

AbidA



A Fusion of Eastern Cuisine



Menu



Indian Tapas Style Menu

Here at Abida we have introduced a 'Tapas' style of eating Indian food, we would recommend that you have 3 or 4 dishes between 2 people initially and just take it from there.

Pudina Chicken or Lamb £4.95

Chicken or lamb cooked with green pepper, fresh mint, coriander, green chilli, mixed spices and lime juice. Hot and spicy.

Lahori Karahi £5.95

Dried barbecued chicken or tender lamb cooked with lahori paste, coriander, spring onion, cherry tomato, organic button onion, red and green pepper, fresh green chilli. Fairly hot and spicy.

Balti Chilli Adrax Cod £5.95

Fried cod fish cooked with balti paste, chopped ginger, fresh coriander and spring onion. Medium hot.

Keema Muttar £4.95

Mince and green peas.

Spicy Fish Fillet 1pc £5.95

Karahi Skadow £5.95

Chunks of lamb or diced chicken cooked in balti sauce, spring onion and fresh cream; very popular in Kashmir. Spicy, mild.

Bhindi Bhaji £4.50

Freshly spiced okra.

Balti Garlic Masalla £5.95

Diced lamb or chicken tikka breast, cooked in chopped fresh garlic, balti sauce, coriander, spring onions, boiled green and red pepper. Medium hot.

Chicken, Lamb or Veg Biryani £5.50

An extremely nourishing preparation of Tilda basmati rice along with tender chicken and steam cooked lamb pieces, nutmeg, maize, ground almond and clarified butter. Decorated with saffron, butter fried onion, slices of cucumber and tomato.

Naga Masala £5.50

(very hot; similar to vindaloo)

Our special vindaloo sauce with mustard seeds and vinegar.

Rezala Gosht £5.50

A nourishing old Delhi style dish consisting of chopped lamb, grated onions, garlic, ginger and exotic spices. Cooked with whole green chillies, a touch of fresh yoghurt and a few drops of rose water. Finished with coriander leaves. Sweet and hot taste.

Sag Panir Malay £4.50

Oriental cottage cheese with spinach, coriander and fresh ground mustard seeds. Medium spicy.

Chicken or Lamb Jhal Bhuna £4.95

A combination of a special blend of spices, onions and tomatoes fried together. Fairly Hot

Kathmandu Chicken £5.50

Very famous Nepali dish. Cooked with barbecued chicken, our selected spices, lentils and ladies' fingers (Okra)

Palak Chicken or Lamb £5.50

Steam cooked chicken or lamb combination with fresh spinach, whole green herbs and spices. Garnished with a touch of grated ginger and garlic. Medium hot and spicy.

Sag Aloo £4.50

Spinach and potato.

Vegetable Chilli Daal Massalla £4.95

A fresh selection of vegetables steam cooked with chopped green chillies, coriander and mixed lentils. Completed with a touch of fresh ginger. Fairly hot and spicy.

Prawn Palak Massalla £5.95

Large prawns cooked in fresh spinach and a touch of mixed lentil sauce. Garnished with fried garlic and cumin seeds.

Chicken Tikka Nentara £5.50

Tikka chicken in yoghurt, mango chutney and tomato sauce. Resulting in a tangy flavour. Highly Recommended.

Aubergine & Mushroom Jalfrezie £4.95

Diced fresh aubergine and mushrooms, cooked with chopped green pepper, green chillies, in a medium hot spicy sauce. Finally garnished with a touch of ginger and coriander leaves.

Bahari Chicken Kebabs £4.95

North Indian Chilli Garlic Chicken or Lamb £5.50

Barbecued diced chicken or lamb cooked in north Indian spice, fresh chilli, chopped garlic and spring onion.

Chicken Ceylon £5.50

Steamed chicken cooked with our selected spices, coconut flour and madras. Hot.

Butter Chicken £5.50

Barbecued chicken, cooked with mild spicy butter sauce

Jaipur Massalla Chicken or Lamb £5.50

Marinated barbecued chicken or lamb cooked with fresh mushroom, green pepper, fried onions and fresh Punjabi Massalla in a thick sauce. Highly recommended.

