



CHILLI BANANA THAI RESTAURANT

GLUTEN FREE MENU

All of these dishes suit a **GLUTEN FREE** diet and will be specially prepared from gluten free ingredients. Please inform our staff that you are ordering a **GLUTEN FREE** meal. **ALSO AVAILABLE AS TAKEAWAY!** Please visit our website www.chillibanana.co.uk for more information and to download the **GLUTEN FREE TAKEAWAY MENU**.

Classic Thai Starters

- 1 **Satay Gai**
marinated skewers of chicken served with peanut sauce and fresh cucumber pickle 5.95
- 2 **Satay Moo**
marinated skewers of pork served with peanut sauce and fresh cucumber pickle 5.95
- 3 **Moo Ping**
char-grilled skewers of marinated pork served with a spicy sauce 5.95
- 6 **Laab Gai**
spicy minted chicken salad with mint, red onion and chilli 6.25

Seafood Starters

- 8 **Tod Man Pla**
spicy Thai fish cakes 6.25
- 11 **Yam Pla Meuk**
hot and sour salad of soft poached squid 6.45
- 12 **Hoy Ob**
mussels steamed with lemon grass and basil leaves served with sour chilli dip 6.45

Soup

- 13 **Tom Yam Gung**
classic Thai hot and sour prawn soup 6.45
- 14 **Tom Yam Gai / Nua**
classic Thai hot and sour chicken or beef soup 5.95
- 15 **Po Taek**
classic Thai hot and sour mixed seafood soup 6.45
- 16 **Gai Tom Ka**
fragrant chicken soup with coconut milk, lemon grass and galangal 5.95

Stir Fry

- 18 **Tod Kratiem Prik Thai**
chicken, pork or beef stir-fried with garlic and black pepper 9.95
- 19 **Pad Krapow**
chicken, pork or beef stir-fried with holy basil leaves and chilli 9.95
- 20 **Pad King**
chicken or beef stir-fried with ginger and fresh wood fungus mushrooms 9.95
- 21 **Gai Pad Met Mammuang**
chicken stir-fried with cashew nuts and dried chilli 9.95
- 22 **Nua Pad Naman Hoy**
beef stir-fried with oyster sauce and baby corn 9.95
- 23 **Nua Pad Kimow**
'drunken stir-fry' with beef, lime leaf and chilli 9.95
- 24 **Pad Preowan**
Thai style sweet and sour chicken or pork with vegetables 9.95
- 25 **Nua Sawan**
'Heavenly Beef' topped with crispy basil 9.95
- 26 **Pad Pak Luam Mit**
stir-fried mixed vegetables 5.75

Curry

- 27 **Greang Keo Wan**
green coconut milk curry with chicken, pork or beef 9.95
- 28 **Greang Ped**
red coconut milk curry with chicken, pork or beef 9.95
- 29 **Penang**
southern Thai curry with coconut milk, lime leaf and chicken or beef 9.95

Fish and Seafood

- 30 **Pad Krapow**
King prawns or squid stir-fried with holy basil leaves and chilli 11.95
- 31 **Gung Kratiem**
King prawns stir-fried with garlic and black pepper 11.95
- 32 **Gung Ob Wun Sen**
traditional recipe King prawns in steaming pot with coriander and vermicelli noodles (base contains strips of pork fat required in steaming) 11.95
- 33 **Preowan Gung**
Thai style sweet and sour King prawns and vegetables 11.95
- 34 **Pla Meuk Pad Prik Sot**
squid stir-fried with fresh chilli, onions and sweet basil leaves 11.95
- 35 **Pla Sam Ros**
whole crispy sea bass, filleted and topped with three flavoured sauce - sweet, garlic and chilli 14.95
- 36 **Pla Chu Chee**
whole crispy sea bass, filleted and topped with sizzled dry curry with strips of kaffir lime leaf 14.95
- 37 **Pla Neung King**
whole sea bass, filleted and steamed with ginger and spring onions 15.95
- 38 **Pla Neung Menow**
whole sea bass, filleted and steamed with lime juice, garlic and chilli 15.95

Rice and Noodle Dishes

- 39 **Kow Pad**
fried rice with chicken or pork 8.95
- 40 **Kow Pad Gung**
fried rice with King prawns 9.95
- 41 **Pad Thai Gung**
Thai style special fried noodles with King prawns 9.95
- 42 **Pad Thai Gai**
Thai style special fried noodles with chicken 8.95
- 43 **Laad Naa**
soft noodles with yellow bean sauce and chicken, pork or beef 9.95
- 44 **Laad Naa Talay**
soft noodles with yellow bean sauce and seafood 10.95
- 45 **Gueyteow Pad Si Yew**
soft noodles stir-fried with soy sauce and chicken, pork or beef 9.95

Vegetarian Starters

- 47 **Satay Het**
mushroom satay, marinated mushrooms on skewers with peanut sauce 5.45
- 50 **Laab Het**
spicy chopped mushroom salad with mint, red onion and chilli 4.95
- 51 **Yam Wun Sen Jay**
hot and sour vermicelli salad with fresh wood fungus mushrooms 4.95

Vegetarian Soup

- 52 **Tom Yam Het**
classic Thai hot and sour soup with mushrooms 4.95
- 53 **Tom Ka Jay**
fragrant soup with coconut milk, lemon grass and galangal 4.95

Vegetarian Stir Fry

- 55 **Het Hom Nam Deang**
Chinese mushrooms with red wine sauce and broccoli 7.45
- 57 **Preowan Pak**
sweet and sour vegetables 7.45
- 58 **Pad Pak Luam Mit Jay**
stir-fried mixed vegetables 5.75
- 59 **Makua Pad Prik**
aubergines stir-fried with sweet basil leaves and chilli 7.45
- 60 **Pad King Taohu**
bean curd stir-fried with ginger and fresh wood fungus mushrooms 7.45
- 61 **Pak Kanaa Fi Daeng**
Thai broccoli stir-fried with yellow bean and chilli 5.95

Vegetarian Curry

- 62 **Greang Ped Pak**
mixed vegetable red curry with coconut milk 7.75
- 63 **Greang Keo Wan Pak**
mixed vegetable green curry with coconut milk 7.75
- 64 **Penang Taohu**
southern Thai curry with lime leaf and bean curd 7.75

Vegetarian Noodle Dish

- 65 **Pad Thai Jay**
Thai style vegetarian special fried noodles 8.45

Accompaniments

- 66 **Kow**
steamed fragrant rice 2.00
- 67 **Kow Kai**
egg fried rice 2.50
- 68 **Kow Neow**
Thai sticky rice 2.50
- 69 **Groyteow Plow**
plain fried noodles with beansprouts 2.50
- 71 **Kow Pad Pak**
vegetable fried rice 6.95
- 61 **Pak Kanaa Fi Daeng**
Thai broccoli stir-fried with yellow bean and chilli 5.95

Please ask any member of the team if you need any further information

Please check our **WEEKLY SPECIALS MENU** to see if there are any more gluten free dishes

6 denotes hot dish