Nightmarket

Welcome to Nightmarket

The Thai Meal : Aharn Thai :

"A Thai meal traditionally consists of a selection of dishes shared by a group of friends or family. The perfect meal should contain most elements of taste (spicy, sweet, sour, bitter, salty), a balance of flavours, which all complement each other, ideally served in the true tradition of Thai food culture, sharing style.

When I was growing up in Chiang Mai & Hua Hin, at dinner time we would have a few dishes to start such as Miang Kam, Moo Yang Nam Tok, Moo Ping, followed by a yum (salad), a curry, a soup, a stir fried dish of meat, fish, seafood or vegetables, a deep-fried dish of meat or fish, a chili relish with fresh & steamed vegetables, always served with jasmine or sticky rice.

After dinner some fresh fruits or Thai desserts would be enjoyed.

Good food always tastes even better when shared.

Enjoy your meal"

R (Jutarat), head chef & Co-owner

Guide to our menu

Our beef is of Irish origin.

Our Free Range Chicken is delivered from Rings Farm in Kilkenny.

Spice level from 1 – 4 (●mild to ●●●● fiery Thai spice). Allergens list available.

Groups of 6 or more a 12.5% service charge applies.

Please let us know of dietary requirements, complete ingredients are not be listed for every dish.

Snacks | Kap Klaem | กับแกล้ม

Khao Kriab Goong : Thai prawn crackers, peanut satay, sweet chilli sauce €5.25 ●

Roast Nuts : Cashew Nuts & Peanuts Tom Yam style, Thai herbs €6.50 ●●

Miang Kham : Cha Plu leaves, ginger, shallots, dried shrimps, roast peanut & coconut, lime, chilli; fish sauce, palm sugar & dried shrimp sauce €4 ●●

Starters | Kap Klaem | กับแกล้ม

Mussels : Connemara mussels, Thai sweet basil, light green curry broth €14.75 ●

Goong Phan : Prawn wrapped in crispy pastry, peanut, preserved radish, served with chilli plum sauce €14.50

Pla muk tod krob : Crispy Squid, garlic, chilli, sriracha mayonnaise €14.50 ●

Por Pia Sod : Fresh rice paper rolls, mango, cucumber, mint, spinach, chilli & garlic dip Prawn €14.75; Chicken €14.50

Yum Mamuang : Mango salad, peanut, shallot, spring onion, coconut, fish sauce, palm sugar, tamarind, chilli paste.
Goong : grilled prawn €15.75 Yum Poo Nim : Crispy soft shell crab €16.50

Sai Ua : Thai sausage with Salters Free Range Rare Breed Pork, with fresh ginger wrapped in baby gem leaf; Nam Prik Ong (minced pork , cherry tomato, chilli relish); Side of Crispy beef marinated in soy with sriracha Dip €17.50 ●●

Moo OR Gai Ping : Grilled skewers of Pork OR chicken, nam jim jaew €14.50 ●●

Moo Nam Tok : Grilled marinated pork neck, spring onion, shallots, mint, roasted rice, dried chilli, kaffir lime leaf, coriander, fish sauce, lime, baby gem leaves €16.50 ●●●

Laab Moo Tod : Crispy balls of pork, red curry paste, rice, peanuts, ginger, shallots, spring onion, coriander, kaffir lime leaf, coconut, egg, served with nam jim jaew €15.50 ●●

Kanom Jeeb : Steamed dumplings, pork & prawn, crispy garlic, soy & rice vinegar dip €14.75

Thoong Thong : Crispy dumplings, minced chicken & prawn, sweet chilli sauce €14.75

Soup | Tom | ซุป

Tom Yum Goong : Prawns, wild mushrooms, in a spicy Thai herb broth €12.50 ●●

Tom Kha Gai : Chicken, coconut milk broth, wild mushroom, Thai herbs, chilli oil €12.50

Salad | Yum | ยำ

Som Tum Moo Ping : Spicy green papaya salad, dried shrimp, peanut, long bean, cherry tomato, bird's eye chilli, lime, garlic, palm sugar, fish sauce, served with pork skewers & sticky rice €26.50 ●●●●

