



SALA THAI TAPAS



Perfect for sharing. Designed for tasting.

Signature Plates

- One plate £13.50
- Two plates £24.00

Pad Thai

Sala Thai's signature Pad Thai served *Krai Krata* style on a thin egg omelette
Available with prawn, chicken, or tofu (Ve)

Larb Moo

Spicy minced pork salad with roasted ground rice, dried chilli, lime, mint & red onion.
Zaab! Tofu option also available (Ve)

Smaller Plates & Dessert Plates

- One plates £8.50
- Three plates £22.00
- Six plates £42.00

Satay Chicken Thighs

Chargrilled chicken thigh served with rich peanut dipping sauce (*contains nuts*)

Fish Cake Skewers

Traditional Thai fish cakes with homemade *A-Jad* dipping sauce
(chilli, rice vinegar & palm sugar) – 6 pieces (GF)

Sweetcorn Cakes

A vegetarian/vegan take on Traditional Thai fish cakes with homemade *A-Jad* dipping sauce
(chilli, rice vinegar & palm sugar) – 6 pieces (GF)(Ve)

Kor Moo Yang

Grilled pork fillet skewers served with sticky rice and spicy Thai dipping sauce
– 4 pieces (GF)

Honey Pork Ribs

Slow-cooked pork ribs glazed with fragrant honey and kaffir lime leaf,
served with sticky hoisin sauce (GF)

Duck Spring Rolls

Crispy duck spring rolls with homemade hoisin dipping sauce – 4 pieces
Vegetable spring rolls also available (Ve)

Banana Fritters

Dessert plate of Golden banana fritters served with chocolate and honey sauce (Ve)

Pandan Sticky Rice & Mango Pudding

Dessert plate of Fragrant pandan sticky rice with ripe mango and coconut cream
(GF)(Ve)
