

FIRST THAI-MER?

We've got a dedicated Instagram account just for food pictures so you can see what all the dishes look like: @rosasthaimenu

HOW TO ORDER THAI FOOD LIKE A PRO

Forget individual starters and mains. Order a spread of dishes for the whole table to share. A balanced meal would put crunchy next to smooth, light next to rich, mild next to spicy. Make sure everyone gets a portion of rice to spoon shared soups and curries onto. If you've ordered a spicy salad, get some sticky rice to tame the heat.

> **Quick bite on your own?** Pick a Grill, Curry or Wok Star and make it a meal by adding a spicy side salad and your favourite type of rice for just £4

> **Here with a friend?** Start with a sharing platter, pick a main each and order noodles, veg & rice to share.

> **Out with a big group?** You lucky thing. This is what Thai meals were made for. Ask our staff to help you put together a feast to share.



> **Not keen on spice?** Don't worry, we've got you covered. Our spicy dishes all come with a chilli rating and we're happy to make milder versions wherever possible - just ask! But note that any dish involving curry paste is always going to be a bit hot.

GOT ALLERGIES?

Please note that our food is prepared in kitchens where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, milk and other allergenic ingredients. We're unable to list every ingredient on this menu, so please ask our staff for more detailed information about our food and the allergens that might be present.

We're here to help - please ask for assistance!

OUR CHILLI RATINGS


-  A bit spicy
-  Moderately spicy
-  Very spicy


- N** Contains nuts
- V** Vegetarian on request*
- D** Contains dairy


* Many of our vegetarian dishes can be made vegan on request too. Please ask one of the team for more information

NIBBLES & DRINKS

You'll find our signature cocktails & Thai ice teas, plus soft drinks, wine & beer, including Rosa's 'Thai-P-A' (IPA), in the drinks menu on your table

PRAWN CRACKERS 
Served with a choice of our delicious peanut or sweet chilli dipping sauce 3

PUMPKIN CRACKERS 
A vegan take on our classic prawn crackers, served with sweet chilli sauce 3

50/50 CRACKERS 
A mix of prawn & pumpkin crackers - because they're so good you shouldn't have to choose 3

SHARING PLATTERS

Try a piece each of our most popular starters

£6 per person (min 2 guests)

STARTERS

Pick one each & try serving them at the centre of the table so everyone gets to try a few different flavours

STICKY TAMARIND CHICKEN WINGS

PEEK GAI TOD
Fried chicken wings in sticky sweet & sour tamarind sauce with crispy fried shallots & aromatic pandan leaves 6.5

HONEY-MARINATED PORK SKEWERS

MOO PING
Char-grilled pork, tenderised with honey, soy sauce & roasted coriander seeds. Served with Rosa's homemade tamarind dipping sauce 7.5
(Also available as a main - see Grills)

TOM YUM SOUP


Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, mushrooms & aromatic herbs. It's a real palate cleanser, great as a starter for one, or as a shared bowl to take spoonfuls from throughout the meal

Prawns 8
Chicken 7
Vegetables & tofu 6


SPICY SALADS

Great with grills & a side order of sticky rice

CHICKEN SALAD

LARB GAI
Fresh & light but very satisfying, this classic dish from North-Eastern Thailand sees gently cooked chicken mince tossed with thinly sliced shallots, fresh Thai herbs, spicy dressing & crunchy rice powder 8.5

GREEN PAPAYA SALAD


Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced green papaya with carrots, green beans, tomatoes & cashew nuts 9
Add fresh prawns +1.5

SPICY STEAK SALAD

YAM NEUA YANG
Tender slices of Scottish sirloin steak, char-grilled to a perfect 'medium', then tossed with mixed leaves, tomato, cucumber, carrot strips, red onion & spicy dressing with fresh mint & chilli 11.8

Chicken satay **N**
Rosa's homemade spring rolls
Honey-marinated pork skewers
Thai calamari

CLASSIC PLATTER

VEGGIE PLATTER

Rosa's homemade spring rolls
Sticky-sweet tamarind tofu
Fresh summer rolls **N**
Sweetcorn cakes

