น้ำปลา fresh raw shrimp, spicy chili lime dressing

Spicy Crispy Catfish Salad **$19.00**
Spicy Crispy Catfish Salad - Green mango, Red onion, Cashew Nut, Palm sugar, Cilantro

ซุป (Soup)

Tom Luerd Moo **$17.00**
ต้มเลือดหมู pork blood curd, liver, and ground pork in clear broth; seasoned with asian celery, scallion, tang tsai (pickled minced Napa cabbage), and cilantro.

Tom Zap En Toon **$19.00**
ต้มแซบเอ็นเนื้อตุ๋น beef tendon in clear broth; seasoned with medley of Thai herbs, khao kua (toasted rice powder), ground chili, lime juice, scallion, cilantro, lime juice, and nam pla (fish sauce).

Tom Zap Moo **$16.00**
ต้มแซบหมู pork in clear broth; seasoned with medley of Thai herbs, khao kua (toasted rice powder), ground chili, lime juice, scallion, cilantro, lime juice, and nam pla (fish sauce).

Tom Zap Kra-Duk Moo **$17.00**
ต้มแซบกระดูกหมู Tom Zap pork cartilage in clear broth; seasoned with medley of Thai herbs, khao kua (toasted rice powder), ground chili, lime juice, scallion, cilantro, lime juice, and nam pla (fish sauce).

Poh Tak **$21.00**
โป๊ะแตก Mixed seafood and mushrooms in clear broth in hot pot; seasoned with medley of Thai herbs, fresh chili, red onion, scallion, cilantro, lime juice, and nam pla (fish sauce).

Tom Yum Goong **$18.00**
ต้มยำกุ้ง Shrimps and mushrooms in broth of your choice; seasoned with medley of Thai herbs, fresh chili, nam phrik phao (spicy shrimp paste), red onion, scallion, cilantro, lime juice, and nam pla (fish sauce).

Tom Yum Goong Mae Nam **$24.00**
ต้มยำกุ้งแม่น้ำ Fresh water prawns and mushrooms in broth of your choice; seasoned with medley of Thai herbs, fresh chili, nam phrik phao (spicy shrimp paste), red onion, scallion, cilantro, lime juice, and nam pla (fish sauce).

แกง (Kaeng)

Kaeng Pa **$17.00**
แกงป่า Protein of your choice, baby corns, and Thai eggplants in spicy soup of Thai herbs

Kaeng Kua Isan **$18.00**
แกงคั่วอีสาน (ปีกไก่/สะโพกหมู) stir-fried chicken (bone-in wing) or pork butt, kaffir lime, and scallion in spicy thai lemongrass sauce.

Panang Nuar Nong Lai **$20.00**
แพนงเนื้อน่องลาย Boneless beef shank in Panang curry and coconut milk.

ผัด (Stir-fried)

Pad Kana Moo Sub **$16.00**
คะน้าหมูสับ stir-fried chinese broccoli, garlic, chili, oyster sauce and ground pork

Pad Kana Moo Grob **$19.00**
คะน้าหมูกรอบ stir-fried crispy pork belly, chinese broccoli, oyster sauce, chili, garlic

Ka Pow (chicken/beef/pork) **$15.00**
กะเพรา (ไก่สับ/หมูสับ/เนื้อสับ) stir-fried spicy ground meats (chicken/pork/beef), holy basil (season), thai chili pepper.

Ka Pow Gai Grob **$18.00**
กะเพราไก่กรอบ deep-fried chicken tight with thai holy basil (season), pepper, garlic

Ka Pow Moo Grob **$19.00**
กะเพราหมูกรอบ stir-fried crispy pork belly, holy basil (season), thai chili pepper.

Ka Pow Khai Yeaw Ma **$18.00**
กะเพรา ไข่เยี่ยวม้าหมูสับ stir-fried preserved egg, ground pork, holy basil (season), thai chili pepper.

Pad Ped Moo Grob **$19.00**
ผัดเผ็ดหมูกรอบ stir-fried chili, lemongrass, kaffir lime leaf with crispy pork belly

Pad Ped Kra-Duk Moo **$19.00**
ผัดเผ็ดกระดูกหมู stir-fried chili, lemongrass, kaffir lime leaf with pork rib

Pad Ped Nuar Nong Lai **$19.00**
ผัดเผ็ดเนื้อน่องลาย stir-fried chili, lemongrass, kaffir lime leaf with beef shank

Pad Ped Pla Duk (With Bone) **$21.00**
ผัดเผ็ดปลาดุกทอด stir-fried chili, lemongrass, kaffir lime leaf with fried catfish (with Bone)

ก๋วยเตี๋ยว (Noodle)

Tom Yum Noodle Soup - Talay **$21.00**
ก๋วยเตี๋ยวต้มยำทะเล spicy tom yum soup, thin rice noodle, seafood

Tom Yum Noodle Soup - Goong **$19.00**
ก๋วยเตี๋ยวต้มยำกุ้ง spicy tom yum soup, thin rice noodle, shrimp

Kuay Jab **$18.00**
ก๋วยจั๊บ five spice soup, flat wide noodle, pork liver and intestine

Boat Noodle Soup - Moo **$16.00**
ก๋วยเตี๋ยวเรือ spicy thin rice noodle soup, pork and pork balls

Boat Noodle Soup - Nuar **$18.00**
ก๋วยเตี๋ยวเรือ spicy thin rice noodle soup, beef and beef balls

Kanom Jean - Nam Ya Pa **$16.00**
ขนมจีน (น้ำยาป่า) spicy thai noodle topped with fish meat blended sauce

