



TOK TOK

REGIONAL THAI COOKING
KIIN KIIN

BEYOND AUTHENTIC

We are proud to present Kiin Kiin Tok Tok. Updated versions of local Thai dishes based on fresh Danish produce – Thai village meets Vesterbro.

We grind Thai spices to get the moist curry pastes just right and dry fish and shellfish to provide just the right fermented flavors. So quite classic and yet – we salt, smoke and pickle from scratch. We don't fly in fish from Thailand, when we have them fresh right here.

THE MENU IS DIVIDED IN TWO

First, Thai dishes, family style. Select 4-5 dishes – sharing is caring. Sink your teeth into spicy bites from Isaan or try the sausages on lamb and curry from Chiang Mai. Our chefs grill seafood over coconut – of course with the real nam jim marinade.

Tok tok is the sound of the pestle pummeling papaya in a ceramic mortar for Thailand's national dish som tam. We serve it Isaan style – and in a milder Bangkok version.

The second section of the menu is devoted to classics – as main courses or quick takeaway. We steam our own rice noodles for the pad thai – with langoustines for the pad krapow, the Thai hash dish with holy basil or a classic coconut curry with fish dumplings.

DRINKS

Aromatic and light grape varieties make up the drinks card, accompanied by handmade Danish ciders, perfect for spicy Thai

dishes, and 5 different Mikkeller beers, especially brewed for the restaurant. And Kiin Kiin's two mixologists have developed a cocktail card with inspiration from Southeast Asia.

The restaurant seats 40 indoors, and in the summer we have 50 seats outside on Vesterbros Torv.

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