

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.

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.

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**

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.

The Little Monkey serves traditional serving home cooked style Thai food as well as contemporary unique dishes that reflect the flavours and spices of Thailand.

"We believe in Taste & Quality"



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TAKEAWAY & DELIVERY



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APPETIZERS

- 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 & highly recommended!
- 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

THAI SALADS

- 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

- 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,*)** £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

SPECIAL GRILLED

Rice not included

- 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

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** £7.50
Stir fried mince chicken with garlic, chilli and holy basil. Served with Jasmine Rice (G,MO,S)

- T3. Pineapple Fried rice (N)** £8.95
Pineapple fried rice with chicken & prawn, egg & cashew nut

- 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 with your choice of beef or pork dark soy sauce, beansprout and some spices, and served with meatballs

