

MENU · MAY 27, 2026

# Laughing Monk Cafe

ALLSTON · ALLSTON, MA

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Northeastern Thai — bold, smoky, unapologetic.

## จานทานเล่น (Quick Start)

<b>Edamame</b> sea salted or spicy steamed young soybean	<b>\$6.50</b>
<b>Chicken Gyoza</b> chicken, wheat flour, cabbage, onion, garlic powder, sesame oil	<b>\$8.50</b>
<b>Veggie Gyoza</b> cabbage, peas, carrot, edamame, wheat flour garlic powder, sesame oil	<b>\$8.50</b>
<b>Shrimp Shumai</b>	<b>\$9.00</b>
<b>Veggie Spring Roll</b> carrot, cabbage, celery, mushroom, garlic, wheat wrapper	<b>\$9.00</b>
<b>Crab Rangoon</b> pacific crabmeat, crab-stick, cheese, egg wonton skin, onion	<b>\$9.95</b>
<b>Chicken Satay</b> marinated chicken tender on skewer, peanut sauce, sweet & sour sauce (GF)	<b>\$9.95</b>
<b>Chicken Wing</b> crispy chicken wings with choice of sweet & sour or spicy	<b>\$9.00</b>
<b>Scallion Pancake</b> fried scallion pancake, dipping soy sauce (VG)	<b>\$9.00</b>
<b>Fried Roti</b> panfried indian-influenced flatbread, curry dipping	<b>\$9.00</b>
<b>Moo Ping (4)</b> หมูปิ้ง chargrilled marinated pork belly, served with spicy dipping sauce.	<b>\$10.00</b>
<b>Fish Cake</b> ทอดมัน - Minced fish, Red curry paste, lime leaves	<b>\$8.50</b>
<b>Fried Meat Ball (12)</b> Fried Meat Ball with Thai Chili-Tamarind Dipping Sauce	<b>\$9.00</b>
<b>Fried Chive Dumpling</b> ก๊วยช่ายทอด Crispy dumplings filled with fresh Chinese chives, garlic, and savory seasoning. Served with ginger soy dipping sauce	<b>\$8.50</b>
<b>Rugby Fish Ball</b> white fish, garlic, pepper, and Thai seasoning. Crispy outside, bursting inside.	<b>\$9.95</b>

## ทอด-ย่าง (Fried & Grill)

<b>Moo Ping (4)</b> หมูปิ้ง chargrilled marinated pork belly, served with spicy dipping sauce.	<b>\$10.00</b>
<b>Moo Dad Diao</b> หมูแดดเดียว deep-fried sun-dried pork served with spicy dipping sauce.	<b>\$16.00</b>
<b>Kor Moo Yang</b> คอหมูย่าง chargrilled marinated pork jowl served with spicy dipping sauce.	<b>\$19.00</b>
<b>Suea Rong Hai</b> เสือร้องไห้ "Crying Tiger" chargrilled marinated beef brisket served with spicy dipping sauce.	<b>\$22.00</b>

<b>Fried Pork Belly</b>	<b>\$18.00</b>
สามชั้นทอดน้ำปลา deep-fried marinade with fish sauce pork belly, served with spicy dipping sauce.	
<b>Isan Sausage</b>	<b>\$12.00</b>
ไส้กรอกอีสาน "Sai krok Isan" deep-fried Isan style sausage (ground pork, rice, and herbs) served with fresh vegetables	
<b>Isan Sausage - Vermicelli</b>	<b>\$15.00</b>
ไส้กรอกอีสานเส้น Deep-fried Isan-style sausage with ground pork, vermicelli, and spices	
<b>Nuar Dad Diao</b>	<b>\$19.00</b>
เนื้อแดดเดียว deep-fried sun-dried beef (jerky) served with spicy dipping sauce.	
<b>Gai Yang</b>	<b>\$16.00</b>
ไก่ย่าง chargrilled bone-in chicken served with sweet and sour sauce.	
<b>Deep-Fried Tilapia (Large)</b>	<b>\$24.00</b>
ปลาเนื้อทอด (ราดพริก/น้ำจิ้มทะเล) deep-fried tilapia (whole) with spicy green dipping sauce or sweet chili sauce	
<b>Sai Yang</b>	<b>\$16.00</b>
ไส้ย่าง - chargrilled pork Intestine served with spicy dipping sauce.	
<b>Rugby Fish Ball</b>	<b>\$9.95</b>
white fish, garlic, pepper, and Thai seasoning. Crispy outside, bursting inside.	

