

## VEGAN MENU

tua prik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt	4
dtom yum hot and sour soup of shiitake mushroom and tofu with thai chillies and herbs	14.5
pad pak fai daeng red fire stir fry of seasonal greens with fermented soy beans and asian mushrooms	10
gaeng penang rak bua penang curry of lotus root, pea aubergine, peanuts and thai basil	17.5
pad makeua yao jay stir fry of long purple aubergine with fermented soy beans and thai basil	14.5
khao niao   khao hom mali * sticky rice   jasmine rice	4pp

### DAILY SPECIALS

som dtam dtaeng kwaa pounded green papaya salad with cucumber, chilli, peanuts and pennywort	14
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\* our rice is proudly supplied by paddi - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices. check out [eatpaddi.com](http://eatpaddi.com) to learn more

please let a manager know if you have any allergies

13.5% optional service charge will be added to your bill and it goes directly to staff

**som saa**