

## LIGHT BITES/STARTERS

VEGETABLES CRACKERS (VG) (2) (Served with Thai sweet chilli dipping sauce)	2.50
AROMATIC THAI PRAWN CRACKERS (2,3,5) (Served with Thai sweet chilli dipping sauce)	3.00

VEGETABLES SPRING ROLLS (V/VG) 5.95
Fried pastry filled with glass noodles,
cabbage, carrot, sweetcorn, aromatic sautéed in salt,
white pepper and served with Thai sweet chilli
dipping sauce. (2,12,13)

VEGETABLES TEMPURA
Mixed seasonal vegetables coated in
a light tempura batter fried to crispy and served
with Thai sweet chilli dipping sauce. (2, 6)

GRILLED CHICKEN SATAY

Grilled chicken skewers marinated
with aromatic Thai spices
and served with peanut sauce(6,10,11)

CHICKEN WINGS & THAI THINGS
Chicken wings coated in a light batter
fried to crispy then tossed
with spring onion, sweet fresh chilli,
pepper and salt seasoning, served
with Sriracha chili dipping sauce. (2,6)

# SQUID IN CHILI, SALT

Squid coasted in a light batter fried to crispy then seasoned with chilli, salt and black pepper, spring onions & red pepper and served with Sriracha chilli dipping sauce. (2,6) 6.95

7.50

7.50

7.95

17.95

PRAWN TEMPURA
Tiger prawn coated in a light tempura
batter fried to crispy and served with
Thai sweet chilli dipping sauce.(2,3,6)

THAI DIM SUM
Steamed pastry dumpling filled
with aromatic marinated minced pork and prawn,
water chestnut, chopped carrot, sesame oil,
topped with fried garlic, served

with sweet & sour soy sauce. (3,4,5,8,12,13)

FISH & MIXED SEAFOOD CAKE
Thai style fish cake of minced fish, prawn
and squid marinated in a mild red curry paste
and chopped fine bean, karfir lime leaves, and served
with Thai sweet chilli dipping sauce. (3,4, 5,8,12)

SOPA'S LIGHT BITES TAPAS (FOR 2) (Dim sum, Wings, Spring Rolls, Squids, Satay) (3.4.8,12,13)



## **THAI SOUP**

### MUSHROOM 5.95/CHICKEN 6.95/PRAWN 7.95/SEAFOOD 8.95

#### TOM YUM

A Famous hot and sour soup with meat of your choice, mushroom, tomatoes, flavoured with galangal, lemon grass, karfer lime leaves, bird eye chilli, coriander and fresh lime juice. (3,4,5,8)

6.50

6.95

#### TOM KHA

14.95

A sweet and sour coconut soup with meat of your choice, mushrooms, tomatoes flavoured with galangal, lemon grass, karfer lime leaves, corlander and fresh lime juice. (3,4,5,8)

## **HEALTHY THAI SALAD**

MANGO SALAD Shreded mango, fresh chili, spring onion, red onion, coriander, lime juice, chrushed chili, springkled with roasted peanuts (1,5) *Can be alternated to VEGAN*	7.50
PAPAYA SALAD Thai most famous salad of shredded green papaya, carrot, fine beans and tomatoes, flavoured with fish sauce, chilli, garlic, palm sugar and fresh lime juice, sprinkled with roasted peanut. (1,5,10,11) *Can be alternated to VEGAN*	8.50
GRILLED BEEF SALAD  Thinly sliced grilled of sirloin beef seasoned with chopped chilli, garlic, shallot, fresh mixed Thai herbs and lemon juice and served with salad leaves. (1,5)	13.95

CRISPY DUCK SALAD
A salad of roasted boneless duck breast seasoned
with fresh mint, lime juice, red onion, chilli, garlic, fish sauce

and crushed crunchy rice flakes, served with salad leaves. (1,5)

SPICY SEAFOOD & GLASS NOODLES SALAD

14.95

A combination of prawns, mussels, squids, and glass noodles mixed with Thai red onions, celery, tomatoes, spring onions and coriander, tossed with fresh lime juice, chilli, garlic and fish sauce served with salad leaves. (1,4,5,8)

DUCK & MANGO SALAD

Roasted boneless duck, shredded mango, chopped green apple, fresh chili, spring onoin, red onoin, coriander, lime juice,(1,5)





