

RICE PADDY



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

MAIN MENU

Miang kham (ve) £3.5

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

Mu ping £4

Soy marinated pork skewer,
grilled over charcoal

Sai krok Isan £9

Home made lao cocktail sausages,
peanut, chilli and ginger

Mushroom satay (ve) £9

Bbq oyster mushroom skewers,
satay sauce, ajat pickle

Gai tod laab £8

Double fried crispy chicken wings,
tangy lime and fish sauce dressing

Goong chae nam pla £9

Prawn ceviche served with a spicy wild
garlic green nam jim sauce

Corned beef pad kee mao £15

Spaghetti drunken noodles, corned
beef,

Hispi cabbage tom kha £12

Fermented tea leaf salad, fried burmese
tofu

Gaeng hang lae £15

Northern Thai curry of slow braised
pork belly rich in ginger and peanut

Gai yang £16

Marinated ½ chicken cooked slowly over
coals + tamarind dipping sauce

SIDES

Steamed sticky rice £3.5

Zaab fries £5

DESSERT £7

Warm apple cake, pandan custard

THAIRISH SPICEBAG £13.5

Hat yai fried chicken, chips,
peppers + onions tossed together in
a salt and chilli seasoning. Served
with Irish curry sauce
(veg option with tofu available)

NORTHERN MCMUFFIN £12

House made northern Thai
sausage, green chilli relish, fried
egg served in an English muffin

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

@RICEPADDY_LONDON