

KALA
THAI

RESTAURANT
BAR

monmon

STARTERS

1. Prawn crackers	3.95
2. Edamame beans GF V	4.95
3. Chicken satay (3 Skewers) GF N	7.95
Grilled skewers of marinated chicken breast in lime, coconut & spices served with homemade peanut sauce	
4. Kala crispy chicken	7.95
Deep fried pieces of chicken breast served with a mixed pepper, onion & garlic garnish & our own homemade tamarind dip	
5. Sesame prawn toast	7.95
Handmade minced prawn on toast topped with sesame seeds & served with sweet chilli dip	
6. Kala crispy beef	9.95
Deep fried coated beef served with a sticky chilli dip	
7. Prawn dumplings	8.95
Handmade minced prawn with garlic, spring onions and ginger wrapped, steamed and served with a light soy dip	
8. Kala crispy squid	8.95
Lightly battered deep fried squid served with a mixed pepper, onion & garlic garnish	
9. Vegetable spring rolls V	7.95
Handmade deep fried spring rolls filled with mixed vegetables, carrots and vermicelli noodles served with sweet chilli dip	
10. Tempura mixed vegetables V	6.95
Deep fried onions, mushrooms, courgette & mixed peppers in tempura batter served with sweet chilli dip	
11. Sweetcorn cakes V	6.95
Handmade deep fried sweetcorn cakes served with sweet chilli dip	
12. Aromatic duck (serves 2 people)	16.95
Shredded aromatic duck served with steamed pancakes & cucumber juliennes, spring onions & hoisin sauce	
13. Starter plater for 2 - Vegetarian	14.95
Vegetable spring rolls, Sweetcorn cakes and Tempura vegetables served with sweet chilli dip	
14. Starter platter for 2	15.95
Chicken satay, sesame prawn toast, crispy beef, prawn crackers served with sweet chilli dip and homemade peanut sauce	

SOUPS

15. Tom yum GF	
The most famous of Thai soups, spicy soup with lemongrass, chillies, coriander, mushrooms & lime juice	
Chicken 6.95 / Prawn 7.95	
16. Tom kla GF	
Thai coconut milk soup with mushroom, galangal & Thai herbs	
Chicken 6.95 / Prawn 7.95	
17. Vegan tom kla GF V	6.95
Thai coconut milk soup with tofu & seasonal vegetables & Thai herbs	

SALADS

18. Som tum thai GF N V	11.95
Shredded green papaya with peanuts, carrot, cherry tomatoes & green beans with a chilli, lime & garlic dressing	
Add Prawn 3.00	
19. Thai beef salad GF	13.95
Grilled beef tossed in mixed cherry tomatoes, herbs, red onions & a lime, chilli & coriander dressing	
20. Mixed seafood salad GF V	16.95
Squid & king prawns tossed in vegetables, vermicelli noodles & herbs with a lime & coriander dressing	

CURRIES

Chicken 14.95 / Beef 15.95 / King prawn 15.95	
21. Gaeng kiew wan GF	
A firm Thai favourite. Green curry with bamboo shoots, mixed peppers, courgette & sweet basil leaves	
22. Gaeng ped GF	
Another firm Thai favourite. Red curry with bamboo shoots, mixed peppers, courgette & sweet basil leaves	
23. Panang curry GF	
Rich red curry with green beans, coconut milk & kaffir lime leaves	
24. Jungle curry GF	
This fiery Thai favourite unlike other Thai curries has a soup like consistency & contains bamboo shoots, green beans, courgettes, mixed peppers, finger root ginger & holy basil	
25. Gaeng massaman curry GF N	
A southern Thai dish with potato, shallots & peanuts	
Also with Lamb 15.95	
26. Gaeng phed ped yang GF	15.95
Red curry with roasted duck, pineapple, lychees, cherry tomatoes & sweet basil	

HOUSE SPECIALS

27. Weeping tiger (Thai style steak) GF	
Marinated in coriander, cumin, Sang Som rum & soy sauce. Served on an oriental stone with broccoli & homemade tamarind & lime chilli dip	
Sirloin steak 25.95 / Ribeye steak 27.95	
28. Duck honey tamarind GF N	16.95
Roasted duck breast in a honey & tamarind glaze served on a bed of pak choi with exotic sweet & sour sauce	
29. Gai yang	16.95
Southern style grilled chicken thigh marinated in coconut milk, turmeric, garlic & lemongrass served with nam-jim-jaew & som thum thai	
30. Panko Chicken, King prawn or Tofu GF	16.95
Served with jasmine rice, curry sauce, potato, onion, carrot & broccoli	
Prawn add 3.00	
31. Massaman lamb shank	24.95
Served in a massamam curry sauce with potato & baby shallots served with paratha & garnished with fried shallots & peanuts	
32. Pla neung ma nao GF V V	15.95
Steamed sea bass fillet on a bed of Chinese cabbage with garlic & coriander in a chilli lemon sauce	
33. Samui Seabass GF	15.95
Lightly battered seabass fillet, bite sized sweet & sticky deliciousness served with mixed bell peppers, onions, carrots & cashew nuts	
34. Pad Cha Ta Lay V V V	19.95
A healthy serving of scallops, prawns & squid	
Stir-fried with onions, bell peppers, green beans & bamboo in a soy sauce base. Includes basil, chilli, garlic, finger root ginger & lime leaf	