Lahori Sabzi Karahi £4.95

A wonderful combination of crunchy vegetables cooked in tomato puree, crushed garlic, ginger and slightly sour Kashmiri spices. Garnished with chopped tomatoes and coriander leaves.

Mug Daal Chicken or Lamb £5.50

Well marinated barbecue chicken kebab or tender lamb added to spring onion, ginger, ground roasted cumin and lentil sauce. Topped with a sprig of coriander leaves. This is a spicy fairly hot and very tasty dish.

Chicken or Lamb Tikka Massalam £5.50

All time favourite created by the great marathi from the north of India. This dish consists of charcoal grilled pieces of chicken or lamb, fresh yoghurt, lemon juice and aromatic tandoori spices in a rich creamy sauce. Completed with almond flakes, fresh cream and coriander leaves. Very mild and sweet.

Lamb or Chicken Passanda £5.50

Freshly sliced tender roasted chicken or lamb cooked in ground almonds, fresh cream and mild exotic spicy based sauce. Finished with butter, fried onion, broken pistachio and coriander leaves. Exotic, mild and very smooth.

Indian Tapas Style Menu

Bread

Plain Naan £2.25
Fully tandoori baked leavened bread.

Garlic Naan £2.50
Stuffed with crushed garlic and coriander.

Rice

Basmati Pilau Rice £2.50
Saffron rice.

Boiled Rice £2.25

Mushroom Fried Rice £2.95

A La Carte

Special Pakora

Coated with flavoured gram flour, deep fried and served with salad and sweet sauce.

Onion Bhaji £3.95

Mixed Vegetable Pakora £3.95

Chicken Pakora £4.95

Fish Pakora £4.95

King Prawn Pakora £5.95

Clay Oven Barbecue

Chicken Kebab £4.95

Lamb Kebab £4.95

Sheek Kebab £4.95

Mixed Kebab £5.50

1/4 Tandoori Chicken (on the bone) £4.95

Barbecue King Prawn with barbecued sag and fried potatoes £6.95

Samosa

Pastry stuffed with fillings, deep fried and served with salad and sweet sauce.

Meat Samosa £4.50

Vegetable Samosa £4.50

Abida Special Puree

Please order mild, medium or hot to taste, served with thin deep fried puree, salad and sweet sauce. Please mix and match from any ingredients: Chicken, Lamb, Prawn, Cauliflower, Spinach, Mushroom, Chickpeas, Potato

King Prawn Pathia Puree £6.95

Large King Prawn cooked with hot, sweet and sour pathia sauce, served with salad and sweet sauce.

TANDOORI SPECIALS

Served with curry sauce or rice or naan bread of your own choice

Tandoori Chicken (on the bone) £14.95

Half spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad and sweet yoghurt sauce.

Lamb Tikka £14.95

Diced lamb marinated with spices then grilled on skewers, served with salad and sauce.

Chicken Tikka £14.95

Diced chicken marinated with spices then grilled on skewers, served with salad and mint sauce.

Tandoori Mixed £15.95

Consists of tandoori chicken, lamb tikka, sheek kebab, served with salad and sauce.

Tandoori King Prawn £15.95

Marinated King Prawn on skewers, served with salad and sauce.

Shaslik Tandoori £14.95

Marinated lamb or chicken cooked in tandoor, sautéed with onion, tomato, green pepper, fresh coriander leaves and spring onions.

CHEF'S RECOMMENDATIONS

Fillings

Mixed Vegetables £8.50 **Chicken** £8.95

Lamb £8.95 **Prawn** £11.95

Chicken Tikka / Lamb Tikka £8.95 **King Prawn** £13.95

Cooking Style

Lahori Karahi £9.95

Diced tikka lamb or chicken cooked with Lahori paste, coriander, spring onion, cherry tomato, organic button onion, red and green pepper, fresh green chilli. Fairly hot and spicy.

