## HOMEMADE STARTERS

#### AROMATIC DUCK PANCAKE

Aromatic roasted duck, served with spring onion, cucumber, pancake and Hoi Sin sauce.

Quarter 15.95 (6 Pancakes) Half 26.95 (12 Pancakes)

Edamame (Young soybeans)	5.00
Prawns Cracker	3.50
Thei Dinte Decket	44.00

1. Thai Pinto Basket (price for one person)

A Selection of authentic Thai starters served with varieties of sauce (2, 3, 6, 7, & 8)

 Duck Spring Rolls (3pcs)
 Crispy aromatic duck roll served with Hoi-Sin sauce

4. Honey Ribs 9.50
Pork spare ribs marinated with fresh Thai herbs and homemade honey sauce

Prawns Tempura (4pcs) 8.50
 King prawns deep fried in a light crispy batter served with sweet chilli sauce

7. **Sesame Prawns Toast** (3pcs) **8.50** Minced prawns on toast, sesame seeds serve with sweet chilli sauce

 Vegetable Spring Rolls (3pcs) .
 Hand-rolled crispy spring rolls filled with vermicelli glass noodles, carrot, cabbage, shiitake mushroom served with sweet chilli sauce

9. Crispy Wonton popular (4pcs) 6.00

Mince chicken, prawns mixed with (8pcs) 10.00

ground pepper,soy sauce and wrapped with wonton wrapper served with sweet chilli sauce

Dim Sum (4pcs)
 Prawns, crab meat, chicken mixed with water chestnuts, ground pepper steamed in a wonton wrapper and topped with fried garlic served with sweet soy sauce

11. Salt & Pepper Squids

Lightly floured coated squid deep fried with dice chilli, onion, pepper, ginger fried garlic and spring onion

12. Som Tum / J III.00

A fresh and spicy salad of shredded papaya, carrots, cherry tomatoes, fine beans, lime, cashew nuts, chilli and sugar cane

#### **SOUP**

13. Tom Yum / GE

The famous hot & sour clear soup with king prawns, mushrooms, coriander, lemongrass.

galangal and fresh chilli

Mushroom/Veggie **7.95** Chicken **8.50** King Prawns **8.95** 

15. Tom Yum ✓ 
Coconut

Creamy coconut soup with mushrooms, lemongrass, coriander, galangal and lime juice Mushroom/Veggie **7.95** Chicken **8.50** King Prawns **8.95** 

### **CURRY**

16. Panang / GR | Chicken Beef rump Consisting of Panang curry, kaffir lime leaves and coconut milk | Sana Kiew Wahn / GR | Veggie / 12.50

17. Kaeng Kiew Wahn

Thai green curry made from fresh young green chilli and selected Thai herbs, simmered in coconut milk with courgettes, aubergines and basil leaves

18. Kaeng Phed

Red curry paste from dried chilli in coconut milk, aubergines, bamboo shoots, and basil leaves

Veggie

Chicken
13.50
Beef rump
13.95
King Pranws
14.50

19. Kaeng Phed Ped Yang / 15.95
Roasted duck in red curry paste, coconut milk, fresh chilli, pineapple, lychees and basil leaves

20. Massaman John Veggie John Chicken Lamb Shoulder fillet Chicken Lamb Shoulder fillet Coconut milk and cashew nuts

22. Jungle Curry / GB (NO COCONUT MILK)

A red curry parts without seep ut milk correction.

A red curry paste without coconut milk, carrots, mushrooms, baby corn, aubergine, bamboo shoot, seasonal vegetables and basil leaves

### **SEAFOOD DISHES**

23. Pla Neung See - iew GEOPTION 19.50
Steamed sea bass in a soy sauce with shiitake mushrooms, celery, ginger and spring onion

24. Pla Neung Ma Now / GE 19.50

Steamed sea bass fillet with lemongrass, galangal and seasonal vegetables drizzle with a tangy lime and chilli sauce

25. Prik Pao Chao Lay / 19.50
King prawns, sea bass, New Zealand mussels, squid with roasted chilli, onion, pepper, butternut squash and basil leaves

26. Phad Yellow Sauce J G OPTION 14.95

Stir fried KING PRAWNS with celery, onion, spring onion and pepper in a turmeric curry sauce finishedoff with egg and drizzled with chilli oil.