RED CURRY

Another popular Thai curry, using dry red chilli and dry Thai herbs as a base of the curry paste, cooked with meet of your choice in coconut milk, aubergines, long beans, bamboo shoots, peppers and finished with sweet basil leaves and shredded long red chilli. (3,5)



#### **GREEN CURRY**

A famous Thai curry using fresh creen chilli, lemongrass, galangal as a base of the curry paste. cooked with meet of your choice in coconut milk aubergines, long beans, peppers and bamboo shoots, finished with fresh sweet basil leaves and shredded long red chilli. 3,5)

# ST SELLING CURRIES

(All Served with Jasmine Rice) \*\*



#### LAMB STEWED MASSAMAN CURRY 16.95

Lamb diced and stewed overnight in Massaman curry sauce, full of flavour and the meat is melt in the mouth. (3,5,10)



#### ROASTED DUCK CURRY

17.95 hoasted duck in red curry sauce, red and green peppers, cnion, pineapple. grapes, cherry tomato topped with basil.(3,5)

## PAD THAI, FRIED RICE & OTHER NOODLES

VEGAN 12.50/CHICKEN 13.50/BEEF 14.50 DUCK 14.50/PRAWN 14.50/SEAFOOD 15.50

#### PADTHAI

Most popular stir-fried rice noodles, beansprouts, in sweet and sour of tamarind and palm sugar sauce, s. pring onions, shredded carrot served with crushed pearut and a piece of lerron. (4,5,10,11,13)



#### PAD KEE MAO

A spicy str-fried rice noocle dish with chill, garlic, basil leaves, mixec vegetables and seasoning with oyster sauce. (8.13)

#### PAD SEE EW

Stir Friedrice hoodles with sweet dark soy sauce, egg and mixed vegetable (4,8,13)

#### PADEGG NOCDLES

Stir Fried Egg Noodles with oyster sauce, egg, meat and mixed vegetables. (4,3,13)

#### SOPA'S FRIED RICE

Stir Fried Jasmine Rice with egg, spring onions and mixed vegetables (4,8,13)



#### SPICY RICEBERRY FRIED RICE

Special Fried Organic dark purple Riceberry with eqq., fresh chili spring onions and seasoning sauce (4,8,13)

## POPULAR THAI CURRIES

(All Served with Jasmine Rice)\*\* VEGAN 13.95/Chicken 14.95 Eeef 15.95/Prawn 16.95/Duck 16.95/SF 17.95



#### PANANG CURRY

A thick curry with meat of your choice, cooked in a mild curry paste, coconut milk, long beans, shredded kafir I me leaves, red and green peppers, fresh chill slices, and basil leaves. (3.5)



#### JUNGLE CURRY

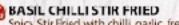
A healthy spicy thin curry broth cooked WITHOUT coconut milk but plenty of vegetables and Thai herbs. (3,5)



#### MASSAMAN CURRY

ApopularThai Southern Style mild curry with meat of your choice in a curry paste made with roasted spices, such as cumin, coriander cloves, cinnamon, and peppercorns, mixed with fresh garlic. chilli, galangal, lemongrass, tamarind paste, and palm sugar, slewed in coconut milk, potatoes and onion. Garnished with roasted cashew nuts and crunchy fried shredded shallot (3,5,10)

VEGAN 12 95/Chicken 13.95 / Duck 14.95/Beef 14.95/Prawn 14.95/ Seafood 15.95



Spicy Stir Fried with chilli, garlic, fresh Thai Rasil leaves, long hears peppers, onions, mushroom and meat of your choice (8,1

#### CASHEW NUTS STIR FRIED

Stir Fried with cashew nuts, peppers, onions, carrot and mushroom, seasoning with light soy sauce. (8,10,11,13)

### OYSTER SAUCE STIR FRIED

Stir Fried in cyster sauce with peppers, spring onion, broccoli mushroom, carrot and onions. (8,13)

#### FRESH GINGER & SHIITAKE MUSHROOM STIR FRIED

Stir Fried with finely chopped freshiginger, shiitake mushroom, broccoli, peppers, spring onions, carrot and cnions, seasoned with pyster and spy sauce. (8,13)