## ส้มตำ (Som Tam)

<b>Tam Thai</b>	<b>\$14.00</b>
ตำไทย Central Thai style Papaya salad. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce	
<b>Tam Thai Poo</b>	<b>\$15.00</b>
ตำไทยปู Central Thai style Papaya salad with marinade crab. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce, tiny crab	
<b>Tam Poo Pla-Ra</b>	<b>\$16.00</b>
ตำปูปลาร้า Thai Isan style Papaya salad with marinade crab. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), tiny crab	
<b>Tam Goong Sod</b>	<b>\$18.00</b>
ตำกุ้งสด Thai Isan style Papaya salad with raw shrimp. Julienned green papaya, chili pepper, tomato, fish sauce, pla-lar (pickled fish), raw shrimp	
<b>Tam Khai Kem</b>	<b>\$17.00</b>
ตำไข่เค็ม Central Thai style Papaya salad with salted egg. Julienned green papaya, chili pepper, tomato, peanut, dried shrimp, sugar, fish sauce, salted egg	
<b>Tam Sua</b>	<b>\$17.00</b>
ตำซั่ว 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	
<b>Tam Pa</b>	<b>\$18.00</b>
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	
<b>Tam Moo Yor</b>	<b>\$18.00</b>
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	
<b>Tam Khao Pun</b>	<b>\$14.00</b>
ตำข้าวปุ้น Thai Isan style Rice noodle salad, chili pepper, tomato, fish sauce, pla-lar (pickled fish), rice noodles, crispy pork skin	
<b>Tam Korat</b>	<b>\$15.00</b>
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**

ซूपหน่อไม้ 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**

ลาบปลาตุ๋น 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

## ซุ๊ป (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**  
 ค่าน้ำหมูสับ stir-fried chinese broccoli, garlic, chili, oyster sauce and ground pork

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

<b>Ka Pow (chicken/beef/pork)</b> กะเพรา (ไก่สับ/หมูสับ/เนื้อสับ) stir-fried spicy ground meats (chicken/pork/beef), holy basil (season), thai chili pepper.	<b>\$15.00</b>
<b>Ka Pow Gai Grob</b> กะเพราไก่กรอบ deep-fried chicken tight with thai holy basil (season), pepper, garlic	<b>\$18.00</b>
<b>Ka Pow Moo Grob</b> กะเพราหมูกรอบ stir-fried crispy pork belly, holy basil (season), thai chili pepper.	<b>\$19.00</b>
<b>Ka Pow Khai Yeaw Ma</b> กะเพราไข่เยี่ยวม้าหมูสับ stir-fried preserved egg, ground pork, holy basil (season), thai chili pepper.	<b>\$18.00</b>
<b>Pad Ped Moo Grob</b> ผัดเผ็ดหมูกรอบ stir-fried chili, lemongrass, kaffir lime leaf with crispy pork belly	<b>\$19.00</b>
<b>Pad Ped Kra-Duk Moo</b> ผัดเผ็ดกระดูกหมู stir-fried chili, lemongrass, kaffir lime leaf with pork rib	<b>\$19.00</b>
<b>Pad Ped Nuar Nong Lai</b> ผัดเผ็ดเนื้อน่องลาย stir-fried chili, lemongrass, kaffir lime leaf with beef shank	<b>\$19.00</b>
<b>Pad Ped Pla Duk (With Bone)</b> ผัดเผ็ดปลาตุ๋นทอด stir-fried chili, lemongrass, kaffir lime leaf with fried catfish (with Bone)	<b>\$21.00</b>