Yum Talay : Mixed salad of prawn, squid, minced chicken, glass noodles, dried shrimp, coriander, chilli, lime juice, fish sauce €28.50 ●●●

Yum Ped : Crispy duck breast salad with baby spinach, melon, pineapple, cherry tomato, berries, dressing of sugar & fish sauce €29.50

Curry | Gaeng | แกง

(Curries served with Thai Jasmine Rice or brown rice, Unless a noodle dish)

Khao Soi Gai : Chiang Mai style noodle soup, egg noodles, curry paste, coconut milk, chilli oil; with Sides of pickled cabbage, lime, chilli paste
Chicken €28.50; Prawn €28.50 ●

Gaeng Massaman : Massaman curry, coconut milk, potato, cashew nuts, onion, bay leaves, cinnamon, star anise, crispy shallots.
Slow Cooked Lamb Shank €35; Chicken €29.50; Slow cooked Beef €29.50

Gaeng Gari : Yellow curry, coconut milk, potato, onion, cashew nuts, crispy shallots, cucumber & chilli relish. Vegetables €24.50 Chicken €29.50

Gaeng Phed Ped : Red curry of roasted duck breast, coconut milk, lychee, longan, pineapple, grapes, cherry tomato, sweet basil, Thai Apple & Pea aubergine. €29.50 ●●

Gaeng Kiew Warn : Green curry, coconut milk, Thai apple & pea aubergine, Purple aubergine, sweet basil leaves, chilli, chicken €29.50 ●●●

Panang Curry : Panang curry, coconut milk, kaffir lime leaf, chilli, sweet basil ●●●
Slow cooked Beef €29.50; Chicken €29.50

Gaeng Pa Ped : Jungle Curry paste, Roasted Duck, spicy broth, kaffir lime leaf, red chilli, sweet basil, garlic, coriander root, lemongrass, galangal, Thai apple & pea aubergine €32 ●●●●

Seafood | Aharn Talay | อาหารทะเล

(served with Thai Jasmine Rice or brown rice, Unless a noodle dish)

Fillet of Hake : Steamed or Crispy Atlantic hake, greens, jasmine rice, tamarind sauce €29.50

Hor Mok Talay : Red seafood curry of prawn, white fish, squid, egg, coconut milk, served in a young coconut €35.50 ●●

Pla neung manao : Whole Seabream, Steamed with Lime juice, fish sauce, garlic, chilies, coriander, Palm sugar, served with woked greens & jasmine rice (for 2 to share, Market Price Daily) ●●

Goong Ob : King prawn, pork belly, glass noodles, ginger, black pepper, celery, sesame oil, spring onion, Spicy nam jim Dip served on the side €32 ●●

Wok | Phad | ผัด

(served with Thai Jasmine Rice or brown rice, Unless a noodle dish)

Phad Thai : Rice noodles, tamarind sauce, fish sauce, egg, tofu, beansprout, spring onion, peanuts & lime wedge. Veg & tofu €23.50; Chicken €24.50; Prawn €24.75

Pad Se Ew : Stir fried rice vermicelli noodles, tender stem broccoli, eggs, garlic, oyster sauce; Veg & tofu €22.50; Chicken €24.50; Prawn €26.50

Phad Kaproa : Minced fillet of Beef or Pork woked with chilli, garlic, soy & oyster sauce, crispy thai basil; with fried egg on top.
Minced fillet of Beef €32.50; chicken €27.50 Minced Pork €25.50 ●●●●

Gai Phad Med : Stir fried crispy chicken, cashew nuts, mushroom, water chestnuts, dried chilli, spring onion, onion, soy & oyster sauce. €29.50 ●●

Gai Phad Khing : Stir fried chicken, ginger, shiitake mushroom, scallions, chilli, soy & oyster sauce€29.50 ●●

Phad Priew Warn : Prawn, pineapple, cucumber, cherry tomato, spring onion, sweet & sour sauce €27.50

Phad Pak : Mixed green vegetables, garlic, water chestnuts, cashew nuts, soy & oyster sauce, crispy shallots. Veg & tofu €24.50; Chicken €29.50; Prawn €28.50

Sides :

Steamed Rice : Jasmine €2.75 Brown jasmine €3.50 Sticky €3.75 (€2.75 supplement)

