




Starter | Kap Klaem | กั๊บแกลั๊ม

 denotes a vegetarian dish or a dish which can be tailored to suit, some dishes can suit vegans.

- Khao Kriab Goong** : Thai prawn crackers, peanut satay, sweet chilli sauce  **CF** €2.50
- Roast Cashew & Peanuts** : Tom Yam style, lemongrass, lime leaf, dry chilli  **CF** €4.50
- Tofu Thod**: Crispy tofu, sweet chilli sauce & ground peanuts €7.50  
- Miang Kham** : Cha Plu leaves, ginger, shallots, dried shrimps, roast peanut, roast coconut, lime, chilli;
 Fish sauce, palm sugar & dried shrimp sauce €8   **CF**
- Hoy Shell Yang**: Grilled scallops, chilli, lime juice & coriander sauce; mango salad with peanut & chilli €11   **CF**
- Yum Poo Nim** : Crispy soft shell crab, salad of mango, shallot, spring onion, coconut flakes, fish sauce, palm sugar, tamarind, chilli paste, coconut milk €11
- Yum Mamuang**: Mango salad, shredded chicken, grilled prawn, peanut, shallot, spring onion, coconut flakes, fish sauce, palm sugar, tamarind, chilli paste, coconut milk €9  **CF**
- Laab Moo Tod** : Crispy balls of minced pork, red curry paste, rice, peanuts, ginger, shallots, spring onion, coriander, kaffir lime leaf, coconut flake, egg, fish sauce, lime juice €7.50  **CF**
- Laab Hed** : Mixed wild mushroom salad, spring onion, coriander, shallots, mint, roasted rice, dried chilli, kaffir lime leaf, coriander, fish sauce, lime juice, with baby gem leaves €8.50    **CF**
- Larb Ped Esan** : Spicy, chopped duck breast salad, spring onion, coriander, shallots, mint, roasted rice, dried chilli, kaffir lime leaf, coriander, fish sauce, lime juice, with baby gem leaves €9.50   **CF**
- Kanom Jeeb** : Steamed Thai dumplings with minced pork & prawn, crispy garlic, soy & rice vinegar dip €7.50
- Thoong Thong** : Crispy Thai dumplings with minced chicken & prawn, sweet chilli sauce €7.50
- Por Pia Sod** : fresh rice paper rolls :
 soft tofu, avocado, mint, baby spinach, cucumber, rice vinegar & soy dip €7.50  or
 prawn, mango, cucumber, mint, baby spinach, nam yum (fish sauce, sugar, lime juice, garlic, chilli) €8
- Chiang Mai style Taster Plate** : Pork scratchings, crispy pork belly, green chilli relish, , nam jim jaew €7.50  
- Peek Gai Tod Nahm Pla** : Spicy chicken wings, fish sauce, chilli flakes, crispy garlic, spring onion €7.50  
- Moo Ping/Gai Ping/Nuea Ping** : Grilled skewers of pork, chicken & beef, nam jim jaew €8 
- Moo Yang Nam Tok** : Grilled marinated pork neck, spring onion, shallots, mint, roasted rice, dried chilli, kaffir lime leaf, coriander, fish sauce, lime juice, with baby gem leaves €8   **CF**


Salad | Yum | ยำ


Yum Talay: Mixed salad of prawn, squid, scallops, minced chicken, glass noodles, dried shrimp, peanuts, sriracha sauce, coriander, chilli, lime juice, fish sauce €16.50  CF


Phla Nuea Makeua On: 8oz fillet, grilled medium-rare, Thai eggplant, baby spinach, lemongrass, kaffir lime leaf, mint, shallots, chilli, fish sauce, garlic €17.50 

Som Tum Moo Ping: Spicy green papaya salad, dried shrimp, peanut, long bean, cherry tomato, chilli, lime, garlic, palm sugar, fish sauce, grilled pork skewers, sticky rice, fresh vegetables €16.50   CF


Soup | Tom | ซุป



Tom Yum Goong: Prawns, wild mixed mushrooms, lemongrass, galangal, shallots, kaffir lime leaf, coriander, lime juice, chilli, chilli paste €7  CF


Tom Kha: Chicken &/or Wild Mushroom, coconut milk, lemongrass, galangal, shallots, kaffir lime, lime juice, chilli oil €7  CF


Khao Soi: Chiang Mai style noodle soup, egg noodles, curry paste, coconut milk, chilli oil, pickled cabbage, lime, chilli paste 
Veg & Tofu €16.50; Chicken €16.50; Prawn €17.50


Curry | Gaeng | แกง (All curries are served with Thai Jasmine rice)

Gaeng Massaman: Massaman paste, coconut milk, potato, cashew nuts, onion, bay leaves, cinnamon, star anise, crispy shallots. Veg €16; Veg & tofu €16; Chicken €16.50; Beef €17.50; ; Prawn €17.50; Slow cooked leg of lamb €17.50  CF


Gaeng Gari Tau Hoo: Yellow curry paste, coconut milk, potato, onion, cashew nuts, crispy shallots, cucumber & chilli relish 
Veg €16; Veg & tofu €16; Chicken €16.50; Beef €17.50; Prawn €17.50  CF

