

SMASHED AVO ON TOAST (VE) (GFO) 11.8

CRISPY SOURDOUGH TOAST, CREAMY SMASHED AVOCADO, GRILLED CHERRY TOMATOES, PINK PICKLED ONIONS AND PEASHOOTS. GARNISHED WITH KICAP MANIS, MIXED SEEDS AND ALEPPO CHILLI FLAKES.

CROQUE MADAME FRENCH TOAST 13.5

SOFT FRENCH TOAST, STRINGY COMTE CHEESE, HONEY ROASTED HAM, AND TANGY DIJON MUSTARD TOPPED WITH A FRIEDEGG. GARNISHED WITH PEA SHOOTS AND RED ONION.

SUMMER FRUITS FRENCH TOAST 13.5

SOFT FRENCH TOAST, DELICATE MARSCAPONE, FRESH SUMMER BERRIES, RASPBERRY COULIS AND SWEET PEACHES. GARNISHED WITH PISTACHIO CRUMB AND A PEANUT BRITTLE. CONTAINS TREE NUTS

AMERICAN MAPLE BACON AND CHICKEN BENE 14.5

FLUFFY WAFFLES, SUCCULENT BUTTERMILK FRIED CHICKEN, CRISPY BACON STREAKS, POACHED EGGS. SERVED WITH A HOLLANDAISE SAUCE AND A PICKLED SALAD. GARNISHED WITH CHILLI AND CHIVES.

TURKISH EGGS 13.5

TANGY. THICK GREEK YOGHURT, ROASTED HARISSA TOMATOES, PINK PICKLED ONIONS, CRISPY CHICKPEAS, DUKKHA AND EITHER POACHED EGGS. SERVED WITH TOASTED SOURDOUGH AND CHIVES

VEGAN TURKISH EGGS (VG) 13.5

TANGY. THICK GREEK YOGHURT (VG), ROASTED HARISSA TOMATOES, PINK PICKLED ONIONS, CRISPY CHICKPEAS, DUKKHA AND SILKEN TOFU 'EGGS' (VG). SERVED WITH TOASTED SOURDOUGH AND CHIVES

GRANOLA BOWL (VG) 8.5

SWEET MANGO AND CARDAMOM LASSI (VG), STRAWBERRY AND COCONUT GRANOLA, GRILLED PINEAPPLE AND BLUEBERRY COMPOTE. GARNISHED WITH PINEAPPLE LEAVES. OUR OATS MAY CONTAIN GLUTEN, OTHERWISE GLUTEN FREE. CONTAINS TREE NUTS.

FROM 5

FISH & CHIPS THE NEW ZEALAND WAY CHOOSE FROM

BATTER COATED HADDOCK OR COD AND CHUNKY CHIPS 15.5

LOCAL HADDOCK, BATTER COATED AND WITH CHUNKY CHIPS. SERVED WITH A CHOICE OF PEA PUREE OR HOMEMADE TARTARE SAUCE AND FINISHED WITH A DILL AND LEMON GARNISH

BREADED HADDOCK OR COD AND CHUNKY CHIPS 15.5

LOCAL HADDOCK OR COD, FRIED WITH A BREADED COATING, AND HOMEMADE CHUNKY CHIPS. SERVED WITH A CHOICE OF PEA PUREE OR HOMEMADE TARTARE SAUCE AND FINISHED WITH A DILL AND LEMON GARNISH

GRILLED COD AND HADDOCK (GLUTEN FREE) 15.5

LOCAL COD, GRILLED, WITH A LEMON-CHILLI DRESSING AND CHUNKY CHIPS. SERVED WITH A CHOICE OF PEA PUREE OR HOMEMADE TARTARE SAUCE AND FINISHED WITH A DILL AND LEMON GARNISH

BATTER COATED VEGAN FISH AND CHUNKY CHIPS VEGAN 15.5

SOURCED FISH, BATTERED AND SERVED WITH CHUNKY CHIPS

BREADED VEGAN FISH AND CHUNKY CHIPS 15.5

VEGAN SOURCED FISH, BREADED AND SERVED WITH CHUNKY CHIPS AND A CHOICE OF PEA PUREE OR HOMEMADE TARTARE SAUCE AND FINISHED WITH A DILL AND LEMON GARNISH

SQUID INK INFUSED BATTER HADDOCK OR COD AND CHUNKY CHIPS 15.5

LOCAL HADDOCK, FRIED WITH A SQUID INK INFUSED BATTER COATING HOMEMADE CHUNKY CHIPS. SERVED WITH A CHOICE OF PEA PUREE OR HOMEMADE TARTARE SAUCE AND FINISHED WITH A DILL AND LEMON GARNISH



STREET NORSE

SMALL PLATES 1 FOR 8, 4 FOR 30, 8 FOR 55

KATSU CHICKEN BITES 8

CHICKEN THIGH BREADED WITH A CRISPY RICE COATING SERVED WITH CURRY SAUCE AND MANGO SLAW.