27. Talay Phad Char 19.50
King prawns, New Zealand mussel, squid & sea bass, stir fried together in aromatic Thai herbs, fresh chilli, baby corns and basil leaves

28. Pla Samoun Phai / 17.95

Deep fried sea bass, fillets with lemongrass, coriander, shallots, krachai lime leaves and roasted chilli paste

29. Pla Sam Rod Corron
Sea bass fillets deep fried and drizzled with chef's special sauce

30. Goong Priew Wahn Fig. 14.50
King prawns stir fried with onion, pepper, spring onion, pineapple, peas and cherry tomatoes cooked in a sweet & sour sauce

31. Goong Kee-Mao (Stir fried king prawns with fresh chilli, garlic, fine beans, pepper, onion, krachai, baby corn and basil leaves

### **CHICKEN DISHES**

13.50

13.95

14.50

14.50

17.95

32. **Gai Himaphan** ■ GE OPTION 13.50

A popular traditional dish stir fried chicken with

cashew nuts, butternut squash, onion, peppers, mushrooms, spring onion and roasted chilli

33. Gai Phad Prig Khing J G OPTION 12.95
Stir fried chicken with red curry paste, fine beans, a hint of coconut milk and basil leaves

34. Gai Priew Wahn Stir fried chicken in Sweet & sour sauce with pineapple, peppers, onion, tomatoes, pea and spring onion

35. Gai Kra Praw (GEOPTION 12.95
Stir fried chicken with fresh chilli, garlic, bamboo shoots, fine beans and basil leaves

#### HONEY CHICKEN 13.50

Crispy fried chicken, sesame seeds topped with honey sauce served with vegetables tempura

## **PORK DISHES**

36. Hang Lay 65 13.95 A traditional local recipe red curry from the north of Thailand slowly cooked with pork, ginger, pineapple, shallot, garlic and turmeric

## **BEEF DISHES**

39. Neua Phad Char // GEPOPTION 13.95
Stir fried beef rump with aromatic Thai herbs, fresh chilli, garlic, spicy green pepper corn

and basil leaves

40. Neua Phad Nam Man Hoi GEOPTION 13.9
Stir fried beef rump with oyster sauce, onion.

mushroom, peppers, and spring onion

41. Neua Kra Praw Goption 13.95
Stir fried beef rump with fresh chilli, garlic, bamboo shoots, onion, fine beans and basil leaves

42. Neua Phad Khing G оттом 13.95
Stir fried beef rump with shredded ginger, onion, pepper, spring onion, sugar snap and soy sauce

43. Weeping Tiger popular 23.95
Grilled Aberdeen Angus rib-eye steak slice served with seasonal vegetables and spicy chilli sauce

44. Neua Black Pepper Sauce GE OPTION 13.95
Stir fried beef rump with onion, carrots, pepper, celery in black pepper sauce

NEUA PHAD BRANDY SAUCE GF 14.50 Stir fried beef rump cooked with sesame oil with onion, pepper, spring onion and brandy sauce

GLUTEN FREE BY REQUEST PLEASE ASK OUR SERVICE

#### **DUCK DISHES**

45. Tamarind Duck 15.95
Crispy aromatic duck in tamarind sauce garnish with fried shallots served with pak choi

46. Duck Phad Khing (STOPTION) 15.95

Stir fried duck breast with fresh ginger, onion, sugar snap, celery, pepper, spring onion, mange tout and soy sauce

47. Duck Phad Phed 15.95

Stir fried duck breast with chilli, hint of coconut milk, onion, aubergines, fine beans, pepper corn, baby corn, kra-chai and basil leaves

