



## Vegetarian Stir Fry

<b>PREOWAN PAK</b> _____	7.45
sweet and sour vegetables	
<b>MAKUA PAD PRIK</b> _____	7.45
aubergines stir fried with sweet basil leaves and Thai chilli	
<b>PAD KING TOUHU</b> _____	7.45
bean curd stir-fried with ginger and wood fungus mushrooms	
<b>PAD KIMOW TOUHU</b> _____	7.45
'drunken stir-fry' with bean curd, lime leaf and Thai chilli	

## Vegetarian Noodle

<b>PAD THAI JAY</b> _____	8.95
Thai style special fried noodles in a sweet tamarind sauce with bean sprouts, bean curd, preserved radish, egg and peanut	
<b>GOYTEOW PAD KIMOW JAY</b> _____	8.95
'drunken noodles' soft noodles stir fried with mixed Thai greens, tofu, egg and crispy basil leaves	
<b>KOW PAD PAK</b> _____	7.45
vegetable egg fried rice	

## Accompaniments

<b>KOW</b> _____	2.50
steamed fragrant rice	
<b>KOW KAI</b> _____	2.95
egg fried rice	
<b>KOW NEOW</b> _____	2.95
Thai sticky rice	
<b>MEE KROB</b> _____	4.50
sweet crispy noodles	
<b>PAK KANNA FI DAENG</b> _____	7.45
mixed Thai greens stir-fried with yellow bean and chilli	
<b>PAD PAK LUAM MIT</b> _____	5.95
stir-fried mixed vegetables	

**LOW** chilli content    
 **MEDIUM** chilli content    
 **HIGH** chilli content

CAN BE MADE GLUTEN FREE

CAN BE MADE VEGAN

### Allergies and intolerances

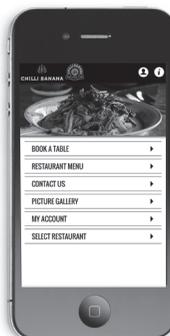
If you have a food allergy, intolerance or sensitivity, please let your server know before you order. They will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free from these ingredients. Please note there are occasions in which our recipes change, so it is always best to check with your server before ordering.

### Please note

Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

Our staff receive 100% of tips. VAT is included in all prices shown.

# To help us say Thank You



## WE NOW OFFER A LOYALTY SCHEME FOR TAKEAWAY ORDERING.

Everytime you order through our App or website you can earn 1 point for every £1 you spend. When you reach 100 points we will send you a £5 voucher to use on your next order.

To get started make sure you have created an account and make sure your logged in when you place an order, and thats it!

Once you have reached 100 points we will automatically email you a unique code to use with your next purchase which will take £5 off your bill before you pay.

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# CHILLI BANANA

THAI RESTAURANT

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# CHILLI BANANA

THAI RESTAURANT



# Take Away Menu

ONLINE TAKE-AWAY  
[WWW.CHILLIBANANA.CO.UK](http://WWW.CHILLIBANANA.CO.UK)

**MONDAY**  
CLOSED  
  
**TUESDAY TO THURSDAY**  
5pm-10pm  
  
**FRIDAY**  
5pm-10.30pm  
  
**SATURDAY**  
12pm-10.30pm  
  
**SUNDAY** 4pm-9pm

• 2 Lark Lane  
 • Sefton Park  
 • Liverpool L17 8US  
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<b>KOW GIAP GUNG</b> _____	2.95
Thai prawn crackers	
<b>YAM MET MAMMUANG</b> † ⑤ ⑥ _____	3.00
salted chilli cashew nuts	
<b>MIXED STARTER SELECTION per person</b> † _____	6.95
chicken satay, Thai fish cake, miniature spring rolls and spare rib	

## Starters

<b>PO PIA TOD</b> _____	5.45
miniature Thai spring rolls with savoury filling served with sweet chilli dip ( † )	
<b>SATAY GAI</b> ⑤ _____	6.95
marinated skewers of chicken served with peanut sauce and fresh cucumber pickle dip ( † )	
<b>SI KRONG MOO TOD</b> _____	6.95
spare ribs marinated in garlic, ginger and coriander root served with plum dipping sauce ( † )	
<b>NUA DET DEOW</b> _____	6.45
strips of marinated rump steak with chilli and garlic dipping sauce ( † )	

## Seafood Starters

<b>GUNG POW</b> ⑤ _____	6.95
grilled king prawns on skewers served with lime and chilli dip ( † )	
<b>GUNG HOM PA</b> _____	6.95
king prawn spring rolls served with sweet chilli dip ( † )	
<b>TOD MAN PLA</b> † ⑤ _____	6.95
spicy Thai fish cakes served with cucumber and peanut pickle ( † )	
<b>TEMPURA GUNG</b> _____	6.95
prawns and vegetables deep fried in light batter with dipping sauces ( † )	

## Thai Salads

<b>LAAB GAI</b> † ⑤ _____	6.45
spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice	
<b>SOM TAM</b> † _____	6.45
shredded papaya, green beans, baby tomatoes, peanuts and chilli	

## Soups

<b>TOM YAM</b> † ⑤ _____	6.95
chicken or king prawns in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli	
<b>TOM KA</b> † ⑤ _____	6.75
chicken or king prawns in coconut milk infused with lemon grass and galangal	