Suggested side dish: Pineapple Daal Sambar £4.50

Karahi Skadow £9.95

Chunk lamb or barbecued chicken cooked in balti sauce, spring onion and fresh cream; very popular in Kashmir. Spicy, mild.

Suggested side dish: Mushroom Aloo (potato) £4.50

Karahi Murghi Keema Massalla £9.95

Diced barbecued chicken cooked in lamb mince, coriander, green and red pepper. Medium hot.

Suggested side dish: Mutter Panir (peas & cottage cheese) £4.50

Chicken in Pineapple £9.95

Half diced chicken cooked with crushed fresh pineapple, cinnamon, cardamom, sultana, cashew nuts, balti sauce and selected spices. Very tasty, sweet and sour.

Suggested side dish: Sag Daal £4.50

Balti Adrak Massalla £9.95

Chunk lamb or barbecue diced chicken. Cooked in balti sauce, fresh chopped ginger, coriander, spring onions. Medium strength.

Suggested side dish: Prawn Baigan Bhaji £5.50

Balti Garlic Massalla £9.95

Diced lamb or chicken tikka breast, cooked in chopped fresh garlic, balti sauce, coriander, spring onion, boiled green and red pepper. Medium hot.

Suggested side dish: Mutter Panir (peas & cottage cheese) £4.50

Balti Shorisha Chicken £9.95

Diced chicken cooked in mustard side, balti sauce, green chilli and roasted cumin, spinach, coriander. Fairly hot, very tasty.

Suggested side dish: Chana Mushroom (mushroom & chick peas) £4.50

Balti Bijpori Massalla £9.95

Diced lamb or diced chicken tikka cooked in fresh chopped garlic and ginger, Indian fresh lemon, small diced green chilli, spring onion, coriander. Fairly hot, very tasty.

Suggested side dish: Aloo Gobi (potato and cauliflower) £4.50

Balti Murgh Achari £9.95

Diced barbecued chicken, cooked with special achari massalla spice, yoghurt, tomato puri and almond powder. Medium hot.

Suggested side dish: Keema Mutter £5.50

SEAFOOD DISHES

With Chef's recommended side dish

Hara Massalla Trout £13.95

Grilled rainbow trout cooked with a medium bhuna sauce

Suggested Side Dish: Sabzi Bhaji £4.50

Coconut Chingri Massalla £12.95

Mildly seasoned large prawns enhanced in a coconut milk sauce and ground spices. Completed with flacked coconut, sultanas and coriander. Mild Dish.

Suggested side dish: Bombay Aloo Bhaji (spiced potato) £4.50

King Prawn Jhalfrezie £13.95

Steamed king prawns cooked with chopped green pepper, onion, green chillies and coriander leaves in a medium hot sauce. Garnished with a tough of fresh ginger and tomato.

Suggested side dish: Chana Mushroom (mushroom and chickpea) £4.50

Tandoori King Prawn Massallam £15.95

King prawns are carefully marinated with tandoori spices, fresh yoghurt and lemon juice, then roasted in a clay oven. Finally cooked in a mild creamy and ground almond sauce. A totally satisfying medium to mild dish.

Suggested side dish: Aloo Gobi (potato & cauliflower) £4.50

Balti Chilli Adrax Cod £12.95

Fried salmon cooked with balti paste, chopped ginger, fresh coriander and spring onion. Medium hot.

Suggested side dish: Sag Daal (spinach with lentil) £4.50

King Prawn Rezala £13.95

Lightly browned king prawns in grated onion, garlic, ginger and delicate spices. Finally cooked with whole green chillies and a touch of fresh yoghurt. Garnished with coriander leaves and butter fried sliced onion. Very, very special medium hot dish.

Suggested side dish: Dim Aloo Bhaji (egg & potato bhaji) £4.50

Prawn Palak Massalla £12.95

Large prawns cooked with fresh spinach and a touch of mixed lentil sauce. Garnished with fried garlic and cumin seeds.