SP. Duck Samounphai // 
Crispy duck with lemongrass, coriander, shallots, galangal, lime leaves & roasted chilli served with seasonal vegetables

NP. Ped Nam Puang J G (HONEY DUCK) 15.95
Crispy aromatic duck served with Pak Choi and topped with cashew nuts & spicy Honey sauce

### **VEGETABLES**

48. **Seasonal Vegetables** ✓ GE OPTION 8.95
Stir fried seasonal vegetables with oyster sauce or black bean sauce

50. Pak Choi ✓ GROPTION 9.95
Stir fried pak choi in oyster sauce

# RICE / NOODLES

51. **Mee Kee Mao** 

Egg noodles stir fried with onion, pepper, fine beans, chilli, baby corn, kra-chai and basil leaves Veggie 12.50 Chicken 12.50 Beef 13.50 King Pranws 13.50 Duck 15.95 Seafood 16.50

15.95

# PHAD THAI

Rice noodles stir fried with chicken or king prawns tofu, bean sprinuts, spring onion, egg and Phad Thai sauce

Veggie 12.50 Chicken 12.50 King Pranws 13.50 Seafood 16.50

12.50

53. **Egg Noodles** 

Egg noodles stir fried with chicken, bean sprouts, Pak Choi, egg and soy sauce

54. Singapore Noodles GE OPTION 12.95
Vermicelli rice noodles stir fried with chicken, king prawns, pepper, pointed cabbage, turmeric, spring onion, egg and bean sprout

55. Phad See-lew Florion 12.00

Vermicelli rice noodles stir fried with chicken, pak choi, egg, carrot, pointed, cabbage, broccoli and soy sauce

Mild / Hot // Nut / Vegetarian / Gluten Free Option GEN CUSTOMER MAY REQUEST MORE OR LESS SPICE

Please inform us of any allergies before ordering

**NUT ALLERGY WARNING**: Some of our dishes contain nuts and as a consequence, we cannot quarantee that any dish is nut free.

## RICE / NOODLES

56. Fried Rice FOPTION  Fried rice with egg, onion, broccoli, vegetables, tomatoes, spring onion and soy sauce  Veggie Chicken Chicken King Pranws	12.00 12.00 13.50
57. <b>Khao Phad Khai</b>	4.50
58. Khao Phad Gratium   Garlic fried rice	4.50
59. Khao Soway  Steamed jasmine rice	3.95
60. Khao Neol  Steamed sticky rice	4.50
61. Khao Gati   Jasmine rice steamed with coconut milk	4.95

# **VEGETARIAN DISHES**

### **STARTERS**

62. Vegetable Tempura 🅒 7.95 Vegetables deep fried in a light crispy batter served with sweet chilli sauce

63. Toong Thong (4 pieces)

Mixed vegetables, potatoes, ground pepper, wrapped in a rice paper deep fried served with sweet chilli sauce

#### **MAIN COURSE**

64. Spicy Aubergine / GEN OPTION 10.95 Stir fried aubergine, basil, garlic and fresh chillies in yellow bean sauce

65. Phak Priew Wahn / GB 10.50

Stir fried vegetables with pepper, onions, pineapple, tofu, tomatoes, peas, spring onion in sweet and sour sauce

66. Tofu Himaphan 🕒 🗗 OPTION 10.50 Stir fried tofu, onion, pepper, butternut

squash, cashew nuts, broccoli, mushrooms, spring onion, vegetables, red beans, chickpeas and roasted chilli

67. Phad Phak Bai Krapraw A GEO OPTION 10.50 Stir fried vegetables, tofu, onion, bamboo shoots, fine beans, fresh chilli, garlic, red beans, chickpeas and basil leaves

68. Stir fried bean sprounts / 6.50 Stir fried bean sprouts with a hint of garlic, sliced of red chilli, spring onion

69. Phad Mee 8.95

with oyster sauce

Egg noodles stir fried with bean sprouts, carrots, spring onion and egg

**VEGAN BY REQUEST** PLEASE ASK OUR SERVICE



PLA LUI SUAN



19.50

Deep fried sea bass with Thai spicy mixed herbs with chilli, lemongrass, ginger, shallots, coriander, mint, spring onion, cashew nuts and roasted chilli

