

## ORDERING AT OUR RESTAURANTS

### 1) Order with our team

**Service charge:** Please note that an optional service charge will be added to your bill.

If you feel that the service wasn't up to our usual standard, or if you'd rather give a different amount than the one we've suggested, just ask.

**2) Order from your own device** via our Order & Pay at Table web app. Just follow the instructions on your table.

We share service contributions among everyone that works in the restaurants, and the team really appreciate them - but your participation is, of course, entirely voluntary.

We're not accepting cash payments at the moment. Sorry for any inconvenience this may cause.

**If you'd like to find out what we're doing to keep our teams and guests safe, please visit [www.rosasthaicafe.com/covid-19-faqs](http://www.rosasthaicafe.com/covid-19-faqs)**

## STARTERS

### NIBBLES

**PRAWN CRACKERS**    
Served with our delicious peanut dipping sauce 3

**PUMPKIN CRACKERS**   
Served with sweet chilli dipping sauce 3

**HONEY-MARINATED PORK SKEWERS** 7.5  
MOO PING  
Char-grilled pork, tenderised with honey, soy sauce & roasted coriander seeds. Served with Rosa's homemade tamarind dipping sauce

**CHICKEN SATAY**  6.8  
GAI SATAY  
Succulent, lemongrass-scented grilled chicken thigh skewers with peanut dipping sauce

**CRISPY PRAWNS** 7.3  
GOONG TOD  
Fried breadcrumbed prawns with our sweet chilli dipping sauce

**SWEETCORN PATTIES**  6.3  
TODMUN KHAOPOD  
Corn kernels fried in a light batter flavoured with kaffir lime leaves & red curry paste, served with Rosa's sweet chilli sauce

**ROSA'S HOMEMADE SPRING ROLLS** 6.5  
POR PIA TOD  
Hand rolled with crunchy vegetables & soft rice noodles, crisp-fried & served with our own sweet chilli sauce

**CHAMPION CHICKEN WITH SWEET SRIRACHA SAUCE**  6.5  
Winner of the 2019 Rosa's 'MasterDish' competition, now permanently on our menu. Crispy chunks of chicken breast drizzled with spicy-sweet Sriracha sauce

**FRESH SUMMER ROLLS**   6.5  
POR PIA SOD  
Rice paper stuffed with mixed veg, tangy-sweet tamarind sauce & herbs, served with homemade sweet chilli & crushed peanuts dipping sauce

**STICKY-SWEET TAMARIND TOFU** 6  
TAOHU TOD  
Chunks of firm tofu, drizzled with Rosa's sweet & sour tamarind sauce & topped with toasted sesame, crispy fried shallots & coriander

## SALAD

**PAPAYA SALAD**   9  
SOM TUM  
Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced Thai green papaya with green beans, tomatoes & cashew nuts

**MAKE IT A MEAL**  
Papaya salad, sticky rice + 2 sticks of honey-marinated pork skewers or chicken satay 15

## SOUP

**TOM YUM SOUP**   6  
Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, mushrooms & aromatic herbs  
Contains dairy

Vegetables & tofu 6  
Chicken 7  
Prawns 8

## CURRIES + WOK STARS

**ROSA'S RED CURRY**    
FUKTONG GAENG DANG  
Our signature red curry laced with bamboo shoots & basil

Butternut Squash  10  
Vegetables & tofu  10.5  
Chicken / Beef 11.5  
Prawns 12.5

**CHICKEN & PINEAPPLE RED CURRY**   11.5  
GAENG SUPPAROD  
A creamy red curry with pineapple pieces, red & green chillies, with lime leaf & coriander garnish

**ROSA'S GREEN CURRY**     
GAENG KIAW WAN  
Thailand's best-loved curry is a bestseller here too. Aubergine, bamboo shoots & sweet basil, plus:

Vegetables & tofu  10.5  
Chicken / Beef 11.5  
Prawns 12.5

**MASSAMAN CURRY**    
GAENG MASSAMAN  
Our mildest curry is fragrant with gentle Silk Road spices & comes with potatoes & cashew nuts and:

Tofu  11  
Chicken / Beef 11.5

**PANANG CURRY**    
GAENG PANANG  
A rich red curry sauce with bamboo shoots, green beans, red & green chillies & lime leaves

