

APPETIZERS

- A1. Little Monkey Platter (G,C,E,M,P,Se,S,*)** **£9.50**
Chicken Satay, Golden bag, Fish cakes and Prawn Toast served with sweet chilli sauce, peanut sauce
- A2. Vegetable spring roll (G,V,E,S,*)** **£3.95**
Crispy spring rolls pastry wrapped with sweet heart cabbage, carrot, black fungus mushroom and clear vermicelli
- A3. Chicken Satay (P,*)** **£4.50**
Marinated chicken skewers served with peanut sauce, chilli, cucumber and red onion relish
- A4. Thai fish cakes (G,C,E,SE,S)** **£5.50**
Fresh fish paste, long beans, red curry paste and kaffir lime leaves. Each bite of the fish cakes is bursting with briny flavours of the fish, the fragrance and nuance from the red curry paste, and the crunchiness of the long beans. They are absolutely delightful and highly recommended!
- A5. Crispy sesame prawn toast C,E,Se,S)** **£5.50**
(We only use 100% Prawns) Crispy prawn toast is infinitely better when it's homemade. Top slices of bread with a simple whizzed up prawn mixture, coat in sesame seeds and fry to golden perfection.
- A6. Salt & Pepper Squid (G,E,Mo,*)** **£5.50**
Light batter Calamari with salt, pepper and chilli.
- A7. King prawn battered (G,C,E,S,*)** **£5.50**
King prawn battered is a popular Thai street food appetizers. Deep fry in a very light and airy batter and fried to perfection.
- A8. Grilled Scallop (F,Mo)** **£6.50**
Grilled king scallop with Thai chilli dip.
- A9. Thai Pork Jerky (Se,S,*)** **£5.50**
Homemade Pork Jerky is a good cut of meat to use for pork jerky as it is lean with little fat then marinated with special sauce and oven it till dried. Good as snack with Singha beer.
- A10. Little Monkey Wings (G)** **£5.50**
Fried chicken wings coated with Thai homemade spicy sauce.
- A11. Thai Golden Bag (G,M)** **£4.50**
In Thai we called Toong Tong made from potatoes, sweet corn, onion, carrot and cheddar cheese wrapped like a sack with spring roll pastry. Then deep fry it till golden brown and crunchy!
- A12. Sweetcorn Fritter (G,V)** **£3.95**
Deep fry sweetcorn with our own recipe mixture with good flavour. These sweetcorn fritter are good as finger food for little ones or brunch with everyone.
- A13. Vegetable tempura (G,V)** **£4.50**
Variety of choice of vegetable, deep fry in a very light and airy batter and fried to perfection.
- A14. Miang Guaytiew Duck (G,S,*)** **£5.50**
Five spice duck, lettuce, mint, coriander, carrot wrapped in rice paper rolls served with chilli dip
- A15. Miang Guaytiew Prawns (G,S,*)** **£5.50**
Marinated prawn, lettuce, mint, coriander, carrot wrapped with rice paper rolls served with chilli dip
- A16. Miang Guaytiew Tofu (G,V,S,*)** **£4.50**
Five spice Tofu, lettuce, mint, coriander, carrot wrapped with rice paper rolls served with chilli dip
- A17. Thai prawn cracker (C,*)** **£2.00**
- A18. Edamame (Steamed Soya bean in pods)** **£2.50**

SOUP

- SO1. Tom Yum soup with Prawns / Mushroom (C,F,M,*)** **£4.95 / £3.95**
Traditional Thai hot & sour soup with fresh lemongrass, lime leaves, galangal and fresh coriander.
- SO2. Tom Kha soup with Chicken / Mushroom (F,*)** **£4.50 / £3.95**
Silky coconut soup with fresh lemongrass, lime leaves, galangal and fresh coriander
- SO3. Tom Zaap! with braised beef or pork ribs (F)** **£4.95**
Hot & spicy soup with soft and tender braised beef or pork ribs, chilli, cherry tomatoes, shallot, lemongrass, lime leaves, galangal, spring onion and fresh coriander.
- SO4. Tom Yum Seafood Hot Pot (C,F,Mo,*)** **£10.95**
Tradition Thai hot & sour soup Seafood with fresh lemongrass, lime leaves, galangal and fresh coriander. Served in special Thai hot pot

