

# Restaurant Menu

f @ChanapaThaiFood © @ChanapaThaiFood

# DRINKS

Coke / Diet / Zero	€3.00
Club Orange / Lemon	€3.00
7Up / 7Up Free	€3.00
Sparkling Water	€3.00
Mineral Still Water	€3.00



**Prawn Cracker** While you wait!



# STARTERS

1. Veggie Spring Rolls [1,6,14] © Crispy spring rolls filled with vegetables, served with plum sauce.	€7.50
2. Duck Spring Rolls [1,6,9,14] Crispy spring rolls filled with shredded duck, carrot, spring onion and celery, served with Hoisin Sauce.	€8.35
3. Chicken Satay [5,GF] Marinated chicken in coconut milk and herbs, served with peanut sauce and cucumber Relish.	€8.25
4. Moo Ping [2,6,14,GF] Pork skewer in a salty, sweet marinade and then grilled to perfection, served with spicy tamarind sauce	€8.25
5. Golden Bag [1,2,3,6,11,14] Crispy pastry filled with chicken, prawns and mixed vegetables. Served with sweet chilli sauce.	€8.25
6. Chicken Wings [1,6,14] Wings coated in sweet chilli tamarind sauce.	€8.25
7. Honey BBQ Pork Ribs [1,14] Succulent tender pork ribs in homemade BBQ sauce.	€8.50
8. Veggie Gyoza [1,3,6,11] ① Japanese style dumpling filled with mixed vegetables, served with vinegar soy sauce.	€7.95
9. Chicken Gyoza [1,3,6,11] Japanese style dumpling filled with chicken and mixed vegetables, served with vinegar soy sauce.	€7.95
10. Kanom Jeab [1,6,11,14] Dumpling filled with minced pork garnished with crispy garlic, Served with vinegar soy sauce.	€7.95
11. Salt and Pepper Squid [1,2] Crispy coated squid, sprinkled with white ground pepper & salt. Served with chilli sauce.	€8.50
12. Prawn Tempura [1,2,3,14] King prawns in bread crumb crispy batter. Served with sweet chilli sauce.	€8.95

SOUP Veg+Tofu €7.95

Chicken €8.50 Prawn €9.00

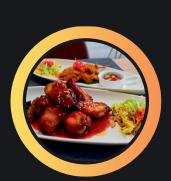
Seafood €11.50

13. Tom Yum [2,4,GF] Hot and sour Thai soup with mushrooms, tomatoes, lemongrass, galangal and lime leaves, all in a generous spicy broth garnished with fresh coriander.

14. Tom Kha [2,4,GF] V
Thai coconut milk soup, mild, with mushrooms and combined flavours of lemongrass, galangal and lime leaves, garnished with fresh coriander.

# CRISPY CHICKEN

15. Chanapa Crispy Chicken [1,2,3,6,11,14] Crispy-shredded chicken stir fry with finely chopped green onion, sesame and Fresh chillies in sticky sweet spicy sauce.	€17.95
16. Sweet & Sour Crispy Chicken [3,6,14] Crispy-shredded chicken stir fry with cherry tomato, pineapple, carrot, onion, mixed peppers in classic sweet & sour sauce.	€17.50
17. Sweet Basil Crispy Chicken [3,6,14] Crispy-shredded chicken stir fry with basil, onion, carrot, mixed pepper in sticky sweet chilli sauce.	€17.50
DUCK(Hot sizzling plate)	
18. Roast Duck with Tamarind Sauce [1,6,8,14] Roast crispy skin with tender breast served with sweet, tangy tamarind sauce and mixed vegetable.	€19.50
19. Duck with Plum Sauce [6,14] Roast crispy skin with tender breast served with Thai style plum sauce and mix vegetable.	€19.50
20. Roast Duck with Honey Sauce [1,6,8,14] Roast crispy skin with tender breast served with honey sauce on top with cashew nuts, crispy shallots and salad.	€19.50
FISH	
21. Seabass Pad Khing [1,2,4,6,14] Crispy fried seabass stir fry with crushed garlic, ginger onion, mixed peppers, mushroom and scallions in a flaming wok.	€18.95
22. Sweet and Sour Seabass [1,3,4,6,14] Crispy fried seabass stir fry with cherry tomatoes, pineapple, carrot, onion, mixed peppers in a classic sweet, salty & sour sauce.	€18.95
23. Chu Chi [1,2,3,4,6,14] Crispy Fried seabass in a thick, spicy, rich red curry sauce.	€18.95
24. Grilled Seabass[4,6,14] Crilled seabass on a bed of Asian greens with chilli and garlic stir-fry.	€18.95











SPECIAL DISHES	
25. Som Tam [4,5,GF] Most famous Thai Salad, green papaya salad, carrot and green beans mixed with crushed chilli, lime, tamarind, palm sugar and fish sauce.	€9.80
26. Slow Cooked Beef Massaman [2,4,8] Rich creamy mild coconut milk curry with onion, potato and cashew-nut. Garnished with crispy fried shallots.	€17.95
27. Slow Cooked Lamb Rendang or Slow Cooked Chicken Rendang [2,4] Rich creamy Indonesian spicy curry, fragranced with lemongrass, galangal, lime leaf and potato.	€18.95
28. Pad Ped Beef [2,4,6,8,14] Beef, Chilli, Lime leaf mixed with green beans, basil, garlic, kaffir lime leaves, and dash of coconut milk.	€18.95
29. Pad Krapao Seafood [2,4,6,14] Mixed seafood stir fried with crushed chilli, garlic, onion, mixed peppers, string beans and fresh basil.	€19.50
30. Pineapple Fried Rice [1,3,6,8,14] Chicken, prawn, mixed vegetables and cashew nut fried rice with a dash of curry powder. Typically served at the beach in Thailand.	€18.95
31. Garlic Prawns [1,2,4,6,14] Use Juicy Prawn in wok tossed with garlic and dash of black ground pepper.	€16.50
STIR FRIES	

Veg €15.95 Veg+Tofu €16.50 Chicken €17.00 Prawn €17.50 Beef €18.95 Duck 18.95

# 32. Cashew Nuts [1,6,8,14] 🔍 🕔

Stir fry with cashew nuts, dry chilli, mixed vegetables, onion and garlic.

