



Who is Rosa?

Our first restaurant opened on the site of an East End ‘caff’ called Rosa’s. Out of respect for the previous owner (and as we had no money for new signs) we chose to keep the name.

Over the years, our Thai co-founder Chef Saiphin has also become known as ‘Rosa’ – and so the name keeps being associated with good, honest food.

Amazing produce

Brought straight from Thai farms to your local Rosa’s

PETCHABUN  
Tamarind

Chef Saiphin’s home province has the perfect soil for tamarind. We use only the best of this sweet & sour fruit as it’s a crucial ingredient that can make or break a Pad Thai sauce.

RATCHABURI  
Pad Thai noodles

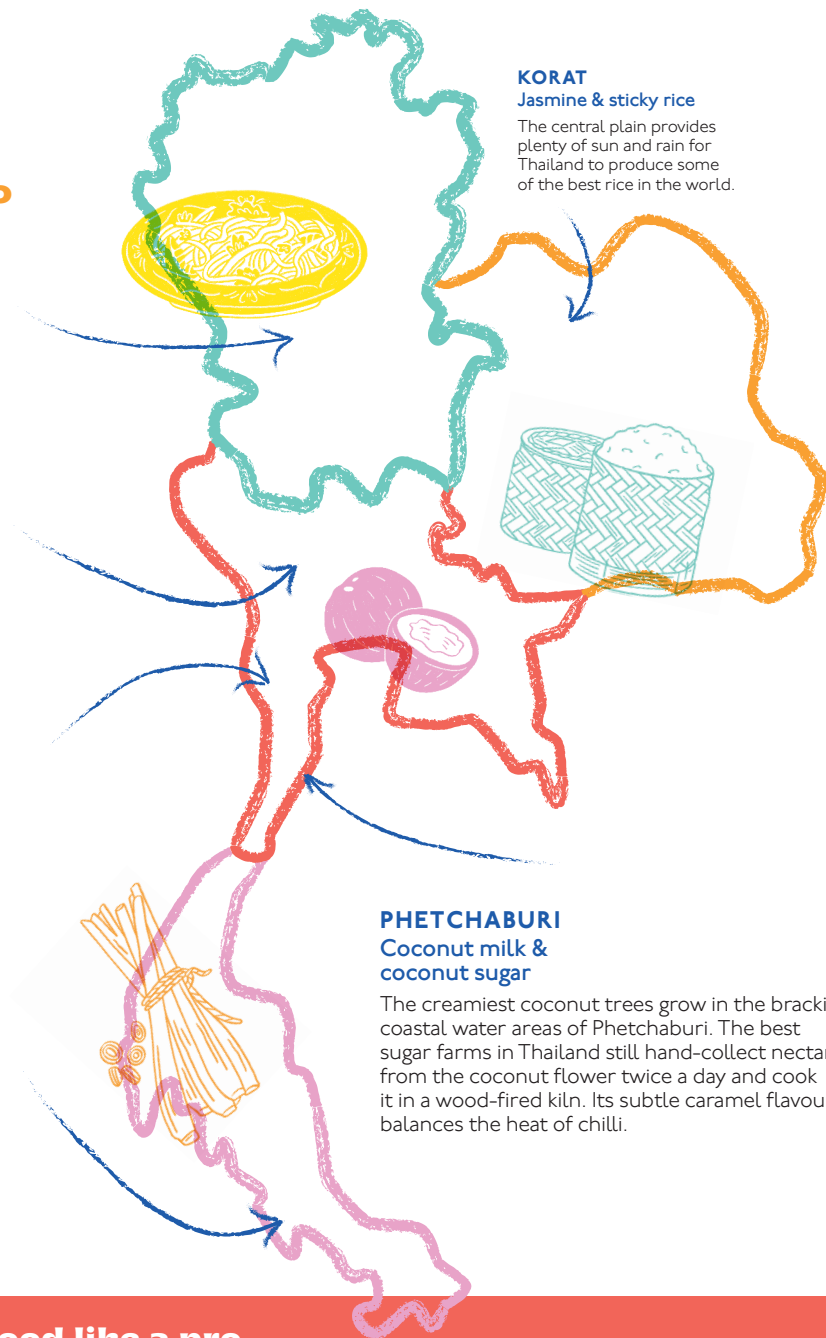
All our rice noodles come from a 3rd generation family business that’s been making noodles for over 80 years.

SAMUT SONGKRAM  
Fish sauce, oyster sauce & soy sauce

Thai food would not taste the same without the incredible fermented sauces of this coastal area south-west of Bangkok. It’s home to hundreds of small, family-owned factories.

TRANG  
Curry pastes

This southern Thai province is known for making curry pastes from the freshest lemongrass and galangal. We source all of Rosa’s chilli pastes from a husband and wife team in the Huai Yod district.