Tofu  10  
Chicken / Beef 10.5  
Prawns 11

**EAT LIKE A THAI**  
Add a crispy fried egg to your meal (great with stir-fries) £1

**ROSA'S FRIED RICE**  
KHAO PAD  
Fried rice made with fragrant jasmine rice, homemade stir-fry sauce, eggs, onion, spring greens

Vegetables & tofu 9  
Chicken / Beef 9.5  
Prawns 10.5

**CASHEW STIR-FRY**     
PAD METMAMUANG  
A classic stir-fry with Rosa's soy sauce, cashew nuts, spring onion, mushrooms & dried roasted chillies

Butternut squash 8.5  
Chicken / Beef 10  
Prawns 10.5

**CHILLI & BASIL STIR-FRY**     
PAD KRA PROW  
A spicy & fragrant favourite with Thai basil, onions & green beans, plus your choice of:

Vegetables & tofu 9  
Chicken / Beef 10  
Prawns 11

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

**STIR-FRIED BEEF BLACK PEPPER SAUCE**   10  
NUAR PRIK THAI DUM  
Flash-fried beef with sweet onions, & mixed chillies

**MIXED VEG STIR-FRY** 7  
PAD PAK  
A seasonal mix of crunchy vegetables, stir-fried in Rosa's house sauce

## NOODLES

**STIR-FRIED FLAT NOODLES**  
PAD SEE EWE  
Thai comfort food at its best: wide rice noodles stir-fried with eggs, spring greens & soy sauce:

Vegetables & tofu 9  
Chicken / Beef 9.3  
Prawns 10.3

**PAD THAI**   
The famous stir-fried rice noodles in tamarind sauce, palm sugar, eggs & crushed peanuts

Vegetables & tofu 9.5  
Chicken / Beef 10  
Prawns 11

**DRUNKEN NOODLES**     
GUAYTIEW PAD KEE MAO  
Fiery & fragrant with Thai basil, peppercorns, lesser galangal & fresh chillies. There's no booze in the dish itself but it's possibly the best hangover cure in the world. Have yours with:

Vegetables & tofu 10  
Chicken / Beef 10.5  
Prawns 11.5

## SIDES

**STEAMED JASMINE RICE** 2.8

**STEAMED BROWN RICE** 3.5  
Topped with fried garlic

**EGG FRIED RICE** 3.5

**COCONUT RICE** 3.8

**RICE NOODLES**  3.8  
With egg, sweet soy sauce & crunchy beansprouts

**STICKY RICE IN BANANA LEAF** 3.5  
A bespoke blend of white & wholegrain rice gets its trademark purple colour & nutty flavour from the nutritious whole grains

## AMAZING PRODUCE

### BROUGHT STRAIGHT FROM THAI FARMS TO YOUR LOCAL ROSA'S

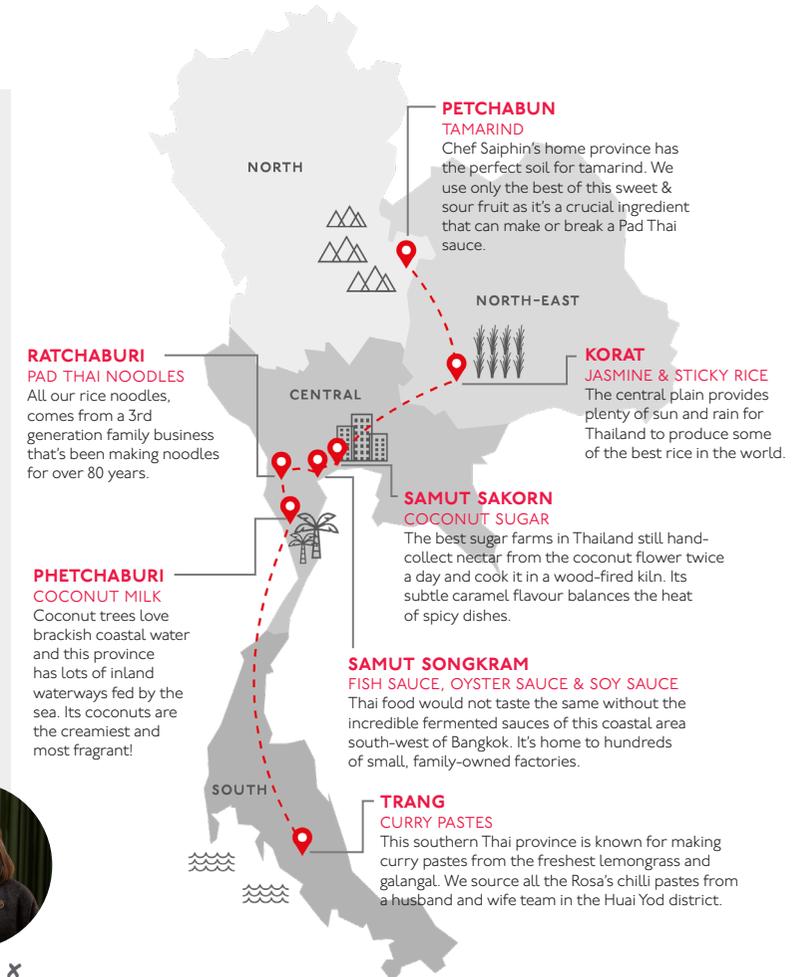
Chef Saiphin grew up on a mountain farm in Khao Kho, northern Thailand, where she learned to cook with ingredients that were brought straight from field to wok. Every dish on the menu carries fond personal memories and many are based on old family recipes.