Fried Rice : €3.75 (€2.75 supplement in place of steamed rice)

Mee Luang : Yellow noodles, eggs, vegetables €5.50 (€2.75 supplement in place steamed rice)

Woked greens : €6.50 (€4 supplement in place of steamed rice)

Som Tum : A side portion of spicy green papaya salad, dried shrimp, peanut, long bean, cherry tomato, chilli, lime, garlic, palm sugar, fish sauce €16.50 ●●●●

Vegan Menu :

(●MILD TO ●●●● FIERY THAI SPICE; SPICE LEVEL CAN BE ADJUSTED TO YOUR PREFERENCE).

Starter :

Miang Kham : ●

Cha Plu leaves, ginger, shallots, roast peanut, roast coconut, lime, chilli, palm sugar

€12

Yum Mamuang:

Mango salad, soft tofu, peanut, shallot, spring onion, coconut, palm sugar, tamarind, chilli paste

€13.50

Por Pia Sod :

fresh rice paper rolls, soft tofu, avocado, mint, baby spinach, cucumber, rice vinegar soy dip

€12.50

Laab Hed : ●●

Mixed wild mushroom salad, spring onion, coriander, shallots, mint, roasted rice, dried chilli, kaffir lime leaf, coriander, light soy sauce, lime juice, baby gem leaves

€13.50

Tom Kha Hed : ●

Coconut milk, wild mushroom, lemongrass, galangal, shallots, kaffir lime, lime juice, chilli oil

€9.75

Main Course :

Gaeng Gari : ●

Yellow curry coconut milk, potato, onion, cashew nuts, crispy shallots, cucumber & chilli relish

Veg €24.50; Veg & tofu €24.50

Som Tum : ●●●●

Spicy green papaya salad, peanut, long bean, cherry tomato, chilli, lime, garlic, palm sugar sticky rice, fresh vegetables. Veg €24.50; Veg & tofu €24.50

Phad Priew Warn :

Sweet & sour sauce, pineapple, cucumber, tomato, spring onion

Veg €24.50; Veg & tofu €24.50

Phad Thai :

Stir fried rice noodles, tamarind sauce, crispy tofu, beansprout, spring onion, crushed peanuts, lime wedge

Veg €24.50; Veg & tofu €24.50

Phad Pak Ruam :

Stir fried greens, garlic, water chestnuts, cashew nuts, soy sauce, crispy shallots

Veg €24.50; Veg & tofu €24.50

Desserts | Kanom Warn | ขนมหวาน

Khao Niew Mamaung : Sticky rice, fresh mango, yellow beans, coconut cream	€13.50
Home-made Cheesecake with Mango or Mixed Berry Coulis	€9.50
Roti with banana, condensed milk, Scoop of ice cream	€8.50
Dark chocolate brownie, Scoop of ice cream	€8.50
Bannoffee Pie, biscuit base, toffee, fresh cream	€9.50
Slice of home-made Orange Or Lemon Cake, Gluten Free, Chantilly Cream	€8.50
Ice Cream or Sorbet, Per Scoop	€2.75
Affogato : Fixx Coffee double espresso, vanilla ice cream	€6.50

Dessert wine

	75ml Glass	Alc
Killahora Orcahrds, Rare Apple Ice Wine, Cork, Ireland 2021	€11	11.1%
Disznókő Late Harvest, Tokaji, Hungary 2018	€12	12.5%

Coffee : Fixx

Americano €3.50	Decaf €3.50	Flat White €3.50	Cappuccino €3.50
Latte €3.50	Espresso €3	Double Espresso €3.50	

Liqueur Coffee €11

Irish French Baileys Calypso Frangelico

Tea :

Barrys Earl Grey Organic Peppermint Chamomile €3

Loose Leaf Teas : €3.95

China Jasmine Superior	Chinese green tea & wild Jasmine Flowers
Life Of Brian	Green Sencha tea, with dried pineapple, papaya, liquorice root, sandalwood, red peppercorn, Chamomile flowers.
Gunpowder	Gunpowder tea leaves steamed, then dried to create a pale infusion with a hint of smoky aroma & a tannic finish.