



# Russell's Thai Tapas

Our concept revolves around small, shareable plates, allowing diners to explore a variety of flavours and textures in one sitting. The menu present bite-sized versions of beloved dishes such as Pad Thai. Ingredients like lemongrass, chilli, & kaffir lime feature prominently, offering an authentic taste of Thailand. All food in this menu is small plate & it will be served together at the same time like Thai dining culture.

## CRAFT THE PERFECT MEAL

To get a variety of tastes, we recommend 2-3 Thai tapas per person to share between you and mix & match flavours 'Spicy, Tangy, Sweet, and Savoury' dishes. Round out your meal with a side of Thai Jasmine Rice or Sticky Rice to complement the bold flavours. If you'd like extra spicy as Thai, please let us know.

GLUTEN FREE GF CONTAINED NUTS N VEGETARIAN V MILD M MEDIUM HOT H HOT H EXTRA HOT H RAW R

01244 294443



www.russells-thai-tapas.co.uk

**PRAWN CRACKER ข้าวเกรียบกุ้ง** 4.95  
served with peanut sauce, sweet chilli sauce & sriracha sauce

## BAO BUNS

- 1. CRISPY CHICKEN BAO BUN** เมาบ้านไก่กรอบ 7.50  
with mixed salad, cucumber, sesame, spicy mayonnaise sauce
- 2. CRISPY DUCK BAO BUN** เป็ดกรอบเมาบ้าน 8.50  
with leek, cucumber, sesame, capsicum & hoisin sauce
- 3. ROASTED PORK BAO BUN** หมูแดงเมาบ้าน 8.50  
with minced pork, garlic, spring onion, sesame, homemade black pepper sauce

## STREET FOOD

- 4. YUM KHAO TOD** ยำข้าวทอด 8.50  
Crispy aromatic rice ball toasted with chilli paste, fish cake, kaffir lime leaves, shallots, spring onion, eggs & peanuts
- 5. CHICKEN SATAY** ไก่สะเต๊ะ 7.95  
Grilled marinate chicken tight with peanut sauce & Thai vegetable relish
- 6. CHICKEN TAMARIND** ไก่ซอสมะขาม 7.95  
Crispy chicken with dried chilli, fried shallots, spring onion & tamarind sauce
- 7. GAI YANG** ไก่ย่าง 8.50  
Grilled chicken tight with roasted rice powder & Thai spicy 'Jaew Sauce'
- 8. SOYA CHICKEN** ไก่ผัดซอสถั่ว 8.95  
Steamed chicken tight with soya sauce, sesame, leek, garlic, celery, coriander & ginger.

- 9. GAI TOD HAT YAI** ไก่ทอดหัดใหญ่ 7.95  
Thai southern fried chicken marinated with garlic, soya & black pepper, served with spring onion, fried shallots & sweet chilli sauce
- 10. GRILLED CHICKEN SALAD** สลัดไก่ย่าง 8.95  
with mixed salad, peanut sauce & Thai spicy & sour sauce

- 11. CRUNCHY WINGS** ไก่ทอดเกาหลี 8.50  
Crunchy chicken wings coated with soya, garlic, chilli glaze & mayonnaise
- 12. PLAH GAI GROB** พล่าไก่กรอบ 8.95  
Crispy chicken, kaffir lime leaves, lemongrass & chilli paste
- 13. MOO GROB** หมูกรอบ 8.95  
Crispy pork belly served with pak choi, sweet & salty sauce

**14. STEAMED DUMPLINGS** ขนหมูจับ 8.95  
Minced prawn & pork dumplings with sweet soya sauce & chilli sauce

**15. SPICY CRISPY DUMPLINGS** เกี้ยวทอดต้มยำ 10.50  
Crispy prawn & pork dumplings with minced pork, spring onion, fine bean, coriander, peanuts in spicy Tom Yum sauce

**16. LAAB TUB WAN** ตับหวาน 8.50  
Spicy pork liver & minced pork salad with toasted rice powder, shallots, coriander & spring onion