#### 33. Chilli & Basil [1,6,14] (V)

Thailand's most popular dish. Stir fry with fresh chillies, basil, mixed peppers, carrot, green bean and garlic.

#### 34. Oyster Sauce [1,6,14] **V**

Stir fry broccoli, onion, mushroom, peppers, carrot and garlic in oyster sauce.

### 35. Garlic & Pepper [1,6,14] **V**

Stir fry onion, carrot, broccoli and pepper in Thai style home-made garlic and ground pepper sauce.

#### 36. Chilli & Thai Herb [1,6,14]

Stir fry Chilli, Lime leaf mixed with peppers, green bean, basil, garlic, and finely sliced bamboo shoot.

#### CURRIES

Veg €15.95 Veg+Tofu €17.00 Chicken €16.95 Prawn €17.50 Beef €18.95 Duck 18.95

### 37. Green Curry [2,4,GF]

Thailand's famous green curry with aubergines flavoured with green chillies, lime leaves, string beans, mixed peppers, bamboo shoot and sweet basil in a spicy green curry paste with coconut milk.

#### 38. Red Curry [2,4,GF]

Thai curry with aubergines, flavoured with red chillies, lime leaves, string beans, mixed peppers, bamboo shoot and sweet basil all in a succulent spicy red curry paste with coconut milk.

#### 39. Massaman [1,2,4,8]

Rich in coconut milk and perfumed with cumin, cinnamon and star anise. Cooked with potato cubes, onion, cashewnut and crispy shallot.

#### 40. Paneang [2,4,GF]

Similar to red curry, but thickened with coconut milk and fragranced with finely sliced lime leaf.

# FRIED RICE

Veg €15.95 Veg+Tofu €16.50 Chicken €17.00 Prawn €17.50 Beef €18.95 Duck 18.95

#### 41. Khao Pad Rod Fai [1,3,6,14] 🔍

Typical Thai street food, usually found at the train station. Fried rice with broccoli, onion, carrot and tomato in flavoured soy sauce.

#### 42. Herb Fried Rice [1,3,6,14] **V**

Fried Rice dish with herbs and finely chopped vegetables, cashew nut and chilli.

# NOODLES

Veg €15.95 Veg+Tofu €16.50 Chicken €17.00 Prawn €17.50 Beef €18.95 Duck 18.95

#### 43. Pad Thai [3,4,5,GF] 🕏

Thailand's signature dish made with thin rice noodles, eggs, peanuts, tofu, beansprouts, carrot, and spring onion in a sweet and sour tamarind sauce.

#### 44. Pad Kee Mao [1,3,6,14] 🕅

AKA Drunken noodles. Thin rice noodles, chilies, sweet basil, eggs, beansprouts, mixed peppers, and broccoli.

#### 45. Pad Udon [1,3,6,14] V

White, Thick, smooth, Udon noodles mixed with a soy based sauce, and mixed vegetables.

# 46. Singapore Noodle [1,3,6,9,10,11,12,14] 🕏

Vermicelli noodles, eggs, peanuts, beansprouts, and spring onion dashed with curry powder.

€5.50

€5.50

# SIDE DISHES

57. Steamed Mix Veg

58. Stir Fry Mix Veg [6,14]

47. Jasmine Steamed Rice	€3.50		The Marie and
48. Egg Fried Rice [1, 3,6,14]	€4.40		
49. Brown Rice	€3.50		16
50. Sticky Rice	€4.75	SPICY GUIDE	<b>GF</b> Gluten Free
51. Egg Noodle Stir Fry [1, 3, 6, 14]	€4.75		<b>GF</b> Gluten Free
52. Rice Noodle Stir Fry [1, 3, 6, 14]	€4.75	Mild	<b>v</b> Vegan Option
53. Vermicelli Stir Fry [1, 3, 6, 14]	€4.75	Medium	Available
54. Edamame	€5.95	Hot	
55. Sweet Potato Fries	€5.50	ALLERGEN GUIDE	
56. Chips	€3.75	Wheat [1]	

# **EXTRA**

• Thai Curry Sauce	€3.50
• Chanapa Sauce	€3.00
• Satay Sauce	€3.00
<ul> <li>Sweet and Sour Sauce</li> </ul>	€3.00
• Plum Sauce	€3.00
<ul> <li>Honey BBQ Sauce</li> </ul>	€3.00
<ul> <li>Wings Sauce</li> </ul>	€3.00
<ul> <li>Tamarind Sauce</li> </ul>	€3.00

Sulphites [12] (preservative) Lupin [13] (seed flour)

Crustaceans [2] (shrimp, crab)

Eggs [3]

Fish [4]

Soya [6]

Milk [7]
Tree Nuts [8]

Celery [9]

Mustard [10]

Sesame [11]

Peanuts [5]

Molluscs [14] (oyster, mussels)

If you have any special dietary requirements please inform our staff.