

RICE PADDY



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

PLATES TO SHARE

Miang kham (ve) (1pc) £3.5

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

Nam khao tod £7

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

Gai tod laab £8

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

Mu ping (1pc) £4

Soy marinated pork skewer, grilled over charcoal

Satay het (ve) £9

Bbq oyster mushroom skewers with ajat pickle and home made satay sauce

Sai ua, kep mu, nam prik num £11

Home made Northern Thai sausage, puffed pork skin, green chilli relish

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 fak thong £13 (veo)

Khao soi with bbq delica pumpkin

Khao soi nuea £20

Khao soi with tender, slow cooked beef short rib

Khao soi fried chicken burger £13.5

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

SIDES

Steamed sticky rice (ve) £3.5

Zaab fries (ve) £5

DESSERT £6

Toasted brioche, pandan and condensed milk ice cream

GAI YANG £16

Marinated 1/2 chicken cooked slowly over coals + tamarind dipping sauce

SPECIAL £8

Prawn ceviche, spicy green nam jim sauce

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

@RICEPADDY_LONDON