KORAT  
Jasmine & sticky rice  
The central plain provides plenty of sun and rain for Thailand to produce some of the best rice in the world.

PHETCHABURI  
Coconut milk & coconut sugar  
The creamiest coconut trees grow in the brackish coastal water areas of Phetchaburi. The best sugar farms in Thailand still hand-collect nectar from the coconut flower twice a day and cook it in a wood-fired kiln. Its subtle caramel flavour balances the heat of chilli.

How to order Thai food like a pro

Forget individual starters and mains... Order a spread of dishes for the whole table to share & enjoy. A balanced meal would put crunchy next to smooth, light next to rich, mild next to spicy. Make sure everyone gets a portion of rice to spoon shared soups and curries onto, and be sure to get some of our delicious noodles for variety & texture. And...if you’ve ordered a spicy papaya salad, get some sticky rice to tame the heat!

Quick bite on your own?  
Pick a Curry or Wok Star and make it a meal by adding your favourite type of side dish from just £3

Here with a friend?  
Start with a sharing platter, pick a main each and order noodles & rice to share.



All day menu

HAVE YOU EATEN YET?

กินข้าวหรือยัง





Starters & Snacks

PRAWN CRACKERS 🍤🥜 267kcal \*\*\*\*\* 3.50

Served with our homemade sweet chilli dipping sauce - if you prefer peanut sauce just let us know

PUMPKIN CRACKERS 🍂 253kcal \*\*\*\*\* 3.25

Served with our homemade sweet chilli dipping sauce

Sharing platter

A selection of our most popular starters (serves 2)

CLASSIC PLATTER ..... 15.90  
261kcal per person

- Chicken satay 🍻
- Rosa's homemade spring rolls 🍲
- Larb patties 🍲🍲🍲
- Thai calamari 🍲
- Prawn crackers 🍲🍻

VEGGIE PLATTER ..... 14.90  
500kcal per person

- Fresh summer rolls 🍻🍂
- Sweetcorn patties 🍂
- Salt & pepper tofu 🍂
- Rosa's homemade spring rolls 🍲
- Pumpkin crackers 🍂

HONEY-MARINATED PORK SKEWERS 298kcal \*\*\*\*\* 6.50

Moo ping  
Char-grilled pork, tenderised with honey, soy sauce & roasted coriander seeds. Served with Rosa's homemade tamarind dipping sauce

CHICKEN SATAY 🥜 383kcal \*\*\*\* 6.50

Gai satay  
Skewers of succulent grilled chicken thigh, marinated in lemongrass and fragrant Thai spices, with a peanut dipping sauce

ROSA'S HOMEMADE SPRING ROLLS 🍲 232kcal \*\*\*\*\* 6.25

Por pia tod  
Hand rolled with crunchy vegetables, celery, mushroom & glass noodles, crisp-fried & served with sweet chilli sauce

FRESH SUMMER ROLLS 🍲🥜🍂 250kcal \*\*\*\*\* 5.95

Por pia sod  
Soft sheets of rice paper stuffed with mixed veg, tangy-sweet tamarind sauce & fragrant herbs, served with traditional spicy fragrant chilli sauce & crushed peanuts

SWEETCORN PATTIES 🍲🍂 387kcal \*\*\*\*\* 6.25

Todmun khaopod  
Corn kernels in a light batter flavoured with kaffir lime leaves & red curry paste, fried until crisp & golden, served with Rosa's sweet chilli sauce

THAI CALAMARI 🍲 560kcal \*\*\* 7.00

Plamuek tod  
Deep-fried squid in a tempura batter served with homemade sweet chilli sauce

NEW POPCORN SHRIMP 🍲 534kcal \*\*\*\*\* 8.00

Goong tod  
Crispy shrimps coated in breadcrumbs served with a Sriracha mayo dipping sauce

LARB PATTIES 🍲🍲🍲 312kcal \*\* 6.50

Larb tod  
Fragrant minced chicken patties with kaffir lime leaves, chilli powder, and crunchy toasted rice, served with tamarind dipping sauce

FOOD ALLERGIES

Please note, our food is prepared in kitchens where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, milk and other allergenic ingredients. We're unable to list every ingredient on this menu, so please ask our staff for more detailed information about our food and allergens. We're here to help - please ask for assistance!

- 🍲 Can be spicy
- 🍲🍲 Definitely spicy
- 🍲🍲🍲 Thai spicy
- 🥜 Contains nuts
- 🍂 Vegan
- 🍲🍂 Contains dairy

MANY OF OUR VEG & TOFU DISHES CAN BE MADE VEGAN ON REQUEST!