CHAMPION CHICKEN WITH SWEET SRIRACHA SAUCE

WINNER OF THE ROSA'S 'MASTERDISH' COMPETITION

When Rosa's chefs compete against each other, incredible things happen. This year's champion dish sees chunks of chicken breast - crispy on the outside, tender on the inside - drizzled with spicy-sweet Sriracha sauce 6.5


SWEETCORN CAKES

Tender corn kernels fried in a light batter flavoured with kaffir lime leaves & red curry paste until crisp & golden, then served with Rosa's sweet chilli sauce 6.3


CURRIES

Best served with rice, pick your fave from the sides


ROSA'S BUTTERNUT RED CURRY


Our signature red curry is laced with butternut squash, bamboo shoots & basil 10


ROSA'S GREEN CURRY


Thailand's best-loved curry is a bestseller here too. Aubergine, bamboo shoots & sweet basil, plus your choice of:
Prawns 12.5
Beef 11.5
Chicken 11.5
Vegetables & tofu **V** 10.5


MASSAMAN CURRY


Our mildest curry is fragrant with gentle Silk Road spices & comes with potatoes & cashew nuts as well as your choice of:
Beef 11.5
Chicken 11.5
Tofu **V** 11

PANANG CURRY


Thicker than our other curries, this creamy Thai favourite, based on red curry paste, comes with finely shredded lime leaves
Beef 10.5
Chicken 10.5
Tofu **V** 10

CHICKEN & PINEAPPLE IN RED CURRY


A creamy red curry with pineapple pieces, red & green chillies, with lime leaf & coriander garnish 11.5

GRILLS

Make these a complete meal by adding rice + a side salad for £4


HONEY-MARINATED PORK SKEWERS

MOO PING
A main course serving (with six generous skewers!) of our popular char-grilled pork starter - because it's hard to get enough of the tender, honey-marinated meat with tangy-sweet tamarind dipping sauce 11

ROSA'S FAMOUS NOODLES

No table should be without a plate of freshly stir-fried noodles. Order them in addition to your main meal

DRUNKEN NOODLES


GUAYTIEW PAD KEE MAO
Fiery & fragrant with Thai basil, this spicy noodle dish is traditionally eaten at the end of a big night out. There's no booze in the dish itself but it's possibly the best hangover cure in the world. Have yours with:
Prawns 11
Beef 10
Chicken 10
Vegetables & tofu **V** 9.5

PAD THAI

N
Thailand's national dish is a sweet & sour stir-fry based on rice noodles with tamarind, palm sugar, eggs & crushed peanuts. If you'd like to go Thai & add roasted chilli flakes, just ask for the condiment tray.

Prawns 11
Beef 10
Chicken 10
Vegetables & tofu **V** 9.5

STIR-FRIED FLAT NOODLES

PAD SEE EWE
Thai comfort food at its best: wide rice noodles stir-fried with eggs, spring greens, sweet soy sauce & your choice of:
Prawns 10.3
Beef 9.3
Chicken 9.3
Vegetables & tofu **V** 9

CHAR-GRILLED SIRLOIN STEAK

NEUA YANG
Tender Scottish Sirloin steak marinated in oyster sauce, soy sauce & rice wine, then char-grilled & served with mixed steamed vegetables & Rosa's tangy-sweet tamarind dipping sauce 13


ADD A SIDE

Thai food tastes better with some carbs & veggies.

MIXED STEAMED VEG

N
With egg, sweet soy sauce & crunchy beansprouts 3.8

SPICY SIDE SALAD


Mixed leaves, tomato & carrot in spicy dressing with fresh mint & chilli 2

WOK STARS

Cooked to order just for you. Let us know if you'd like to adjust the spice levels - & don't forget to order rice!