Suggested side dish: Keema Mutter (mince & green peas) £5.50

BIRYANI DISHES

Sabzi Biryani £10.95

A beautiful preparation of Tilda basmati rice together with steam cooked mixed vegetables, ground nutmeg, mace, saffron, clarified butter and almond. Garnished with sliced cucumber and tomato. Accompanied with medium hot vegetable sauce, green salad.

Chicken or Lamb Biryani £12.95

An extremely nourishing preparation of Tilda basmati rice along with tender chicken and steam cooked lamb pieces, nutmeg, mace, ground almond and clarified butter. Decorated with saffron, butter fried onion, slices of cucumber and tomato. Accompanied by vegetable sauce, green salad.

King Prawn Biryani £15.95

Large Prawn Biryani £13.95

This is a very special festive dish in fishing villages in Karaikal. Lightly browned king prawns along with Tilda basmati rice, nutmeg, mace, ground almonds and clarified butter. Decorated with saffron, butter fried onion, slices of cucumber and tomato. Accompanied with vegetable rezala sauce and salad.

Chicken or Lamb Tikka Biryani £13.95

Tandoori grilled chicken or lamb tikka kebab with ground nutmeg, mace, almond, saffron and drops of rose water, then stir fried with Tilda basmati rice and clarified butter giving a unique rich flavour. Decorated with butter fried onion, slices of cucumber and tomato. Accompanied with vegetable sauce and green salad.

ABIDA SPECIAL DISHES

With Chef's recommended side dish

Fillings

Mixed Vegetables	£8.50	Chicken	£8.95
Lamb	£8.95	Prawn	£11.95
Chicken Tikka	£8.95	King Prawn	£13.95

Cooking Style

Jalfrezie

Cooked with fresh chopped green chillies, green pepper, cubed onion and fresh coriander. Garnished with a touch of grated fresh ginger. Fairly spicy and hot.

Suggested side dish: Muttar Ponir (peas & cottage cheese) £4.50

Tikka Massalam

All time favourite created by the great marathi from the north of India. Charcoal grilled & cooked with fresh yoghurt, lemon juice and aromatic tandoori spices in a rich creamy sauce. Completed with almond flake, fresh cream and coriander leaves. Very mild and sweet

Suggested side dish: Chana Massalla (chick peas in a coriander sauce) £4.50

Bahari Palak

Steam cooked, combined with fresh spinach, whole green herbs and spices. Garnished with a touch of grated ginger and garlic. Medium hot and spicy.

Suggested side dish: Bombay Potato Bhaji £4.50

Hyderabadi Massalla

An extremely popular dish from west Bengal. Lightly seasoned, steam cooked in peeled tomato, green peppers and fresh coriander sauce. Garnished with spring onion. Medium hot.

Suggested side dish: Prawn Bhaji (prawn and aubergine) £4.50

Coconut Reshmi

This is a south Indian flavoured dish, lightly steamed, enhanced in a rich coconut milk sauce and a mixture of original Madrasi spices. Mild and sweet.

Suggested side dish: Alum Mushroom (potato with mushroom) £4.50

Passanda

Finely sliced tandoori roasted, cooked in a ground almond, fresh cream and mild exotic spicy based sauce. Finished with butter, fried onion, broken pistachio and coriander leaves. Exotic, mild and very smooth.

Suggested side dish: Gobi Ponir (cauliflower & cottage cheese) £4.50

Mug Dall

Cooked with spring onion, ginger, ground roasted cumin and lentil sauce. Topped with a sprig or coriander leaves. This is a spicy fairly hot and very tasty dish.

Suggested side dish: Sag Aloo (spinach and potato) £4.50

Patak Massalla

Steamed cooked with tomato puree, red pepper, crushed garlic, ginger, coriander and exotic Kashmiri spice paste. Finished with fresh chopped tomato and coriander leaves. Fairly hot.

Suggested side dish: Saag Prawn

£4.50

North Indian Chilli Garlic

Barbecued, cooked in north Indian spice, fresh chilli, chopped garlic and spring onion.

Suggested side dish: Gobi Ponir (cauliflower and cottage cheese)

£4.50

Jaipuri

Marinated & cooked with fried mushrooms, fried onions, fresh herbs and spices and tomato ketchup.