LAAB CHICKEN WINGS 5 FOR 8, 10 FOR 15, 20 FOR 28

THAI DRY RUBBED CHICKEN WINGS SERVED WITH A SESAME LAAB SPICE DIPPING SAUCE ALONGSIDE SOM TAM, A SPICY THAI PAPAYA SALAD.

CHAR SIU BURNT ENDS 8

LOW AND SLOW SMOKED PORK BELLY BURNT ENDS COATED IN A STICKY CHAR SIU MARINADE, SERVED WITH SPICED APPLE CHUTNEY ON 5-SPICE TEXAS TOAST.

PAN FRIED GYOZA 8

FIVE JAPANESE DUMPLINGS STEAMED AND PAN FRIED, SERVED WITH A DUMPLING DIPPING SAUCE, YOUR CHOICE OF CHICKEN, DUCK OR VEGETABLE.

PORK STEAMED BUNS 8

TWO FLUFFY STEAMED BUNS FILLED TO THE BRIM WITH PORK, SERVED WITH CHAR SIU BARBECUE SAUCE.

BANG BANG CAULIFLOWER 8

EVERYBODYS FAVOURITE VEGAN DISH, CRISPY FRIED CAULIFLOWER IN A SWEET, SPICY SAUCE AND BLACK AND WHITE SESAME SEEDS.

LARGE PLATES

ROAST PEKING DUCK, HALF DUCK 14, WHOLE DUCK 26

ROASTED FRESH IN HOUSE, SERVED WITH PANCAKES, SPRING ONION, CUCUMBER AND HOISIN SAUCE.

WAGYU BLACK BEAN BEEF 14

WAGYU BEEF STIR FRIED WITH BROCCOLI IN OUR RICH, HOUSE MADE BLACK BEAN SAUCE, SERVED WITH STEAMED RICE.

THAI STYLE WHOLE GRILLED FISH 18

A WHOLE SEASONAL FISH BAKED AND GRILLED THAI VILLAGE STYLE IN A BANANA LEAF PARCEL WITH STEAMED RICE.

SNACKS 1 FOR 3 - 2 FOR 5 - 3 FOR 7.5

SOURDOUGH WITH XO BUTTER

SHRIMP CRACKERS

SUYA MISO SOUP

SIDES

SALT AND PEPPER TATER TOTS 5

CRISY AND FLUFFY TATER TOTS TOSSED IN OUR HOUSE MADE SALT AND PEPPER SEASONING WITH A MIX OF FRIED CHILLI'S, ONIONS AND SPRING ONIONS.

HONG KONG STYLE FRIED RICE 6

A DISH STRAIGHT FROM THE STREETS OF FUJIAN, HONG KONG STYLE FRIED RICE PACKED WITH SPAM AND CRAB.

GARLIC CHILLI SESAME GREENS 4

WOK FRIED SEASONAL GREENS IN A GARLIC, CHILLI AND SESAME DRESSING.

HOUSE MADE KIMCHI 3

OUR OWN IN HOUSE MADE KIMCHI, FERMENTED, SPICY, UMAMI AND ADDICTIVE.



SUSHI TACOS

SALMON SUSHI TACO 6.5

RAW SALMON MIXED WITH SPICY MAYO, SPRING ONIONS, CUCUMBER ON A BED OF SUSHI RICE TOPPED WITH MASAGO.

DRAGON SUSHI TACO 6.5

TEMPURA PRAWN AND CUCUMBER ON A BED OF SUSHI RICE TOPPED WITH MASAGO.

DYNAMITE PRAWN TACO 6.5

CRUNCHY POPCORN PRAWNS IN A TANGY SCHIRACHA MAYO SAUCE.

CALIFORNIA TACO 6.5

AVOCADO, CUCUMBER, EGG OMELET, CRAB STICK ON A BED OF SUSHI RICE. LAYERED WITH MASAGO AND MAYO.

VEGAN RAINBOW TACO (VEGAN) 6

MARINATED TOFU, AVOCADO, PICKLED OSHINGO RADISH WITH A CHILLI VEGAN MAYO.

TORI KARAAGE - CRISPY CHICKEN BITES 6.9

CHOOSE YOUR DIPPING SAUCE: ORIGINAL SOY, KOREAN CHILLI SAUCE, YUM YUM SAUCE.

STIR-FRIED YAKISOBA - WOK-TOSSED NOODLES, SAUCY, ADDICTIVE.

TOKYO CLASSIC 12.8

STIR-FRIED NOODLES WITH TENDER CHICKEN OR BEEF, CRISP VEGETABLES, AND SAVOURY-SWEET YAKISOBA SAUCE.

