

Starters

1. THAI FISHCAKE (N) - ทอดมัน

TRADITIONAL THAI FISHCAKE. SERVED WITH SWEET CHILLI SAUCE AND GROUND NUTS.

2. MOO PING - หมูปิ้ง

THAI-STYLE CHARGRILLED PORK SKEWERS MARINATED IN A BLEND OF AROMATIC SPICES. COCONUT MILK. WITH A HINT OF SWEETNESS. PAIRED WITH SPICY AND TANGY SAUCE.

3. DUCK SPRING ROLLS - เปาะเปี๊ยะเป็ด

A DELIGHTFUL AND SAVOURY APPETISER THAT COMBINES THE RICH FLAVORS OF TENDER DUCK MEAT WITH VEGETABLES. AND AROMATIC HERBS.

4. CHICKEN SATAY (N) - สะเต๊ะไก่

TENDER CHARGRILLED CHICKEN SKEWERS MARINATED IN A BLEND OF AROMATIC SPICES. SERVED WITH OUR SIGNATURE PEANUT DIPPING SAUCE.

5. VEGETABLE SPRING ROLLS (V) - เปาะเปี๊ยะผัก

A DELIGHTFUL AND SAVOURY APPETISER THAT COMBINES THE RICH FLAVORS OF VEGETABLES. AND AROMATIC HERBS.

6. TOD MUN KAO POD (V) (N) - ทอดมันข้าวโพด

THAI-INSPIRED FRITTERS WITH A PERFECT BLEND OF SWEETCORN AND THE AROMATIC RED CURRY PASTE SERVED WITH A ZESTY SWEET CHILLI SAUCE AND GROUND NUTS.



MILD



MEDIUM SPICY

*125 ML HOUSE WINE

N

— CONTAIN NUTS

A DISCRETIONARY SERVICE CHARGE OF 9.5% IS ADDED TO EACH BILL.

* 330ML BOTTLE OF THAI BEER. 125ML GLASS OF HOUSE WINE

Lunch Deal

[Available Monday - Friday from 12noon - 5pm]

One Main Dish
starts from

£ 11.50

Two Courses
for

£ 12.95



Add extra £ 3.00

for a bottle of beer or a glass of house wine*



Thai Street Food

WWW.EATNUA.COM
0118 3044317



One Dish Street Food Wonder



Rice ข้าวผัด ข้าวราดจานเดียว

Noodles ก๋วยเตี๋ยว

1. BOAT NOODLES (Kuai Tiao Ruea) - ก๋วยเตี๋ยวเรือ

A BOLD AND AROMATIC THAI RICE NOODLE SOUP ORIGINALLY SERVED FROM BOATS ALONG BANGKOK'S CANALS. RICH IN FLAVOR. CHOICE OF STEWED PORK OR STEWED BEEF VEGETABLES (V)

2. KUAI TIAO TOM YUM MOO NOODLES ๒๒

- ก๋วยเตี๋ยวไข่ต้มยำหมูสับโบราณ

A SPICY AND TANGY THAI NOODLE SOUP FEATURING RICE NOODLES IN A RICH SPICY BROTH MADE WITH CHILI, LIME JUICE, FISH SAUCE, AND CRUSHED PEANUTS. TOPPED WITH TENDER MINCED PORK, SOFT-BOILED EGG, BEAN SPROUTS, AND FRESH HERBS.

3. YEN TA FO NOODLES ๑ - เย็นตาโฟ

A BOLD HO FUN THAI NOODLE SOUP WITH A SIGNATURE PINK BROTH MADE FROM FERMENTED RED BEAN CURD. COMBINING A PERFECT BALANCE OF SWEET, SOUR, AND SAVORY FLAVORS. TOPPED WITH AN ASSORTMENT OF FISH BALLS, KING PRAWN, SQUID, FRIED TOFU, MORNING GLORY, AND CRISPY WONTONS.

4. PAD THAI (N) - ผัดไทย

STIR-FRIED SEN JAN RICE NOODLES. FEATURING THE PERFECT FUSION OF SWEET, SOUR, AND SAVORY NOTES. TOSSED WITH DRIED SHRIMP, TOFU, EGGS, BEAN SPROUTS, SPRING ONION, AND PEANUTS. CHOICE OF CHICKEN OR TOFU & MIXED VEGETABLES (V) OR PRAWNS (£2 EXTRA)

5. PAD KEE MAO ๒๒ - ผัดขี้เมา

FLAT RICE NOODLES. WOK-TOSSED WITH A FLAVORFUL BLEND OF BASIL, BAMBOO SHOOT, RED CHILLIES, ONION, BABY CORN, FINE BEANS, AND CHILLI. CHOICE OF CHICKEN OR TOFU & MIXED VEGETABLES (V) OR PRAWNS (£2 EXTRA)

6. HAINANESE CHICKEN RICE - ข้าวมันไก่

FRAGRANT JASMINE RICE COOKED IN RICH CHICKEN BROTH. SERVED WITH A LIGHT CLEAR SOUP. AND A BOLD DIPPING SAUCE. CHOICE OF TENDER POACHED CHICKEN OR CRISPY CHICKEN.

7. KHAO KHA MOO PA-LO - ข้าวขาหมู

BRAISED PORK HOCK IN SOYA SAUCE WITH PICKLED SOUR MUSTARD ON STEAMED JASMINE RICE.

8. KHAO RAD KRA-PAO GAI (WITH FRIED EGG) ๒๒

- ข้าวราดกระเพราไก่ไข่ดาว

A SPICY & FRAGRANT MINCED CHICKEN DISH WOK-TOSSED WITH THAI HOLLY BASIL, FINE BEANS, ONIONS AND CHILLI IN A SAVORY SAUCE ON STEAMED JASMINE RICE. TOPPED WITH FRIED EGG.

9. SWEET AND SOUR CRISPY CHICKEN - เป็รียวหวานไก่กรอบ

CRISPY-FRIED CHICKEN WITH A FLAVORFUL SWEET AND TANGY SAUCE. CUCUMBER, TOMATOES, CRISP BELL PEPPER, ONION, AND PINEAPPLE.

10. THAI GREEN CURRY ON RICE ๒๒ - แกงเขียวหวาน

A CLASSIC THAI CURRY FEATURING THAI BASIL, THAI AUBERGINE, AND BAMBOO SHOOT. CHOICE OF CHICKEN OR TOFU & MIXED VEGETABLES (V)

11. MASSAMAN CURRY (N) ๑ - แกงมัสมั่น

A FLAVORFUL AND AROMATIC THAI CURRY WITH A RICH AND CREAMY TEXTURE WITH POTATOES, CRISPY SHALLOTS AND NUTS.