

STARTERS FROM 3.99 TO 7.50

PRAWN CRACKER

with sweet chilli dip

THAI CALAMARI

squid tossed in garlic & coriander sauce

GRILLED CHICKEN SATAY

traditional satay on skewers, peanut sauce

VEGETABLE SPRING ROLLS & MINI SAMOSA (V)

with sweet chilli dip

EDAMAME BEANS (V)

steamed edamame beans. sprinkled with salt

CHILLI PANEER (V)

paneer, peppers, onion , garlic chilli sauce
small plate

KARAAGE CHICKEN

popular Japanese street food with strips of chicken
fried served with sriracha mayonnaise

VEGETABLE PONA KO

crispy vegetable fritters, sweet chilli dip

THAI FISH CAKE

traditional lemongrass and herb flavoured marine
fish cake with home-made sweet chilli and
crushed peanut dipping sauce

STEAMED GYOZA

five steamed dumplings , dipping sauce
Vegetable Duck

HONEY VEG (V)

mix vegetable patties tossed in sesame honey
chilli sauce

SPICY CHICKEN WINGS

crispy wings , sriracha & sesame sauce

CRISPY PRAWNS

breaded prawns served with soya dip

SWEET CHILLI CHICKEN

chicken tossed in peppers, red onions
& sweet chilli sauce

SALAD FROM 7.75

BEEF SALAD

Light , fresh and meaty salad with thinly sliced
pan seared beef carrots, onions , tomato , mint
, bean-sprouts, coriander, peppers

SPICY GREEN PAPAYA SALAD

vegan option available

sweet, sour, salty, medium spiced &
dangerously addictive. A vibrant salad of
finely shredded green papaya, carrot, tomato,
green beans tossed in thai dressing with
peanuts and herbs

SOUP FROM 5.95 TO 6.75

TOM YUM

light & refreshing with a warming hit of chilli,
Thailand's best-loved soup balances the
sharpness of lime with sweet tomatoes,
mushrooms, lemongrass & aromatic herbs.
vegetable chicken prawn

SWEETCORN

warm up with a comforting bowl of broth with
this asian-inspired sweetcorn soup
vegetable (V) chicken & egg

VEGAN AND GLUTEN FREE MENU AVAILABLE

ALLERGY AND INGREDIENTS: EVERY DISH AT BAW CAFE IS FRESHLY PREPARED IN SMALL KITCHENS THAT HANDLE ALLERGENS AND EACH DISH CONTAINS SPICES, HERBS AND SAUCES THAT ARE GROUND EXTERNALLY. FOR THIS REASON, WE DO NOT TAKE RESPONSIBILITY AS WE CANNOT GUARANTEE THE ABSENCE OF ANY ALLERGENS IN ANY OF OUR DISHES. CUSTOMERS WITH LIFE-THREATENING ALLERGIES AND INTOLERANCES MUST TAKE THIS SIGNIFICANT RISK INTO CONSIDERATION BEFORE CHOOSING TO DINE WITH US. PLEASE SPEAK TO THE MANAGER BEFORE YOU ORDER. WE DO NOT TAKE RESPONSIBILITY SHOULD CERTAIN INGREDIENTS USED IN OUR KITCHEN APPEAR IN YOUR DISH THAT MAY NOT HAVE BEEN DESCRIBED. PLEASE MAKE FURTHER ENQUIRIES SHOULD THERE BE ANY PARTICULAR INGREDIENTS THAT MAY NOT BE AGREEABLE TO YOU. ALSO, NOTE THAT THERE MAY BE TRACES OF NUTS IN ALL OUR DISHES.

ALL OUR MEAT PRODUCTS ARE HALAL.

MANAGEMENT IS NOT RESPONSIBLE FOR THEFT OR LOSS OF PERSONAL PROPERTY

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



CHEFS SPECIAL FROM 13.50 TO 15.25

THAI SEABASS

this is a wonderful fresh, vibrant treatment for sea bass. grilled fillet of seabass served with asian stir fried vegetables in oyster sauce & jasmine rice

GRILLED DUCK

perfectly grilled duck, glazed with a blend of chinese spice, hoisin and soy sauce served with jasmine rice & sliced cabbage

CHICKEN KATSU

aromatic katsu curry sauce, chicken in crispy panko breadcrumbs. jasmine rice & side salad

KAJANG CHICKEN SATAY

6 succulent, grilled chicken skewers served with side salad, jasmine rice & katsu sauce

PLANT BASED SPECIAL

VEGAN CHICKEN GREEN CURRY

thailand's best-loved curry is a best-seller here too. mild to medium traditional Thai curry with beans, peppers, bamboo shoot, aubergine & sweet basil

