

ORDERING

1) Order with our team (the old fashioned way)

2) Order from your own device via our Order & Pay at Table web app. Just follow the instructions on your table.

We're not accepting cash payments at the moment. Sorry for any inconvenience this may cause.

Service charge: Please note that an optional service charge will be added to your bill.

We share service contributions among everyone that works in the restaurants, and the team really appreciate them - but your participation is, of course, entirely voluntary.

If you feel that the service wasn't up to our usual standard, or if you'd rather give a different amount than the one we've suggested, just ask.

To order click n' collect & delivery + discover Thai recipes to cook at home, visit our website!

WWW.ROSASTHAICAFFE.COM

NIBBLES

PRAWN CRACKERS 🌶️ 🌱
Served with our delicious peanut dipping sauce 3

PUMPKIN CRACKERS 🌱
Served with sweet chilli dipping sauce 3

STARTERS

HONEY-MARINATED PORK SKEWERS 7.5
MOO PING
Char-grilled pork, tenderised with honey, soy sauce & roasted coriander seeds. Served with Rosa's homemade tamarind dipping sauce

CRISPY PRAWNS 7.5
GOONG TOD
Fried breadcrumbed prawns with our sweet chilli dipping sauce

ROSA'S HOMEMADE SPRING ROLLS 🌱 6.5
POR PIA TOD
Hand rolled with crunchy vegetables & soft rice noodles, crisp-fried & served with our home-made sweet chilli sauce

FRESH SUMMER ROLLS 🌱 🌱 6.5
POR PIA SOD
Rice paper stuffed with marinated tempeh, mixed veg, tangy-sweet tamarind sauce & herbs, served with homemade sweet chilli & crushed peanuts dipping sauce

CHICKEN SATAY 🌱 7
GAI SATAY
Succulent, lemongrass-scented grilled chicken thigh skewers with peanut dipping sauce

SWEETCORN PATTIES 🌶️ 🌱 6.5
TODMUN KHAOPOD
Corn kernels fried in a light batter flavoured with kaffir lime leaves & red curry paste, served with Rosa's sweet chilli sauce

SALAD

PAPAYA SALAD 🌶️ 🌱 9
SOM TUM
Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced Thai green papaya with green beans, tomatoes & cashew nuts

MAKE IT A MEAL
Papaya salad, sticky rice + 2 sticks of honey-marinated pork skewers or chicken satay 15

SOUP

TOM YUM SOUP 🌶️
Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, mushrooms & aromatic herbs. Served with a choice of:
Tofu 6.5
Chicken 7.5
Prawns 8

CURRIES + WOK STARS

ROSA'S GREEN CURRY 🌶️ 🌶️
GAENG KIAW WAN
Thailand's best-loved curry is a bestseller here too. Aubergine, bamboo shoots & sweet basil, plus:
Vegetables & tofu 🌱 11
Chicken / Beef 12
Prawns 12.5

ROSA'S RED CURRY 🌶️
GAENG DANG
Our signature red curry laced with bamboo shoots & basil
Vegetables & tofu 🌱 11
Chicken / Beef 12
Prawns 12.5

ADD A LITTLE SOMETHING EXTRA
Butternut Squash +50p
Pineapple +50p

MASSAMAN CURRY 🌶️ 🌱
GAENG MASSAMAN
Our mildest curry is fragrant with gentle Silk Road spices & comes with potatoes & cashew nuts and:
Tofu 🌱 11
Chicken / Beef 12

PANANG CURRY 🌶️
GAENG PANANG
A rich red curry sauce with bamboo shoots, green beans, red & green chillies & lime leaves
Tofu 🌱 10
Chicken / Beef 10.5
Prawns 11

EAT LIKE A THAI
Add a crispy fried egg to your meal (great with stir-fries) £1

ROSA'S FRIED RICE
KHAO PAD
Fried rice made with jasmine rice, homemade stir-fry sauce, eggs, onion, spring greens
Vegetables & tofu 9.5
Chicken / Beef 10
Prawns 11

CASHEW STIR-FRY 🌶️ 🌱
PAD METMAMUANG
A classic stir-fry with Rosa's soy sauce, cashew nuts, spring onion, mushrooms & dried roasted chillies
Butternut squash 9.5
Chicken / Beef 10
Prawns 10.5

CHILLI & BASIL STIR-FRY WITH A FRIED EGG 🌶️ 🌶️
PAD KRA PROW
A spicy & fragrant favourite with Thai basil, onions & green beans, topped with a crispy fried egg, plus your choice of:
Vegetables & tofu 9
Chicken / Beef 10
Prawns 11

STIR-FRIED AUBERGINE 🌶️ 9
PAD MAKHUEA
A Rosa's favourite. Deep-fried in eggs & potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce & sweet basil

BLACK PEPPER STIR FRY 🌶️
PRIK THAI DUM
Stir fry with sweet onions, mixed chillies & black pepper
Chicken / Beef 10.5

