

### WELCOME TO BUSABA!

Busaba is modern Bangkok eating, bringing you the style, flavours and buzz of what's happening in Bangkok right now.

### YOU AND YOUR FOOD

Please let your server know if you have any special dietary requirements\*.

\*Our recipe information is frequently updated so please check each time you visit to ensure that you have the most up to date information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our Suppliers or products which may be produced in an environment with other allergens.

**N** Nuts **V** Vegetarian **VB** Vegan

### BUSABA RECOMMENDS

We hope you'll enjoy our mix of dishes and flavours. If it's your first time at Busaba, we've selected a few must-try dishes for you.

### KINDFULNESS

We believe in practicing 'Kindfulness' wherever possible, whether it's making your meal as enjoyable as possible or help with our Bangkok style menu - if you need anything, please ask us.



### BUSABA TO GO

You can now Click & Collect at all our restaurants. Just visit [busaba.com](http://busaba.com)



### ACTION AGAINST HUNGER

Busaba donates 50p from every **Thai aubergine curry** dish and every **kids meal** we sell to Action Against Hunger, a charity we work with that saves the lives of malnourished children around the world. Visit [busaba.com/charity](http://busaba.com/charity) to find out more.



### KID'S MENU

We've selected some Thai dishes especially for smaller appetites.

Choose a snack, main and drink from **Busaba Kid's Menu** 6.5



## SNACKS

Perfect for nibbling with drinks, while you explore the menu and decide what else to eat!

**Prawn crackers** 3  
Thai style crackers with sweet chilli sauce

**Edamame** **VB** 4.5  
with **sea salt flakes** or **chilli**

## SMALL PLATES & SIDES

Small, tasty bites, perfect for sharing. Mix and match with our larger dishes to balance flavours and textures.

**Chicken satay** 6.8  
succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N**

**Som tam salad** 5  
green papaya, dried shrimp, peanut, cherry tomato, lime and fresh chilli **N**

**Por-pia jay** 5.3  
crispy vegetable spring rolls with dark soy and sesame dipping sauce **VB**

**Sticky chilli hot wings** 6.8  
sriracha glazed chicken wings topped with coriander and chopped chilli

**Pandan chicken** **NEW** 7.3  
tender fried chicken pieces wrapped in pandan leaves with dark soy and sesame dipping sauce

**Bang-kick prawns** 7  
tempura prawns tossed in our Thai seasoned mayo topped with mango

**Thai fish cakes** 6.8  
prawn and fish cakes infused with red curry paste and kaffir lime with cucumber and peanut dip **N**

**Thai calamari** 8  
our signature wok tossed calamari in ginger and green peppercorn sauce

**Thai soyamari** 8  
our signature dish, vegan style - wok tossed soya in ginger and green peppercorn sauce **VB**

**Sikhrong pork riblets** **NEW** 8  
succulent mini-ribs of tender pork in a spicy barbecue marinade

**Matchstick chicken** 5.5  
marinated crispy fried chicken wings

**Mixed Asian greens** 5  
wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **VB**

**Chinese broccoli** 5  
with shiitake mushroom in sweet soy and garlic sauce **VB**

**Sweet and sour cucumber salad** **NEW** 4  
cucumber, beansprouts and Chinese leaf, topped with sesame seeds and a sweet and sour dressing

**Sweet potato fries** 4  
with sriracha mayo and Thai seasoning **V**

## WOK NOODLE

Tossed over intense flames and cooked to perfection by our wok masters.

**Black pepper beef** 11  
sliced beef rump in black pepper sauce with thin egg noodles, spring onion, chilli and fresh coriander

**Sriracha ho fun noodles** 11  
wok-fried mushroom, red pepper, baby spinach and flat rice noodles seasoned with hot sweet chilli, soy and ginger sauce **VB**

**Spicy seafood noodles** 13  
succulent prawns, squid, green-lipped mussels and fresh noodles, wok-tossed in red chilli paste with beansprouts, vegetables, sweet Thai basil and green peppercorns

## CURRY

Made from our signature Thai pastes. Best enjoyed with Jasmine rice to balance flavours and cool the heat.