#### YUM NEUA



12.95

Strip of gilled beef mixed with our special dressing made with lime, chilli, cherry tomatoes, fine beans, cucumber, spring onion, celery, shallots and mixed green leaves

#### LARB GAI

11.95

The classic north-eastern salad, minced chicken in spicy dressing and tossed with ground roastedrice, spring onion, shallots and mint leaves

#### SEAFOOD SALAD



16.95

Mixed seafood with glass noodles, fresh lime juice, fish sauce, chilli, shallots, spring onion and mint leaves served with lettuce

#### **SEA BASS SALAD**

7.95



12.50

Deep fried sea bass dressed with fresh lime juice. fish sauce, chilli, ground roasted rice, shallots, spring onion and mint leaves served with lettuce

**GLUTEN FREE** by request, Please ask our service

## TAKE AWAY DRINKS

### **COCKTAILS DELIVERY** PROMOTION

Soft Drinks Coke / Diet Coke : Can or Bottle

Bottle Thai Beer 320 - 330 ml Wines Bottle

## All desserts ARE AVAILABLE

Please ask vour server Kindly note that cheques are not accepted

#### FOOD ALLERGIES

Allergens are present in our menu & are ingredients to our dishes. If you suffer from an allergy to celeriac, celery, shellfish, fish, milk & daily products, sesame seeds, gluten, soya, lupin, nuts, sulphur dioxide, molluscs or crustaceans, eggs, mustard or peanuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severeallergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

#### **NUT ALLERGY WARNING**

**NUT ALLERGY**: Some of our dishes contain nuts and as a consequence, we cannot guarantee that any dish is nut free

# LARGE FRESH

Water prawns

20.95

#### GOONG YANG 3 pieces / LARGE FRESH WATER PRAWNS

Grilled large fresh water prawns and served withThai spicy dressing

#### **GOONG MAKHAM 3 pieces** 20.95 LARGE FRESH WATER PRAWNS

Large fresh water prawns cooked with tamarind sauce garnished with fried shallots

GOONG KRA TIAM 3 pieces 20.95 LARGE FRESH WATER PRAWNS

Saute large fresh water prawns in garlic and papper sauce

#### CHU CHEE / 3 pieces 20.95 LARGE FRESH WATER PRAWNS

Grilled large fresh water prawns cooked with red curry paste, coconut milk, sweet basil and kaffir lime leaves

# **OPENING HOURS**

**LUNCH: 12 - 3**<sub>pm</sub> TUESDAY, WEDNESDAY, **DINNER: 5 - 10** pm THURSDAY FRIDAY **SATURDAY** DINNER: 5 - 10<sub>pm</sub> SUNDAY 1- 9<sub>pm</sub> MONDAY **CLOSED** 



# PRE-ORDER

Ordering Takeaways on Friday and Saturday Nights. **Place Your Order Early** To Avoid Long Waiting Time.

WE ARE OFFERING A PRE-ORDER **SERVICE FOR TAKEAWAY ORDERS AT PEAK TIMES** 

**ONLINE BOOKINGS** info@thaipinto.co.uk



36-38 HIGH STREEET, LEATHERHEAD. SURREY KT228AJ

# **TAKEAWA**

# MIN. ORDER £23.00 WITHIN 3 MILES

Delivery charge may apply over 3 miles £2 charge within 3-4 miles / £3 charge within 4-4.5 miles and £5 charge within 4.5-5 miles.

Over 5 miles please check with the staff when making an order SUNDAY DELIVERY ALL DAY 1.00pm - 9.00pm

We reserve the right to refuse deliveries

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(Til Sep 2025/T&C applied)

\*This promotion can cancel anytime by restaurant



www.thaipinto.co.uk

Sample menu (12/2024)