## Stir Fry

<b>TOD KRATIEM PRIK THAI</b> ⑤ _____	8.95
chicken or beef stir-fried with garlic and black pepper	
<b>PAD KIMOW</b> † ⑤ _____	8.95
'drunken stir-fry' chicken or beef with fine beans, Thai chilli and kaffir lime leaf	
<b>PAD KING</b> ⑤ _____	8.95
chicken or beef stir-fried with ginger and wood fungus mushrooms	
<b>PAD KRAPOW</b> † ⑤ _____	8.95
chicken or beef in a fiery stir fry with Thai chilli, onion and holy basil	
<b>GAI PAD MET MAMMUANG</b> † ⑤ _____	8.95
chicken stir-fried with cashew nuts and dried chilli	
<b>PAD PREOWAN</b> _____	8.95
Thai style sweet and sour chicken with vegetables	
<b>NUA SAWAN</b> _____	9.45
'heavenly beef' topped with crispy basil	

## Curry

<b>GAENG KEO WAN</b> † ⑤ _____	9.45
green coconut milk curry with chicken or beef	
<b>GAENG PED</b> † ⑤ _____	9.45
red coconut milk curry with chicken or beef	
<b>PENANG</b> † ⑤ _____	9.45
southern Thai curry with coconut milk, lime leaf and chicken or beef	
<b>MASSAMAN</b> † ⑤ _____	9.45
a rich yet mild curry, slow cooked with coconut milk, baby potato, shallots and peanut with tender cubes of chicken or beef	

## Fish and Seafood

<b>GUNG PAD PRIK SOT</b> † ⑤ _____	10.95
king prawns stir fried with chilli strips, onion and sweet basil	
<b>PAD KRAPOW GUNG</b> † ⑤ _____	10.95
king prawns in a fiery stir fry with Thai chilli, onion and holy basil	
<b>GUNG KRATIEM</b> ⑤ _____	10.95
king prawns stir-fried with garlic and black pepper	
<b>PREOWAN GUNG</b> _____	10.95
Thai style sweet and sour king prawns and vegetables	
<b>PLA SAM ROS</b> † ⑤ _____	12.95
whole crispy sea bass, filleted and topped with three flavoured sauce – sweet, garlic and chilli	
<b>PLA NEUNG KING</b> ⑤ _____	13.95
whole sea bass, filleted and steamed with ginger and spring onions	
<b>PLA NEUNG MENOW</b> † ⑤ _____	13.95
whole sea bass, filleted and steamed with lime juice, garlic and Thai chilli	

Fish dishes may contain bones.

## Rice and Noodle Dishes

<b>KOW PAD</b> ⑤ _____	8.95
fried rice with chicken, egg and vegetables	
<b>KOW PAD GUNG</b> ⑤ _____	9.45
fried rice with king prawns, egg and vegetables	
<b>PAD THAI GAI</b> ⑤ _____	9.45
Thai style special fried noodles in a sweet tamarind sauce with chicken, bean sprouts, bean curd, preserved radish, egg and peanut	
<b>PAD THAI GUNG</b> ⑤ _____	9.95
Thai style special fried noodles in a sweet tamarind sauce with king prawns, bean sprouts, bean curd, preserved radish, egg and peanut	
<b>GOYTOW PAD KIMOW</b> † ⑤ _____	9.95
'drunken noodles' soft noodles stir-fried with mixed Thai greens, egg, crispy basil leaves, chilli and chicken or beef	
<b>GOYTOW PAD SI YEW</b> ⑤ _____	9.95
soft noodles stir-fried with soy sauce, vegetables, egg and chicken or beef	

## Vegetarian Starters

<b>VEGETARIAN MIXED STARTER SELECTION</b> PER PERSON _____	6.75
mushroom satay, spring rolls, sweetcorn cake and tempura vegetables	
<b>SATAY HET</b> ⑤ ⑥ _____	6.45
mushroom satay, marinated mushrooms on skewers with peanut sauce ( † )	
<b>TEMPURA PAK</b> _____	6.45
mixed vegetables in tempura batter with dipping sauces ( † )	
<b>PO PIA JAY</b> ⑥ _____	5.45
vegetarian spring rolls served with sweet chilli dip ( † )	
<b>TOD MAN KOW POHD</b> _____	5.75
sweet corn cakes with cucumber and crushed peanut pickle ( † )	

## Vegetarian Soup

<b>TOM YAM HET</b> † ⑤ ⑥ _____	5.75
oyster mushrooms in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli	
<b>TOM KA JAY</b> † ⑤ ⑥ _____	5.95
cauliflower in coconut milk infused with lemon grass and galangal	

## Vegetarian Curry

<b>GAENG PAD PAK</b> † ⑤ ⑥ _____	8.45
mixed vegetable red curry with coconut milk	
<b>GAENG KEO WAN PAK</b> † ⑤ ⑥ _____	8.45
mixed vegetable green curry with coconut milk	
<b>MASSAMAN JAY</b> † ⑤ ⑥ _____	8.45
a rich yet mild curry with coconut milk, tofu, baby potato, shallots and peanuts	