**17. KOR MOO YANG** คอหมูย่าง 8.95  
Grilled pork neck with roasted rice powder & Thai spicy 'Jaew Sauce'

**18. NAM TOK MOO YANG** น้ำตกหมูย่าง 8.95  
Grilled pork neck salad with shallots, coriander, spring onion & spicy lime dressing

**19. KRADOOG MOO** กระดุกหมู 8.95  
Honey glazed pork ribs with spring onions

**20. LAAB MOO** ลาบหมู 8.95  
Crispy pork belly & minced pork salad with Thai herbs & spicy lime dressing

**21. NEUA YANG** เนื้อย่าง 9.20  
Grilled sirloin steak served in medium cooked with Thai spicy 'Jaew sauce'

**22. NAM TOK NEUA** น้ำตกเนื้อ 9.20  
Grilled sirloin (medium cooked) salad with shallots, coriander, spring onion & spicy lime dressing

**23. ROASTED DUCK** เป็ดย่าง 12.50  
Roasted duck breast served with Thai herbs, sweet & salty sauce

**24. LAAB PED** ลาบเป็ด 12.50  
Roasted duck breast with Thai herbs & spicy lime dressing

**25. DUCK TAMARIND** เป็ดมะขาม 12.20  
Crispy duck with fried shallot, pak choi, hoisin, spicy & sweet tamarind sauce

**26. CHILLI SQUID** หมึกพริกเกลือ 8.50  
Battered squid with salt & pepper & spicy mayonnaise sauce

**27. STEAMED OYSTER** หอยอบมะนาว 8.95  
with kaffir lime leaves, galangal, lemongrass, fried onion & chilli paste

**28. PRAWN TEMPURA** กุ้งชุบแป้งทอด 8.95  
Breaded king prawns with sweet chilli sauce

**29. CHILLI JUMBO PRAWNS** กุ้งตัวโตเค็ม 12.50  
Battered jumbo prawns with milk, garlic & spicy salted egg yolk sauce

**30. POO NIM KRATIEM** ปูนิ่มทอดกระเทียม 12.95  
Battered soft shell crab with garlic, onions, salt & pepper

**31. GRILLED SEAFOOD** ทะเลเผา 13.50  
Grilled oyster, king prawns, sea bass fillet, squid with Thai spicy & sour sauce

**32. HOR MOK TALAY** ห่อหมกทะเล 11.95  
Steamed oyster, prawn & squid with spring onion, kaffir lime leaves, sweet basil & curry paste

**33. THAI FISH CAKES** ทอดมันปลา 9.50  
with peanuts, sweet chilli sauce & Thai vegetable relish

**34. PLA RAD PRIK** ปลาราดพริก 12.50  
Battered Sea Bass fillet with cashew nuts, sweet & sour sauce

**35. PLA MA NAO** ปลาฝั่งมะนาว 12.50  
Steamed Sea bass fillet with coriander, kaffir lime leaves, galangal, lemongrass & spicy lime dressing

**36. YUM KANOM JEEN** ยำขนมจีน 9.95  
Spicy rice vermicelli salad with crispy sea bass, shallots, spring onion, coriander, fine beans, peanuts in spicy lime dressing

