



BUSABA

As you eat, so you are

We believe that the love that is put into food manifests itself elsewhere. *Gan Gin Gan Yuu*, as we say in Thailand. It means ‘as you eat, so you are’, and we live by it. If we eat in balance, we are in balance; so at Busaba you’ll find fresh, authentic flavours with an innovative twist.

We’re also big on enjoyment. *Sookjai* or ‘happy heart’ is the Buddhist principle that inspired our logo, a reminder to take life’s pleasures as they come. When they come, we believe they’re best shared, so we encourage a sense of community around the table. We want to bring our guests together, leaving them in a better state of mind – satisfied, rebalanced, recharged.

Happiness, meet harmony.

COVID-19

The safety of all our customers and team members is our priority. We are currently operating on a reduced menu that allows us to maintain social distancing in our kitchens. Hand-washing and glove changing are an important part of our procedures.

Small plates

<b>CALAMARI</b> .....	8.3
Our signature wok-tossed calamari in ginger and green peppercorn sauce.	
<b>SOYAMARI</b> (VG) .....	8.3
Wok-tossed soya in ginger and green peppercorn sauce.	
<b>SIKHRONG PORK RIBLETS</b> .....	8.3
Mini-ribs of tender pork in a spicy barbecue marinade.	
<b>CHICKEN SATAY</b> (N) .....	7.1
Chargrilled chicken thigh topped with peanut satay sauce.	
<b>PANDAN CHICKEN</b> .....	8
Fried chicken wrapped in pandan leaves with sesame dipping sauce.	
<b>FISH CAKES</b> (N) .....	7
Flavoured with prawns and red curry paste.	
<b>MATCHSTICK CHICKEN</b> .....	6
Crispy malt-marinated chicken winglets.	
<b>POR-PIA JAY</b> (VG) .....	6
Crispy vegetable spring rolls with sesame dipping sauce.	

Snacks

<b>PRAWN CRACKERS</b> .....	3
Sweet chilli sauce.	
<b>EDAMAME</b> (VG) .....	4.5
Sea salt flakes or chilli.	

Rice bowls

<b>KHAO RED PORK</b> .....	13.6
Pork belly marinated in a barbecue sauce with pak choi, boiled egg and jasmine rice.	
<b>CHILLI BEEF JASMINE RICE</b> .....	11.3
Chilli minced beef and sweet basil topped with wok fried egg.	
<b>BANG KAPI KATSU</b> .....	13.5
Breadcrumbs chicken breast with curry sauce, Asian greens, green mango salad and jasmine rice.	
<b>ASPARAGUS FRIED RICE</b> (VG) .....	10.5
Asparagus fried rice, apple, sundried tomatoes and pickled pink ginger.	
<b>CHILLI PRAWN RICE</b> .....	12.8
Chilli prawns fried with fresh lime, coriander and Thai sweet basil.	

Pad Thai

Wok noodles, tamarind sauce, beansprouts, fried shallot, garlic chives, peanuts & lime.  
**Classic** (N) ..... 11.2  
King prawns, dried shrimp, tofu & egg.  
**Chicken** (N) ..... 11  
**Jay** (N) (VG) ..... 10.5  
Wok broccoli, courgette, green beans & tofu.

