



ROSA'S THAI

# WHILE YOU'RE CHOOSING...

## Prawn Crackers 🌶️

Served with our sweet chilli dipping sauce - if you prefer peanut sauce just let us know. 267kcal

3.75

## Pumpkin Crackers 🌶️ 🌱

Served with our sweet chilli dipping sauce. 253kcal

3.75

# STARTERS AND SMALL PLATES

## Honey-Marinated Pork Skewers

### Moo Ping

Char-grilled pork, tenderised with honey, soy sauce and roasted coriander seeds. Served with homemade tamarind dipping sauce. 298kcal

7.00

## Chicken Satay 🥘

### Gai Satay

Succulent, lemongrass-scented grilled chicken thigh skewers with our homemade peanut dipping sauce. 383kcal

7.00

## Thai Calamari 🌶️

### Plamuek Tod

Deep-fried squid in a tempura batter served with sweet chilli sauce. 560kcal

7.50

## Homemade Spring Rolls 🥘

### Por Pia Tod

Hand-rolled with crunchy vegetables, celery, mushroom and glass noodles, crisp-fried and served with sweet chilli sauce. 232kcal

6.75

## Fresh Summer Rolls 🌶️ 🌱 🥘

### Por Pia Sod

Soft sheets of rice paper stuffed with mixed veg, tangy-sweet tamarind sauce and fragrant herbs, served with traditional spicy fragrant chilli sauce and crushed peanuts. 250kcal

6.50

## Popcorn Shrimp 🌶️

### Goong Tod

Crispy shrimps coated in breadcrumbs served with a Sriracha mayo dipping sauce. 534kcal

8.50

# SHARING PLATTERS

A selection of our most popular starters (serves 2)

## Classic Platter

18.00

Chicken Satay 🥘

Homemade Spring Rolls 🥘

Honey-Marinated Pork Skewers

Thai Calamari 🌶️

Prawn Crackers 🌶️

261kcal per person

## Veggie Platter

17.00

Fresh Summer Rolls 🌶️ 🌱 🥘

Sweetcorn Patties 🌶️ 🌱

Salt and Pepper Tofu 🌱

Homemade Spring Rolls 🥘

Pumpkin Crackers 🌶️ 🌱

500kcal per person

## Sweetcorn Patties 🌶️ 🌱

6.50

### Todmun Khaopod

Corn kernels in a light batter flavoured with kaffir lime leaves and red curry paste, fried until crisp and golden, served with sweet chilli sauce. 387kcal

## HOW TO ORDER THAI FOOD LIKE A PRO

Thai people love to share food so choose a selection of crackers, starters, sides and mains for the table, and enjoy!

We've highlighted a few newbies and crowd-pleasers, but please ask the team for advice and recommendations, they'll be happy to help

# SOUPS

## Tom Yum 🌶️ 🌶️

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

Asian Mushrooms 538kcal

7.00

Chicken 634kcal

7.00

King Prawns 574kcal

8.00

## Tom Ka 🌶️

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

Asian Mushrooms 314kcal

7.00

Chicken 411kcal

7.00

King Prawns 314kcal

8.00

## Tom Yum Noodles 🌶️ 🌶️

### Guaytiew Tom Yum

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

Asian Mushrooms 1011kcal

11.00

Chicken 1132kcal

11.50

King Prawns 1057kcal

13.00

## Tom Ka Noodles 🌶️

### Guaytiew Tom Kha

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

Asian Mushrooms 687kcal

11.00

Chicken 808kcal

11.50

King Prawns 733kcal

13.00

# SALADS

## NEW Cucumber Salad 🌶️ 🌶️ 🥘

7.50

### Tum Tang Kwa

Rainbow-bright salad of carrot, green beans, cherry tomatoes, cashew nuts, cucumber and chilli, in a sweet, sour and spicy dressing. 397kcal

## NEW Chicken Larb Salad 🌶️ 🌶️ 🌶️

9.50

A dry salad of minced chicken, crunchy toasted rice, mint, fried shallots, coriander and chilli powder, served with lettuce leaves. 241kcal