WILD PRAWN YAKISOBA 13.8

STIR-FRIED NOODLES WITH WILD CAUGHT PRAWNS AND VEGETABLES IN A SAVOURY-SWEET YAKISOBA SAUCE.

VEGAN STIR-FRY NOODLES 11.8

STIR-FRIED SEASONAL VEGGIES & TOFU IN YAKISOBA SAUCE.

RICE BOWL RUSH - HEARTY, SAUCY, CRAVEABLE

CURRY KATSU DON 12.5

FRIED CHICKEN KATSU AND RICH JAPANESE CURRY.

BULGOGI BEEF DON 13.5

THINLY SLICED BEEF COOKED IN A SWEET SAVOURY SAUCE, SERVED WITH A FRIED EGG.

KOREAN CHICKEN DON 12.5

DEEP FRIED TENDER CHICKEN PIECES TOSSED IN A SPICY KOREAN GOCHUJIANG SAUCE.

SALMON TERIYAKI DON 13.5

GRILLED SALMON GLAZED WITH SWEET TERIYAKI SAUCE.

TEMPURA DON 12.5

PRAWNS + VEGGIE IN A LIGHT TEMPURA BATTER, SERVED WITH A TEMPURA DIP.

VEGAN KATSU DONBURI 11.9

DEEP FRIED PUMPKIN CROQUETTES AND TOFU SQUARES SERVED WITH KATSU CURRY SAUCE.

UMAMI SIDE BITES

CHICKEN GYOZA (5) 6.9

TAKOYAKI (5) 6.9

EDAMAME BEANS 4.8

VEGETABLE SPRING ROLLS (4) 5.5

KABOCHA PUMPKIN CAKE 4.9

GLUTEN-FREE, VEGAN, VEGETARIAN AND HALAL OPTIONS AVAILABLE. PLEASE SPEAK TO EACH KITCHEN DIRECTLY FOR SPECIFIC DIETARY INFORMATION.

COWBOYS

BURGERS

SINGLE COW & FRIES 15

AGED BEEF PATTY, BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, PICKLE, AND BURGER SAUCE.

HOLY COW & FRIES 16

AGED BEEF PATTY, BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, PICKLE, ONION RINGS, FRAZZLES CRISPS, TOPPED WITH BBQ AND BURGER SAUCE.

DIRTY COW & FRIES 16

AGED BEEF PATTY, BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, PICKLE, CANDIED BACON, CARMALISED ONIONS AND BURGER SAUCE.

RAGING BULL & FRIES 17

AGED BEEF PATTY, BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, PICKLE, JALEPENOS, SRIRACHA AND BURGER SAUCE.

VEGAN/ VEGITARIAN

COW VURGER 16

MOVING MOUNTAINS BURGER, VEGAN BRIOCHE BUN, LETTUCE, PICKLE, VEGAN CHEESE, VEGAN SAUCE.

SPECIALS

BURGER TACOS 12

4X AGED BEEF PATTY, TORTILLA TACO, AMERICAN CHEESE, LETTUCE, PICKLE, AND BURGER SAUCE.

CHICKEN BURGER & FRIES 15

AGED BEEF PATTY, BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, PICKLE, AND BURGER SAUCE.

SIDES

CHICKEN WINGS 6 OR 12

FRIED WINGS WITH A CHOICE OF BUFFALO, HOT OR BBQ SAUCE.

SKIN ON FRIES 5

CHEESE FRIES 7

FRENCH TOPPED WITH OUR HOUSE CHEESE SAUCE.

CHEESE & BACON FRIES 8

FRENCH FRIES LOADED WITH OUR HOUSE CHEESE SAUCE AND FRAZZELS BACON BITS.

CHILLI CHEESE FRIES 11

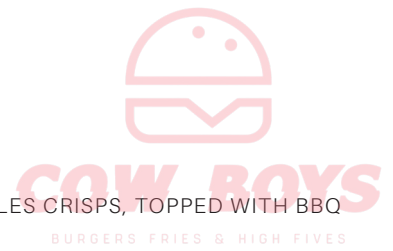
FRENCH FRIES TOPPED WITH OUR HOMEMADE BEEF CHILLI AND OUR NACHO SAUCE.

ONION RINGS 6

DESSERT

LOADED COOKIE DOUGH 10

OUR HOMEADE CHOCOLATE COOKIE DOUGH, CHOOSE FROM BISCOFF, CHOCLOATE OR FERRARO ROCHER TOPPING SERVED WITH A SIDE OF JOES VANILLA ICE CREAM.



GLUTEN-FREE, VEGAN, VEGETARIAN AND HALAL OPTIONS AVAILABLE. PLEASE SPEAK TO EACH KITCHEN DIRECTLY FOR SPECIFIC DIETARY INFORMATION.

