Jaja Thai

Starters

01	Mixed Platter (for 2 people) 2-Chicken satay, 2-spring rolls, 4-Dumplings, 2-Thai Fishcake, dipping sauce.	£15.00
02	Chicken Satay Marinated chicken on skewers served w/peanut sauce.	£6.50
03	Thai Fishcake Homemade JaJaa style Thai fishcakes served w/sweet chilli sauce.	£6.50
04	Thai Style Spring Roll (v) Filled w/glass noodles, mixed vegetables wrapped in rice pastry w/sweet chilli sauce.	£5.95
05	Duck Spring Rolls Handmade crispy spring rolls filled w/duck, carrot, celery & served w/sweet chilli sauce.	£6.95
06	Prawn Sesame Toast Crispy deep fried slices of toast minced prawns chicken & sesame, served w/sweet chilli sauce.	£6.50
07	Thai Dumpling Steamed minced chicken stuffed in wanton pastry served w/a homemade dipping sauce.	£6.95
08	King Prawn Tempura Deep fried Tiger prawns with breadcrumbs, onion rings & served w/sweet chilli sauce.	£6.95
09	Squid Salt and Pepper Deep fried squid in light batter, with chilli, salt & pepper served w/sweet chilli dip.	£6.95
10	King Prawn Salt And Pepper Deep fried Tiger Prawns in light batter, with chilli, salt & pepper served w/sweet chilli dip.	£6.95
11	Sweetcorn Cake (v) Deep-fried Thai spice Sweetcorn cakes served w/sweet chilli sauce.	£5.95
12	Dragon Eggs (v) Crispy tofu pockets stuffed with potatoes,	£6.50

garden peas, sweet corn, seasoned vegetables

served w/sweet chilli dip.

Soups

Tom Yum 🌙

Thai traditional famous hot & sour w/tomatoes, mushroom, onion, lime juice in aromatic spices.

Chicken £6.00
King Prawn £6.50
Vegetable £5.50

15 Tom Kha

A light coconut milk soup w/tomatoes, mushroom, onion, lime juice in aromatic spices.

 Chicken
 £6.00

 King Prawn
 £6.50

 Vegetable
 £5.50

Curry

16 Thai Green Curry 🎻

Famous curry cooked in coconut milk, w/French beans, peppers, courgettes, bamboo shoots & sweet basil leaf.

Chicken	£10.50
Beef	£10.50
King Prawn	£12.00
Veg or Tofu	£9.95

.7 Panang Red Curry 🥖

Medium spicy, red curry in coconut milk, w/French beans, peppers & holy basil leaf.

 Chicken
 £10.50

 Beef
 £10.50

 King Prawn
 £12.00

 Veg or Tofu
 £9.95

18 Massaman (Thai Mild Curry)

Popular mild, fragranted South Thai Muslim curry, slow cooked in coconut milk, potato topped w/crispy onions.

 Chicken
 £10.50

 Beef (Slow cooked)
 £12.00

 Lamb (Slow cooked)
 £12.95

 King Prawn
 £12.00

 Veg or Tofu
 £9.95

19 Gaeng Khua 🎻

Traditional Real Southern Thai style curry, cooked with home made paste, fresh pineapple, coconut milk, lime leave, long chilli and basil leaf.

Chicken	£10.50
Beef (Slow cooked)	£12.00
Lamb (Slow cooked)	£12.95
King Prawn	£12.00
Veg or Tofu	£9.95

Stir-Fry

20 Pad Med Mamuang (Stir-Fried Cashew Nuts)
With peppers, onions, mushrooms, spring onion & carrots.

21 Pad Preow Waan (Sweet & Sour Sauce)
Stir-fry w/peppers, onions, carrots
cucumber, tomatoes, spring onion & pineapple.

22 Pad Gaprao (Stir-Fried Thai Basil leaf) Stir-fried with home made chilli mushrooms, paste, carrots, onions, peppers & basil leaf.

23 Pad Khing (Stir-Fried Fresh Ginger)
Stir-fry w/shredded ginger, yellow bean sauce, onions, peppers, spring onions, mushrooms.

24 Pad Priktai Dum (Stir-Fried w/Black Pepper Sauce) Flambeed in Thai whisky, spring onion, carrot, onion, peppers & mushroom.

25 Pad Naman Hoy (Stir-Fried Oyster Sauce)With mushrooms, peppers, onions, spring onions, sliced carrots & garlic.

All stir-frys with either:

 Chicken
 £10.50

 Beef
 £10.50

 King Prawn
 £12.00

 Veg or Tofu
 £9.95

FIS 1 Recommended by Chef

27 Sea-bass Sam Rod 🥖

£12.95

Crispy fried Sea-Bass topped with fresh chilli and a tamarind sauce.

Sea-bass Shu Shi
Southern Thai style red curry, long red

chilli, kaffir lime leaves.

£12.95

Chef Specials

£14.95 **Bangkok Nua Yarng** Grilled sirloin steak topped with fresh garlic, chilli & lime dressing.

£14.95

£12.95

Pattaya Nua Yarng 🍠 Sirloin steak on a bed of seasonal mixed vegetables dressed w/chef's secret curry sauce!