SERVICE CHARGE

An optional service charge will be added to your bill. If you feel that the service wasn't up to our usual standard, or if you'd rather give a different amount than the one we've suggested, just ask.

Salads

SOM TUM SWEETCORN 🍲🍲🥜 438kcal\*\*\* 7.00

Tumm Khaopoad  
A twist on the traditional papaya salad; sweetcorn, tomatoes, shredded carrots, fine beans & cashew nuts in a Som Tum dressing. It's sweet, sour, salty and spicy!

PAPAYA SALAD 🍲🍲🥜 477kcal \*\* 9.50

Som tum  
Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced green papaya with chillies, green beans, tomatoes & cashew nuts

Make it a meal

Add 2 sticks of pork skewers or chicken satay + sticky rice to your papaya salad \*\*\*\*\* 15.95

Soups

TOM YUM SOUP 🍲🍲

Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, coconut milk, mushrooms & aromatic herbs

- Asian mushrooms 538kcal \*\*\*\*\* 6.50
- Chicken 634kcal \*\*\*\*\* 7.50
- King prawns 574kcal \*\*\*\*\* 8.25

NEW TOM KA SOUP 🍲

Traditional and much-loved spicy & sour coconut soup, infused with lemongrass, galangal, kaffir lime leaves & a hint of chilli oil  
Asian mushrooms 314kcal \*\*\*\*\* 6.50  
Chicken 411kcal \*\*\*\*\* 7.50  
King prawns 314 kcal \*\*\*\*\* 8.25

TOM YUM NOODLES 🍲🍲

Guaytiew tom yum  
Hearty and warming soup with rice noodles, roasted chilli paste, cherry tomatoes, mushrooms, aromatic herbs & a splash of coconut milk  
Asian mushrooms 1011kcal \*\*\*\*\* 10.50  
Chicken 1132kcal \*\*\*\*\* 11.00  
King prawns 1057kcal \*\*\*\*\* 12.50

TOM KA NOODLES 🍲

Guaytiew tom kha  
A spicy & sour coconut soup with rice noodles infused with aromatic herbs & a hint of chilli oil.  
Asian mushrooms 687kcal \*\*\*\*\* 10.50  
Chicken 808kcal \*\*\*\*\* 11.00  
King prawns 733kcal \*\*\*\*\* 12.50

Curries

ROSA'S GREEN CURRY 🍲🍲

Gaeng kiew wan  
Thailand's best-loved curry is a bestseller here too. Aubergine, bamboo shoots & sweet basil  
Veg & Tofu 610kcal \*\*\*\*\* 11.00  
Chicken 701kcal \*\*\*\*\* 12.25  
Slow-cooked beef 731kcal \*\*\*\*\* 13.00  
King Prawns 680kcal \*\*\*\*\* 13.00

ROSA'S RED CURRY 🍲🍲

Gaeng dang  
Red curry laced with bamboo shoots, fresh chillies & basil leaves  
Veg & Tofu 612kcal \*\*\*\*\* 11.00  
Chicken 705kcal \*\*\*\*\* 12.25  
Slow-cooked beef 735kcal \*\*\*\*\* 13.00  
King Prawns 683kcal \*\*\*\*\* 13.00

NEW ROSA'S RED DUCK PINEAPPLE CURRY 🍲🍲 1037kcal \*\*\*\*\* 13.95

Gaeng dang supparod ped  
Slow-cooked duck breast in our signature red curry sauce, spicy & ever-so-slightly sweet with cherry tomatoes, pineapple, sweet basil & fresh chillies

ROSA'S MASSAMAN BEEF CURRY 🍲🥜 900kcal \*\*\*\*\* 13.00

Gaeng massaman  
Mild and fragrant with gentle Silk Road spices, with slow-cooked beef, potatoes, cashew nuts, garnished with fried shallots

ROSA'S PANANG CURRY 🍲🍲

Gaeng panang  
A rich red curry sauce with aubergine, red & green chillies & kaffir lime leaves  
Tofu 656kcal \*\*\*\*\* 11.00  
Chicken 744kcal \*\*\*\*\* 12.50  
Slow-cooked beef 773kcal \*\*\*\*\* 13.00  
King Prawns 722kcal \*\*\*\*\* 13.00

Sides

STEAMED JASMINE RICE 327kcal \*\*\*\*\* 2.80

STICKY RICE 364kcal \*\*\*\*\* 3.50

EGG FRIED RICE 677kcal \*\*\*\*\* 3.80

COCONUT RICE 472kcal \*\*\*\*\* 3.80

RICE NOODLES 710kcal \*\*\*\*\* 5.25

With egg, sweet soy sauce & crunchy beansprouts

THAI SALAD 🍲🍲🍂 60kcal \*\*\*\*\* 2.95

Side salad with a spicy Thai dressing

New dishes

CHICKEN RICE 🍲🍲 708kcal = 11.45

Khao mun gai tod  
Succulent chicken coated with breadcrumbs, served on fragrant rice with aromatic soybean sauce, chilli, ginger & herbs. Inspired by the famous Hainanese chicken rice dish, this is comfort food at its best!