Suggested side dish; Chana Mushroom (mushroom with chick peas) £4.50

Nentara Bahar

Cooked in yoghurt, mango chutney and tomato sauce. Resulting in a tangy flavour. Highly recommended.

Suggested side dish; Tarka Daal (red lentils)

£4.50

Khumbi Murgh Massalla

Tender pieces cooked together with button mushrooms, fried cubed onion, green pepper and thick spicy sauce. Garnished with a pinch of fried garam massalam. Medium hot.

Suggested side dish: Sag Daal (spinach and lentil)

£4.50

Abida Green Curry

Cooked with green pepper, mint, coriander, green chilli, mixed spices and lime juice. Hot & spicy.

Suggested side dish: Aloo Mushroom

£4.50

Amritsari Masalla

Steamed cooked in freshly ground methi (fenugreek) seed. Garnished with fresh methi leaves. Extremely popular dish in the Punjab. Richly flavoured, spicy and medium hot.

Suggested side dish: Bhindi Bhaji (okra)

£4.50

Bhindi Bhuna

Bhuna with baby okra. A superb Punjabi dish.

Suggested side dish: Dall Massalla (lentil and garlic sauce)

£4.50

Rezala Curry

A nourishing old Delhi style dish with grated onions, garlic, ginger and exotic spices. Cooked with whole green chillies, a touch of fresh yoghurt and a few drops of rose water. Finished with coriander leaves. Sweet and hot taste.

Suggested side dish: Prawn Baigan Bhaji

£4.50

TRADITIONAL FAVOURITES

Fillings

Mixed Vegetables	£8.50	Chicken	£8.95
Lamb	£8.95	Prawn	£11.95
Chicken Tikka / Lamb Tikka	£8.95	King Prawn	£13.95

Cooking Style

Bhuna

A combination of a special blend of spices, onions and tomatoes fried together to provide a dish of medium strength and rather dry consistency.

Suggested side dish: Bombay Aloo Bhaji (spiced potato) £4.50

Madras

A very famous dish, with a greater proportion of spices which lend to a fairly hot taste to its richness.

Suggested side dish: Mushroom Bhaji £4.50

Dansak

A beautiful combination of herbs and spices, with lentil mixed with curd, producing a sour, sweet and hot taste.

Suggested side dish: Keema Muttar (mince and green peas) £5.50

Malayan

A mildly spiced dish, prepared with pineapple, fruit juices, coconut and cream to create a beautiful flavour.

Suggested side dish: Aloo Gobi (potato and cauliflower) £4.50

Kashmiri

Cooked with seasonal fruit cream and coconut cream garnished with almond flakes.

Suggested side dish: Chana Bhuna (chick peas) £4.50

Rogan Josh

A delicately spiced sauce, cooked with sweet pimentos, capsicums and tomatoes. An original authentic Indian dish with a great aroma. A very satisfying dish.

Suggested side dish: Tarka Daal (lentils) £4.50

Pathia

Specially cooked with oriental herbs and spices to achieve hot, sweet and sour flavour. Lightly fried onions in a thick sweet and sour sauce. A hot dish with a distinctive aroma.

Suggested side dish: Muttar Panir (peas and spicy cottage cheese) £4.50

Dopiaza

Cooked with a generous helping of onions, herbs and spices. Medium hot

Suggested side dish: Sag Daal (spinach with lentils) £4.50

Korma

A delicate preparation of curd, cream and selected spices, producing a very mild flavour.

Suggested side dish: Aloo Gobi (potato & cauliflower) £4.50

Vindaloo

Our special vindaloo sauce with mustard seeds and vinegar.

Suggested side dish: Tarka Daal (lentils) £4.50

VEGETARIAN SPECIALS

Aubergine and Mushroom Jalfrezie £8.50

Diced fresh aubergine and whole mushrooms, cooked with chopped green pepper, green chillies, in a medium hot spicy sauce. Finally garnished with a touch of ginger and coriander leaves.