Kanom Jean - Nam Ya Poo **$19.00**
ขนมจีนน้ำยาปู spicy thai noodle topped with crab meat blended sauce

Yen Ta Fo **$17.00**
เย็นตาโฟ flat wide noodle, in pickled bean curd soup, served with fried wonton, and fish balls

Suki **$15.00**
สุกี้ (หมู/ไก่/เนื้อ/กุ้ง/ทะเล) silver noodle, vegetables, egg, chili bean curd sauce with your choice of pork, chicken, beef, shrimp or seafood

Khao Soi - Beef Tendon **$19.00**
ข้าวซอยเอ็นเนื้อตุ๋น egg noodle, beef tendon, yellow curry, top with crispy egg noodle

Khao Soi - Beef Shank **$19.00**
ข้าวซอยเนื้อน่องลาย egg noodle, beef shank, yellow curry, top with crispy egg noodle

Duck Noodle Soup **$18.00**
Thai noodle soup with drum stick duck, rich aromatic broth, and soft noodles, topped with fresh herbs

Chicken Noodle Soup **$16.00**
ก๋วยเตี๋ยวไก่ thin rice noodle soup with white meat chicken

Rad Na Talay **$21.00**
ราดหน้าทะเล flat wide rice noodles drenched in a tasty gravy with seafood

อาหารยอดนิยม (Popular Thai)

Pad Thai **$14.50**
rice noodle, chive grass, crushed peanut, bean sprout, egg, serve with fresh bean sprout, chive grass and sliced of lime.

Pad Thai Tom Yum Goong **$21.95**
ผัดไทยต้มยำกุ้ง - Secret Recipe Pad Thai Shrimp with Tom Yum Sauce, Shrimp paste, dairy, lemongrass, lime leaves, galangal, bean sprouts, chive grass, chili and peanut

Drunken Noodle **$14.50**
flat rice noodle, bell pepper, bamboo shoot, string bean, carrot, onion, basil and broccoli

Pad See Ew **$14.50**
ผัดซีอิ้ว,flat rice noodle, egg, carrot, Chinese broccoli

Kua Gai **$14.50**
flatted noodle, egg, lettuce, scallion, cilantro

Thai Fried Rice **$14.50**
carrot, egg, onion, tomato, green pea

Basil Fried Rice **$14.50**
bell pepper, basil, onion, egg

Pineapple Fried Rice **$14.50**
carrot, sugar snap pea, onion, bell pepper, curry powder, egg

Mango Fried Rice **$14.50**

Indonesian Fried Rice **$19.50**
Indonesian Fried Rice Style with Crispy Chicken, Fried Egg and Chili Paste

Crab Fried Rice **$25.00**
ข้าวผัดปู super lump meat, scallion, onion, egg

Red Curry **$15.50**
bell pepper, eggplant, basil, bamboo shoot, carrot, string bean

Yellow Curry **$15.50**
potato, carrot, onion, tomato, bell pepper, pineapple

Green Curry **$15.50**
bell pepper, basil, bamboo shoot, eggplant (seasonal: thai eggplant when available) and green bean

Massaman Curry **$15.50**
potato, onion, carrot, peanut

Panang Curry **$16.50**

Mango Curry **$16.50**

Royal Broccoli **$15.50**
broccoli, carrot, mushroom

Cashew Nut **$15.50**
onion, bell pepper, carrot, scallion, pineapple, tomato, chili paste

Chili Basil $15.50
basil, bell pepper, onion, chili, mushroom

Khao Kha Mu $17.00
Braised Pork Leg over rice with Green Pickle Mustard, Chinese Broccoli and Boiled Egg.

Khao Man Gai $17.00
Poached chicken served with seasoned rice, homemade ginger sauce, and a side of chicken broth

Khao Moo Daeng $18.00
Roasted Red Pork, Crispy Pork belly, Sweet sausages, Boiled egg, Aromatic Sesame Sauce serve with Jasmine Rice.

เครื่องเคียง (Side)

Jasmine Rice $3.00

Brown Rice $4.00

Coconut Rice $4.50

Sticky Rice $3.00

Steamed Noodle $4.00

Steamed Veggie $5.00

Kanom Jeen Noodle $5.00

Khai Dow (1x) $3.00
Thai Style Fried Egg

Khai Jeaw (2x) $5.00

Crispy Pork Skin $5.00

Crispy Chicken Skin $10.00

Peanut Sauce $2.50
2oz Peanut Sauce

Ginger Soy Sauce (12oz) $9.95
House Ginger Soy Sauce (12oz)

Sweet&Sour Sauce (12oz) $9.95

Isan Spicy Dipping -Jaw (12oz) $14.95
น้ำจิ้มแจ่ว - palm sugar, tamarind , lime, fish sauce

Thai Spicy & Sour Dipping (12oz) $17.95
น้ำจิ้มซีฟู้ด - shallot, garlic, fish sauce, lime, palm sugar, cilantro, chili

เครื่องดื่ม (Soft Drink)

Thai Iced Tea $5.00

Thai Iced Green Tea (Cha Khiew) $5.00
Thai Iced Green Tea

Thai Iced Coffee $5.00

Palm Sugar Juice $5.00

Coke (can) $2.95

Diet Coke (can) $2.95

Sprite (can) $2.95

Ginger Ale (can) $2.95

Water (bottled) $2.75

ของหวาน (Dessert)

Mango Sticky Rice $8.95

Thai Fried Banana $8.95
Crispy fried banana - ripe bananas, rice flour, coconut flakes, and sesame seeds.