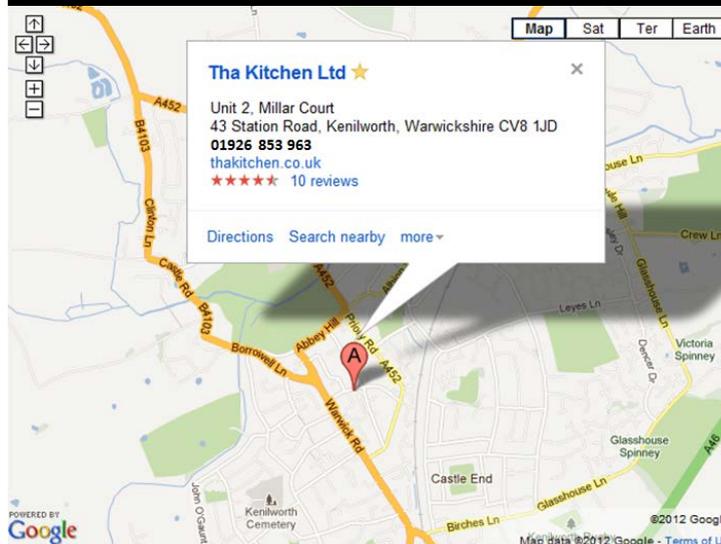


Rice & Noodles

- | | |
|--|---|
| 49 Kao Suay Hom Mali V
Steamed jasmine rice | £3.00 |
| 50 Kao Pad Khai V
Egg fried rice | £3.45 |
| 51 Kao Pad Kra Tiem V
Garlic fried rice | £4.20 |
| 52 Kao Kra Thi V
Coconut rice | £4.55 |
| 53 Kuay Tiew Pao V
Plain rice noodle | £4.45 |
| 54 Kuay Tiew Khai V
Fried rice egg noodle | £5.40 |
| 55 Kuay Tiew Pad Tai Tha Kitchen V
Stir fried rice noodle | Veg £6.50 / Chicken £7.45 / Prawn £8.15 |
| 56 Kuay Tiew Pad Kie Mao V
Stir fried rice noodle with garlic, chilli and holy basil | Veg £6.45 / Chicken £7.25 / Pork £7.25 / Beef £8.45 / Prawn £9.25 |
| 57 Kuay Tiew Pad See Iew V
Stir fried rice noodle in soy sauce | Veg £7.65 / Chicken £8.25 / Prawn £8.75 |
| 58 Kao Pad Sub Pla Lode V
Stir fried rice with pineapple and cashew nut | £ 9.15 |
| 59 Kao Pad
Stir fried rice | Chicken £7.35 / Prawn £8.25 |



Thai Restaurant and Take Away
 To book a table or order a take away please call
 Restaurant: 01926 853963
 Mobile: 07515 398646
 Email: tha@thakitchen.co.uk
 Website: www.thakitchen.co.uk

Tha Kitchen
 1-2 Millar Court
 43 Station Road
 Kenilworth
 Warwickshire
 CV8 1JD

Opening Hours – 7 days a week
 Lunch 11am to 3pm
 Evening 5pm to 11pm
 Last orders 10.30pm

- 10% discount for collected take away
- Parking across the road in Abbey End car park
- Fully licensed restaurant with a fine wine list
- Credit and debit cards accepted
- No MSG used in the cooking
- Free WiFi

Tha Kitchen Take Away Menu 2012



Starters

- 1 Tha Kitchen Mixed Starter (for 2 people)** £11.45
Deep fried spring rolls, sweet corn cakes, fish cakes, chicken wings and chicken satay served with palm sauce, sweet chilli sauce and lightly spiced peanut sauce
- 2 Gai Satay (Chicken Satay)** £5.45
Charcoal grilled marinated strips of chicken served with a lightly spiced peanut sauce (4pieces)
- 3 Yum Pak (Mixed Salad) V** £4.50
Mixed Salad of fresh vegetables with lemon grass, lime and coriander, topped with deep fried onions
- 4 Poh Pia Thod (Spring Roll) V** £4.55
Deep fried spring roll filled with vegetables and served with sweet sauce
- 5 Poh Pia Goong (Prawn Spring Roll)** £6.25
Deep fried spring roll filled with prawns and served with sweet palm sauce
- 6 Khai Jiew Plain V** £4.55 / Chicken £5.65 / Pork £5.95 / Prawn £6.25
Thai Omelette
- 7 Yum Apple Med Ma Mueng V** £5.45
Green apple cook with Thai salad sauce and cashew nut
- 8 Vegetable Tempura V** £4.95
Deep fried vegetables in coconut batter
- 9 Miele Grob V** £4.45
Deep fried rice noodle sweet and sour
- 10 Poh Piah Ped** £5.65
Deep fried aromatic duck with hoi sin dipping sauce
- 11 Kha Nom Pung Nar** £5.65
Mixed fried pork chicken and king prawn on toasts served with a sweet plum sauce
- 12 Kra Duk Moo Ob** £4.65
Pork spare ribs with sweet and sour sauce
- 13 Moo Pieng** £5.65
Grilled pork cook with Thai herbs
- 14 Goong Chub Paeng Tord** £5.55
Deep fried prawn tempura
- 15 Tord Man Pla** £6.65
Deep fried fish cakes cooked with Thai herbs
- 16 Hoy Ob** £6.95
Steamed mussels with basil leaves, fresh chilli, lemon grass and herbs cooked in milk
- 17 Tom Yum** Veg V £5.45 / Chicken £5.65 / Prawn £6.25
Traditional spicy Tom Yum soup Thai style with mushroom, lemongrass and kaffir lime, lime leaves, chopped coriander and chili oil