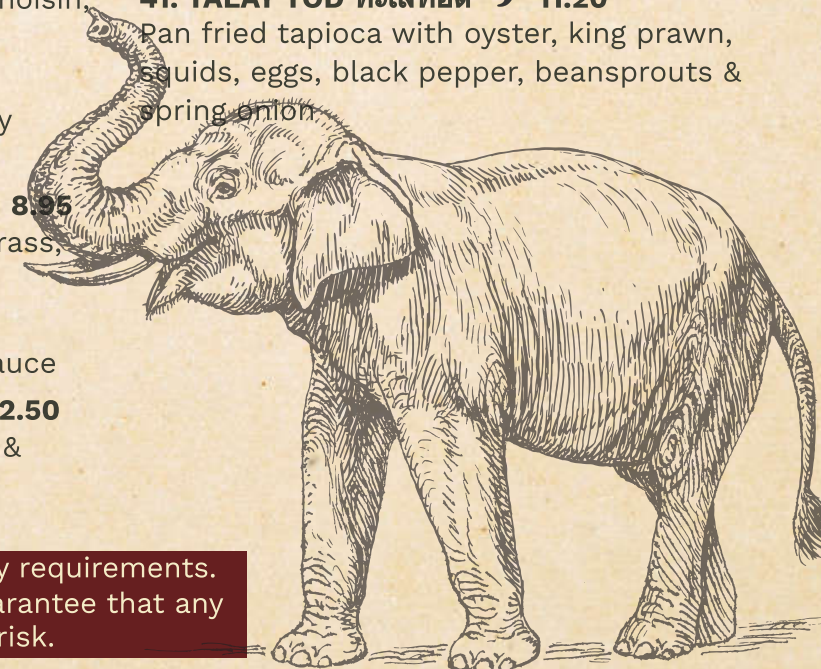
**37. CENTURY EGGS SALAD** ยำไข่เค็ม 8.50  
with shallots, spring onions, coriander & celery in spicy lime dressing

**38. KHAI LOOK KHOEY** ไข่ลูกเขย 7.85  
Crispy eggs in Thai sweet & sour sauce

**39. THAI OMELETTE** ไข่เจียวปู 8.95  
Crab meat omelette served with Thai chilli sauce

**40. SOM TUM** ส้มตำไทย 8.95  
Spicy papaya salad with carrot, fine beans, tomato, lime & peanuts

**41. TALAY TOD** ทะเลทอด 11.20  
Pan fried tapioca with oyster, king prawn, squids, eggs, black pepper, beansprouts & spring onion



**Consumer Advisory:** Please alert our staffs if you have any food allergies or special dietary requirements. Our food is freshly prepared in a small kitchen where allergens are handled, we cannot guarantee that any items are allergen free. Any customers with an allergy should be aware of this risk.

## STIR-FRIED

### 42. KA PROW CENTURY EGGS

กะเพราไข่เยี่ยวม้า 🍴 8.95

Minced pork, century eggs, fine bean, chilli, garlic & holy basil sauce

### 43. MOO PAD KRATIEM หมูผัดกระเทียม 8.50

Crispy pork belly & minced pork, coriander, fried shallots, garlic & black pepper sauce

### 44. MOO PRIK THAI DUM

หมูแดงผัดพริกไทยดำ 🍴 8.50

Roasted red pork with fine beans, pepper, garlic & black pepper sauce

### 45. PAD CHA NEUA ผัดฉ่าเนื้อ 🍴 9.20

Beef sirloin with young peppercorn, finger roots, garlic, sweet basil, aubergine & chilli

### 46. KA PROW NEUA กะเพราเนื้อไข่แดง RAW 🍴 9.50

Grilled beef sirloin with spicy holy basil sauce with free range egg yolk (\*\*British Lion Quality) on top

### 47. PAD PHED GOONG ผัดเผ็ดกุ้ง 🍴 8.95

King prawns with young peppercorn, finger roots, garlic, sweet basil, bamboo shoot, aubergine & chilli paste

### 48. DUCK CASHEW NUTS เบ็ดผัดเม็ด 🍴 12.20

Crispy duck with cashew nuts & pak choi

### 49. SOFT SHELL CRAB CURRY ฟูผัดผงกะหรี่ 12.95

Crispy soft shell crab & crab meat with yellow curry powder, spring onions, onion, eggs, milk, chilli paste

### 50. TALAY KAI KEM ทะเลผัดไข่เค็ม 🍴 10.50

Battered king prawn, oyster & squid with milk, salted egg yolk, onion & black pepper