THAI SALAD

- S1. Som Tum (F,N)** **£6.95**
Spicy Thai papaya salad with green bean, carrot, cherry tomatoes, peanut and chilli
- S2. Som Tum Lao (F)** **£6.95**
Spicy Lao papaya salad with anchovies sauce, green bean, carrot and chilli
- S3. Pla Goong (C,F)** **£7.50**
Spicy Thai shrimp salad with chilli paste, fresh lemongrass, lime leaf, chilli and Thai dressing.
- S4. Larb Gai or Larb Duck (F)** **£6.95 / £7.95**
This dish is from Northeast (Isan) of Thailand and one of the most popular Thai salad dish. Made from ground chicken or ground duck, mint, red onion, roasted rice powder, chilli powder, lime juice and finish with Thai dressing. It's spicy, crunchy and light but rich in flavours and contrast
- S5. Spicy Seafood Glass Vermicelli Salad (F)** **£7.95**
In Thai, we called "Yum Woon Sen" Made from Cooked glass vermicelli with cherry tomatoes, red onion, chilli, coriander and spicy Thai dressing
- S6. Beef Salad (F)** **£7.95**
Grilled sirloin beef with leaves, onion and Thai dressing salad
- S7. Thai Garden Fish (G,F,*)** **£10.95**
Fried fish Sea bass in light batter with mixed Thai herb topped with Thai dressing sauce
- S8. Larb Aubergine (V)** **£6.50**
Grilled aubergine topped with mince grilled mushroom, mint, red onion, roasted rice powder, chilli powder, lime juice and finish with Thai dressing. It's spicy, crunchy and light but rich in flavours and contrasts

CURRY

Rice not included

- C1. Massaman Beef (C,F,N*)** **£8.50**
Southern style Thai curry with braised beef, potatoes, peanut and shallot
- C2. Green curry Chicken / Vegetables (C,F,*)** **£6.50 / £6.00**
Classic green curry medium spice with chicken, aubergine, green bean, bamboo shoot and basil
- C3. Pumpkin Red curry Chicken (C,F,*)** **£6.50**
Medium spice Thai red curry with chicken, aubergine, green bean, bamboo shoot and basil
- C4. Lamb Shank with Panang sauce (C,F,*)** **£9.95**
Super tender Lamb shank in rich creamy red curry sauce with lime leaves
- C5. Panang curry Chicken / Prawns (C,F,*)** **£6.50 / 8.50**
The spiciest clear curry (without coconut milk) with mix Thai herb, vegetables, chilli and basil
- C6. Tenderloin Beef in coconut (F,S,*)** **£8.50**
Slow cooked beef in aromatic coconut milk reduction sauce, finish with lemongrass, lime and chilli
- C7. Gang Garee Gai (C,F,*)** **£7.50**
Mild spice Tender chicken thigh curry cooked in turmeric curry paste with potatoes and onion
- C8. Pla Tord Rad Prik (G,F,*)** **£8.50**
Fried fish Sea Bass in light batter with homemade sweet chilli sauce.