18 Tom Kha Veg V £5.45 / Chicken £5.75 / Prawn £6.45
Traditional Thai Tom kha soup with coconut milk, galangal, mushroom, lemongrass, kaffir lime juice and chili oil

19 Larb Chicken £4.50 / Pork £4.75 / Duck £5.45
Chicory leaves or iceberg leaves filled with chopped chicken/pork/duck and dressed with lime juice chilli and shallots and sliced onion

20 Yum Neua Chicken £6.55 / Pork £6.75 / Beef £6.95 / Prawn £6.95
Strips of chicken/pork/beef/prawn cooked with coriander, fresh lime juice, mint and diced red onion

21 Yum Khor Moo Yang £6.45
Sliced pork cooked with coriander, fresh lime juice, mint, diced red onion and ground rice

Main Course

22 Khaew Wan V (Thai Green Curry) Veg £7.25 / Chicken £7.95 / Beef £8.65 / Prawn £8.95
Traditional Thai Green Curry with coconut milk, courgettes, broccoli and sweet basil leaf

23 Kaeng Dang V (Thai Red Curry) Veg £7.25 / Chicken £7.95 / Beef £8.25 / Prawn £8.65 / Duck £9.75
Traditional Thai Red Curry with coconut milk and sweet basil leaf

24 Masaman Curry V Veg £7.95 / Chicken £8.55 / Beef £8.95 / Prawn £9.45
Stew with potatoes, peanuts slowly cooked in Masaman curry paste with coconut

25 Penang Curry V Veg £7.75 / Chicken £8.25 / Beef £8.85 / Prawn £9.25
Dry Aromatic Curry with coconut cream and Kaffir lime leaves

26 Jungle Curry V Veg £7.45 / Chicken £7.95 / Beef £8.35 / Prawn £9.15
Very spicy jungle style curry with mixed fresh vegetables

27 Pad Priaw Waan V Veg £7.65 / Chicken £8.25 / Beef £8.50 / Prawn £9.45
Stir fried Mix peppers with pineapple, tomatoes and cucumber in a sweet and sour sauce

28 Pad Pak Raem £7.45
Stir fried Mix vegetable with oyster sauce

29 Pad Kra Pao V Veg £7.25 / Chicken £7.95 / Beef £8.45 / Prawn £9.25

Stir fried white onion garlic, chillies served flavored with holy basil or basil leaves

30 Pad Prik Tai Chicken £8.65 / Beef £9.95
Stir fried black pepper with mix veg and mixed pepper cooked with oyster sauce

31 Pad Khing Chicken £8.25 / Beef £8.95 / Prawn £9.75
Stir frled mix pepper with ginger and oyster

32 Ped Ma Karm £12.95
Deep fried duck with tamarind sauce top with deep fried red onion

33 Neua Pad Nam Man Hoy £9.45
Stir fried beef with vegetable and spring onion in oyster sauce

34 Neua Pad Dok Kra Lume £8.75
Stir fried beef with broccoli

35 Hed Pad Nam Man Hoy £6.75
Stir fried mushroom with oyster sauce

36 Pad Pak Gard Kharw Nam Man Hoy £7.25
Stir fried garlic with Chinese leaves in oyster sauce or mushroom sauce

37 Pad Dok Kra Luem Nam Man Hoy V £7.25
Stir fried broccoli with oyster sauce or mushroom sauce

38 Pad Tua Ngork V £6.45
Stir fried bean sprouts with celery and spring onion in oyster sauce or mushroom sauce

39 Gai Pad Med Ma Meung £8.35
Stir fried chicken with cashew nuts, onion, peppers and dried chilli in oyster sauce

Seafood

40 Goong Choo Chee £14.45
King prawn Fillet simmered in coconut milk and flavoured with kaffir lime

41 Goong Nueng Ma Now £14.95
Steamed king prawn with chilli lemon sauce served with fresh garlic and coriander

42 Pla Choo Chee £14.65
Fried fillet of sea bass In coconut milk and flavoured with kaffir lime

43 Pla Sam Rod £14.35
Deep fried fillet of sea bass with sweet chilli sauce and sweet basil leaf

44 Pla Tord Kra Tiem £14.45
Deep fried fillet of sea bass cooked with garlic sauce

45 Pla Tord Sa Noue Pai £14.55
Deep fried sea bass cook with green apple and the herb and cashew nuts

46 Pla Lad Khing £14.25
Deep fried sea bass with ginger, chillies, spring onion and salted bean sauce

47 Pla Nueng Ma Now £14.55
Steamed sea bass with fresh garlic, coriander in chilli lemon sauce

48 Pla Nueng See lew £14.65
Steamed sea bass with fresh garlic and onion in soya sauce served with homemade special spicy sauce