ANTEP TURKISH KITCHEN

CHICKEN WINGS 14.95

8 GRILLED CHICKEN WINGS SERVED WITH RICE, BREAD AND SALAD

LAMB SHISH (2 SKEWERS) 15.95

GRILLED MARINATED PIECES OF TENDER LAMB SERVED WITH RICE, BREAD AND SALAD

LAMB CHOPS 17.95

3 GRILLED LAMB CHOPS, FLAVOURED WITH HERBS SERVED WITH RICE, BREAD AND SALAD

ADANA KEBAB 14.95

GRILLED MINCE LAMB, SERVED WITH RICE, BREAD AND SALAD

MIX GRILL 20.95

GRILLED SELECTION OF 1 SKEWER ADANA, COP SHISH, CHICKEN SHISH AND 1 LAMB CHOPS SERVED WITH RICE, BREAD AND SALAD

CHICKEN GRILL (2 SKEWERS) 14.95

GRILLED MARINATED PIECES OF TENDER CHICKEN BREAST SERVED WITH RICE, BREAD AND SALAD

ISKENDER KEBAB WITH LAMB (2 SKEWERS) 16.95

GRILLED MINCE LAMB PLACED ON THE CRISPY BREAD, SERVED WITH YOGURT AND A DRIZZLY OF HOT BUTTER. CHICKEN GRILL INSTEAD OF MINCE LAMB

VEGETARIAN

IMAMBAILDY (V) 15.95

1 FRESH AUBERGINE STUFFED WITH A JUICY TOMATO-BASED FILLING, CARAMELISED ONIONS, GARLIC WITH AROMATIC HERBS SERVED WITH YOGHURT AND RICE

VEGETARIAN GUVEC (V) 14.50

CHUNKS OF AUBERGINE, TOMATOES, MUSHROOM, ONIONS, RED AND GREEN PEPPER ALL BAKED IN SPECIAL POT SERVED WITH RICE

VEGETARIAN KEBAB (V) (2 SKEWERS) 15.95

GRILLED MARINATED AUBERGINE, MUSHROOM, RED AND GREEN PEPPER, ONIONS AND 2 PIECES OF HALLOUMI CHEESE. SERVED WITH RICE AND HUMUS

HELLIM (V) 15.95

6 GRILLED HALLOUMI CHEESE, TOMATOES, RED AND GREEN PEPPERS SERVED WITH RICE, SALAD AND BREAD

VEGATARIAN MIX (V) 16.95

FALAFEL, HALLOUMI, SIGARA BOREK, MOZZARELLA STICKS SERVED WITH GREEN SALAD

WRAPS

CHICKEN GRILL WRAP (1 SKEWER) 8.50

GRILLED MARINATED PIECES OF TENDER CHICKEN BREAST SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

ADANA KEBAB WRAP (1 SKEWER) 8.50

GRILLED MINCE LAMB SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

FALAFEL WRAP (V) 8.50

DEEP FRIED HOMEMADE FALAFEL, HUMMUS SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

HELLIM CHEESE WRAP (V) 8.50

FRIED HALLOUMI CHEESE SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

SIDE ORDERS

FRENCH FRIES (V) 3.50

RICE (V) 3.50

FETTA SALAD (V) 7.95

CHEESE, CUCUMBER, TOMATO, ONION, OLIVES WITH OLIVE OIL SAUCE

MIX MEZE 17.95

HUMMUS, CACIK, SIGARA BOREGI, HELLIM, SUCUK SERVED WITH SALAD

COLD STARTER

CACIK (V) 4.95

MINTED TURKISH DIPPED WITH CUCUMBER AND GARLIC

SAKSUKA (V) 8.50

DEEP FRIED SMALL PIECES AUBERGINE, POTATOES AND PEPPERS TOPPED WITH SPECIAL TOMATO SAUCE SERVED WITH YOGHURT

HUMMUS (V) 5.50

PUREED CHICKPEAS MIXED WITH TAHINI, OLIVE OIL, GARLIC AND LEMON JUICE
OLIVES WITH HOMEMADE BREAD

FETA SALAD FOR 1	6.95
FETA SALAD FOR 2	11.95

HOT STARTER

LENTIL SOUP (V) 5.95

SIGARA BOREGI (V) 5.95

4 ROLLED PASTRY FILLED WITH TRIPLE CHEESE

HELLIM (V) 6.50

4 PIECES HALLOUMI CHEESE

SUCUK 6.95

5 PAN- FRIED TURKISH BEEF SAUSAGE AND TOMATOES SAUCE

CALAMARI 6.50

CRISPY CALAMARI SERVED WITH SPECIAL GARLIC SAUCE

FALAFEL 6.50

DEEP FRIED HOMEMADE FALAFEL ON THE BED OF HUMMUS

DESSERT

BAKLAVA (V)(N) 6.50

LAYERED PASTRY DESSERT MADE OF FILO PASTRY (4 PIECES), FILLED WITH CHOPPED NUTS, AND SWEETENED WITH SYRUP OR HONEY

KESKUL (V)(N) 5.50

CREAMY PUDDING MADE WITH RICE FLOUR AND CORN STARCH. IT IS FLAVOURED WITH ALMONDS AND GARNISHED WITH GROUND PISTACHIO

GLUTEN-FREE, VEGAN, VEGETARIAN AND HALAL OPTIONS AVAILABLE. PLEASE SPEAK TO EACH KITCHEN DIRECTLY FOR SPECIFIC DIETARY INFORMATION.

