

RICE PADDY



Mon/Tues: 6-9pm|Weds-Fri: 12-3pm+6-9pm|Sat: 12-9pm|Sunday Roast 12-5pm

TO START WITH

Miang kham (ve) (1pc) £3.5

Toasted peanut and coconut + tamarind caramel all served in a betel leaf

Mu ping (1pc) £4

Soy marinated pork skewer, grilled over charcoal

Nam khao tod £7

Crispy rice tossed with lao sausage, peanut, chilli and ginger

Yam makuea yao £8 (veo)

Bbq aubergine relish served with fresh herbs, duck egg + crispy rice cracker

Gai tod laab £8

Double fried crispy chicken wings, tangy lime dressing, chilli and herbs

Goong chae nam pla £8

Raw prawn ceviche served in a spicy green nam jim sauce

KHAO SOI SHOP



Khao Soi is a fragrant coconut curry soup poured over freshly handmade egg noodles. Served with crispy noodles, nam prik pao (chilli jam) and pickled mustard greens.

Khao soi gai £15

Khao soi with chicken leg cooked in broth then finished on the bbq

Khao soi nuea £17

Khao soi with tender, slow cooked beef short rib

Khao soi tofu £13 (veo)

Khao soi with fried organic tofu and beansprouts

Khao soi fried chicken burger £13.5

Hat yai fried chicken in sesame bun with trimmings + khao soi dipping sauce

SIDES

Steamed sticky rice £3.5

Zaab fries £5

DESSERT

Coconut rice pudding brulee, mango sorbet (ve) £7

SPECIAL £10

Chilli and garlic spicy stir fried aubergine with Thai basil (ve)

If you have a food allergy, please speak to a manager or member of staff before placing your order

@RICEPADDY_LONDON