NOODLES

STIR-FRIED FLAT NOODLES
PAD SEE EWE
Thai comfort food at its best: wide rice noodles stir-fried with eggs, spring greens & soy sauce:
Vegetables & tofu 9.5
Chicken / Beef 10
Prawns 11

PAD THAI 🌱
The famous stir-fried rice noodles in tamarind sauce, palm sugar, eggs & crushed peanuts
Vegetables & tofu 10
Chicken / Beef 11
Prawns 12

DRUNKEN NOODLES 🌶️ 🌶️
GUAYTIEW PAD KEE MAO
Fiery & fragrant with Thai basil, peppercorns, lesser galangal & fresh chillies. There's no booze in the dish itself but it's possibly the best hangover cure in the world. Have yours with:
Vegetables & tofu 10.5
Chicken / Beef 11.5
Prawns 12.25

SIDES

STEAMED JASMINE RICE 3

STEAMED BROWN RICE 3.5
Topped with fried garlic

EGG FRIED RICE 3.5

COCONUT RICE 4

RICE NOODLES 🌱 4
With egg, sweet soy sauce & crunchy beansprouts

STEAMED STICKY RICE 3.5
Wrapped in banana leaf

AMAZING PRODUCE

BROUGHT STRAIGHT FROM THAI FARMS TO YOUR LOCAL ROSA'S

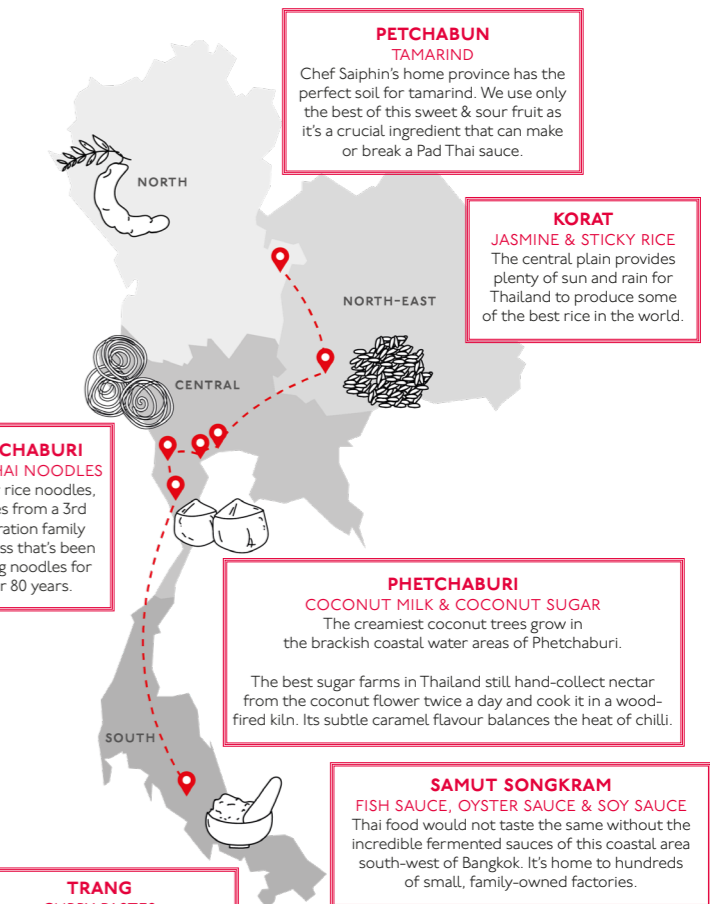
Co-founder Chef Saiphin grew up on a mountain farm in Khao Kho, northern Thailand, where she learned to cook with ingredients that were brought straight from field to wok. Every dish on the menu carries fond personal memories and many are based on old family recipes.

She's always been passionate about supporting local businesses and Rosa's still source key ingredients from small-scale farmers in Thailand.

Join her on the sourcing trail as we explore some of our favourite Thai ingredients - from the tangy tamarind of the north to the fragrant curry pastes of the south.

CHILLI RATINGS

🌶️ Can be spicy
🌶️🌶️ Definitely spicy
🌶️🌶️🌶️ Very spicy



PETCHABUN TAMARIND
Chef Saiphin's home province has the perfect soil for tamarind. We use only the best of this sweet & sour fruit as it's a crucial ingredient that can make or break a Pad Thai sauce.

KORAT JASMINE & STICKY RICE
The central plain provides plenty of sun and rain for Thailand to produce some of the best rice in the world.

RATCHABURI PAD THAI NOODLES
All our rice noodles, comes from a 3rd generation family business that's been making noodles for over 80 years.

PHETCHABURI COCONUT MILK & COCONUT SUGAR
The creamiest coconut trees grow in the brackish coastal water areas of Phetchaburi.
The best sugar farms in Thailand still hand-collect nectar from the coconut flower twice a day and cook it in a wood-fired kiln. Its subtle caramel flavour balances the heat of chilli.