NAKHON SAWAN

PAD THAI TOFU (V) 13

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGGS, RED ONIONS, CARROTS, SPRING ONIONS AND BEANSPOUTS. SERVED WITH CHILLI FLAKES, CRUSHED PEANUTS AND A WEDGE OF LIME.

PAD THAI CHICKEN/BEEF/PORK 14

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGGS, RED ONIONS, CARROTS, SPRING ONIONS AND BEANSPOUTS. SERVED WITH CHILLI FLAKES, CRUSHED PEANUTS AND A WEDGE OF LIME.

PAD THAI CRISPY BELLY PORK 14

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGGS, RED ONIONS, CARROTS, SPRING ONIONS AND BEANSPOUTS. SERVED WITH CHILLI FLAKES, CRUSHED PEANUTS AND A WEDGE OF LIME.

PAD THAI PRAWNS 15

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGGS, RED ONIONS, CARROTS, SPRING ONIONS AND BEANSPOUTS. SERVED WITH CHILLI FLAKES, CRUSHED PEANUTS AND A WEDGE OF LIME.

PAD THAI SEAFOOD 15

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGGS, RED ONIONS, CARROTS, SPRING ONIONS AND BEANSPOUTS. SERVED WITH CHILLI FLAKES, CRUSHED PEANUTS AND A WEDGE OF LIME.

SALMON PAD THAI 15

RICE NOODLES STIR FRIED IN PAD THAI SAUCE WITH EGG, CARROTS, SPRING ONIONS, BEAN SPROUTS AND TOPPED WITH A CRISPY FILLET OF SALMON. SERVED WITH CRUSHED PEANUTS, CHILLI FLAKES AND A WEDGE OF LIME.

STIR FRIED SOY NOODLES TOFU (V) 13

THICK RICE NOODLES STIR FRIED IN DARK SOY SAUCE ALONG WITH EGGS, CARROT, CABBAGE AND BROCCOLI. SERVED WITH CHILLI FLAKES AND A WEDGE OF LIME.

STIR FRIED SOY NOODLES CHICKEN/BEEF/PORK 14

THICK RICE NOODLES STIR FRIED IN DARK SOY SAUCE ALONG WITH EGGS, CARROT, CABBAGE AND BROCCOLI. SERVED WITH CHILLI FLAKES AND A WEDGE OF LIME.

STIR FRIED SOY NOODLES CRISPY BELLY PORK 14

THICK RICE NOODLES STIR FRIED IN DARK SOY SAUCE ALONG WITH EGGS, CARROT, CABBAGE AND BROCCOLI. SERVED WITH CHILLI FLAKES AND A WEDGE OF LIME.

STIR FRIED SOY NOODLES PRAWNS 15

THICK RICE NOODLES STIR FRIED IN DARK SOY SAUCE ALONG WITH EGGS, CARROT, CABBAGE AND BROCCOLI. SERVED WITH CHILLI FLAKES AND A WEDGE OF LIME.

STIR FRIED SOY NOODLES SEAFOOD 15

THICK RICE NOODLES STIR FRIED IN DARK SOY SAUCE ALONG WITH EGGS, CARROT, CABBAGE AND BROCCOLI. SERVED WITH CHILLI FLAKES AND A WEDGE OF LIME.

FRIED RICE TOFU (V) 13

JASMINE RICE STIR FRIED WITH EGGS, CARROTS, WHITE ONIONS AND SPRING ONIONS TOPPED OFF WITH CORIANDER. SERVED WITH A WEDGE OF LIME.

FRIED RICE CHICKEN/BEEF/PORK 14

JASMINE RICE STIR FRIED WITH EGGS, CARROTS, WHITE ONIONS AND SPRING ONIONS TOPPED OFF WITH CORIANDER. SERVED WITH A WEDGE OF LIME.

FRIED RICE CRISPY BELLY PORK 14

JASMINE RICE STIR FRIED WITH EGGS, CARROTS, WHITE ONIONS AND SPRING ONIONS TOPPED OFF WITH CORIANDER. SERVED WITH A WEDGE OF LIME.



