

Greyhound Cafe Sample Menu

Small plates

Complicated noodles *** £8.5

Diy rice noodle sheets and iceberg lettuce topped with minced pork sauce, greyhound's spicy lime sauce and crowned with some fresh coriander. Needs a little bit of work but it's worth every bite!

Salmon in hot pursuit *** £6.5

Thinly sliced fresh salmon topped with greyhound's spicy lime sauce. Has been the top of our chart since day 1

Greyhound 'single bone' wings *** £6.9

Crispy, single bone chicken wings marinated in thai fish sauce, fried till golden. A special recipe from one of our friends' family that we grew up with

Crab and corn pops*** £7.5

Bite-sized crunchy sweet corn and crab meat balls, served with thai sweet chilli sauce

Tod-mun pops £6.8

Spicy fish cake balls, served with thai-style pickles

Rib eye satay*** £9.5

An upgrade of street food style beef satay - a disappearing street food that even thais are yearning for. Served with traditional condiments, peanut sauce and fluffy toast

Crispy calamari with thai dip*** £8.9

Get your stomach going with our deep-fried calamari marinated in thai seasoning served with thai sweet chilli sauce

Weeping wolf £8.8

Grilled lamb on a bed of cucumber ribbons. Served with crispy holy basil and our signature green sauce

Tataki tuna larb £8.9

Seared sesame tuna in ricey, spicy e-sarn dressing

Northern sai auo sausage £8.8

Grilled northern thai spicy-herby sausage served with mixed herbs, pickled vegetables and roasted peanuts

A platter of delight £10.8

Thai-style pork skewers, grilled rib eye satay topped with peanut sauce, signature ghc single bone chicken wing, and grilled king oyster mushroom seasoned with green chilli sauce

Moo ping £7.5

Found in every street food corner of bangkok - thai style pork skewer grilled to perfection with both sweet and salty notes. Great paired with our homemade jaew herbal sauce

Soup & salad

Grilled fakthong tofu salad £13.5
Pumpkin - the most risqué vegetable to be pronounced in thai. Roasted and served with marinated tofu and sesame dressing

Beef yum*** £15.5
Grilled rib eye steak on a bed of greens. With a spicy zesty lime dressing

Bugs in my salad £9.5
Salad of mixed greens with soya wasabi dressing and high-protein fried thai pupae on the side

Chicken tom kha broth £11.5
Everyone's favourite winter-warmer. Spicy and sour classic coconut broth made with fresh galangal, kaffir lime leaves, lemongrass and chillies

Som tum moo krob £15.8
Crunchy papaya slices pounded in fresh lime juice, palm sugar and chillies served with greyhound café's famous crispy pork

Ravioli tom yum goong*** £13.9
Thai tom yum soup with whole tiger prawn and prawn-stuffed ravioli

Meat of choice

Hot oil pork knuckle*** £25.8
German-style golden fried pork knuckle with spicy tamarind curry paste, jaew sauce and sticky rice basket

Sea bass miang*** £21.5
Grilled whole sea bass served with mixed herbs, rice vermicelli and miang sauce. Wrap and enjoy!!!!

Esarn chicken £17.5
Half chicken rubbed with turmeric and grilled until juicy. Served with som-tum, jaew sauce, thai sweet chilli sauce and healthy sticky riceberry

Rib eye yang fai £23.5
Flame-grilled rib eye with som-tum, jaew sauce and healthy sticky rice basket

Lamb chop panang*** £22
Grilled juicy lamb chops in thai panang curry sauce served with green asparagus and plumb cherry tomatoes

Pork-sparerib with thai twist £14.5
Fried spare ribs with our very own marinated spices served with 2 dipping sauces; jaew-mayo and sriracha sauce served with sticky rice basket

Fried whole sea-bass with mango spicy salsa £21
Crispy on the outside but tender on the inside, whole sea bass topped with flavourful thai green mango and green apple salsa

Son-in-law egg with fried prawn £21
Traditional thai dish with haunting name for all son in laws; deep-fried boiled egg with fried prawn in sweet and sour tamarind sauce topped with crunchy shallot and dried chillies

Super tom zabb pork ribs*** £13.8
Slow cooked to tender jugged pork ribs in very zapp (spicy and sour) clear soup, esarn's style.
Fragranced with fresh lemongrass, kaffir lime leaves

One dish

Tom yum goong noodles £15.5
Sour and spicy tom yum soup with whole tiger prawn and flat rice noodles

Street style duck soup noodles £14.8
Yaowarat-style five-spiced noodle soup with confit duck leg, rice noodles and bean sprouts.
Try with crushed yellow chilli vinegar the way thais enjoy the dish

Phad thai with a choice of:

Scallops £16.8

Prawns £14.5

Chicken £13.5

Mushrooms £12.5

Pad thai, as you know it but our version came from the chanthaburi province, using original rice noodle and tamarind sauce. Served with crushed peanuts, crispy dried shrimps and fresh bean sprouts the way it should be

Chicken holy basil chilli bomb £14.5
Served with hom mali rice and crispy-edge fried egg. Bangkok won't be bangkok without it

Beef massamun £15.8
Slow braised beef cheek in thai massamun curry. Served with hom mali rice and house pickles

Crab meat wok rice*** £21
Not your average crab meat fried rice. In bangkok, we call this dish fried meat with garlic, chilli and touch of rice. Served with a bowl of daily clear soup

The angry pasta*** £15.5
Spaghetti and mixed seafood wok-fried with our thai "angry" hot sauce, lots of holy basil, garlic chilli bomb. A true taste of bangkok street food and best cure for a hangover

Spaghetti pla khem £12
A reinterpretation of the Italian pasta with anchovies, but using thai salted fish instead. Garnished with green peppercorns, chilli oil and dried red chillies. One of our top selling dishes

Rice noodle in tom zaab pork ribs soup £12.8
Rice noodles with slow cooked to tender jugged pork ribs in very zapp (spicy and sour) clear soup, esarn's style. Fragranced with fresh lemongrass and kaffir lime leaves

Aromatic prawns on steamed rice £13.8
Stir-fried marinated prawns with thai herbs served on jasmine rice topped with fried egg.
Comes with a bowl of daily clear soup

Street style stir-fried lamb cube on rice*** £14.5
Typical thai's street style dish but cooked with marinated lamb cubes instead, seasoned with lots of garlic and pepper. Served with steamed jasmine rice, boiled egg and a bowl of daily clear soup

Thai spicy green curry with a twist*** £15.5
Famous thai green curry but with grilled chicken served with somen noodles and boiled egg

Vegetarian

Grilled fakthong tofu salad*** £13.5
Pumpkin-the most risqué vegetable to be pronounced in thai-roasted and served with marinated tofu and sesame dressing

Crispy fried mixed mushrooms with thai herbs £8.8
Crunchy starter you won't be able to stop eating once you start. Served with sweet chilli sauce

Sweet corn pops £6
Bite-sized crunchy sweet corn pops, served with thai sweet chilli sauce

Mushrooms waterfall*** £12.5
Mixed mushrooms flash-cooked in spicy north-eastern thai dressing. Served with sticky rice

Mixed mushrooms basil chilli bomb*** £13.5
The meatless version of our national dish
Served with hom mali rice and crispy-edge fried egg

Aubergine & tofu basil chilli bomb*** £12.5
Served on steamed jasmine rice and clear soup of the day
(Add minced chicken £2 / prawns £3 / scallops £4)

Gang kua pineapple £12.5
Pineapple red curry with tofu served with steamed jasmine rice
(Add minced chicken £2 / prawns £3 / scallops £4)

Mixed mushrooms pad Thai £12.5
Pad Thai, as you know it but our recipe came from chanthaburi province, stir-fried with mixed mushrooms

Angry veggie pasta £13.5
Spaghetti and mixed mushrooms wok-fried with our Thai "angry" hot sauce, lots of holy basil, garlic chilli bomb. A true taste of bangkok street food and best cure for hangover

Side

Thai omelette £3.8

Crispy-edge fried egg £2.5

Hom mali rice £3.5

Plain sticky rice £4

Riceberry sticky rice £4.5

Sour sweet pickles £3.8

Grilled mixed mushrooms £6.5

Wok fried aubergine £5.5

Wok fried cabbage £5.5

Desserts

Happy toast*** £7.5

Thick white or whole wheat toast served with 4 toppings of Thai tea custard, Thai coffee custard, sea salt caramel and condensed milk. A makeover of a dish from our childhood memory

Mixed fruits jelly on lychee granita £7.5

Our favourite mixed fruit jelly the way we grew up with served on top of lychee granita

Young coconut crepe cake*** £7.9

Crepe cake layered with young coconut flesh and its sweet cream. Served chilled

Palm sugar banana £7.5

Thai grilled and candied banana with palm sugar caramel, served with vanilla bean ice cream

Refreshing pineapple sorbet*** £4.5

Served with fresh pineapple and strawberries

Red rubies tub tim krob*** £7.9

Ruby coloured chestnut bites with coconut water granita. Sprinkled with young coconut flesh and coconut cream for that extra texture

Sago an-chan*** £7

Tapioca pearls cooked in butterfly pea flower-infused juice topped with coconut cream, served with young coconut sherbet

Panna cotta lod chong £7

Palm sugar-infused panna cotta layered with Thai pandan lod-chong. An east-meet-west creation

Young coconut sherbet £4.5

Homemade from the young coconut flesh and coconut cream, giving it a delightfully smooth texture in every bite. Uh-mazing