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

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.



SAIPHIN X



**PETCHABUN TAMARIND**  
Chef Saiphin's home province has the perfect soil for tamarind. We use only the best of this sweet & sour fruit as it's a crucial ingredient that can make or break a Pad Thai sauce.

**RATCHABURI PAD THAI NOODLES**  
All our rice noodles, comes from a 3rd generation family business that's been making noodles for over 80 years.

**KORAT JASMINE & STICKY RICE**  
The central plain provides plenty of sun and rain for Thailand to produce some of the best rice in the world.

**SAMUT SAKORN COCONUT SUGAR**  
The best sugar farms in Thailand still hand-collect nectar from the coconut flower twice a day and cook it in a wood-fired kiln. Its subtle caramel flavour balances the heat of spicy dishes.

**PHETCHABURI COCONUT MILK**  
Coconut trees love brackish coastal water and this province has lots of inland waterways fed by the sea. Its coconuts are the creamiest and most fragrant!

**SAMUT SONGKRAM FISH SAUCE, OYSTER SAUCE & SOY SAUCE**  
Thai food would not taste the same without the incredible fermented sauces of this coastal area south-west of Bangkok. It's home to hundreds of small, family-owned factories.

**TRANG CURRY PASTES**  
This southern Thai province is known for making curry pastes from the freshest lemongrass and galangal. We source all the Rosa's chilli pastes from a husband and wife team in the Huai Yod district.

**Food allergies:** Please note, 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 allergens. **We're here to help - please ask for assistance!**

### CHILLI RATINGS

 Can be spicy  
 Definitely spicy  
 Very spicy

**N** Contain Nuts  
**D** Contains Dairy  
**VG** Vegan

**MANY OF OUR VEGETABLE & TOFU DISHES CAN BE MADE VEGAN ON REQUEST - PLEASE SPEAK TO OUR TEAM!**

## WHITE WINES

	175 ml GLASS	750ml BOTTLE
<b>VIIGNIER</b> TOURNEE DU SUD FRANCE Peach & apricot with hints of lively ginger & jasmine	7.3	26
<b>PINOT GRIGIO</b> IL CASONE ITALY Delicate & slightly spicy with a hint of tropical fruit	7	25
<b>SAUVIGNON BLANC</b> RESERVA VIÑA ECHEVERRIA CHILE Vibrant & crisp citrus notes of grapefruit & lime	6.3	23
<b>CATARRATTO</b> INZOLIA 'LUMARI' COLOMBA BIANCA ITALY Clean & crisp with hints of lemon & pistachio	6	21
<b>ROSA'S HOUSE</b> WHITE SPAIN Fresh & fruity with notes of pear & starfruit	5.3	18

