



GLUTEN FREE

Paccata
Thai Kitchen



STARTER

- 1. Chicken Satay ★★★** £6.95
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 2-3) Thai Style
Seafood	£7.45	£15.95
Prawn	£6.95	£14.95
Chicken	£6.50	£13.95
Mushroom (v)	£5.95	£12.95

- 4. Papaya Salad (S) ★★★** £9.50
Fresh Shredded Green Papaya Mixed With
Lemon & Chilli Dressing
- 5. Grilled Chicken Salad (S)** £11.95
Grilled Chicken With Lime Juice,
Fresh Mint, Chilli & Garlic
- 6. Grilled Beef Salad (S)** £12.50
Grilled Sliced Beef With Lime Juice,
Fresh Mint, Chilli & Garlic
- 7. Mixed Seafood Salad (S)** £13.50
Mixed Seafood With Lime Juice,
Fresh Mint, Chilli & Garlic

MAIN DISHES

SEAFOOD

- 8. Phad Phad Phed Talay (S)** £13.95
Stir-Fried Mixed Seafood with Fresh Chili & Thai Herbs
- 9. Steamed Fish Neung Manao (S)** £15.50
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

No. 10 - 18 Choose your own choices of meat

Vegetable	£8.50
Vegetable (Curry No.16-18)	£8.95
Add Tofu	£0.60
Chicken / Pork / Beef	£10.95
Duck Breast	£11.95
Prawn	£11.95
Seafood	£13.95

- 19. Beef Massamun Curry ★★★**
A Southern Thai Style Slow Cooked **Beef** Curry
With Potato & Peanuts £11.95
- 20. Duck Breast Red Curry (S)**
Chef's Special **Roast Duck** Curry With Pineapple,
Tomatoes & Basil £11.95

All prices include VAT. An optional 12.5 % 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 £13.50
Char-grilled Sirloin Steak With Lemon,
Chilli & Coriander
- 22. Grilled Lamb Cutlet £13.50
Thai Style Marinated Lamb Cutlet
With Black Pepper
- 23. Char Grilled Chicken Breast £13.50
Marinated Chicken Breast With Special Thai Herbs.
Served With Chilli & Lemon Dressing
- 24. King Prawn Pao £16.95
Char-grilled Giant King Prawns. Served With
Thai Chilli & Fresh Lime Dressing

VEGETABLE

- 25. Spiced Aubergine (V,S) ★★ ★ £8.50
Stir-Fried Aubergine with chilli & Thai Herbs
- 26. Stir-Fried Mixed Vegetables (V) £8.50
Wok Seared French Bean, Mushroom, Broccoli,
Spring Green & Carrot
- 27. Char Grilled Aubergine with Panang Sauce £8.95
Char Grilled Aubergine With Panang Curry Sauce
& Fresh Lime Leaves

NOODLES & RICE

- 28. Phad See Ew
Stir Fried Fresh Noodles in a Rich Soy Sauce
- 29. Phad Khee Mao(S)
Stir-Fried Fresh Noodles With Chilli & Basil
- 30. Phad Thai ★★ ★
Thailand's Popular Stir-Fried with Special Sauce,
Bean Sprouts & Peanuts
- 31. Special Fried Rice
House Special Fried Rice With Onion & Tomato

No. 28 - 31 Choose your own choices of meat

- Vegetable £9.50
- Add Tofu £0.60
- Chicken £11.50
- Beef £11.50
- Prawn £12.50
- Duck Breast £12.50
- Seafood £13.95

- 32. Thai Fragrant Rice £3.10
- 33. Egg Fried Rice £3.50
- 34. Sticky Rice £3.50
- 35. Coconut Rice £3.50
- 36. Plain Noodle £4.50

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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