FRIED RICE PRAWNS 15

JASMINE RICE STIR FRIED WITH EGGS, CARROTS, WHITE ONIONS AND SPRING ONIONS TOPPED OFF WITH CORIANDER. SERVED WITH A WEDGE OF LIME.

ADANA KEBAB WRAP (1 SKEWER) 8.50

GRILLED MINCE LAMB SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

FALAFEL WRAP (V) 8.50

DEEP FRIED HOMEMADE FALAFEL, HUMMUS SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

HELLIM CHEESE WRAP (V) 8.50

FRIED HALLOUMI CHEESE SERVED WITH FRESH VEGGIES, CHIPS AND SAUCE. WRAPPED IN THE THIN TURKISH BREAD.

FRIED RICE SEAFOOD 15

JASMINE RICE STIR FRIED WITH EGGS, CARROTS, WHITE ONIONS AND SPRING ONIONS TOPPED OFF WITH CORIANDER. SERVED WITH A WEDGE OF LIME.

STIR FRIED HOLY BASIL TOFU (V) 13

A FAMOUS THAI DISH CONSISTING OF A RED CHILLI AND GARLIC BLEND STIR FRIED WITH CARROTS, WHITE ONIONS, GREEN BEANS, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

STIR FRIED HOLY BASIL CHICKEN/BEEF/PORK 14

A FAMOUS THAI DISH CONSISTING OF A RED CHILLI AND GARLIC BLEND STIR FRIED WITH CARROTS, WHITE ONIONS, GREEN BEANS, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

STIR FRIED HOLY BASIL CRISPY BELLY 14

A FAMOUS THAI DISH CONSISTING OF A RED CHILLI AND GARLIC BLEND STIR FRIED WITH CARROTS, WHITE ONIONS, GREEN BEANS, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

STIR FRIED HOLY BASIL PRAWNS 15

A FAMOUS THAI DISH CONSISTING OF A RED CHILLI AND GARLIC BLEND STIR FRIED WITH CARROTS, WHITE ONIONS, GREEN BEANS, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

STIR FRIED HOLY BASIL SEAFOOD 15

A FAMOUS THAI DISH CONSISTING OF A RED CHILLI AND GARLIC BLEND STIR FRIED WITH CARROTS, WHITE ONIONS, GREEN BEANS, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

STIR FRIED CASHEW NUTS TOFU (V) 13

THAI CHILLI OIL STIR FRIED WITH CASHEW NUTS, CARROTS, SPRING ONIONS, MUSHROOMS AND RED PEPPERS. SERVED WITH STEAMED RICE.

THAI RED CURRY TOFU (V) 13

RED CURRY PASTE STIRRED IN COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI RED CURRY CHICKEN/BEEF/PORK 14

RED CURRY PASTE STIRRED IN COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI RED CURRY CRISPY BELLY PORK 14

RED CURRY PASTE STIRRED IN COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI RED CURRY PRAWNS 15

RED CURRY PASTE STIRRED IN COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI RED CURRY SEAFOOD 15

RED CURRY PASTE STIRRED IN COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI GREEN CURRY TOFU (V) 13

GREEN CURRY PASTE MIXED INTO COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI GREEN CURRY CHICKEN/BEEF/PORK 15

GREEN CURRY PASTE MIXED INTO COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI GREEN CURRY CRISPY BELLY PORK 14

GREEN CURRY PASTE MIXED INTO COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI GREEN CURRY PRAWNS 15

GREEN CURRY PASTE MIXED INTO COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI GREEN CURRY SEAFOOD 15

GREEN CURRY PASTE MIXED INTO COCONUT MILK WITH CARROTS, GREEN BEANS, AUBERGINE, COURGETTE, RED PEPPERS AND BASIL. SERVED WITH STEAMED RICE.

THAI MASSAMAN CURRY TOFU (V) 13

MASSAMAN CURRY PASTE MIXED IN COCONUT MILK WITH, ONIONS, POTATOES AND PEANUTS. SERVED WITH STEAMED RICE.

THAI MASSAMAN CURRY CHICKEN/BEEF/PORK 14

MASSAMAN CURRY PASTE MIXED IN COCONUT MILK WITH, ONIONS, POTATOES AND PEANUTS. SERVED WITH STEAMED RICE.

THAI MASSAMAN CURRY CRISPY BELLY PORK 14

MASSAMAN CURRY PASTE MIXED IN COCONUT MILK WITH, ONIONS, POTATOES AND PEANUTS. SERVED WITH STEAMED RICE.

THAI MASSAMAN CURRY PRAWNS 15

MASSAMAN CURRY PASTE MIXED IN COCONUT MILK WITH, ONIONS, POTATOES AND PEANUTS. SERVED WITH STEAMED RICE.

THAI MASSAMAN CURRY SEAFOOD 15

MASSAMAN CURRY PASTE MIXED IN COCONUT MILK WITH, ONIONS, POTATOES AND PEANUTS. SERVED WITH STEAMED RICE.