MOCK BEEF PENANG

thick creamy curry with peppers, crushed peanuts and basil

WOK TOSSED NOODLES+RICE

FROM 10.95 TO 13.95

PHAD THAI

thailand's national dish is a sweet & sour stir-fry wok rice noodles with tamarind, palm sugar, eggs, bean-sprouts & crushed peanuts

PAD KEE MAOW (HOT)

comfort food at its best, spicy egg noodles tossed in eggs, garlic, chilli, bamboo shoot, pepper, beans & holy basil

SINGAPORE NOODLES

wok tossed vermicelli noodles with an abundance of healthy crunchy vegetables (beansprouts, peppers, onions) and eggs cooked in our specially blended sauce with curry powder

BASIL RICE

proper asian-style fried rice made with fragrant jasmine rice, homemade stir-fry sauce, eggs, onion, garlic, basil, beans, onions & peppers

SIDES FROM 3.75 TO 6.00

EGG FRIED RICE

JASMINE RICE

PLAIN EGG NOODLES

GARLIC BROCCOLI

ASIAN VEGETABLE

CURRIES+STIR FRY

FROM 12.75 TO 15.95

CHILLI AND BASIL STIR FRY (HOT)

fresh, sharp & spicy aromatic stir fry with thai basil, beans, peppers, bamboo shoot, mushrooms and onions in oyster sauce

GARLIC STIR FRY (KATRIAM)

classic stir-fry with peppers, beans, mushrooms, broccoli, sweet basil and spring onion in oyster & garlic sauce

BEEF GINGER

flash-fried beef with stir fry sauce, ginger, garlic, sweet onions and thai chill

SWEET CHILLI CHICKEN

you can't go wrong with this classic! crispy chicken thigh tossed with peppers and onions in sweet chilli sauce

GREEN CURRY

thailand's best-loved curry is a best-seller here too. mild to medium traditional thai curry with beans, peppers, bamboo shoot, aubergine & sweet basil

RED CURRY

a thai classic, mild to medium aromatic curry with peppers, bamboo shoot, aubergine & sweet basil

PANANG CURRY (MEDIUM-HOT)

thick creamy curry with peppers, crushed peanuts and basil.



STREET SNACKS

VEGETABLE SAMOSA V

three masala stuffed samosas filled with a masala vegetable stuffing. 5.95

ONION BHAJI V GF

onion, coriander and gram flour fritters 5.95

AMRITSARI FISH FRY GF

Amritsar recipe: a bowl of delicate, crispy seabass goujans - perfect for chutney-dipping. 6.50

ALOO CHAT

warm-cold, sweet-tangy. golden-fried potatoes covered with cool yoghurt, chickpeas, onions and coriander. drizzled with tamarind, sev and green chutney 6.10

PAPAD with Dips V GF

plain poppadum, mint & mango chutney 3.5

CURRIES

OLD DELHI BUTTER CHICKEN GF

Chicken Tikka Masala does not exist in India; Butter chicken is real, tandoori chicken tikka simmered in a rich, sweet, spiced makhni sauce 10.95

AUNTY'S FISH CURRY GF

Seabass in a mild coconut and curry leaf sauce 12.50

MUGHLAI LAMB CURRY GF

slow cooked tender lamb curry, medium spiced aromatic mix of fresh ginger, spices onions, tomato 10.50

TARIWALA CHICKEN CURRY GF

fiery house curry with ginger, garlic, onions and spices 10.50

PANEER BUTTER MASALA GF

cubes of Indian cottage cheese, simmered in a rich, sweet makhni sauce 10.50

CHACHA'S GRILL

CHICKEN TIKKA BITES GF

tandoori tikka and saffron tikka marinated in yogurt, tandoori spices and achari mix
small plate 6.10 Mains 10.95

LAMB SEEKH KEBAB GF

spiced lamb skewers a delicacy from the markets of old delhi
small plate 6.75

KASHMIRI CHICKEN WINGS GF



grilled spicy wings in kashmiri chilli and lemon yogurt. small plate 6.15

TANDOORI FLOWERS GF

charred broccoli & cauliflower marinated in yogurt and cheese
small plate. 6.10

PANEER TIKKA GF

chunks of grilled cottage cheese with peppers and onions marinated in pickling spices cooked in tandoor. Mains 10.50

CHACHAJI'S TANDOORI CHICKEN GF

half a spring chicken marinated overnight in yogurt, spices and garlic. grilled carefully over a flaming charcoal clay oven. Mains 10.5

RICE & BREADS

NAAN 2.75

TANDOORI ROTI- wholemeal 2.70

GARLIC NAAN 2.99

PESHWARI NAAN- sweet coconut naan bread 3.75

CHEESE NAAN - 3.95

KHEEMA NAAN - lamb mince stuffed naan 3.95

GARLIC & CHILLI NAAN - 3.65

BASMATI RICE

its the fragrant one 3.25



HOT

VEGAN V

GLUTEN FREE

GF