SPECIAL GRILLED

Rice not included

- G1. Sizzling Ribeye (Chef recommend) (F,Mo,S,*)** **£12.95**
Grilled marinated beef Ribeye steak, extremely tender and full of flavour served with spicy homemade dip
- G2. Weeping Tiger (F,MO,S,*)** **£11.95**
Grilled marinated beef sirloin steak combined with spicy authentic tamarind dip
- G3. Gai Yang (F,MO,N,S)** **£12.95**
Grilled marinated half roast chicken served with Papaya salad (Som Tum) and sticky rice
- G4. Saba Yang (F,*)** **£8.95**
Grilled Mackerel with Teriyaki sauce
- G5. Salmon Chilli Bomb (C,F)** **£9.95**
Grilled Salmon with Thai chilli jam paste and lemon zest

SIDE DISHES

- R1. Thai Jasmine rice** **£2.50**
R2. Sticky rice **£3.00**
R3. Thai Coconut rice **£3.00**
R4. Healthy Rice berry **£3.50**
R5. Healthy sticky Rice berry **£3.50**

DRINK

Varieties refreshing homemade drink to try in Thailand

- D1. Thai Tea** **£1.25**
D2. Lemon Tea **£1.25**
D3. Roselle juice **£1.25**
D4. Pandan juice **£1.25**
D5. Lemongrass juice **£1.25**
D6. Still Water **£1.25**

THAI FAVOURITE STREET FOOD

- T1. Pad Thai (C,E,F,N)** **£7.50 / £6.50 / £6.00**
Pad Thai (Rice noodle) favoured with tamarind sauce and your choice of meat or vegetable with egg, chopped firm tofu, shallots, beansprout, chives, sweet radish and crushed peanut.
- T2. Spicy Thai Holy Basil with Mince Chicken (G,MO,S)** **£7.50**
Stir fried mince chicken with garlic, chilli and holy basil. Served with Jasmine Rice
- T3. Pineapple Fried Rice (N)** **£8.95**
Pineapple fried rice with chicken & prawns, egg and cashew nut
- T4. Golden Pork Belly (G,Mo,S)** **£9.95**
Boiled-Baked-Fried till golden brown then we use pork belly to sautéed with tenderstem broccoli and special homemade sauce served with jasmine rice. There's a limited number per day!
- T5. Rad Nah Seafood (G,C,F,MO,S)** **£7.95**
Chewy, tender fresh flat rice noodles drenched in a tasty gravy and mix seafood. Rad Na is one of the most popular lunch or dinner dishes in Thailand!
- T6. Khao Mun Gai or Fried Chicken (G,S)** **£6.50 / £6.95**
Thai variation of Hainanese chicken rice is one of the most popular Thai dishes; it can be found everywhere in Thailand from street food stalls to restaurants. In Thailand, Khao Mun Gai is served with cucumbers, coriander, and a bowl of soup. The heart of Khao Mun Gai is the sauce!
- T7. Thai Boat Noodles with Beef or Pork (G,F,S)** **£7.50**
Thai style noodle dish, which has a strong flavour. It contains your choice of beef or pork, as well as dark soy sauce, beansprout and some spices, and served with meatballs
- T8. Yen Ta Fo (G,C,F,Mo,S)** **£7.95**
Thai pink noodle soup, a Thai soup consisting of various types of noodles served in a hearty chicken broth seasoned with the pungent, fermented red bean curd. Each bowl of this flavour packed soup is topped with various condiments such as fish balls, squid, shrimps and the leafy water morning glory. Very popular throughout the country and sold at numerous street stalls.
- T9. Tom Yum noodle soup with Chicken or Prawns (G,C,F,S)** **£7.50 / £7.95**
This spicy tangy Tom Yum Noodle Soup topped with variety of fish ball is sure to wake up your taste buds. One of the most favourite Thai street food too.
- T10. Yakisoba (G.C.F.S)** **£6.50**
Yakisoba is a classic Japanese stir fry noodles dish with chicken and vegetables, and it's seasoned with a sweet & savoury sauce similar to Worcestershire sauce.
- T11. Khao Pad with chicken or prawns (G,E,F,Mo,S)** **£6.50 / £7.50**
Special Thai fried rice with egg, onion, chopped spring onion.

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] May contain allergens.

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Welcome To

Little Monkey



We Believe in Taste & Quality

www.littlemonkeykitchen.co.uk