

Welcome to

# NUSARA

thai fire kitchen

World-class Thai cuisine from chefs who have not only served Thai royalty, they've been cooking up a storm in the South West for over 10 Years. Born in 2020. A decade in the making.

Thai Prawn Crackers **g** 2.5

## Starters

Chicken Satay **n** 7

Marinated chicken skewers served with a peanut based sauce (3)

Thamm's Slow Cooked Ribs 9.5

Half a rack of Thai spiced slow cooked ribs cooked to Head Chef Thamm's secret recipe

Laab Gai Salad Parcels 6.5

Thai minced chicken served with baby gems flavoured with lime, fish sauce & Thai herbs

Laab Kua Salad Parcels 6.5

Thai minced beef served with baby gems flavoured with lime, fish sauce & Thai herbs

Laab Pak Salad Parcels **veo** 6.5

Thai plant based baby gems flavoured with lime, herbs and onion

Prawn Shub 7.5

Lightly battered prawn tempura with a sweet chilli sauce

Krob Squid 6.5

Crispy squid served with oyster sauce

Tord Mun Pla 6

Handmade Thai fishcakes (4)

Botmart Kanom Jeeb **g** 6.5

Handmade Dim sum to chef

Botmart's special recipe (4)

Pak Spring Rolls **veo, g** 6

Handmade vegetable spring rolls.

Available crispy or fresh

Klua Kluea Prawns 8

Butterfly wok-fried shell on prawns

Tord Mon Kao **veo** 6.5

Thai sweetcorn cakes (4)

Pak shub **veo** 6

A medley of vegetables dusted and dipped in tempura and lightly fried

Päp Pop Chicken **g** 7

Chef Botmart's crispy chicken pieces marinated in her secret recipe sauce.

Pork Satay 7

Marinated Pork Skewers (3)

## Specialities

### POT

Gai Yang Green Curry 12.5

Chopped grilled chicken breast green curry, served with jasmine rice

Massaman Lamb Shank **n** 17

Whole lamb shank served in a Massaman curry served with jasmine rice (Chicken and Vegetable options available)

Seabass Gaeng Pa **g** 16

Jungle curry seabass served with jasmine rice

Duck Leg Penang 17

Slow cooked duck leg served with Penang sauce and served with jasmine rice

Ma Kam Roast Duck **n** 15.5

Roasted duck leg served in a tamarind and cashew sauce and served with jasmine rice

Ma-Kuea Green Curry **veo** 12.5

Aubergine green curry served with jasmine rice

## Curries

*Your Choice of Vegetable, Prawn, Chicken or Beef (+£1.50) & your choice of Jasmine or Sticky Rice*

Penang Curry **veo** 12

A delicious, rich, creamy and fragrant curry

Green Curry **veo** 12

The classic Thai curry with, coconut milk, lime leaf and kratchi

Red Curry **veo** 12

Traditional red curry, rich, robust and moderate chilli heat

### GRILL

Chopped Sirloin 25.5

Weeping Tiger Steak

Chopped, grilled 10oz sirloin steak with a Jaew sauce served with jasmine rice

Seabass Num Tok 16

Crispy fried seabass fillet served with jasmine rice

Chopped Rump Steak Tai Dum 14.5

Sliced rump steak in a cracked black pepper stir fry sauce served with jasmine rice

Neua Yang 16.5

Sizzling weeping tiger steak served with Nusara Stir Fry Sauce and jasmine rice

Seabass Pad Cha 16

Seared seabass fillet served with jasmine rice

Lamb Shank Kra Tiem 17

Garlic and pepper marinated Lamb Shank served with your choice of jasmine or sticky rice

## Salads & Soups

Yum Neua 11.5

Rump steak slice fillet drizzled with lime, chilli, and coriander

Laab Gai 10

Thai minced chicken salad flavoured with lime, fish sauce, herbs and onion

Laab Pak **v,veo** 8

Thai plant based salad flavoured with lime, herbs, and onion

Tom Yum **g** 8

Hot and sour prawn Thai soup

Tom Ka **g** 8

Spicy coconut based soup with chicken

Kao Tom **g** 7

Thai rice soup with minced pork

## FOOD

### WOK

Nusara Prawn Phad Thai **n** 12.5

King Prawn Phad Thai served to Nusara's special recipe

Thamanoon 12.5

Pad Kee Mao

Our infamous chopped rump steak spicy noodles

Holy Basil Kra Pow 12.5

& Khai Dao **veo**

A spicy minced beef or chicken stir fry served with jasmine rice and a Thai style egg

Med Ma Mang **veo n** 12.5

Wok cooked chicken cashew served with jasmine rice.

Chiang Mai 11

Spicy Fried Rice **g**

Thai Spiced rice with minced chicken, chilli & fragrant Thai basil

## Sides

Jasmine Rice 2

Sticky Rice 2

Pad Pak **veo** 3

Coconut Rice 2.5

Egg Fried Rice 2.5

Egg Noodles 3.5

Wok-Fried Chilli 4.5

Broccoli **veo**

All our chefs are Thai, indeed they have all cooked for the Princess of Thailand. Everything is freshly made in house everyday and we are a fresh food kitchen - at peak times wait times may vary. If there is a specific Thai dish you would like to have and it's not on the menu just ask and we will see what we can rustle up.