**LUNCH DEAL**  
Until 4pm Mon–Fri, enjoy any Rice Bowl or Pad Thai from our menu for just £10.

From the wok

<b>BLACK PEPPER BEEF</b> .....	11.5
Sliced beef rump in black pepper sauce with thin egg noodles, spring onion & chilli.	
<b>SRIRACHA HO FUN NOODLES</b> (VG) .....	10.3
Wok-fried mushroom, red pepper, spinach and flat rice noodles with hot sweet chilli, soy and ginger.	
<b>CRISPY DUCK NOODLES</b> .....	10.3
Aromatic crispy duck with wok fried noodles, mushroom, cucumber, hoisin and soy sauce served with chilli jam.	
<b>GINGER BEEF</b> .....	11.1
Beef rump strips in garlic ginger sauce with mushrooms, pepper and chilli.	
<b>WEeping TIGER JAY</b> (VG) .....	12
Triple-cooked soya with green beans, chilli and ginger.	
<b>CHILLI PRAWN</b> .....	12.6
King prawn with sugar snap peas, mushroom, sweet basil and chilli.	
<b>SWEET AND SOUR MA MUANG</b> (N) .....	11
Lightly battered chicken breast, cashew, lotus roots, ginger, peppers and chilli.	

Off the grill

<b>CHARGRILLED HALF CHICKEN</b> (N) .....	15
Marinated in sweet sticky sauce with rainbow slaw and sweet potato fries.	
<b>SALMON FILLET</b> .....	16.7
Soya marinated with sesame rice, pak choi and barbecue sauce.	

<b>TAMARIND DUCK BREAST</b> .....	16.9
Glazed with a honey tamarind sauce with wok broccoli and jasmine rice.	
<b>JASMINE BEEF RIB</b> .....	16.8
Short rib in chilli, ginger and jasmine tea glaze with rainbow slaw and grilled roti.	

Curries

<b>GREEN CURRY</b> Our signature curry infused with coconut milk, lemongrass, chilli and ginger. <b>Chicken</b> ..... 12.5 Tender chicken thigh. <b>Jay</b> (VG) ..... 12 Courgette, pea aubergine, bamboo.	
<b>SONGKHLA BEEF</b> .....	13.5
Slow-cooked beef brisket in rich, red curry sauce with chilli, fresh cherry tomatoes and banana peppers.	
<b>AUBERGINE CURRY</b> (VG) .....	12
Wok-fried Thai and purple aubergines in a yellow coconut curry.	
<b>RED JUNGLE CURRY</b> (N) .....	12.3
Red chicken curry with shiitake mushrooms and bamboo shoots.	
<b>MASSAMAN LAMB SHANK</b> .....	18
In a Massaman sauce on a bed of crushed potato.	

Salads

<b>YAM PAK CRISPY SOYA</b> (N) (VG) .....	12.5
Crispy fried soya with fresh mixed slaw of red pepper, herb leaves, mango and chilli, topped with fried shallots and crushed roasted peanuts.	
<b>YAM PAK CRISPY DUCK</b> (N) .....	14.5
Crispy fried duck leg with crunchy rainbow slaw, fried shallots and peanut dressing.	

Rice, roti & greens

<b>MIXED ASIAN GREENS</b> (VG) .....	5.2
Wok-tossed kailan, cabbage, pak choi, chilli and garlic.	
<b>WOK BROCCOLI</b> (VG) .....	5.2
Shiitake mushrooms in sweet soy and garlic sauce.	
<b>SOM TAM SALAD</b> (N) .....	5.3
Green papaya, dried shrimp, cherry tomato, peanut and chilli.	
<b>GRILLED ROTI</b> (VG) .....	3
<b>SWEET POTATO FRIES</b> (V) .....	4
Sriracha mayo.	
<b>RICE</b> <b>Jasmine</b> (VG) ..... 3.2 <b>Coconut</b> (VG) ..... 3.7 <b>Sticky</b> (VG) ..... 3.7 <b>Egg fried</b> (V) ..... 4.2 <b>Brown</b> (VG) ..... 3.3	

PLEASE NOTE:  
An optional service charge of 10% will be added to your bill. All prices shown are in £GBP.

YOU AND YOUR FOOD:  
Please visit busaba.com/allergens or scan the QR code below for a guide if you have any special dietary requirements. Our recipe information is frequently updated so please check each time you visit to ensure that you have the most up to date recipes. While every care is taken with your meal, we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our Suppliers or products which may be produced in an allergenic environment.

(N)  
nuts

(V)  
vegetarian

(VG)  
vegan