Roast Duck Tamarin Sauce Tangy delicious tamarind sauce, top with crispy shallot, cashew, coriander.

Sides Dishes

40	Boiled Rice	£3.00
41	Sticky Rice	£3.50
42	Egg Fried Rice	£3.50
43	Yellow Egg Noodle	£3.50
44	Chips	£3.50
45	Thai Dnawn Cnackens	63 00

Asian Noodles & Rice

Pad Thai

Authentic Thai noodle dish, made w/ rice noodle stir-fried w/egg, diced tofu, beans sprouts, carrot, spring onions & ground peanuts.

Chicken £10.50 Beef £12.00 **King Prawn** Vegetable/Tofu £9.95

Singapore Noodle

Stir-Fry egg with fine soft vermicelli noodles, light curry powder, peppers, onions, carrots & bean sprouts.

Chicken £10.50 **Beef** £10.50 £12.00 **King Prawn** Vegetable/Tofu £9.95

Chow Mein Noodle

Yellow egg noodle with homemade sauce complimented perfectly in aromatic flavours, pepper, carrot, spring onion, cashew nut, sesame seed.

Chicken £10.50 £10.50 **Beef** £12.00 **King Prawn** Vegetable/Tofu £9.95

Korean Noodles 🥒

Yellow egg noodle in Gochugjang paste (sweet and spicy), onions, mushrooms, carrots, Chinese cabbage, top w/sesame seed.

£10.50 **Beef** £10.50 **King Prawn** £12.00 Vegetable/Tofu £9.95

Malaysian Noodles

Chefs Secret hot sauce with Yellow noodles, slightly spicy, Stir-fry with pepper, mushrooms, carrot, Top w/crispy red onion and cashew nut.

Chicken £10.50 Beef £10.50 £12.00 **King Prawn** Vegetable/Tofu £9,95

Drunken Noodles

Egg noodles stir fried with homemade sauce, fresh chili, garlic, vegetables, egg and basil.

Chicken £10.95 Beef £10.95 £12.00 **King Prawn** Vegetable/Tofu £9.95

Pineapple Fried Rice

Jasmine rice stir-fry w/curry powder pineapple, egg, pepper, onion, carrot, raisins, cashew nuts and King Prawn.

King Prawn

Drinks Menu

Whites **175ml** 250ml Bottle Colombard Malaga, Monsoon - Chao Phraya Delta, Thailand £4.75 £6.55 £18.95

Sauvignon Blanc, Tonada - Central Valley, Chile £4.70 £6.50 £19.00 Pinot Grigio, Ca, Tesore - Venezie, Italy Rioja Blanco, Rioja Vega - Rioja, Spain Chardonnay, Pitchfork - South Eastern Australia

Rose

Zinfandel Rose, Route 606 - California, USA Piont Grigio, Rose Pure - Venezie, Italy

Reds

Shiraz 'Special Reserve', Monsoon - Hua Hin Hills, Thailand Merlot Tonada - Central Valley, Chile Malbec Santa, Rosa - Mendoza, Argentina Rioja Vega Tempranillo - Rioja, Spain Pinot Noir 'Lautarul', Cramele Recas - Banat, Romania

Sparkling Wines

Prosecco DOC, Pure - Veneto, Italy (20cl) £6.75 or £23.50

Beers / Bottles

Singha (330ml) £3.50 Chang (330ml) £3.50

Spirits

Jameson's Irish Whiskey (25ml) \$3.25 Jack Daniels (25ml) Southern Comfort (25ml) £3.25 Smirnoff Vodka (25ml) \$3.25 Gordon's Gin (25ml) \$3.2 Bacardi Rum (25ml) Captain Morgan Dark Rum (25ml) \$3.25 Archers (25ml) £3.2 Baileys Irish Cream (35ml) \$3.25 Remy Martin VSOP Cognac (25ml) £4.50

Liqueurs

Amaretto (25ml) **£4.00** Glayva (25ml) £4.00 Cointreau (25ml) £4.00

Drambuie 25ml) **£4.00** Grand Marnier (25ml) £4.00 Tia Maria (25ml) **£4.00**

Soft Drinks

Coke **£2.60** Lemonade \$2.60 Soda £2.60 Tonic **£2.60**

Apple & Mango \$2.80 Orange & Passion Fruit £2.80

Orange juice £2.60 Pineapple juice £2.60

All mixers £1.00

Still or sparkling mineral water (750ml bottle) **£3.80**

Coffee **£2.50**

Desserts



Homemade Pancake £5,20

With a traditional coconut caramel filling & served w/ a scoop of vanilla ice cream.

Banana Fritter £5.20

The ultimate thai style deep fried banana - served w/biscoff dressing & vanilla ice cream.

Ice Cream £5.20

Choice of flavours from vanilla, strawberry, chocolate

Allergy Statement

Jaja Thai Please make us aware of any allergens or special dietary requirements you may have. Unfortunately it's not possible to guarantee all our dishes will be 100% allergen or nut free.

Please ask for our full allergen and gluten free information.

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