SWEET AND SOUR TOFU (V) 13

ASIAN STYLE DISH MADE FROM SWEET AND SOUR SAUCE STIR FRIED WITH SPRING ONIONS, ONIONS, CARROTS AND TOMATOES. SERVED WITH STEAMED RICE.

SWEET AND SOUR CHICKEN/BEEF/PORK 14

ASIAN STYLE DISH MADE FROM SWEET AND SOUR SAUCE STIR FRIED WITH SPRING ONIONS, ONIONS, CARROTS AND TOMATOES. SERVED WITH STEAMED RICE.

SWEET AND SOUR CRISPY BELLY PORK 14

ASIAN STYLE DISH MADE FROM SWEET AND SOUR SAUCE STIR FRIED WITH SPRING ONIONS, ONIONS, CARROTS AND TOMATOES. SERVED WITH STEAMED RICE.

SWEET AND SOUR PRAWNS 15

ASIAN STYLE DISH MADE FROM SWEET AND SOUR SAUCE STIR FRIED WITH SPRING ONIONS, ONIONS, CARROTS AND TOMATOES. SERVED WITH STEAMED RICE.

SWEET AND SOUR SEAFOOD 15

ASIAN STYLE DISH MADE FROM SWEET AND SOUR SAUCE STIR FRIED WITH SPRING ONIONS, ONIONS, CARROTS AND TOMATOES. SERVED WITH STEAMED RICE.

TOMYUM NOODLE SOUP MUSHROOM 13

SPICY AND SOUR SOUP MADE FROM TOM YUM PASTE, COCONUT MILK, LEMONGRASS, LIME JUICE, CHILLI, SPRING ONIONS, MUSHROOMS, ONIONS AND TOMATOES.

TOMYUM NOODLE SOUP CHICKEN/BEEF/PORK 14

SPICY AND SOUR SOUP MADE FROM TOM YUM PASTE, COCONUT MILK, LEMONGRASS, LIME JUICE, CHILLI, SPRING ONIONS, MUSHROOMS, ONIONS AND TOMATOES.

TOMYUM NOODLE SOUP PRAWNS/SEAFOOD 15

SPICY AND SOUR SOUP MADE FROM TOM YUM PASTE, COCONUT MILK, LEMONGRASS, LIME JUICE, CHILLI, SPRING ONIONS, MUSHROOMS, ONIONS AND TOMATOES.

NOODLE SOUP TOFU (CLEAR SOUP) 13

VEGETARIAN RICE NOODLES IN A CLEAR SOUP BROTH WITH BEANSPOUTS TOPPED WITH CHOPPED SPRING ONIONS AND CORIANDER.

NOODLE SOUP CHICKEN/BEEF/PORK (CLEAR SOUP) 14

RICE NOODLES IN A CLEAR SOUP BROTH WITH BEANSPOUTS TOPPED WITH CHOPPED SPRING ONIONS AND CORIANDER.

NOODLE SOUP PRAWN/SEAFOOD (CLEAR SOUP) 15

RICE NOODLES IN A CLEAR SOUP BROTH WITH BEANSPOUTS TOPPED WITH CHOPPED SPRING ONIONS AND CORIANDER.

CHICKEN SATAY 6

SKEWERED CHICKEN MARINATED IN COCONUT MILK, TURMERIC POWDER AND OTHER SPICES THEN GRILLED. SERVED WITH SATAY PEANUT SAUCE.

THAI FISH CAKES 6

A BLEND OF FISH, EGGS, SPICES AND RED CURRY PASTE. SERVED WITH THAI SWEET CHILLI

VEGETABLE SPRING ROLLS 6

A MIXTURE OF SAUTÉED CARROTS AND CABBAGE ROLLED IN SPRING ROLL PASTE. SERVED WITH SWEET CHILLI SAUCE.

CHICKEN GYOZA 6

GROUND CHICKEN, SPICES AND VEGETABLES WRAPPED IN GYOZA PASTE. SERVED WITH SOY SAUCE.

VEGETABLE GYOZA 6

VEGETABLES AND SPICES WRAPPED IN GYOZA PASTE. SERVED WITH SOY SAUCE.

STEAMED RICE	N/A	3
EGG FRIED RICE	N/A	3.5

MANGO STICKY RICE COCONUT MILK

MIXED INTO STICKY RICE TOPPED WITH FRESH THAI MANGOS AND COCONUT CREAM.

BANANA FRITTERS WITH COCONUT ICE CREAM 6.5

THAI STYLE BANANA FRITTERS SERVED WITH COCONUT ICE CREAM DRIZZLED IN CHOCOLATE SAUCE AND PEANUTS.