STIR FRIES

Chicken 14.95 / Beef 15.95 / King prawn 15.95	
35. Pad med mamuang GF N	
Stir-fried with cashew nuts, mushrooms, spring onions, mixed peppers & dried chillis	
36. Pad naman hoi	
Stir fried with onion, mixed peppers, mushrooms, spring onion cooked in an oyster sauce	
37. Pad kratiem	
Stir fried with sweet heart cabbage, mixed peppers, fresh garlic, black pepper cooked in oyster sauce	
38. Pad khing	
Stir fried with onion, mushrooms, mixed peppers, julienne ginger cooked in a light soy sauce	
39. Pad kra pow GF	
Stir-fried with fresh chilli, garlic, green beans, mixed peppers & holy basil	
Also with Duck 15.95 / Add a fried egg £1.95	
40. Sticky chicken / Sticky prawn	
A hearty serving of crispy fried chicken, bite sized, sweet & sticky deliciousness served with peppers & carrots	
41. Pad tofu GF V	12.95
Stir-fried tofu, mixed vegetables, garlic, ginger & spring onions	

NOODLES

Chicken 15.95 / Beef 16.95 / King prawn 16.95	
42. Pad thai GF N	
One of Thailand's national dishes. Thin rice noodle stir fried with bean sprouts, carrots, spring onions, egg, peanuts & a special homemade tamarind sauce	
43. Pad se eel	
Stir fried thick rice noodles with egg & green vegetables in a dark soy sauce	
44. Pad kee mao GF V V	
Stir fried thick rice noodles with chilli, garlic, lime leaf, mixed peppers & onions	

NOODLE SOUPS

45. Duck noodle soup	17.95
Sliced roasted duck breast with a choice of rice noodles or egg noodles in a 5-spice broth, with beansprouts, pak choi & spring onion. Served with chilli oil	
46. Khow suey GF	17.95
Grilled chicken thigh & egg noodles in a coconut curried sauce, includes carrots, pak choi & beansprouts	

RICE/SIDES

47. Thai jasmine rice GF V	3.95
48. Sticky rice GF V	4.95
49. Coconut rice GF V	4.95
50. Egg Fried rice	4.95
51. Khow pad (For 2 people)	14.95
Fried rice, onions, cherry tomatoes, garlic, egg, sweet heart cabbage in a light soy sauce.	
Chicken 15.95 Prawn 16.95 Beef 16.95 Vegetable 13.95	
52. Plain stir fried egg noodles	4.95
Stir-fried with beansprouts & spring onion	
53. French fries V	3.95
54. Sweet potato fries V	4.45
55. Pak Choi - Stirfried in oyster sauce	5.95
56. Broccoli - Stirfried in oyster sauce	4.95
57. Extra sauce/pot of fresh chillies	1.00
58. Fried egg	1.95
59. Paratha	2.95

VEGETARIAN & VEGAN

60. Edamame beans GF V	4.95
61. Vegetable spring rolls V	7.95
62. Tempura mixed vegetables V	6.95
63. Sweetcorn cakes V	6.95
64. Vegan Tom Kla GF V	5.95
65. Som tum thai GF N V	11.95
66. Gaeng Kiew Wan GF V	13.95
Tofu & mixed veg	
67. Gaeng ped tofu GF V	13.95
Tofu & mixed veg	
68. Panang curry GF V	13.95
Tofu & mixed veg	
69. Pad tofu GF V	12.95
70. Pad se eel - Tofu & mixed veg V	14.95
71. Pad kee mao - Tofu & mixed veg GF V V	14.95
72. Pad thai - Tofu & mixed veg GF N V	14.95

A full description of each dish above is in the main menu.

GF	Gluten Free	V	Vegetarian	N	Contains Nuts	V	
	Mildly Hot						

All of our dishes are hand cooked fresh on the premises. Please advise of any dietary requirements upon ordering. Kala Thai allergen guide available upon request. Service charge will be applied to tables of 6 or more.