



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

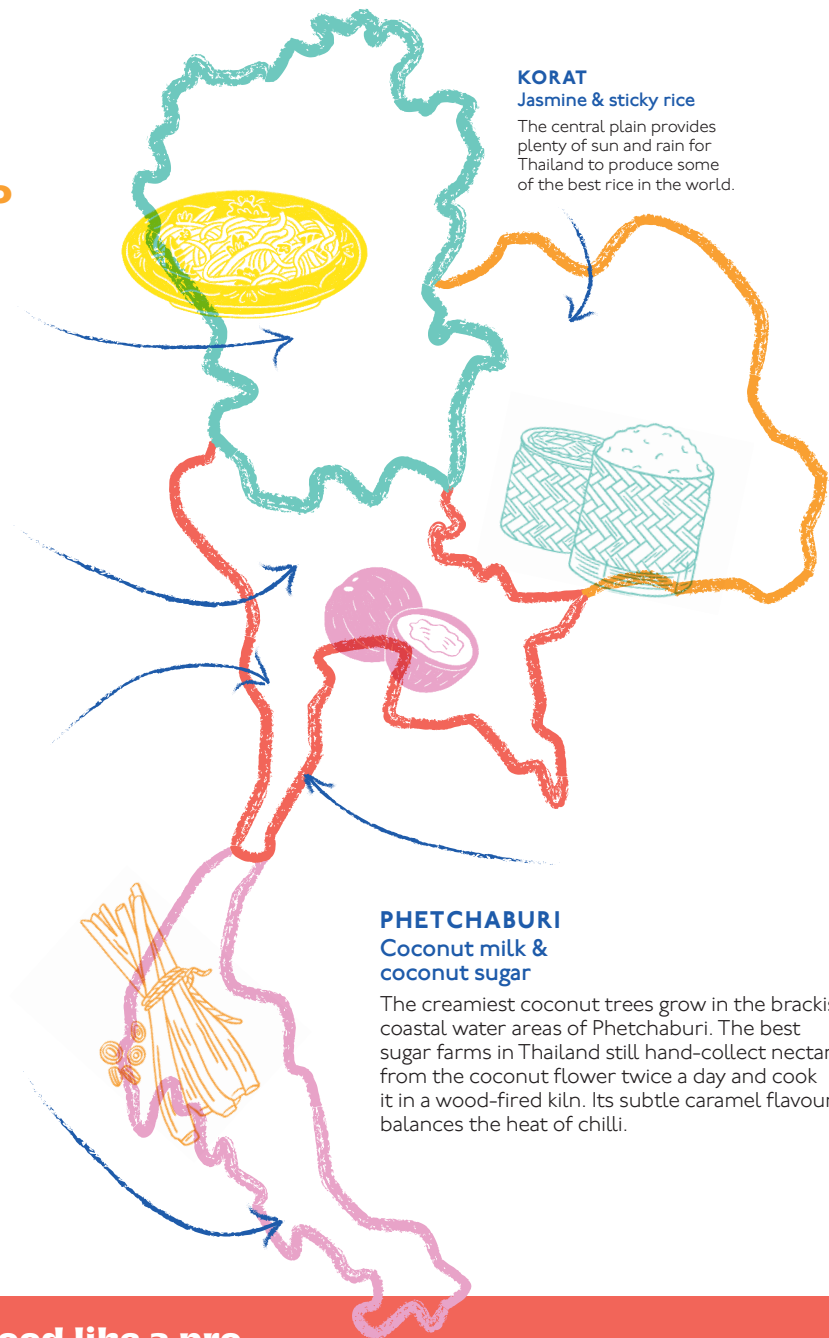
All our rice noodles come from a 3rd generation family business that’s been making noodles for over 80 years.

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

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

PUMPKIN CRACKERS

Served with our homemade sweet chilli dipping sauce

Sharing platter

A selection of our most popular starters (serves 2)

CLASSIC PLATTER

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

VEGGIE PLATTER

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

HONEY-MARINATED PORK SKEWERS

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

CHICKEN SATAY

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

ROSA'S HOMEMADE SPRING ROLLS

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

FRESH SUMMER ROLLS

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

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

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

NEW POPCORN SHRIMP

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

LARB PATTIES

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

Salads

SOM TUM SWEETCORN

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

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

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
- Chicken
- King prawns

NEW TOM KA SOUP

Traditional and much-loved spicy & sour coconut soup, infused with lemongrass, galangal, kaffir lime leaves & a hint of chilli oil

TOM YUM NOODLES

Hearty and warming soup with rice noodles, roasted chilli paste, cherry tomatoes, mushrooms, aromatic herbs & a splash of coconut milk

TOM KA NOODLES

A spicy & sour coconut soup with rice noodles infused with aromatic herbs & a hint of chilli oil

Curries

ROSA'S GREEN CURRY

Thailand's best-loved curry is a bestseller here too. Aubergine, bamboo shoots & sweet basil

ROSA'S RED CURRY

Red curry laced with bamboo shoots, fresh chillies & basil leaves

NEW ROSA'S RED DUCK PINEAPPLE CURRY

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

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

ROSA'S PANANG CURRY

A rich red curry sauce with aubergine, red & green chillies & kaffir lime leaves

Sides

STEAMED JASMINE RICE

STICKY RICE

EGG FRIED RICE

COCONUT RICE

RICE NOODLES

With egg, sweet soy sauce & crunchy beansprouts

THAI SALAD

Side salad with a spicy Thai dressing

NEW

CHICKEN RICE

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

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

EAT LIKE A THAI

Add a crispy fried egg to any stir fry or noodles

Wok Stars

STIR FRIED AUBERGINE

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

Fragrant jasmine rice, stir-fried in homemade sauce with eggs, onion, spring greens

CASHEW STIR-FRY

A classic stir-fry with Rosa's soy sauce, cashew nuts, spring onion & mushrooms

CHILLI & BASIL STIR FRY

A spicy & fragrant favourite with Thai basil, onions & green beans

SWEET & SOUR CHICKEN

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

STIR FRIED VERMICELLI NOODLES

Vermicelli noodles stir fried with crunchy veggies & eggs

DRUNKEN NOODLES

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

STIR FRIED FLAT NOODLES

Thai comfort food at its best: wide rice noodles stir-fried with eggs, spring greens & sweet soy sauce

Desserts

MANGO & STICKY RICE

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

SOM TUM BROWNIE BITE

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

MINI MANGO RICE

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

ICE CREAM

by the scoop

Vanilla | Salted caramel | Coconut | Mango Sorbet