



20th Anniversary Menu

BEAT MIDWINTER BLUES WITH CELEBRATORY PRICES FROM THE 90S

Specials

As you eat, so you are and if we eat in balance, we are in balance. So kick start your new year with our healthy, tasty specials packed with fresh ingredients to feed both body and mind. We call it Tastebuddhism.

- PLA NUNG MA NOW** 10
Steamed stone bass fillet in a lemongrass broth, served with Asian greens and Jasmine rice
- ASPARAGUS FRIED RICE (VG)** 4.75
Asparagus fried rice, apple, sundried tomatoes and pickled pink ginger.
- FIRE CRACKER PRAWNS** 4.25
Grilled King prawns, chilli, coriander and lime broken butter.
- RED JUNGLE CURRY (N)** 6
Red chicken curry with shiitake mushrooms and bamboo shoots.

Snacks

- PRAWN CRACKERS** 1.5
Sweet chilli sauce.
- LOTUS ROOT CRISPS (VG)** 1.4
Roasted salt and pepper.
- EDAMAME (VG)** 2.25
Sea salt flakes or chilli.

Small plates

- CALAMARI** 4.1
Our signature wok-tossed calamari in ginger and green peppercorn sauce.
- SOYAMARI (VG)** 4.1
Wok-tossed soya in ginger and green peppercorn sauce.
- CHICKEN SATAY (N)** 3.5
Chargrilled chicken thigh topped with peanut satay sauce.
- PANDAN CHICKEN** 4
Fried chicken wrapped in pandan leaves with sesame dipping sauce.
- FISH CAKES (N)** 3.5
Prawn, salmon and sole fishcakes flavoured with red curry paste.
- MATCHSTICK CHICKEN** 2.85
Crispy malt-marinated chicken winglets.
- POR-PIA JAY (VG)** 2.85
Crispy vegetable spring rolls with sesame dipping sauce.

Rice bowls

CHILLI BEEF JASMINE RICE 5.5
Chilli minced beef and sweet basil topped with wok fried egg.

KHAO RED PORK 6.6
Pork belly marinated in a barbecue sauce with pak choi, boiled egg and jasmine rice.

BANG KAPI KATSU 6.6
Breadcrumbs chicken breast with curry sauce, Asian greens, green mango salad and jasmine rice.

SOFT SHELL CRAB FRIED RICE 6.8
Pineapple and yellow curry fried rice topped with tempura soft shell crab.

Pad Thai

Wok noodles, tamarind sauce, beansprouts, fried shallot, garlic chives, peanuts & lime.
Classic (N) 5.45
King prawns, dried shrimp, tofu & egg.
Chicken (N) 5.35
Jay (N VG) 5.1
Wok broccoli, courgette, green beans & tofu.

From the wok

- BLACK PEPPER BEEF** 5.6
Sliced beef rump in black pepper sauce with thin egg noodles, spring onion & chilli.
- SRIRACHA HO FUN NOODLES (VG)** 5.6
Wok-fried mushroom, red pepper, spinach and flat rice noodles with hot sweet chilli, soy and ginger.
- GINGER BEEF** 5.4
Beef rump strips in garlic ginger sauce with mushrooms, pepper and chilli.
- WEeping TIGER JAY (VG)** 5.9
Triple-cooked soya with green beans, chilli and ginger.
- CHILLI PRAWN** 6.1
King prawn with sugar snap peas, mushroom, sweet basil and chilli.
- SWEET AND SOUR MA MUANG (N)** 5.35
Lightly battered chicken breast, cashew, lotus roots, ginger, peppers and chilli.

Curries

GREEN CURRY
Our signature curry infused with coconut milk, lemongrass, chilli and ginger.
Chicken 6.15
Tender chicken thigh.
Jay (VG) 5.9
Courgette, pea aubergine, bamboo.

SONGKHLA BEEF 6.6
Slow-cooked beef brisket in rich, red curry sauce with chilli, fresh cherry tomatoes and banana peppers.

SEAFOOD RED CURRY 6.9
Prawns, squid and green-lipped mussels in a coconut red curry sauce with fresh chilli.

AUBERGINE CURRY (VG) 5.85
Wok-fried Thai and purple aubergines in a yellow coconut curry.

Rice, roti & salads

- MIXED ASIAN GREENS (VG)** 2.6
Wok-tossed kailan, cabbage, pak choi, chilli and garlic.
- WOK BROCCOLI (VG)** 2.6
Shiitake mushrooms in sweet soy and garlic sauce.
- LAK BAW SALAD (N VG)** 3.1
Pickled lotus stems, lotus roots, mixed and chaplu leaves, cashew, coconut and chilli.
- SOM TAM SALAD (N)** 2.65
Green papaya, dried shrimp, cherry tomato, peanut and chilli.
- RAINBOW SLAW (N VG)** 2.05
Fresh mango, red pepper, cabbage and chilli, mixed in a peanut dressing.
- GRILLED ROTI (VG)** 1.5
- SWEET POTATO FRIES (V)** 2
Sriracha mayo.
- RICE**
Jasmine (VG) 1.55
Coconut (VG) 1.8
Sticky (VG) 1.8
Egg fried (V) 2.05
Brown (VG) 1.6

PLEASE NOTE:
No other promotional offer can be used in conjunction with this menu. An optional service charge of 12.5% will be added to your bill. All prices shown are in £GBP.

YOU AND YOUR FOOD:
Please visit busaba.com/allergens or scan the QR code below for a guide 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 recipes. While 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 allergenic environment.

(N) nuts (V) vegetarian (VG) vegan

