

# GLUTEN FREE

Paccata

Thai Kitchen

## STARTER

1. Chicken Satay ★★ ★★ £6.15  
Char-grilled Skewered Marinated Chicken.  
Served With Peanut Sauce

## SOUP & SALAD

2. Tom Yum (S)  
Popular Thai Hot & Spicy Soup With Lemongrass,  
Galangal & Lime Leaves
3. Tom Kha (S)  
Hot & Spicy Soup With Coconut Cream, Coriander,  
Lemongrass & Galangal

	Single	Hot Pot (for 2)
		Thai Style

Seafood	£6.95	£13.50
Prawn	£6.45	£12.50
Chicken	£5.95	£11.50
Mushroom (v)	£4.95	£9.50

4. Papaya Salad (S) ★★ ★★ £8.25  
Fresh Shredded Green Papaya Mixed With  
Lemon & Chilli Dressing
5. Grilled Chicken Salad (S) £9.50  
Grilled Chicken With Lime Juice,  
Fresh Mint, Chilli & Garlic
6. Grilled Beef Salad (S) £9.50  
Grilled Sliced Beef With Lime Juice,  
Fresh Mint, Chilli & Garlic
7. Mixed Seafood Salad (S) £10.95  
Mixed Seafood With Lime Juice,  
Fresh Mint, Chilli & Garlic

## MAIN DISHES

### SEAFOOD

8. Phad Phad Phed Talay (S) £12.50  
Stir-Fried Mixed Seafood with Fresh Chili & Thai Herbs
9. Steamed Fish Neung Manao (S) £13.50  
Steamed Sea Bass With Lime, Chilli & Garlic Dressing

10. Phad Kraphow (S)  
Stir-Fried With Garlic, Chilli & Basil
11. Phad Med Ma-Muang  
Stir-Fried With Cashew Nuts & Spring Onion
12. Phad Preaw Wahn  
Sweet & Sour Sauce Thai Style
13. Phad Kratiam  
Stir-Fried With Ground Pepper, Garlic & Palm Sugar
14. Phad Prig Khing (S)  
Pan-Fried With Red Curry Paste & Green Beans.  
Favoured With Tangy Taste of Fresh Lime Leaves
15. Phad Khing  
Stir-Fried Shredded Ginger, Garlic, Onion, Spring Onion  
& mixed peppers In House Special Sauce

## CURRY DISHES

16. Thai Green Curry (S) ★★ ★★  
Green Curry, Aubergine, Bamboo Shoot, Coconut Milk  
& Thai Herbs
17. Panang Curry (S)  
Mild Red Curry with Fresh Lime Leaves
18. Jungle Curry (S)  
A Traditional Northern Style Hot & Spicy Curry.  
Without Coconut Milk
19. Beef Massamun Curry ★★ ★★  
A Southern Thai Style Slow Cooked **Beef** Curry  
With Potato & Peanuts
20. Duck Breast Red Curry (S)  
Chef's Special **Roast Duck** Curry With Pineapple,  
Tomatoes & Basil

**No. 10 - 18 Choose your own choices of meat**

Vegetable	£7.25
Chicken	£8.80
Pork	£8.80
Beef	£8.80
Duck Breast	£9.50
Prawn	£9.50
Seafood	£9.95

All prices include VAT. An optional 10 % staff gratuity will be added to your bill.

\*\*\* If you have any queries regarding allergies or dietary requirement, please ask a member of staff \*\*\*



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## CHAR-GRILLED

- 21. Tiger Cry £12.50  
Chargrilled Sirloin Steak With Lemon,  
Chilli & Coriander
- 22. Grilled Lamb Cutlet £11.95  
Thai Style Marinated Lamb Cutlet  
With Black Pepper
- 23. Char Grilled Chicken Breast £9.25  
Marinated Chicken Breast With Special Thai Herbs.  
Served With Chilli & Lemon Dressing
- 24. King Prawn Pao £15.95  
Char-grilled Giant King Prawns. Served With  
Thai Chilli & Fresh Lime Dressing

## VEGETABLE

- 25. Spiced Aubergine (V,S) ★★ ★ £6.50  
Stir-Fried Aubergine with chilli & Thai Herbs
- 26. Stir-Fried Mixed Vegetables (V) £6.50  
Wok Seared French Bean, Mushroom, Broccoli,  
Spring Green & Carrot

## NOODLES & RICE

- 27. Phad See Ew  
Stir Fried Fresh Noodles in a Rich Soy Sauce
- 28. Phad Khee Mao(S)  
Stir-Fried Fresh Noodles With Chilli & Basil
- 29. Phad Thai ★★ ★   
Thailand's Popular Stir-Fried with Special Sauce,  
Bean Sprouts & Peanuts
- 30. Guay Tiew Tom Kha (Noodle Soup)  
Rice Noodle in Spicy and Sour Soup  
With Creamy Coconut Milk
- 31. Special Fried Rice  
House Special Fried Rice With Onion & Tomato

## No. 27 - 31 Choose your own choices of meat

- Vegetable £7.75
- Chicken £9.15
- Beef £9.15
- Prawn £9.55
- Seafood £10.00

- 32. Thai Fragrant Rice £2.75
- 33. Egg Fried Rice £3.00
- 34. Sticky Rice £3.00
- 35. Coconut Rice £3.00
- 36. Plain Noodle £4.20

## DESSERTS

- D1. Ice-Cream (2 Scoops) £5.25  
  
Thai Tea  
Vanilla  
Chocolate  
Strawberry  
Coconut
- D2. Sorbet Ice-Cream (2 Scoops) £5.25  
  
Mango  
Lemon



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