SPICY SEAFOOD HOT PLATE

TALAY PAD CHA
King prawns, squid & mussels, flash-fried with mixed chillies, green peppercorns & wild galangal: a delicate dish with daring heat (ask for a mild version if you prefer less spice) 13


SALMON WITH RED CURRY SAUCE

CHU CHI PLA
Lightly battered salmon fillet, topped with thick & creamy red curry sauce garnished with fresh Thai herbs & fragrant kaffir lime leaves 12.5

STIR-FRIED BEEF IN BLACK PEPPER SAUCE


NUAR PRIK THAI DUM
Flash-fried beef with sweet onions, green beans & mixed chillies 10

RED CURRY PASTE STIR-FRY


PAD PRIK GAENG
A smooth & creamy stir-fry based on homemade red curry paste. Served with your choice of:
Prawns 11
Beef 10
Chicken 10
Vegetables & tofu **V** 9

ROSA'S FRIED RICE

KHAO PAD
Proper Thai-style (AKA the best!) fried rice made with fragrant jasmine rice, homemade stir-fry sauce, eggs, onion, spring greens & your choice of:
Prawns 10.5
Beef 9.5
Chicken 9.5
Vegetables & tofu **V** 9

MIXED VEG STIR-FRY

PAD PAK RUAM
A seasonal mix of crunchy vegetables, stir-fried in Rosa's house sauce 7

THREE GREENS STIR-FRY

PAD PAK
Broccoli, spring greens & green beans in house sauce 7

ROSA'S SPECIAL STICKY RICE

KHAO NIEW
Chef Saiphin's bespoke blend of white & wholegrain rice gets its trademark red colour & nutty flavour from the nutritious - & delicious! - whole grains 3.5

CHILLI & BASIL STIR-FRY

PAD KRA PROW
A spicy & fragrant favourite with Thai basil, onions & green beans, plus your choice of:
Prawns 11
Beef 10
Chicken 10
Chicken mince (Just like Thailand) 10
Vegetables & tofu **V** 9

EAT LIKE A THAI

add a crispy fried egg to your meal (especially good with stir-fries) 1


STIR-FRIED AUBERGINE

PAD MAKHUEA
A Rosa's favourite. Deep-fried in eggs & potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce & sweet basil 8.5

CHICKEN & CASHEW

STIR-FRY 
GAI PAD METMAMUANG
A classic stir-fry with Rosa's soy sauce, chicken, cashew nuts, spring onion, mushrooms & dried roasted chillies (ask to remove these if you're not too keen on spicy food) 10

BUTTERNUT & CASHEW STIR-FRY


PAD METMAMUANG
Our veggie version of the classic Thai chicken dish. Delicious as a main course with a side order of rice or as a vegetable dish for the table to share 8.5

MAKE IT A MEAL

add a spicy side salad & your choice of jasmine, brown, egg-fried, coconut, or sticky rice to any Curry, Grill or Wok Star 4

JASMINE RICE

2.8
Topped with fried garlic 3.5

EGG-FRIED RICE

3.5

COCONUT RICE

3.8



ROSA'S THAI CAFE

WHO'S ROSA?

Our first restaurant opened on the site of an East End 'caff' called Rosa's. Out of respect for the previous owner (and as we had no money for new signs) we chose to keep the name. Over the years, our Thai co-founder Chef Saiphin has also become known as 'Rosa' – and so the name keeps being associated with good, honest food.



AMAZING PRODUCE

BROUGHT STRAIGHT FROM THAI FARMS TO YOUR LOCAL ROSA'S

Chef Saiphin grew up on a mountain farm in Khao Kho, northern Thailand, where she learned to cook with ingredients that were brought straight from field to wok. Every dish on the menu carries fond personal memories and many are based on old family recipes.

She's always been passionate about supporting local businesses and Rosa's still source key ingredients from small-scale farmers in Thailand.