**Green chicken curry** 12  
our signature green curry infused with lemongrass, coconut milk, chilli and ginger with tender chicken thigh pieces, and pea aubergine

**Songkhla beef** 13  
slow-cooked beef brisket in rich, red curry sauce with chilli, fresh cherry tomatoes and banana peppers

**Seafood red curry** 13.5  
succulent prawns, squid and green-lipped mussels poached in a light red, coconut milk curry sauce with fresh chilli and betel leaf

**Green curry jay** 11.5  
green curry infused with lemongrass, chilli and ginger, with courgette, pea aubergine, bamboo and sweet Thai basil **VB**

**Thai aubergine curry** **NEW** 11.5  
wok-fried Thai and purple aubergines poached in a fragrant yellow curry, balanced with coconut milk, sweet Thai basil, fresh chilli and coriander **VB**



**Mussaman lamb shank** **NEW** 18  
braised lamb shank with rich mussaman curry sauce on a bed of crushed potato

## STIR-FRY

Skilfully created by our wok masters over searing heat, creating a delicately smoky aroma and deliciously tender meat.

**Ginger beef** 10.5  
strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion

**Chilli prawn** 11  
king prawn with sugar snap peas, mushroom, Thai sweet basil and fresh chilli

**Weeping Tiger Jay** **NEW** 11.5  
triple cooked Oumph! soya with green beans, chilli and Chinese chive **VB**

**Thai sweet and sour chicken** 9.5  
lightly battered chicken breast pieces in sweet and sour tamarind sauce with fresh pineapple, onion and chilli

## BUSABA PAD THAI

The classic Busaba dish of wok noodles, tamarind sauce, beansprouts and fried shallot with Chinese chive, peanuts and lime.

**Classic pad Thai** 10.5  
with king prawns, dried shrimp, tofu and egg **N**

**Pad Thai jay** 9  
with Asian broccoli, courgette, green beans and tofu **N** **VB**

**Pad Thai with chicken** 10.3  
with poached chicken breast **N**

**Sen chan pad Thai** 11.5  
a spicier version of our Classic pad Thai with white crabmeat and fresh green mango **N**

## SOUP

Inspired by traditional cooking in the markets of Hua Hin, our soups are healthy, hearty and packed full of flavourous fresh ingredients.

**Tom yam goong** 12  
prawns and oyster mushrooms in a light and spicy soup bursting with flavours of lemongrass, coriander and kaffir lime

**Chicken noodle laksa** **NEW** 10.3  
poached chicken breast in fragrant red curry sauce, rice noodles, chilli, coconut, beansprouts, snake beans and kaffir lime **N**

## RICE BOWLS

Classic Thai comfort food; these nourishing rice bowls are perfect as complete meals or enjoyed alongside your favourite small plates.

**Chilli beef jasmine rice** 10.3  
chilli minced beef and Thai basil topped with wok fried egg

**Bang Kapi katsu and rice** **NEW** 12.5  
curry marinated chicken breast, coated in breadcrumbs with aromatic curry sauce served with Asian greens, pickled ginger, green mango salad, fresh chilli and sesame oil

**Khao red pork** **NEW** 12.5  
tender slices of pork belly marinated in an Asian barbecue sauce, bursting with flavours and served with pak choi, boiled egg and jasmine rice

**Soft shell crab fried rice** 12  
pineapple and yellow curry fried rice topped with tempura soft shell crab

## CHAR-GRILL

Grilling over charcoal creates a distinct seared barbecue aroma.

**Thai char-grilled half chicken** 14.5  
marinated half chicken in sweet sticky sauce with sweet and sour cucumber salad, sesame seeds and sweet potato fries

**Tamarind duck breast** 16  
tender char-grilled duck breast glazed with honey tamarind sauce on a bed of Chinese broccoli and jasmine rice

**Jasmine beef rib** 16.5  
succulent British short rib in chilli, coriander, ginger and jasmine tea glaze with sweet and sour cucumber salad topped with sesame seeds and Thai roti

**Asian salmon fillet** 16  
charred, soya marinated salmon served with sesame rice, pak choi and Asian barbecue sauce

## ADD RICE, ROTI & SIDES

**Jasmine rice** **VB** 2.9

**Coconut rice** **VB** 3.5

**Sticky rice** **VB** 3.5

**Egg fried rice** **V** 4

**Brown rice** **VB** 3

**Grilled Thai roti** **VB** 2.8

**Sweet potato fries** **V** 4

**Mixed Asian greens** **VB** 5

**Chinese broccoli** **VB** 5

**Som tam salad** **N** 5

**Sweet and sour cucumber salad** with sesame **NEW** 4

Please note: An optional service charge of 12.5% will be added to your bill. All prices shown are in GBP.