## Papaya Salad 🌶️ 🌶️ 🥘

### Som Tum

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

Regular 477kcal

9.50

Side 239kcal

5.00

## MAKE IT A MEAL

16.50

Add 2 sticks of pork skewers or chicken satay + sticky rice to your papaya salad (regular size)

# SIDES

Steamed Jasmine Rice 327kcal 3.00

Sticky Rice 364kcal 3.50

Coconut Rice 472kcal 3.75

Egg Fried Rice 677kcal 4.00

Thai Salad 🌶️ 🌶️ 🌱 3.00

Side salad with a spicy Thai dressing. 60kcal

NEW Mixed Vegetables 🌶️ 4.50

Steamed vegetables, tossed lightly in soy sauce. 146kcal

NEW Stir-Fried Broccoli 🌶️ 4.50

Stir-fried with garlic, rice wine, chilli and shallots. 108kcal

NEW Green Beans 🌶️ 🌶️ 🌶️ 4.75

Tossed with roasted chilli, garlic and lime leaf. 222kcal

Rice Noodles 4.00

With egg, sweet soy sauce and crunchy beansprouts. 710kcal

🌶️ Can be spicy 🌶️ 🌶️ Definitely spicy 🌶️ 🌶️ 🌶️ Thai spicy

🥘 Contains nuts 🌱 Vegan 🥛 Contains dairy

Many of our veg & tofu dishes can be made vegan - please just ask.

# CURRIES

## Green Curry 🌶️🌶️

### Gaeng Kiew Wan

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

Veg & Tofu 🌱	610kcal	12.00
Chicken	701kcal	13.00
Slow-Cooked Beef	731kcal	14.25
King Prawns	680kcal	14.25

## Red Curry 🌶️🌶️

### Gaeng Dang

Red curry laced with bamboo shoots, fresh chillies and basil leaves.

Veg & Tofu 🌱	612kcal	12.00
Chicken	705kcal	13.00
Slow-Cooked Beef	735kcal	14.25
King Prawns	683kcal	14.25

## Red Duck Pineapple Curry 🌶️🌶️ 16.00

### Gaeng Dang Supparod Ped

Slow-cooked duck breast in our signature red curry sauce, spicy and ever-so-slightly sweet with cherry tomatoes, pineapple, sweet basil and fresh chillies. 1037kcal

## Massaman Beef Curry 🌶️🌶️ 14.75

### Gaeng Massaman

Mild and fragrant with gentle Silk Road spices, with slow-cooked beef, potatoes, cashew nuts, garnished with fried shallots. 900kcal

## Panang Curry 🌶️🌶️

### Gaeng Panang

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

Tofu 🌱	656kcal	12.00
Chicken	744kcal	13.00
Slow-Cooked Beef	773kcal	14.25
King Prawns	722kcal	14.25

## NEW Jungle Curry 🌶️🌶️

### Gaeng Paa

This curry is very traditional, very colourful and coconut-free! Don't be fooled, though – it may be less creamy than its cousins but it's fiercely spicy and packs a real Thai punch.

Tofu 🌱	313kcal	12.75
Chicken	366kcal	13.75

# WOK STARS

## Stir Fried Aubergine 🌶️🌶️ 10.75

### Pad Makhuea

A Rosa's favourite. Deep-fried in eggs and potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce and sweet basil. 892kcal

## Rosa's Fried Rice

### Khao Pad

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

Veg & Tofu	590kcal	12.00
Chicken	664kcal	13.00
King Prawns	599kcal	14.00

## Sweet & Sour Chicken 🌶️🌶️ 11.75

### Pad Piew Wan

A Thai take on a well-known dish. Chicken with pineapple, fresh veggies and cherry tomatoes in a tangy sweet n' sour sticky sauce. 339kcal

## Chilli & Basil Stir Fry 🌶️🌶️🌶️

### Pad Kra Prow

A spicy and fragrant favourite with Thai basil, onions and green beans. This is something of a national dish, a real classic.

