THE MENU.



Small plates, big bowls. Order for the table.

01 SMALL PLATES

Order a few for the table.

Gyoza

Vegetable **€9.50** Chicken **€10.50**

Crispy fried Japanese gyoza tossed in house gyoza sauce

Chicken satay skewers — €10.50

Fusion between traditional Thai and Malaysian satay, served with peanut sauce

Thai fish cakes — €10.50

Light and aromatic fried fishcakes, served with house sweet chilli sauce

Corn fritters — €9.50

Thai-style corn fritters, spiced and aromatic, served with house sweet chilli sauce

Chicken wings with fish sauce caramel or lemongrass buffalo sauce — €11

Crispy fried chicken wings with your choice of glaze. Served with peanuts and coriander

ALLERGIES & DIETARY REQUIREMENTS

Please tell the team about any allergies or dietary requirements before ordering.

THE MENU.



Small plates to share. Big bowls to settle into.

02 BOWLS

Curries, fragrant broth and Thai street food.

Khao Soi Curry

Tofu **€22** Chicken **€23** Prawn **€24**

A complex Northern Thai broth with a base of coconut milk. Made with fresh aromatics and fragrant whole spices. Served over rice noodles with pickled mustard greens and crispy noodle garnish

Thai Green Curry

Tofu **€22** Chicken **€23** Prawn **€24**

Traditional green curry. Hand-crafted paste with bold flavours of chilli, lemongrass and kaffir lime leaf. Served with Thai jasmine rice and roast veg

Beef Pad Krapow — €24

Classic Thai street food. Stir-fried minced beef with Thai basil, chilli, and garlic. Rich soy-oyster sauce, served with steamed jasmine rice and a crispy fried egg

03 RICE

Something on the side.

Egg fried rice (spicy or mild) — €6

Thai jasmine rice — €5

Stir-fried jasmine rice with fish sauce, chilli and garlic

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