Riceberry Rice

Jasmine Rice

SIDE DISHES	16	
<ul> <li>Moming Glory and Pa with Garlic, Chilli &amp; Oy</li> </ul>	kChoi ster Sauce (8,13)	8.50
•Mixed Seasonal Veget	ables (8, '3)	8.50
•Aubergine Stir Fried w chilli & oyster sauce (8	rith garlic, ,13)	8.50
-Thai Omelette & Srirae	cha Sauce (4,13)	7.95
-Sweetheart Cabbage	Stir fried (8,13)	8.50
-Stir Fried Egg Noodles with Egg and Beanspr	or Rice Noodles outs (4,13)	6.00
•Egg Fried Fice (4,13)	3.50	
•Coconut Rice	3.50	18 m
•Sticky Fice	3.50	( (E) 5



3.50

3.00



## MUST TRY..HIGHLY RECCOMENDED

(All served with Jasmine Rice)

TEAMED SEABASS IN LEMON, CHILI AND GARLIC BROTH	
pairing Allow standard in broth of blandad chill eagle and a calach of lines.	×

Seabass fillers steamed in broth of blended chill, garlic and a splash of lime juice, served with Jasmine Rice. (3,5,11)

COD WITH SHREDDED MANGO SALAD AND GRILLED TIGER PRAWN 21.95
Cod lish bedded on shredded fresh mango salad, topped with fresh lime juice, chilli,

red onion, spring onion, coriander, grilled tiger prawns and cashew nuts. (3,5,11)

LAUGHING TIGER 21.95

Grilled Rib Eye Steak served on a sizzling hot plate with aromatic sautéed mushroom pepper, onions accompanied with sweet & spicy tamarind sauce. (5)

MASSAMAN LAMB SHANK

Massaman curry is ranked no. 1 for the world's 50 best foods according to CNN.

(ast updated 2021), adding an overnight stewed lamb shank to this mild creamy sauce, this dish is not simply but can only be the best. (served with Jasmine rice) (10)

## CHEF'S SPECIAL (All served with Jasmine Rice)

GARLIC PEPPER PRAWN
Lightly fried battered grawns, seasoned with salt

and black pepper, tossed with spring onlons, chopped long red chili bedded on stir fried vegetables and topped with crunchy fried garlic. (3,11)

TAMARIND DUCK
Boneless reasted duck on a bed of stir fried vecetables.

17.50

topped with sweet and sour tamarind sauce and crunchy fried red shallot. (13)

SEABASS IN SPICY MIXED THAI HERBS 21.95
Spicy dry stir-fried with mixed Thai herbs paste, fine bean,

peppers, and topped with sweet basil. (3,5,8,13)

COD & EVER GREEN IN PANAENG CURRY SAUCE 21.95

Steamed Cod bedded on green mixed vegetables, topped with aromatic & creamy Panaeng curry sauce, served with Jasmine rice.(3,5)

THREE FLAVOURED SEABASS 21.95
Seabass fillets topped with our special made sauce

Seabass fillets, topped with our special made sauce, sweet, sour and little spicy, red and green peppers, pineapple, on on and spring onions. (5,13)

MONSOON SEAFOOD

Mixed seafood stir-fried in sweet red chilli paste,
vegetables and splashed with Thai Monsoon white wine. (3,5,8,13,14)

## BANGKOK NOODLES SOUP £14.99

#### BEEF STEWED NOODLES SOUP

Rice needles in aromatic five spices beef broth and tender beef stewed, beansprouts, merning glory, spring onion, coriander and shredded chill. (13)

#### ROASTED DUCK NOODLES SOUP

Rice needles in aromatic Thai herbal broth and sliced aromatic roasted duck, morning grory, beansprouts, spring onion, coriander and shredded chill. (13)

#### PRAWN TOMYUM NOODLES SOUP

Rice needles in lemony and spicy TomYumbroth of That herbs, lemon juice, fish sauce, crushed peanut, jumbo prawn, beansprouts, spring on on, coriander, garnish with piece of lime and shredded chill. (3,5,8,10,13)

#### PORK OFFAL STEWED NOODLES SOUP (KUAYJAP)

Vermicelli Rice Noodles in a Chinese Style broth and stewed pork offal, boiled egg. tofu, beansprouts, spring onion, coriander and shredded chili. (4, 13)

## DESSERT\*





21.95

23.95





\*A discretionary optional service charge of 10% will be added to your bill for a group from 6 people