Veg & Tofu 🌱	625kcal	11.50
Minced Chicken	756kcal	12.50
Chicken	756kcal	13.00
NEW Pork Belly	835kcal	13.50
Seafood	678kcal	13.50

## Cashew Stir-Fry 🌶️🌶️🌶️

### Pad metmamuang

A classic stir-fry with soy sauce, cashew nuts, spring onion and mushrooms.

Veg & Tofu 🌱	559kcal	11.50
Chicken	644kcal	13.00
King Prawns	581kcal	13.50
NEW Pork Belly	675kcal	13.50

## NEW Chicken Rice 🌶️🌶️ 12.50

### Khao Mun Gai Tod

Succulent chicken coated with breadcrumbs, served on our new garlic fried rice with aromatic soybean sauce, chilli, ginger and herbs. Inspired by the famous Hainanese chicken rice dish, this is comfort food at its best! 892kcal

## NEW Crab Fried Rice 🌶️ 13.50

### Khao Pad Pu

Fried rice (or khao pad) is a simple, wonderful Thai staple. Jasmine rice, stir-fried with eggs, onions, ginger, spring onions and a delicious mix of white and brown crab meat. 540kcal

## EAT LIKE A THAI

1.00

Add a crispy fried egg to your dish 122kcal

# NOODLES

## Pad Thai 🌶️

Our famously indulgent stir-fried rice noodles in tamarind sauce, coconut sugar, eggs and crushed peanuts.

Veg & Tofu	1355kcal	11.00
Chicken	1261kcal	12.00
King Prawns	1224kcal	13.00

## Stir Fried Vermicelli Noodles 🌶️

### Pad Mee

Vermicelli noodles stir fried with crunchy veggies and eggs.

Veg & Tofu	915kcal	11.00
Chicken	1001kcal	12.00
Honey-Marinated Pork	981kcal	12.25
King Prawns	920kcal	13.00

## Drunken Noodles 🌶️🌶️🌶️

### Guaytiew Pad Kee Mao

Fiery and fragrant with Thai basil and fresh chillies. There's no booze in the dish itself but it's possibly the best hangover cure in the world.

Veg & Tofu 🌱	690kcal	12.00
Chicken	782kcal	13.00
Minced Chicken	782kcal	12.75
NEW Pork Belly	869kcal	13.50
King Prawns	744kcal	13.75

## Stir Fried Flat Noodles

### Pad See Ewe

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

Veg & Tofu	715kcal	10.75
Chicken	807kcal	11.75
NEW Pork Belly	890kcal	12.50
King Prawns	726kcal	12.75

## FANCY DESSERT?

In Thailand, no one can resist a little sweet treat to finish the meal – turn to the back page to order yours

## 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!

## 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.

# DESSERTS

When it comes to sweet things, you're in safe hands with the Thais! These delicious desserts are the perfect way to round off your meal.

## Mango & Sticky Rice 🌿

6.00

A Thai favourite. Sweet mango, warm coconut sticky rice drizzled in sweet coconut milk. Contains sesame seeds. 573kcal

## Mini Mango Rice 🌿

3.00

Sweet sticky rice with homemade coconut dressing with mango sauce and sesame. 92kcal

## Som Tum Brownie Bite 🍷

4.00

Chocolate brownie with coconut ice cream and homemade tamarind som tum sauce. 125kcal

## Ice Cream 🌿

2.00

by the scoop

Vanilla | Salted caramel | Coconut | Mango Sorbet 61kcal

# AMAZING PRODUCE

Brought straight from Thai farms to your local Rosa's

## Tamarind from Petchaburi

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.

## Pad Thai noodles from Ratchaburi

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

## Coconut milk & coconut sugar from Phetchaburi

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.

## Curry pastes from Trang

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.

Chiang Mai

Bangkok

Koh Samui

Phuket

## Jasmine & sticky rice from Korat

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

## Fish sauce, oyster sauce & soy sauce from Samut Songkram

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.



## 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.