

While Bpuu's away, The Tiny Thai will play!'

KIM LEN . STARTERS . NIBBLES

POH PIA TORD (V)	£4.5
Spring rolls filled with shredded veggies and glass noodle, served crispy with chilli sauce.	
TOFU TORD (V)	£4.5
Deep fried golden tofu pieces, served with sweet peanut sauce.	
PEEG GAI TORD	£4.5
Chicken wings marinated in delicious spices, served with a homemade sweet chilli sauce.	
KAOW KREAB TORD	£2.5
Spicy Thai prawn crackers and sweet chilli dip.	

MAINS

GENG MASSAMAN (CHICKEN/PRAWN)	£12.5/£14
Massaman spices, a rich sauce, potato and veg with peanut.	
GENG KIOW WAAN (CHICKEN/PRAWN)	£12.5/£14
Popular spicy green Thai curry. Cooked with green bean, chilli, bamboo shoot, mixed pepper and basil.	
GENG PANENG (CHICKEN/PRAWN)	£12.5/£14
A spicy Southern Thai speciality, cooked with green bean, kafir lime, carrot, chilli in a rich Paneng sauce.	
GENG DAENG (CHICKEN/PRAWN)	£12.5/£14
Thai red curry, Spiciest of the Thai curries, cooked in onion, carrot, mixed pepper and basil.	
PAD PRIOW WAAN (CHICKEN/PRAWN)	£12.5/£14
Panko coated chicken breast served with a sweet and sour sauce, pepper, onion, pineapple and tomato.	
PAD KEE MAO ((CHICKEN/PRAWN)	£12.5/£14
The Thai drunken dish. Mixture of seasonal veggies, thrown in with a strong combo of garlic and seafood sauces by the chef's special hand!	
PAD THAI (CHICKEN/PRAWN)	£12.5/14
Thai signature dish. Rice noodle, cooked in the famous Tiny Thai tangy sauce with egg, spring onion, bean sprout and nut.	
PAD PAK RUAM (VEGAN) / add tofu £1	£11.50
A seasonal mixed veg and soy stir fry. Thai style.	
GENG LUANG (VEGAN) / add tofu £1	£11.50
Medium spiced Malaysian influenced curry, with potatoes, onion and seasonal veg.	