OUR MENUS

from 05/10
to 18/10
2026

ALLERGENS: PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

Gluten	G	Fish	P	Milk	L	Mustard	M	Lupin	Al
Crustaceans	C	Peanuts	Ca	Nuts	F	Sesame seeds	Se	Molluscs	Mo
Eggs	H	Soybeans	S	Celery	A	Sulphites	Su		

* Our marinated fish is previously frozen at -20°C for five days.
** All dishes that include fried ingredients may contain traces of: **G, C, H, P, Ca, S, L, F, A, M, Se, Su, Mo**

LUNCH TIME MENU

WHOLE TABLE

STARTERS TO SHARE:

BROCCOLI AND ALMOND SALAD WITH KIMCHI MAYONNAISE (H-S-SE-F)

SHAN-STYLE FISH CAKES WITH ASIAN TZATZIKI (G-H-P-L)

CHICKEN SATAY SKEWER WITH PEANUT SAUCE AND PICKLES (CA-S-SU)

› WHY NOT ADD SOME OPTIONAL STARTERS FROM OUR A LA CARTE MENU?

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS (S-G-C-L-H-SU) **+4€**

VALENCIAN OYSTER WITH KIMCHI (MO-SU-S) **+5€**

MAINS COURSES TO CHOOSE BETWEEN:

PEKING PORK WITH CREPES AND HOMEMADE HOISIN SAUCE (S-G)

PARATHA MASALA: CHICKPEA CURRY WRAPPED IN PARATHA WITH TOMATO CHUTNEY (M-G-L-CA)

› FOR A SUPPLEMENT OF 6€ YOU CAN TRY THESE A LA CARTE:

DUCK VINDALOO WITH STIR FRIED RICE AND MIXED SEEDS (M-SU)

VIETNAMESE CHA CA: PAN FRIED WHITE SEA BASS MARINATED WITH YOGURT, DILL AND TURMERIC (L-S-P-SE-SU)

DESSERT:

MANGO WITH COCONUT FOAM, SESAME AND CRISPY RICE (SE-L)

› WHY NOT TREAT YOURSELF TO OUR AWARD-WINNING DESSERT (+4€)

MA KHIN CHEESECAKE WITH MACADAMIA NUTS AND TOFFEE (L-H-F-G)

MONDAY TO FRIDAY **29 €**

WEEKENDS AND BANK HOLIDAYS **32 €**

MA KHIN MENU

WHOLE TABLE

STARTERS TO SHARE:

BROCCOLI AND ALMOND SALAD WITH KIMCHI MAYONNAISE (H-S-SE-F)

SHAN-STYLE FISH CAKES WITH ASIAN TZATZIKI (G-H-P-L)

CHICKEN SATAY SKEWER WITH PEANUT SAUCE AND PICKLES (CA-S-SU)

MUSSELS IN THAI-STYLE GREEN CURRY (C-P-MO-SU)

› WHY NOT ADD SOME OPTIONAL STARTERS FROM OUR A LA CARTE MENU?

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS (S-G-C-L-H-SU) **+4€**

VALENCIAN OYSTER WITH KIMCHI (MO-S-SU) **+5€**

MAINS COURSES TO CHOOSE BETWEEN:

DUCK VINDALOO WITH BASMATI RICE (M-SU)

CHA CA: FISH MARINATED IN YOGHURT AND DILL (L-S-P-SE-SU)

PARATHA MASALA: CHICKPEA CURRY WRAPPED IN PARATHA WITH TOMATO CHUTNEY (M-G-L-CA)

DESSERT:

MANGO WITH COCONUT FOAM, SESAME AND CRISPY RICE (SE-L)

39€