AUBERGINE RICE 🍲🍲🍂 564 kcal \*\*\*\*\* 10.45

Khao mun aubergine tod  
Aubergine coated in breadcrumbs, served on fragrant rice with aromatic soybean sauce, chilli, ginger & herbs

EAT LIKE A THAI ..... 1.00

Add a crispy fried egg to any stir fry or noodles 122kcal

Wok Stars

STIR FRIED AUBERGINE 🍲🍲 892 kcal \*\*\*\*\* 9.50

Pad makhuea  
A Rosa's favourite. Deep-fried in eggs & potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce & sweet basil

ROSA'S FRIED RICE

Khao pad  
Fragrant jasmine rice, stir-fried in homemade sauce with eggs, onion, spring greens  
Veg & Tofu 590kcal \*\*\*\*\* 10.00  
Chicken 664kcal \*\*\*\*\* 10.50  
King Prawns 599kcal \*\*\*\*\* 11.00

CASHEW STIR-FRY 🍲🍲🥜

Pad metmamuang  
A classic stir-fry with Rosa's soy sauce, cashew nuts, spring onion & mushrooms  
Veg & Tofu 559kcal \*\*\*\*\* 9.50  
Chicken 644kcal \*\*\*\*\* 11.00  
King Prawns 581kcal \*\*\*\*\* 12.00

CHILLI & BASIL

STIR FRY 🍲🍲🍲  
Pad kra prow  
A spicy & fragrant favourite with Thai basil, onions & green beans  
Veg & Tofu 625kcal \*\*\*\*\* 10.25  
Minced chicken or beef - just like Thailand 756/831kcal \*\*\*\*\* 11.00  
Chicken 756kcal \*\*\*\*\* 11.25  
King Prawns 678kcal \*\*\*\*\* 12.00

SWEET & SOUR CHICKEN 🍲🍲 339kcal \*\*\*\*\* 10.50

Pad priew wan  
A Thai take on a well-known dish. Chicken with pineapple in a tangy sweet n' sour sticky sauce

Noodles

PAD THAI 🍲

Our famously indulgent stir-fried rice noodles in tamarind sauce, coconut sugar, eggs & crushed peanuts  
Veg & Tofu 1355kcal \*\*\*\*\* 10.00  
Chicken 1261kcal \*\*\*\*\* 10.50  
King prawns 1224kcal \*\*\*\*\* 11.50

STIR FRIED VERMICELLI NOODLES 🍲

Pad mhee  
Vermicelli noodles stir fried with crunchy veggies & eggs  
Veg & Tofu 915kcal \*\*\*\*\* 10.50  
Chicken 1001kcal \*\*\*\*\* 11.50  
Honey marinated pork 981kcal \*\*\*\*\* 11.75  
King prawns 920kcal \*\*\*\*\* 12.50

DRUNKEN NOODLES 🍲🍲🍲

Guaytiew pad kee mao  
Fiery & fragrant with Thai basil & fresh chillies. There's no booze in the dish itself but it's possibly the best hangover cure in the world  
Veg & Tofu 690kcal \*\*\*\*\* 11.00  
Chicken 782kcal \*\*\*\*\* 11.50  
Minced chicken or beef 782kcal \*\*\*\*\* 11.50  
King prawns 744kcal \*\*\*\*\* 12.25

STIR FRIED FLAT NOODLES

Pad see ewe  
Thai comfort food at its best: wide rice noodles stir-fried with eggs, spring greens & sweet soy sauce  
Veg & Tofu 715kcal \*\*\*\*\* 9.75  
Chicken 807kcal \*\*\*\*\* 10.50  
King Prawns 726kcal \*\*\*\*\* 11.75

Desserts

MANGO & STICKY RICE 🍂 Sesame 573kcal \*\*\*\*\* 5.95

A Thai favourite. Sweet mango, warm coconut sticky rice drizzled in sweet coconut milk.

SOM TUM BROWNIE BITE 🍲 125kcal \*\*\*\*\* 4.00

Chocolate brownie with coconut ice cream and homemade tamarind som tum sauce

MINI MANGO RICE 🍂 Sesame 92kcal \*\*\*\*\* 2.00

Sweet sticky rice with homemade coconut dressing with mango sauce and sesame

ICE CREAM 🍂 61kcal \*\*\*\*\* 2.00

by the scoop  
Vanilla | Salted caramel | Coconut | Mango Sorbet