## ก๋วยเตี๋ยว (Noodle)

<b>Tom Yum Noodle Soup - Talay</b> ก๋วยเตี๋ยวต้มยำทะเล spicy tom yum soup, thin rice noodle, seafood	<b>\$21.00</b>
<b>Tom Yum Noodle Soup - Goong</b> ก๋วยเตี๋ยวต้มยำกุ้ง spicy tom yum soup, thin rice noodle, shrimp	<b>\$19.00</b>
<b>Kuay Jab</b> ก๋วยจั๊บ five spice soup, flat wide noodle, pork liver and intestine	<b>\$18.00</b>
<b>Boat Noodle Soup - Moo</b> ก๋วยเตี๋ยวเรือ spicy thin rice noodle soup, pork and pork balls	<b>\$16.00</b>
<b>Boat Noodle Soup - Nuar</b> ก๋วยเตี๋ยวเรือ spicy thin rice noodle soup, beef and beef balls	<b>\$18.00</b>
<b>Kanom Jean - Nam Ya Pa</b> ขนมจีน (น้ำยาป่า) spicy thai noodle topped with fish meat blended sauce	<b>\$16.00</b>
<b>Kanom Jean - Nam Ya Poo</b> ขนมจีนน้ำยาปู spicy thai noodle topped with crab meat blended sauce	<b>\$19.00</b>
<b>Yen Ta Fo</b> เย็นตาโฟ flat wide noodle, in pickled bean curd soup, served with fried wonton, and fish balls	<b>\$17.00</b>
<b>Suki</b> สุกี้ (หมู/ไก่/เนื้อ/กุ้ง/ทะเล) silver noodle, vegetables, egg, chili bean curd sauce with your choice of pork, chicken, beef, shrimp or seafood	<b>\$15.00</b>
<b>Khao Soi - Beef Tendon</b> ข้าวซอยเอ็นเนื้อตุ๋น egg noodle, beef tendon, yellow curry, top with crispy egg noodle	<b>\$19.00</b>
<b>Khao Soi - Beef Shank</b> ข้าวซอยเนื้อน่องลาย egg noodle, beef shank, yellow curry, top with crispy egg noodle	<b>\$19.00</b>
<b>Duck Noodle Soup</b> Thai noodle soup with drum stick duck, rich aromatic broth, and soft noodles, topped with fresh herbs	<b>\$18.00</b>

**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**  
 ผัดซีอิ๊ว, flat rice noodle, egg, carrot, Chinese broccoli

**Kua Gai** **\$14.50**  
 flattened 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

<b>Chili Basil</b> basil, bell pepper, onion, chili, mushroom	<b>\$15.50</b>
<b>Khao Kha Mu</b> Braised Pork Leg over rice with Green Pickle Mustard, Chinese Broccoli and Boiled Egg.	<b>\$17.00</b>
<b>Khao Man Gai</b> Poached chicken served with seasoned rice, homemade ginger sauce, and a side of chicken broth	<b>\$17.00</b>
<b>Khao Moo Daeng</b> Roasted Red Pork, Crispy Pork belly, Sweet sausages, Boiled egg, Aromatic Sesame Sauce serve with Jasmine Rice.	<b>\$18.00</b>

## เครื่องเคียง (Side)

Jasmine Rice	<b>\$3.00</b>	Brown Rice	<b>\$4.00</b>
Coconut Rice	<b>\$4.50</b>	Sticky Rice	<b>\$3.00</b>
Steamed Noodle	<b>\$4.00</b>	Steamed Veggie	<b>\$5.00</b>
Kanom Jeen Noodle	<b>\$5.00</b>	Khai Dow (1x) Thai Style Fried Egg	<b>\$3.00</b>
Khai Jeaw (2x)	<b>\$5.00</b>	Crispy Pork Skin	<b>\$5.00</b>
Crispy Chicken Skin	<b>\$10.00</b>	Peanut Sauce 2oz Peanut Sauce	<b>\$2.50</b>
Ginger Soy Sauce (12oz) House Ginger Soy Sauce (12oz)	<b>\$9.95</b>	Sweet&Sour Sauce (12oz)	<b>\$9.95</b>
Isan Spicy Dipping -Jaw (12oz) น้ำจิ้มแจ่ว - palm sugar, tamarind , lime, fish sauce	<b>\$14.95</b>	Thai Spicy & Sour Dipping (12oz) น้ำจิ้มซีฟู้ด - shallot, garlic, fish sauce, lime, palm sugar, cilantro, chili	<b>\$17.95</b>

## เครื่องดื่ม (Soft Drink)

Thai Iced Tea	<b>\$5.00</b>	Thai Iced Green Tea (Cha Khiew) Thai Iced Green Tea	<b>\$5.00</b>
Thai Iced Coffee	<b>\$5.00</b>	Palm Sugar Juice	<b>\$5.00</b>
Coke (can)	<b>\$2.95</b>	Diet Coke (can)	<b>\$2.95</b>
Sprite (can)	<b>\$2.95</b>	Ginger Ale (can)	<b>\$2.95</b>
Water (bottled)	<b>\$2.75</b>		

## ของหวาน (Dessert)

Mango Sticky Rice	<b>\$8.95</b>
Thai Fried Banana Crispy fried banana - ripe bananas, rice flour, coconut flakes, and sesame seeds.	<b>\$8.95</b>