SAMUT SONGKRAM FISH SAUCE, OYSTER SAUCE & SOY SAUCE
Thai food would not taste the same without the incredible fermented sauces of this coastal area south-west of Bangkok. It's home to hundreds of small, family-owned factories.

TRANG CURRY PASTES
This southern Thai province is known for making curry pastes from the freshest lemongrass and galangal. We source all the Rosa's chilli pastes from a husband and wife team in the Huai Yod district.

Food allergies: Please note, our food is prepared in kitchens where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, milk and other allergenic ingredients. We're unable to list every ingredient on this menu, so please ask our staff for more detailed information about our food and allergens. **We're here to help - please ask for assistance!**

MANY OF OUR VEGETABLE & TOFU DISHES CAN BE MADE VEGAN ON REQUEST - PLEASE SPEAK TO OUR TEAM!

WHITE WINES

	175 ml GLASS	500ml CARAFE	750ml BOTTLE
VIIGNIER TOURNEE DU SUD FRANCE Peach & apricot with hints of lively ginger & jasmine	7.25	20.5	26
PINOT GRIGIO IL CASONE ITALY Delicate & slightly spicy with a hint of tropical fruit	7	19.5	25
SAUVIGNON BLANC RESERVA VIÑA ECHEVERRIA CHILE Vibrant & crisp citrus notes of grapefruit & lime	6.5	16.5	21
ROSA'S HOUSE WHITE SPAIN Fresh & fruity with notes of pear & starfruit	5.5	14	18

ROSÉ

	175 ml GLASS	500ml CARAFE	750ml BOTTLE
PINOT GRIGIO BLUSH NOVITA ITALY Off dry with aromas of ripe cherries & strawberries	6.5	16.5	22

COCKTAILS

ROSA'S BOOZY ICED TEA A double shot of spiced rum with Thai lemon iced tea. A punchy Full Moon Party-style cocktail, except ours comes in a jar instead of, you know, a bucket	8.5
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RANGE OF SPIRITS & MIXERS ALSO AVAILABLE IN SINGLE OR DOUBLE MEASURES, PLEASE ASK YOUR SERVER!

RED WINES

	175 ml GLASS	500ml CARAFE	750ml BOTTLE
MALBEC DOÑA PAULA ARGENTINA Sweet & spicy with notes of red fruits & herbs	7.25	20.5	26
CABERNET SAUVIGNON RESERVA VIÑA ECHEVERRIA CHILE Round & smooth with ripe blackberry & buttery oak	6.5	16.5	22
NERO D'AVOLA SYRAH 'LUMARI' COLOMBA BIANCA ITALY Ripe & juicy. Dark fruit & black pepper notes	6	15.5	21
ROSA'S HOUSE RED SPAIN Juicy red fruits, blackberries & freshly ground pepper	5.5	14	18

BUBBLY

	125 ml GLASS	750ml BOTTLE
PROSECCO CANAL GRAMDO ITALY Light & lively with a clean, refreshing & fruity finish	6	29

BEERS

ROSA'S THAI-PA 330ML 4.6% ABV <i>Thai inspired craft pale ale blended with lemongrass and lime.</i>	4.5
CHANG BEER 320ML 5% ABV	4.3

TEA

HOMEMADE THAI ICED TEA 3.3
Lemon | Milk

HOMEMADE THAI ICED COFFEE 3.3
Milk | Black

LEMONGRASS ICED TEA 3

CHILLED GINGER ICED TEA 3

SELECTION OF HOT TEAS AVAILABLE, PLEASE ASK YOUR SERVER!

COFFEE

RAINFOREST ALLIANCE CERTIFIED™

ESPRESSO 2

FLAT WHITE 3

CAPPUCINO 3

LATTE 3

ADD AN EXTRA SHOT OF COFFEE 0.5

SOFT DRINKS

LEMONY LEMONADE 330ML 3.3

GINGERELLA GINGER ALE 330ML 3.3

THAI COCONUT WATER 3

NAM MANAO 3
Lemon juice topped with syrup, refreshingly sweet & sour

COKE | DIET COKE 2.7

BELU MINERAL WATER 330ML 2
BRITISH MINERAL WATER WITH ETHICS. ALL PROFITS TO WATERAID. Still | Sparkling

DESSERTS

MANGO & STICKY RICE 5.95
A Thai favourite. Sweet mango, warm coconut sticky rice drizzled in sweet coconut milk

THAI TEA CUSTARD TART 5.95
Our signature Thai milk tea custard encased in a pastry tart. Served with a hot Thai tea on the side - to dunk or not to dunk. We'll leave that up to you

ICE CREAM (BY THE SCOOP) 2
Vanilla, salted caramel, coconut, mango sorbet

CHOCOLATE FONDANT 5.95
Chocolately oozy goodness served warm with a scoop of Judes coconut ice cream

MANGO STICKY RICE SUNDAE 5.95
Mango & sticky rice like you've never seen before. Mango sorbet, fresh mango, sticky rice & coconut milk



ROSA'S
THAI CAFE