



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.

Small plates

CALAMARI 8 Our signature wok-tossed calamari in ginger and green peppercorn sauce.
SOYAMARI (VG) 8 Wok-tossed soya in ginger and green peppercorn sauce.
CHICKEN SATAY (N) 6.8 Chargrilled chicken thigh topped with peanut satay sauce.
PANDAN CHICKEN 7.3 Fried chicken wrapped in pandan leaves with sesame dipping sauce.
FISH CAKES (N) 6.8 Prawn, salmon and sole fishcakes flavoured with red curry paste.
SIKHRONG PORK RIBLETS 8 Mini-ribs of tender pork in a spicy barbecue marinade.
MATCHSTICK CHICKEN 5.5 Crispy malt-marinated chicken winglets.
POR-PIA JAY (VG) 5.3 Crispy vegetable spring rolls with sesame dipping sauce.

Snacks

PRAWN CRACKERS 3 Sweet chilli sauce.
LOTUS ROOT CRISPS (VG) 2.7 Roasted salt and pepper.
EDAMAME (VG) 4.5 Sea salt flakes or chilli.

KID'S MENU

We've selected some Thai dishes especially for smaller appetites. **Choose a snack, main and drink from our Busaba Kid's Menu** 6.5

BUSABA TO GO

You can now Click & Collect at all our restaurants. Just visit busaba.com

Off the grill

CHARGRILLED HALF CHICKEN (N) 14.5 Marinated in sweet sticky sauce with rainbow slaw and sweet potato fries.
SALMON FILLET 16 Soya marinated with sesame rice, pak choi and barbecue sauce.
JASMINE BEEF RIB (N) 16.5 Short rib in chilli, ginger and jasmine tea glaze with rainbow slaw and grilled roti.

TAMARIND DUCK BREAST 16.2 Glazed with a honey tamarind sauce with wok broccoli and jasmine rice.
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YAM PAK SALAD Crunchy rainbow slaw of fresh mango, red pepper, cabbage and chilli with fried shallots and crushed roasted peanuts. Crispy duck leg (N) 14 Crispy soya (N) (VG) 11.5

Soups

TOM YAM GOONG 13 Prawns, oyster mushrooms and noodles in a light aromatic lemongrass, coconut and kaffir lime broth.
CHICKEN NOODLE LAKSA (N) 10.5 Poached chicken, rice noodles, chilli, coconut, beansprouts and snake beans in a red curry broth.

From the wok

BLACK PEPPER BEEF 11 Sliced beef rump in black pepper sauce with thin egg noodles, spring onion & chilli.
SRIRACHA HO FUN NOODLES (VG) 11 Wok-fried mushroom, red pepper, spinach and flat rice noodles with hot sweet chilli, soy and ginger.
SPICY SEAFOOD NOODLES 13 Prawns, squid and green-lipped mussels wok-tossed in red chilli paste with noodles, sweet basil and green peppercorns.
GINGER BEEF 10.5 Beef rump strips in garlic ginger sauce with mushrooms, pepper and chilli.
WEEPING TIGER JAY (VG) 11.5 Triple-cooked soya with green beans, chilli and garlic chives.
CHILLI PRAWN 12 King prawn with sugar snap peas, mushroom, sweet basil and chilli.
MA MUANG SWEET AND SOUR (N) 9.8 Lightly battered chicken breast, cashew, lotus roots, ginger, peppers and chilli.

Rice bowls

CHILLI BEEF JASMINE RICE 10.3 Chilli minced beef and sweet basil topped with wok fried egg.
KHAO RED PORK 12.5 Pork belly marinated in a barbecue sauce with pak choi, boiled egg and jasmine rice.
BANG KAPI KATSU 12.5 Breadcrumbs chicken breast with curry sauce, Asian greens, green mango salad and jasmine rice.
SOFT SHELL CRAB FRIED RICE 12.2 Pineapple and yellow curry fried rice topped with tempura soft shell crab.

Curries

GREEN CURRY Our signature curry infused with coconut milk, lemongrass, chilli and ginger. Chicken 12 Tender chicken thigh. Jay (VG) 11.5 Courgette, pea aubergine, bamboo.
SONGKHLA BEEF 13 Slow-cooked beef brisket in rich, red curry sauce with chilli, fresh cherry tomatoes and banana peppers.
SEAFOOD RED CURRY 13.5 Prawns, squid and green-lipped mussels in a coconut red curry sauce with fresh chilli.
AUBERGINE CURRY (VG) 11.5 Wok-fried Thai and purple aubergines in a yellow coconut curry.
MUSSAMAN LAMB SHANK 18 On a bed of crushed potato.

Pad Thai

Wok noodles, tamarind sauce, beansprouts, fried shallot, garlic chives, peanuts & lime.
Classic (N) 10.5 King prawns, dried shrimp, tofu & egg.
Chicken (N) 10.3
Jay (N) (VG) 9.8 Wok broccoli, courgette, green beans & tofu.
Sen chan (N) 11.5 A spicier version of our Classic pad Thai with fresh crab and green mango.

Rice, roti & salads

MIXED ASIAN GREENS (VG) 5 Wok-tossed kailan, cabbage, pak choi, chilli and garlic.
WOK BROCCOLI (VG) 5 Shiitake mushrooms in sweet soy and garlic sauce.
LAK BAW SALAD (N) (VG) 6 Pickled lotus stems, lotus roots, mixed and chaplu leaves, cashew, coconut and chilli.
SOM TAM SALAD (N) 5.2 Green papaya, dried shrimp, cherry tomato, peanut and chilli.
RAINBOW SLAW (N) (VG) 4 Fresh mango, red pepper, cabbage and chilli, mixed in a peanut dressing.
GRILLED ROTI (VG) 2.8
SWEET POTATO FRIES (V) 4 Sriracha mayo.
RICE
Jasmine (VG) 3
Coconut (VG) 3.5
Sticky (VG) 3.5
Egg fried (V) 4
Brown (VG) 3

YOU AND YOUR FOOD:
Please visit Busaba.com/allergens 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.

PLEASE NOTE:
An optional service charge of 12.5% will be added to your bill. All prices shown are in £GBP.

(N) nuts (V) vegetarian (VG) vegan