Suggested side dish: Daal Tarka (lentils in garlic sauce) £4.50

Katmandu Saag Mushroom £8.50

Steam cooked fresh spinach and whole button mushrooms tossed with finely milled special Madrasi spices and mug daal and cubed pineapple. Garnished with roasted cumin.

Suggested side dish: Chana Massalla (chick pea in coriander sauce) £4.50

Mixed Sabji Teekia Passanda £8.50

Lightly spiced mixed vegetables mashed and formed into balls then deep fried with egg yolk, finally cooked in a ground almond cream and nutmeg flavoured sauce. A well balanced and rich sauce dish. Mild.

Suggested side dish: Mushroom Bhaji (spiced mushrooms) £4.50

Lahoori Sabji Karahi £8.50

A wonderful combination of crunchy vegetables cooked in tomato puree, crushed garlic, ginger and slightly sour Kashmiri spices. Garnished with chopped tomatoes and coriander leaves.

Suggested side dish: Muttar Ponir (cottage cheese and green peas) £4.50

Mixed Vegetable Exotica £8.50

Mixed vegetables, kofta balls cooked in a rich creamy and mild ground herb sauce. Garnished with a hint of sweet mango chutney. Fresh ground mace and halved tomato, sweet and sour to taste.

Suggested side dish: Bhindi Bhaji (okra) £4.50

Sag Panir Malay £8.50

Oriental cottage cheese with spinach, coriander and fresh ground mustard seeds. Medium spicy.

Suggested side dish: Tarka Dall (lentils) £4.50

Vegetable Chilli Daal Massalla £8.50

A fresh selection of vegetables, steam cooked with chopped green chillies, coriander and mixed lentils. Completed with a touch of fresh ginger. Fairly hot and spicy.

Suggested side dish: Mushroom Bhaji (spiced mushrooms) £4.50

Sabji Nobo Massalla £8.50

Mix of nine seasonal vegetables - potatoes, peas, carrots, cauliflower, cabbage, green peppers, onions, mushrooms and aubergines stir fried and cooked with healthy herbs and spices and garnished with Pani (home made cheese).

Suggested side dish: Chola Bhuna (chick peas) £4.50

Bombay Tandoori Beigan £8.50

Two slices of aubergine grilled and stuffed with potato cauliflower, chickpeas and cashew nuts. Served with fresh crunchy beans.

Suggested side dish: Tarka Daal (lentils) £4.50

SIDE DISHES

Keema Muttar	£5.50
Mince and green peas	
Aloo Mushroom	£4.50
Potato and mushroom	
Chana Mushroom	£4.50
Mushroom with chick peas	
Aloo Baigan Bhaji	£4.50
Aubergine and potato	
Chana Bhuna	£4.50
Chick peas in a coriander sauce	
Anaros Dall Sambar	£4.50
Pineapple in a lentil and tamarind sauce	
Bombay Aloo Bhaji	£4.50
Spiced potato	
Mushroom Bhaji	£4.50
Spiced mushroom	
Bhindi Bhaji	£4.50
Freshly spiced okra	
Sabzi Bhaji	£4.50
Mixed vegetables with green pepper	
Dall Tarka	£4.50
Lentils in garlic sauce	
Sag Aloo	£4.50
Spinach and potato	
Muttar Panir	£4.50
Peas and cottage cheese	
Aloo Gobi	£4.50
Potato and cauliflower	
Prawn Baigan Bhaji	£5.50
Large prawns fried with chopped aubergine	
Cucumber Raita	£2.95
Freshly spiced yoghurt with sliced onion, tomato, cucumber and cumin seeds	

Special Family Banquet

Sunday 3.00pm til 6.00pm

Adult £10.95 Child £5.95

includes starter & main course,
with ice cream, tea or coffee.

RICE

Three types of rice can be used together with Indian food, namely basmati, patna or American long grain. India today uses basmati (its name means the fragrant one) because of its distinctive aroma and flavour. Basmati rice is aged for up to a year after harvest before export for use throughout the world.

