

Bangkok Cafe Sample Menu

Starters

Satay £5.95 (n)
Marinated grilled chicken slivers with a peanut sauce and a chilli and cucumber dip. Street food favourite

Gung tord £6.95
King prawns coated in a light crispy batter with a sweet plum and chilli sauce

Kanom bang na hed £4.50 (n)(v)
Thai toasties. Seasoned chopped mushrooms and sesame seeds on toast, with a cucumber and onion relish

Blamuktord £6.95 (h)
Thai style calamari, squid deep fried with salt and chilli

Saigorb £5.95 (h)
Homemade spicy pork thai sausages

See kron moo tord £5.25
Spicy and sticky pork ribs. Delicious

Yam ner £6.25 (h)
Spicy beef salad with thai herbs. Popular throughout Thailand

Larb bed £5.75 (h)
Northern style minced duck with chilli and thai herbs served in lettuce wraps

Dom yam gung £5.95 (h)
Spicy prawn soup with lemon grass, galangal and coriander. Once tried, never forgotten!

Main courses

Stir fries

Bed grapow £11.95 (h)
Slices of roast duck stir fried with holy basil and chilli. Served with yellow rice & steamed green vegetables with a coconut dressing

Gung pat prik £12.50 (h)
King prawns with thai herbs, chillies and red peppers and vegetable tempura

Gai met mamuang £11.25 (n)(h)
Chicken, cashew nuts and roasted chillies and a spicy mushroom soup

Bla pat king £10.95
Deep fried trout fillets in a spicy red curry sauce with green peppercorns. Served with

steamed jasmine rice and vegetable tempura

Gai pat king £11.95

Stir fried chicken breast with ginger, spring onions and mushrooms. Served with rice and tempura vegetables

Grills

Gai yang som dam £16.50 (h)(n)

half a chicken marinated in a special sauce with sticky rice and som dam salad. with a dipping sauce

Ner nam dok £17.50 (h)

slices of rib eye beef marinated in a typical North - Eastern dressing with steamed rice and crispy vegetables

Moo ping £15.50 (h)

'Pork 2 ways' - marinated grilled pork skewers with a dip and pork 'yam' salad served with sticky rice

Gung naammakkarm £17.50

grilled emperor prawns with a tamarind served with steamed jasmine rice and stir fried spring greens

Curries

Gang kio warn gai £11.95 (h)

traditional hot green chicken curry and vegetable tempura

Gang dang bed £12.50 (h)

spicy roast duck red curry and fresh green vegetables with a coconut dressing

Gang massamangah on £13.50 (n)

southern style lamb curry with peanuts and potatoes, cucumber relish and fresh green vegetables with a coconut dressing

Penang ner £12.95 (h)(n)

southern style dry curry of spicy beef with ground peanuts and coconut with vegetable tempura

Gang kua gung £12.95

prawn and pineapple red curry and steamed green vegetables with a coconut dressing. simply delicious

tuk-tuk menu under 7s – £4.59

Chicken fried rice

Veggie pad thai

Chicken sate rice & drink (cordial)

Noodles

Pad thai £10.25 (n)

the classic thai noodle dish. soft ribbon noodles stir fried with prawns, bean sprouts and ground peanuts

Bangkok café noodles £10.25

glass noodles tossed with prawns, squid, pakchoy, baby corn and spring onions with a hint of curry. yummy!

Kweidiewnarm bed £10.50

duck noodle soup with spring greens and beanspouts

Kwidieowkhi maw gai £10.50 (h)

'Drunken noodles' ribbon noodles pan fried with chicken, chillies, fresh peppercorns and holy basil

Bangkok cafe specials

Gaitord £13.95

Chicken breast in a crispy coating with two sauces - served with steamed Thai rice, stir fried vegetables and a spicy mushroom soup

Platord £16.50

Whole sea bass fried until golden served with yellow rice, green vegetables and a chilli and lime sauce

Som Dam Boo Nimm £14.95 (h)

Soft shell crab served with spicy green papaya salad and steamed coconut rice

Kow Pat prikner £11.50

A spicy beef fried rice served with a cucumber side salad, Perfect for a light supper

Nam blaprikblatuu £13.50 (h)

A traditional northeastern dish of fried fish served with intense pounded sauce of shrimp and vegetables and chillies served with steamed vegetables and jasmine rice

Blamanow £11.50 (h)

Steamed Seabass in lime and chilli sauce served with jasmine rice and steamed green vegetables with a coconut and garlic dressing

Vegetable sides

Hedruam pat £3.95
Medley of mushrooms with garlic stir fried in oyster sauce

Som dam £4.95 (h)(n)
Thailand's favourite street salad. shredded fresh green papaya, green beans and carrots with dried shrimps, peanuts, garlic, chilli and lime juice

Pat pak kio £3.95
broccoli and young kale in light soy sauce

Pak joop bang tord £3.95
Thai style tempura. mixture of deep fried vegetables in a light batter

Vegan menu

Starters

Corn fritters £5.50
Deep fried sweet corn fritters with a side of spicy cucumber salad with shallots, cherry tomatoes and chilli

Larbhed £6.50 (h)(n)
A Northern dish of spicy mixed with wild mushroom, lime and coriander mixed with roasted ground rice – served at room temperature on a green leaf

Dom karkapport £4.95
Delicate, mild soup with coconut milk, babycorn, galangal and lemongrass. Light and lemony

Borbia sot £5.25 (v)
Fresh wraps of thai herbs and vegetables with tamarind sauce

Dom yam hed £4.95 (v)
Spicy mushroom soup with lemongrass, galangal and coriander

Main courses

Pat thai jay £9.50 (n)
Famous thai noodles with leeks, spring onion, spring greens, broccoli stem, bean sprouts and red peppers. Ground peanuts on the side

Hed pat grapow £9.95 (v)
Stir fried medley of mushrooms with chilli and basil served with jasmine rice

Dowhoo pat prik £10.50 (v)
Crispy tofu with roasted chillies and red peppers and fresh green vegetables with a coconut dressing

Pumpkin curry £11.25 (v)
Mild yellow coconut curry of pumpkin, white radish and green beans served with fresh green steamed vegetables with a coconut dressing

Gang massaman tofu £10.95 (n)(v)
Southern style curry with peanuts and potatoes with tofu. Served with cucumber relish and fresh green vegetables with coconut dressing

Gang baa jay kanun £9.95
Jungle curry made with jackfruit and vegetables served with vegetable tempura and steamed jasmine rice

Sides

Cucumber salad £4.50
Spicy cucumber salad with shallots, cherry tomatoes, chilli, light soy sauce and lime

Som dam £5.50 (n)
Thailand's famous spicy salad of shredded fresh green papaya, green beans and carrots with, peanuts, garlic, chilli and lime juice

Vegetable tempura £4.50
Thai style crispy tempura vegetables with sweet chilli sauce

Stir fried spring greens £4.50
Stir fried with pickled mustard greens and light soy sauce

We do not use msg in our cooking but we cannot guarantee that there are no trace elements of nuts in our dishes or produce

(h) hot, spicy (n) contains nuts or nut traces (v) vegetarian (vg) vegan