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.

All our food is Gluten Free unless marked.

**veo** = vegan option, **g** = contains gluten,

**n** = Contains nuts,  = Heat rating

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## Cocktails 8.5

### Muay Thai Punch

A Brugal Anejo & pineapple rum punch served over cubed ice

### Dark 'n' Stormy Kraken

Our take on the classic Dark 'N' Stormy, with Kraken spiced rum

### Sundown Spritz

Aperol, Mango & Pineapple topped with soda & finished with Prosecco

### A Sacred Sour

A moreish Havanna 7 Rum Sour with Fig Liqueur and lemon zest

### Phi Phi Cooler

Elephant Gin, Lychee liqueur, Cointreau and lemon juice, topped with soda

### Chilli Margarita

Nusara's take on the classic Margarita with a hint of chilli, a coriander twist & Ocho 8 Tequila

### Botmart Bloody Mary

A moreish vodka based Bloody Mary with a splash of Botmart's secret dimsum sauce

### Hazlenut &

### Chocolate Martini

A luxurious Frangelico & Mozart Gold Martini

### Espresso Martini

The ultimate after dinner aperitif

## Non Alcoholic Cocktails 6.95

Please let your server know what flavours and style of cocktail you would like and we will create to taste

## Red Wine

	175ml	250ml	Bottle
Sangiovese IGT Rubicone, Rometta, Italy 2019	6	7	19.5
Green Park Shiraz, South Africa 2019	6.25	7.75	22
Côtes du Rhône Rouge, Élément "Terra", Laudun Chusclan, France 2018	7.75	9.25	26
Les Mougeottes Pinot Noir, IGP Pays d'Oc, France 2019			27.5
Don David Cabernet Sauvignon, El Esteco, Argentina 2018			29.5
Rioja Crianza, Ramón Bilbao, Spain 2017			32.5
Brunito Rosso Toscana IGT, Da Vinci, Italy 2019			30.5
Are You Game Shiraz, Fowles, Australia 2017			35.5
Merlot Reserve Pat's Garden, Ken Forrester Wines, South Africa 2017			37
Gran Mascota Malbec, Argentina 2017			40.5
The Gypsy, Ken Forrester Wines, South Africa 2015			65

## White Wine

	175ml	250ml	Bottle
Trebbiano IGT Rubicone, Rometta, Italy 2019	6	7	19.5
Green Park Chenin Blanc, South Africa 2019	6.25	7.25	22
Pinot Grigio delle Venezie IGT, Sartori, Italy 2019	6.75	8.25	23.5
Viognier Reserve, Bodegas Santa Ana, Argentina 2019			24.5
Les Mougeottes Chardonnay, IGP Pays d'Oc, France 2019			26.5
Not Your Grandma's Riesling, Chaffey Bros Wine Co, Australia 2019			30.5
Yealands Estate Land Made Sauv Blanc, Yealands, New Zealand 2019	8.25	11.5	33
Old Vine Reserve Chenin Blanc, Ken Forrester Wines, South Africa 2019			35.5
The FMC, Chenin, Ken Forrester Wines, South Africa 2019			75

## DRINK

## Bubbles

	125ml	Bottle
NV Fiabesco, Prosecco Extra Dry DOCG, Italy	6.75	35.5
NV R de Ruinart, Ruinart, France		75

## Rose

	175ml	250ml	Bottle
Pinot Grigio Blush, Il Sospiro, Italy 2019	6.75	8.25	23.5
Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, France 2019	7	11	32.5

## Beer & Cider

Singha, 5% Pint	5.5
Singha, 5% Half	3.75
Singha, 5% 330ml Bottle	4
Freedamn, 0% 330ml Can	3.5
Cornish Orchard Cider 5% 330ml Bottle	4
Doom Bar, 4.3% 50cl	5.5

## Coffee & Tea

Espresso	2
Double Espresso	2.5
Americano	2.3
Latte	3
Cappuccino	3
Macchiato	2.5
Hot Chocolate	3
Please ask your server for milk if you require. Oat Milk is available	
Pot of Tea - Please ask your server for available flavours	2.5

## Soft Drinks

Coca Cola	2.6
Diet Coke	2.6
Coke Zero	2.6
Sprite	2.6
Soda & Lime	2.6
Soda & Elderflower	2.6
Big Tom Tomato Juice	3.5
Eager Orange	2.5
Eager Apple	2.5
Eager Pineapple	2.5
Eager Cranberry	2.5
Kiddies Juice (Choose from flavours above)	2
Fever Tree Tonic	2.6
Fever Tree Light Tonic	2.6
Fever Tree Ginger Beer	2.6
Fever Tree Soda	2.6
Mangajo Pomegranate & Green Tea (Iced Tea)	3.25
Mangajo Acai Berry & Green Tea (Iced Tea)	3.25