Basmati Pilau Rice Saffron rice	£3..25
Chick Pea Fried Rice Pilau rice with chick peas	£3.95
Mushroom Fried Rice Pilau rice with fresh sliced mushroom	£3.95
Egg Pea Fried Rice Pilau rice with egg and green peas	£3.95
Vegetable Fried Rice Pilau rice with mixed vegetables	£3.95
Boiled Rice with Lemon	£2.95
Keema Muttar Rice Minced lamb, garden peas and potato	£3.95
Ghee & Onion Fried Rice Pure butter and onion fried	£3.95

BREAD

There are many varieties of Indian bread which differ both in their ingredients and their baking. The breads can be leavened or un-leavened, baked in tandoori ovens, shallow or deep fried. They can be spiced or plain, or have a mixture of nuts, fruits or vegetables.

Plain Naan Fluffy tandoori baked leavened bread	£2.95
Garlic Naan Stuffed with crushed garlic and coriander	£3.25
Keema Naan Stuffed with spiced mincemeat	£3.25
Peshwari Naan Stuffed with sultana, almond and coconut	£3.25
Fomash Naan Stuffed with creamy soft cheese	£3.25
Paratha Butter fried unleavened wheat bread	£3.50
Chapati Unleavened whole wheat bread	£1.75
Puri Puffed deep fried bread	£1.75
Popadoms	£1.30

THAI MENU

Starter

Tom Yum Soup – Prawn or Chicken (sour and spicy) £4.50
Lemon grass, galangal, lime leaves, prawns, tom yum pest

Tom Ka Soup – Prawn or Chicken (sweet) £4.50
Coconut milk, chicken, prawn, mushroom

Par Pia Jae – Spring roll (medium) £3.95
Noodles, mixed vegetable stuffing and herbs served with salad and sweet chilli sauce

Tod Mun Pla – Thai Fish Cake (medium) £3.95
Kafie fish, lime prawns served with salad and yellow sauce

Thai Chicken Wings £4.50
Oyster sauce, deep fried & served with salad

Goong Hompha £4.50
Deep fried marinated king prawns wrapped in rice pastry and served with sweet chilli sauce.

Crispy Won Tons £4.50
Deep fried marinated minced chicken and prawns wrapped in crispy golden pastry and served with a sweet chilli sauce.

Main Course

Chicken	£9.95	King Prawn	extra £4.00
Lamb	£9.95	Prawn	extra £2.00
Veg	£9.95	Duck	extra £2.00

Chicken with Cashew Nut (medium) £9.95
Dry chilli, spring onion, cashew nut, mushroom, coriander, black pepper
Suggested Side Dish: Jasmine rice or Coconut rice £3.50

Thai Green Curry (mild, medium or hot) £9.95
Choose from lamb, chicken or veg
Coconut milk, bamboo shoots, lemon grass cooked in Thai paste
Suggested Side Dish: Jasmine rice or Coconut rice £3.50

Thai Red Curry (spicy) £9.95
Choose from lamb, chicken, prawn or duck
Coconut milk, bamboo shoot, dry red chilli cooked in Thai paste
Suggested Side Dish:
Jasmine rice, Coconut rice, Thai egg rice or Noodles £3.50

Massaman Curry (medium) £9.95
Choose from lamb, chicken, prawn or duck
Onions, coconut milk, potato, coriander cooked in massaman paste
Suggested Side Dish: Jasmine rice or Coconut rice £3.50

Thai Curry (sweet and sour) £9.95
Choose from lamb, chicken, prawn or duck
Grapes, pineapple cooked in pannan curry
Suggested Side Dish: Jasmine rice or Coconut rice £3.50

Thai Chilli Basil £9.95
Stir fried chicken, lamb, prawn, duck or beef with fresh chilli, mushrooms, onions, fine beans, red & green peppers and whole basil.
Suggested Side Dish: Jasmine rice or Coconut rice £3.50

Noodles

Fried Noodles Thai Style £11.95
Choose from chicken prawn or duck. Fried fine noodles with egg, sliced carrots, spring onions and beansprouts.