Gaeng Phed Ped Yang: Red curry of roasted duck breast, lychee, longan, pineapple, grapes, cherry tomato, sweet basil, Thai Apple & Pea aubergine €18.50  CF

Gaeng Daeng: Red curry paste, coconut milk, Thai apple & pea aubergine, sweet basil leaves, chilli
Veg €16; Veg & tofu €16; Chicken €16.50; Beef €17.50; Prawn €17.50  CF

Gaeng Kiew Warn: Green curry paste, coconut milk, Thai apple & pea aubergine, sweet basil leaves, chilli.
Veg €16; Veg & tofu €16; Chicken €16.50; Beef €17.50; Prawn €17.50  CF


Penang Beef Curry: Rich, red spicy curry, coconut milk, kaffir lime leaf, red chilli, sweet basil leaves, jasmine rice €17.50 

Kaeng Pa Gai: Jungle Curry, chicken, spicy broth of red curry paste, kaffir lime leaf, red chilli, sweet basil leaves, garlic, coriander root, lemongrass, galangal, Thai apple & pea aubergine €16.50 


Seafood | Aharn Talay | อาหารทะเล


Fillet of Hake : steamed or crispy wild Atlantic hake, with tamarind sauce (tamarind/fish sauce/palm sugar/shallots), mixed woked greens, steamed jasmine rice €17.50

Steamed Whole Seabream for 2 : €25 with woked greens, jasmine rice, steamed one of 2 ways, priced daily :

Pla Neung se ew (ginger, sesame oil, soy, scallion, oyster sauce) **OR** Pla neung manao (palm sugar, lime juice, fish sauce, garlic, chillies, coriander) 

Phad Prew Warn Goong : Sweet & sour sauce, prawn, pineapple, cucumber, tomato, spring onion €17.50 **CF**

Hor Mok Talay : Red seafood curry in a young coconut, coconut milk, prawn, hake, squid, egg, Thai sweet basil, chilli €24  **CF**

Goong Ob Woon Sen : King prawn, pork belly, glass noodles, ginger, black pepper, celery, sesame oil, spicy nam jim sauce €20  **CF**

Wok | Phad | ผัด

Non-noodle dishes are served with Thai Jasmine rice

Phad Thai : Stir fried rice noodles **or** glass noodles, tamarind sauce, egg, crispy tofu, beansprout, spring onion, served with crushed peanuts & lime wedge.


Veg €16; Veg & tofu €16; Chicken €16.50; Beef €17.50; Prawn €17.50  **CF**

Kee Mao: Stir fried yellow noodles, sugar snaps, chilli & shrimp paste,

Chicken €16.50; Beef €17.50; Prawn €17.50 

Phad Kaproa Nuea/Moo/Gai : Stir fried mince, Thai basil leaves, chilli, garlic, fish sauce, oyster sauce, fried egg on top.

Beef €17.50; Pork €16.50; Chicken €16.50  **CF**

Gai Phad Med Mamuang Himmaphan : Stir fried crispy chicken, cashew nuts, mushroom, water chestnuts, dried chilli, spring onion, onion, soy sauce, oyster sauce €16.50  **CF**

Phad Pak Ruam : Stir fried mixed Asian green vegetables, garlic, water chestnuts, cashew nuts, , soy sauce, crispy shallots.

Veg €16; Veg & tofu €16; Chicken €16.50; Prawn €17.50  **CF**

Phad Prew Warn Gai: Sweet & sour sauce, chicken, pineapple, cucumber, tomato, spring onion €16.50 **CF**

Sides :

Jasmine rice €2.50


Sticky rice €2.50

Brown rice €2.50


Fried Rice €3 (€1.50 supplement in place of steamed rice)



Sen Lek : Rice noodles, eggs, vegetables €4 (€2 supplement in place of steamed rice)  CF

Sen Mee : Vermicelli noodles, eggs, vegetables €4 (€2 supplement in place of steamed rice)  CF

Mee Luang : Yellow noodles, eggs, vegetables €4 (€2 supplement in place of steamed rice) 

Woon Sen : Glass noodles, eggs, vegetables €4 (€2 supplement in place of steamed rice)  CF

Woked greens : €5 (€3 supplement in place of steamed rice)  CF

Som Tum : A side of spicy green papaya salad, dried shrimp, peanut, long bean, cherry tomato, chilli, lime, garlic, palm sugar, fish sauce €11   CF

Desserts | Kanom Warn | ขนมหวาน


Thai sticky rice with fresh mango, crispy yellow bean, coconut cream €6

Dark chocolate brownie €5


Lychee cheesecake, fresh mint €6

Bannoffee Pie, fresh cream €6

Guide to the menu :

 denotes a vegetarian dish or a dish which can be tailored to suit, some dishes can suit vegans;

CF coeliac friendly dish or can be tailored to suit;

 Spice level goes from 1 – 4 (mild – real, Thai spice);

None of our dishes contain MSG;

Please let us know of any dietary requirements, Allergens list available;

All curries, & non-noodle dishes are served with Thai Jasmine rice