ICED THAI MILKY TEA 4.5

THAI STYLE ICE MILK TEA WITH A SWEETNESS FROM CONDENSED MILK.

ICED THAI GREEN TEA 4.5

THAI STYLE GREEN TEA WITH A SWEETNESS FROM CONDENSED MILK.

GLUTEN-FREE, VEGAN, VEGETARIAN AND HALAL OPTIONS AVAILABLE. PLEASE SPEAK TO EACH KITCHEN DIRECTLY FOR SPECIFIC DIETARY INFORMATION.

PIZZA MENU

MARGHERITA 12

FIOR DI LATTE MOZZARELLA, PARMESAN, SAN MARZANO TOMATOES.

PROSCIUTTO E FUNGHI 13.5

PORTOBELLO MUSHROOMS SAUTÉED WITH GARLIC & HERBS ALL DRESSED IN TRUFFLE OIL & PARSLEY,
PROSCIUTTO COTTO, SMOKED PROVOLA MOZ ZARELLA, SAN MARZANO TOMATOES

TUNA SICILIANA 14.5

A TRADITIONAL ITALIAN INSPIRED RECIPE, TUNA, BLACK OLIVES, RED ONIONS, SAN MARZANO TOMATOES, FIOR DI LATTE
MOZZARELLA, DRIZZLED WITH OUR CHILLI EVOO.

CARNI 14.5

OUR MEAT FEAST PIZZA CONSISTING OF PEPPERONI, SALSICCIA SAUSAGE, PROSCIUTTO COTTO AND NDUJA, WITH SAN
MARZANO TOMATOES, FIOR DI LATTE MOZZARELLA.

PEPPERONI 13

PEPPERONI, FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATOES

GOATS CHEESE 13

GOATS CHEESE, CARMELISED ONION, FIOR DI LATTE MOZZARELLA, ROCKET, SAN MARZANO TOMATOES

PARMA 14.5

WHITE BASE FIOR DI LATTE, PARMA HAM, SHAVED PARMESAN, BASIL, EVO OIL.

BURRATA & MORTADELLA 15.5

BURRATA PUGLIESE, MORTADELLA, FIOR DI LATTE. BASIL, EVO OIL

PASTA MENU

SPAGHETTI CARBONARA 16.5

A CLASSIC ITALIAN DISH, MADE WITH OUR CREAMY CARBONARA SAUCE, GUANCIALE, WITH A SPRINKLE OF
PARMIGIANO REGGIANO.

BURRATA PESTO TAGLIATELLE 14.5

A FRESH PESTO BASED SAUCE WITH EVO OIL, PARMESAN, PINE NUTS, SEMI-DRIED TOMATOES AND BURRATA
STRACCIATELLA.

PASTA ALLA NORMA 13.5

A RICH SICILIAN PASTA DISH MADE WITH OUR MARINARA SAUCE, AU BERGINE THEN FINISHED WITH A SPRINKLE OF RICOTTA
SALATA AND BASIL.

SCHIACCIATA SANDWICHES

CAPRESE (WITH FRESH MOZZARELLA, BASIL PESTO, ROCKET, TOMATO, BALSAMIC GLAZE, EVOO) 9.5

MORTADELLA & BURRATA (WITH BASIL PESTO, ROCKET, EVOO) 10.5

PARMA & RICOTTA (WITH HONEY, ROCKET, EVOO) 10.5

BUILD YOUR OWN SCHIACCIATA SANDWICH (FROM DELI-COUNTER)

CHARCUTERIE BOARD (15/20/25)

STARTERS / SALADS / SIDES

ARANCINI 8.5

OUR ARANCINI AL SUGU FILLED WITH RAGU & MOZZARELLA ON A BED OF OUR RICH MARINARA SAUCE, SPRINKLED WITH PAMIGIANO REGGIANO.

BURRATA SALAD 9.5

BURRATA FROM PUGLIESE, TARALLI BISCUITS, SEMI-DRIED TOMATOES, ROCKET THEN DRIZZLED WITH EVO OIL & BALSAMIC GLAZE

GARLIC BREAD MOZZARELLA 8

URBAN!S INHOUSE CONFIT GARLIC & HERB BUTTER WITH FIOR DI LATTE MOZZARELLA

FRIES 4

PARMESAN & TRUFFLE FRIES 6

FOCACCIA (SEA SALT & ROSEMARY) 6

WITH EVO OIL & BALSAMIC GLAZE

DESSERTS

PISTACHIO TIRAMISU 9

BULLION FUDGE BROWNIE 6

OUR COW MOLLY VANILLA ICE CREAM (PER SCOOP) 2

GLUTEN-FREE, VEGAN, VEGETARIAN AND HALAL OPTIONS AVAILABLE. PLEASE SPEAK TO EACH KITCHEN DIRECTLY FOR SPECIFIC DIETARY INFORMATION.