## RED WINES

	175 ml GLASS	750ml BOTTLE
<b>PRIMITIVO 'IL PUMO'</b> SAN MARZANO ITALY Spicy & unoaked with notes of plum, prune & herb aromas	7.3	26
<b>MALBEC</b> DOÑA PAULA ARGENTINA Sweet & spicy with notes of red fruits & herbs	7	25
<b>CABERNET SAUVIGNON</b> RESERVA VIÑA ECHEVERRIA CHILE Round & smooth with ripe blackberry & buttery oak	6.4	23
<b>NERO D'AVOLA</b> SYRAH 'LUMARI' COLOMBA BIANCA ITALY Ripe & juicy. Dark fruit & black pepper notes	5.8	21
<b>ROSA'S HOUSE</b> RED SPAIN Juicy red fruits, blackberries & freshly ground pepper	5.3	18

## ROSÉ

	175 ml GLASS	750ml BOTTLE
<b>PINOT GRIGIO</b> BLUSH NOVITA ITALY Off dry with aromas of ripe cherries & strawberries	6.3	23

## BUBBLY

	175 ml GLASS	750ml BOTTLE
<b>PROSECCO</b> CANAL GRAMDO ITALY Light & lively with a clean, refreshing & fruity finish	6	29

## COCKTAILS

**ROSA'S BOOZY ICED TEA** 8.5  
A double shot of spiced rum + Thai lemon iced tea. A punchy Full Moon Party-style cocktail, except ours comes in a jam jar instead of, you know, a bucket

**APPE-THAI-ZING** 8  
A refreshing lemongrass & ginger Collins with Tanqueray Gin & Asian botanical sour syrup

**BANGKOK NIGHT OUT** 7.5  
Strawberry & Thai basil mojito made with Pampero Rum and finished with the delicate & herby undertones of basil

**LOVE YOU LONG TIME** 8  
Our take on a classic long island iced tea (hence the name), made with mango & lychee iced tea infused with Ketel One Vodka & aromatic Asian botanical sours

**THAI & STOP ME** 7.3  
A classic whiskey sour with gentle vanilla & nutty notes from the pandan syrup. Made with Bulleit Bourbon

## BEERS

**ROSA'S THAI-PA** 330ML 4.5  
4.6% ABV  
*Thai inspired craft pale ale blended with lemongrass and lime.*

**CHANG BEER** 320ML 4  
5% ABV

## TEA

**HOMEMADE THAI ICED TEA** 3.3  
Lemon | Milk

**HOMEMADE THAI ICED COFFEE** 3.3  
Milk | Black

**LEMONGRASS ICED TEA** 3

**CHILLED GINGER ICED TEA** 3

## COFFEE

**ESPRESSO** 2

**FLAT WHITE** 3

**CAPPUCINO** 3

**LATTE** 3

**ADD AN EXTRA SHOT OF COFFEE** 0.5

## SOFT DRINKS

**LEMONY LEMONADE** 330ML 3.3

**GINGERELLA GINGER ALE** 330ML 3.3

**COKE | DIET COKE** 2.7

**BELU MINERAL WATER** 330ML 2

BRITISH MINERAL WATER WITH ETHICS.

ALL PROFITS TO WATERAID.

Still | Sparkling

## DESSERTS

**MANGO & STICKY RICE** 5.95  
A Thai favourite. Sweet mango, warm coconut sticky rice drizzled in sweet coconut milk

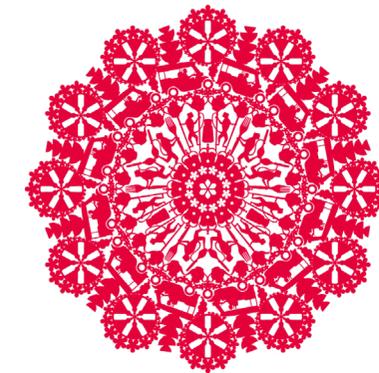
**CHOCOLATE FONDANT** 5.95  
Chocolately oozy goodness served warm with a scoop of Judes coconut ice cream

**THAI TEA CUSTARD TART** 5.95  
Our signature Thai milk tea custard encased in a pastry tart. Served with a hot Thai tea on the side - to dunk or not to dunk. We'll leave that up to you

**PASSIONFRUIT MOUSSE** 5.95  
Fruity and light mousse topped with passionfruit on a soft cakey base

**MANGO STICKY RICE SUNDAE** 5.95  
Mango & sticky rice like you've never seen before. Mango sorbet, fresh mango, sticky rice & coconut milk

**ICE CREAM (BY THE SCOOP)** 2  
Vanilla, salted caramel, coconut, mango sorbet



**ROSA'S**  
THAI CAFE

MENU