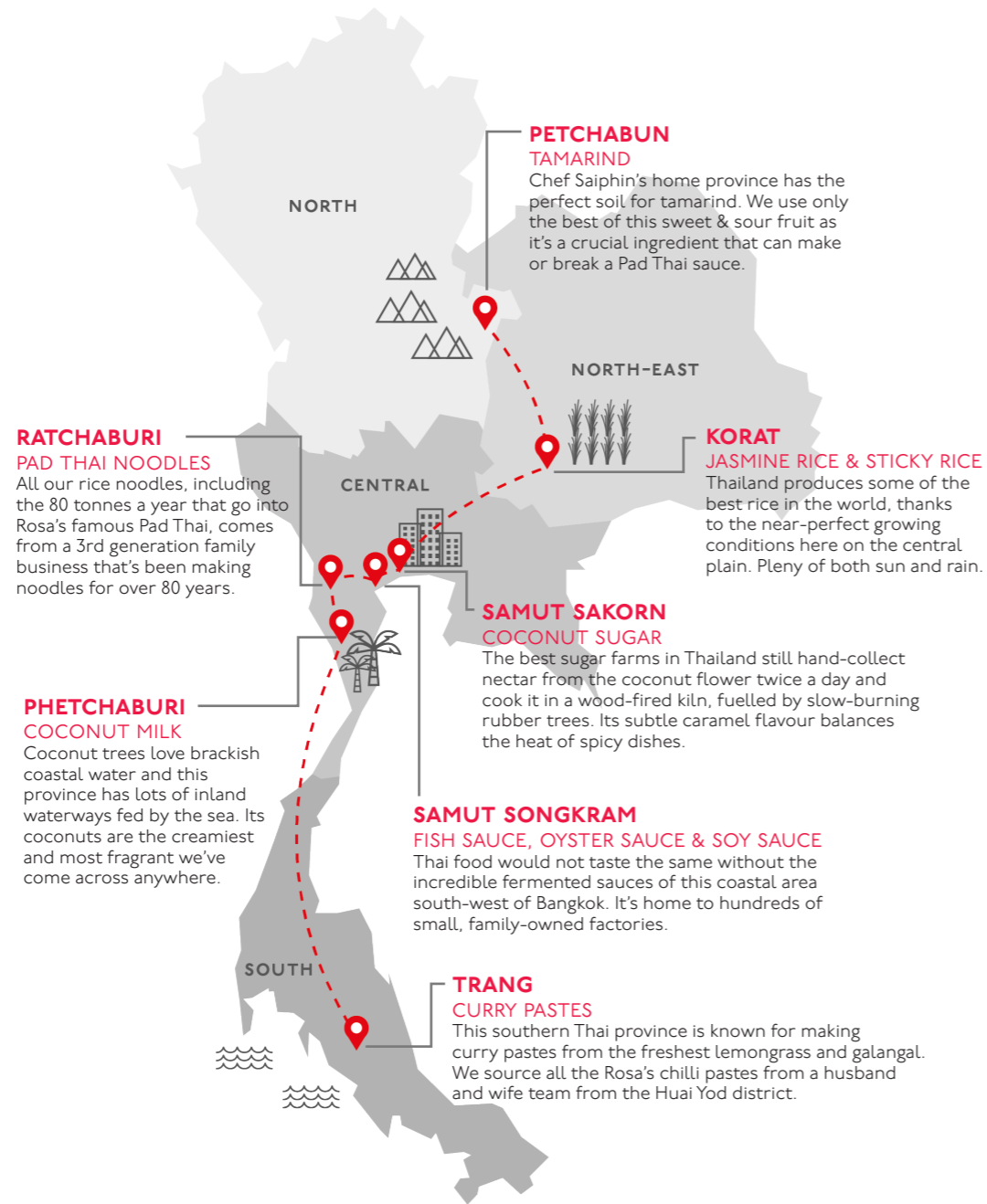
Saiphin has spent years sourcing the best ingredients from different regions, making deals direct with families & co-ops to cut out the middle man and achieve the best deals for the hard-working farmers.

Join her on the sourcing trail as we explore some of our favourite Thai ingredients – from the tangy tamarind of the north to the fragrant curry pastes of the south.

#EatThaiVisitThai



If you'd like to learn more about Thailand, visit fanclubthailand.co.uk



FOR RECIPES, THAI TIPS & MORE, CHECK OUT ROSASTHAICAFFE.COM

FOOD (A-HARN)

ROSA'S THAI CAFE