### 51. TAO HOO KAI KEM เต้าหู้ผัดไข่เค็ม 🍴 7.95

Crispy tofu with milk, salted egg yolk, onion & black pepper

### 52. CHICKEN CASHEW NUTS ไก่ผัดเม็ด 🍴 8.50

Chicken with cashew nuts, mushroom, onions, carrot & bell pepper

## CURRIES

### 63. CHICKEN GREEN CURRY

แกงเขียวหวานไก่ 🍴 8.50

Chicken thigh, peppers, aubergines, courgettes, fine beans & sweet basil

### 64. DUCK RED CURRY แกงเผ็ดเบ็ดย่าง 🍴 12.95

Half cooked duck breasts in red curry with pineapple, tomato & aubergine

### 65. GAENG KAREE GOONG

แกงกะหรี่กุ้งทอด 🍴 9.50

Battered king prawn in yellow curry sauce with potato, fried shallots & vegetable relish.

## CHEF'S RECOMMENDS

### 53. PLA TORD NAM PLA ปลาทอดน้ำปลา 🍴 12.50

Battered sea bass fillet in savoury Thai sauce with chilli, pickled mango, shallots, coriander & cashew nuts

### 54. GAENG LUENG GOONG YAI

แกงเหลืองกุ้งใหญ่ 🍴 12.50

Grilled butterflied jumbo prawns in Southern style yellow curry with fine beans & carrot

### 55. MASSAMAN LAMB CHOPS มัสมันแกะ 🍴 12.50

Braised lamb chops in thick curry with potatoes, peanuts, onions, fried shallots & vegetable relish

### 56. POR PIA GOONG MOO SUB

ปอเปี๊ยะกุ้งหมูสับ 🍴 10.50

Fresh prawn & minced pork spring rolls with rice noodle, mixed vegetable, peanut sauce & Thai spicy dipping sauce

### 57. PAD THAI GOONG TOD ผัดไทยกุ้งทอด 🍴 9.50

Stir-fried rice noodle with battered king prawn eggs, tofu shallots, carrot & peanuts

### 58. MOO DANG MOO GROB 9.50

Roasted red pork & crispy pork belly served with pak choi, sweet & salty sauce

### 59. KANOM JEEN POO ขนมหุ้นน้ำยาปู 🍴 11.20

Crab meat curry with rice noodles served with beansprouts & fine bean

### 60. LAAB SALMON ลาบแซลมอน RAW GF 🍴 9.50

Thai spicy raw salmon salad with shallots, coriander, spring onion roasted rice powder & spicy lime dressing

### 61. YUM MAMUANG SALMON

ยำมะม่วงแซลมอน RAW GF 🍴 9.50

Spicy mango salad with raw salmon, shallots, cucumber, carrot, tomato & peanuts

### 62. LAMB CHOPS แกะย่าง 🍴 10.95

Grill marinated lamb chops with garlic & black pepper sauce served with chilli sauce

### 66. CHICKEN MASSAMAN มัสมันไก่ 🍴 8.50

Chicken thigh in massaman curry with potatoes, peanuts, onions, fried shallots & vegetable relish

### 67. CHU CHEE MOO GROB จูจีหมูกรอบ GF 🍴 8.95

Crispy pork belly with Thai spicy red curry & kaffir lime leaf

### 68. BEEF PANANG CURRY พะแนงเนื้อ GF 🍴 8.95

Grilled beef sirloin (medium cooked) in thick red curry with pepper, carrot, fine bean & kaffir lime leaves

## VEGAN

### 69. CHIP CHILLI เฟรนช์ฟรายคั่วพริกเกลือ VG 🍴 6.20

Salt & pepper French fries with onion, chilli, garlic

### 70. SPICY POTATO มันฝรั่งผัด VG 🍴 6.20

Stir-fried potato with chilli & garlic

### 71. PAD PRAEW WAN ผัดเปรี้ยวหวานผัก VG 🍴 8.50

Thai sweet & sour sauce with battered vegetable.

### 72. MAKUEA RAD PRIK มะเขือราดพริก VG 🍴 8.20

Battered aubergine with sweet & sour tomato sauce

### 73. TAO HOO TOD เต้าหู้ทอด GF VG 7.95

Battered tofu with sweet chilli sauce & peanuts

### 74. PAD BROCCOLI ผัดบร็อคโคลี่ VG 🍴 7.75

Stir-fried broccoli with soya, chilli & garlic

### 75. YUM TAO HOO ยำเต้าหู้ VG 🍴 8.20

Crispy tofu salad with spicy lime dressing

### 76. LAAB TAO HOO ลาบเต้าหู้ VG 🍴 8.50

Crispy tofu salad with toasted rice powder, shallots, coriander, spring onion

### 77. PAD PAK CHOI ผัดผักฉ่อย VG 8.50

Stir-fried pak choi with garlic

### 78. CORN CAKE ทอดมันข้าวโพด VG 🍴 7.95

Sweet corn cake served with sweet chilli sauce

### 79. FRESH VEGETABLE SPRING ROLLS

ปอเปี๊ยะสดผัก GF VG 🍴 8.50

with mixed salad & sweet peanut sauce

## RICE

### 87. THAI JASMINE RICE ข้าวสวย GF VG 3.50

### 88. STICKY RICE ข้าวเหนียว GF VG 3.95

### 89. EGG FRIED RICE ข้าวผัดไข่ 4.50

with spring onion

### 90. CRAB FRIED RICE ข้าวผัดปู 7.50

with eggs, spring onion & crab meat

### 91. TOM YUM FRIED RICE ข้าวผัดต้มยำ 🍴 5.95

with galangal, lemongrass, kaffir lime leaf, chilli paste

### 92. PINEAPPLE FRIED RICE

ข้าวผัดสับปะรด GF 5.95

with onion, red pepper, carrot & cashew nuts

## SOUP

### 80. TOM KHA GAI ต้มข่าไก่ 🍴 8.50

Creamy coconut soup with chicken thigh, mushroom, tomato, coriander & chilli oil

### 81. TOM PLA ต้มปลา 🍴 8.50

Thai hot & sour soup with sea bass, galangal, kaffir lime leaves & lemon grass

### 82. SEAWEED SOUP ต้มจืดสาหร่าย 8.50

Clear soup with prawn & pork dumplings, minced pork seaweed, eggs, tofu, black pepper, celery, coriander & kale

### 83. PRAWN JUNGLE CURRY แกงป่ากุ้ง 🍴 9.95

Spicy soup with king prawns mushroom, galangal, kaffir lime leaves, lemongrass, peppercorn, finger roots & chilli paste

### 84. KAO LAO เกาเหลา 8.95

Thai clear soup with minced pork, roasted red pork, pork liver, pork ball, sweet basil, kale & beansprouts

### 85. TOM ZAAP ต้มแซบ 🍴 8.95

Thailand Northeast hot & sour soup with minced pork, pork liver, pork ball, roasted rice powder, mint leaf, spring onion & coriander.

### 86. TOM YUM JUMBO PRAWN ต้มยำกุ้ง 🍴 10.50

Thai famous spicy & sour soup with jumbo prawns, milk, galangal, kaffir lime leaves, lemongrass & chilli paste

## NOODLES

### 93. EGG NOODLES ะหมี่ไข่ V 4.50

with sesame oil & garlic

### 94. STIR-FRIED RICE NOODLES ผัดเส้นเล็ก 5.75

with beansprouts, spring onion & eggs

### 95. STIR-FRIED EGG NOODLES ผัดะหมี่ไข่ 6.50

with beansprouts, spring onion & eggs

### 96. VEGETABLE & TOFU PAD THAI

ผัดไทยผัก GF 🍴 7.95

Stir-fried rice noodle with eggs, tofu shallots, carrot & peanuts

### 97. CHICKEN PAD THAI ผัดไทยไก่ GF 🍴 8.50

Stir-fried rice noodle with chicken, eggs, tofu shallots, carrot & peanuts

# WHAT'S THAI TAPAS?

Thai tapas refers to small, shareable Thai dishes offering diners a chance to try a variety of dishes in one meal, inspired by the Spanish concept of tapas, which are bite-sized side portions meant for communal dining.