SIDES TO SHARE

♦ TAMARIND MUSHROOMS & GREENS VG | 466kcal

11.2

A hearty portion of mixed mushrooms tossed in a gently sweet, tangy tamarind sauce. Sprinkled with sesame seeds, crispy tofu pieces and fresh greens including cucumber, lime leaves, mint and coriander.

MORNING GLORY VG | 217kcal

7.85

Morning Glory is a leafy, long-stemmed green, stir fried with garlic, red chilli and soya bean paste for that umami flavour.

PAK CHOI & TENDERSTEMS VG | 228kcal

5.85

Fresh greens stir-fried with sliced red chilli, crushed garlic and our house stir fry sauce.

ROTI VG | 528kcal

3.60

Light, golden brown roti - the perfect side for moping up Thai curries.

GARLIC PEPPER STEAMED NOODLES VG | 397kcal

5.25

Delicious Thai noodles wok-fried with our secret garlic pepper stir fry sauce.

FRESH THAI SALAD VG | 178kcal

7.25

A vibrant salad crammed with fresh veggies and herbs including jicama, goldenberries, bamboo shoots, Thai shallots, puffed rice and pickled ginger.

RICE

JASMINE RICE VG | 380kcal 3.65

STICKY RICE VG | 510kcal 3.90

EGG FRIED RICE V | 412kcal 4.50

COCONUT RICE VG | 401kcal 4.50

TOM YUM FRIED RICE VG | 395kcal 4.90

Jasmine rice wok-fried with lime, galangal, chilli and soya sauce.

- AVAILABLE 12-5PM -

LUNCH TAPAS SETS

SCRUMMY SET | 782kcal

14.30

Chicken Red Curry L, Pork Dumplings, Spring Rolls, Jasmine Rice.

FEASTING SET | 954kcal

1460

Chicken Green Curry ${\color{red} \bullet}$, Chicken Satay, Mixed Vegetable Stir Fry, Jasmine Rice.

GIGGLING SET | 901kca

14.50

Sleeping Honey Duck, Wholesome Chicken Cashew Stir Fry, Spring Rolls, Jasmine Rice.

♦ SALT & PEPPER SET | 1308kcal

5.25

Chicken Massaman Curry, Salt & Pepper Squid, Giggling Wings **\(\bigcup, \)** Jasmine Rice.

ROYAL SET | 1144kcal

.95

Lamb Massaman Curry, Yummy Duck Spring Rolls, Samui Zingy Prawns $\red{f t}$, Jasmine Rice.

SHOWSTOPPER SET | 1293kcal

2 00

Slow Cooked Beef Green Curry , Pranee Prawns , Stir Fry Vegetables, Pineapple Fried Rice.

VEGGIE SET VG | 1127kcal

12.95

Vegetable Green Curry **\(\)**, Stir Fry Vegetables, Spring Rolls, Jasmine Rice.





For our range of sweet treats, drinks and kids' dishes available on click & collect, visit gigglingsquid.orderswift.com

Nothing makes me happier than sharing the food of my childhood. Some of the recipes came about when Andy (Tall Husband, very occasionally Grumpy Husband...) and I were just married and travelling around Thailand and now we make these dishes for our three children. I hope you enjoy Thailand's abundance of flavour and natural ingredients – and find your own personal favourites.

Pranee

⊙ f ♂ in gigglingsquid.com



Fig. 555 Nelumbo Nucifera Cephalapoda Risiones
Geographical Origin: The Land Of Smiles TAKEAWAY MENU

Adults need around 2000 kcal a day

STARTERS

PRAWN CRACKERS | 222kcal 3 99

GOLDEN MONEY BAGS | 345kcal 7.60

Crispy pastry parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce

CHICKEN SATAY | 417kcal

Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric and grilled until golden. Served with A-jard pickled vegetables and peanut sauce.

SPRING ROLLS VG | 285kcal

Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli saucel

♦ SALT & PEPPER SQUID | 390kcal

A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating.

SALT & PEPPER CHILLI MUSHROOMS VG 1 341kcal

Big oyster mushrooms, big spicy flavours with a crispy coating and a sweet chilli dipping sauce. Sprinkled with chilli, garlic, lime leaf, fried garlic and

♦ YUMMY DUCK SPRING ROLLS | 343kcal

8 99

Shredded duck mixed with carrot, celery, leeks and spring onion wrapped in Thai pastry.

CRISPY SQUID BITS \ 400kcal

8.50

Lightly battered and crispy fried mini squid tentacles sizzling with spice and garnished with chilli, lime leaf, spring onions, fried shallots and garlic. Dip in zesty lime, garlic and Thai herb sauce.

♦ HAWKER STYLE PORK SKEWERS | 410kcal

Juicy, chargrilled pork skewers flavoured with freshly ground and roasted cumin and coriander. Enjoy with spicy tamarind sauce.

GIGGLING WINGS \ | 523kcal

Sweet sticky chicken wings, crispy fried with a gentle spicy kick. Lick your fingers after. No judgement.

CARAMELISED PORK BELLY | 742kcal

Bite sized portions of slow cooked sticky pork belly, wok fried with honey, chilli and tamarind. Garnished with pickled ginger, fried garlic and chilli powder and served with a side salad of peppers, jicama and spring onion.

CLASSIC PAPAYA SALAD 1 231kcal

Fresh young papaya, carrots, green beans, cherry tomatoes, Thai red chillies, dried shrimp and roasted peanuts.

NORTH EASTERN PAPAYA SALAD 148kcal

As feisty and brimming with fresh veggies as the Classic but with a salty, umami flavour from the addition of fish sauce.

♦ GIGGLING SQUID FAVOURITE | V - VEGETARIAN | VG - VEGAN

♦ - MEDIUM | **♦** • HOT



Please let the manager know of any food allergies or intolerances before you order. We cannot guarantee our dishes are 100% free from allergens. We purchase our fish fillets boneless but can't guarantee 100% removal of small bones. Scan the QR code to access our allergen guide or ask for a printed copy. Ingredients and recipes can change, so please review this information before ordering even if you have eaten with us before.



CLASSIC CURRIES

THAI RED CURRY &

Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut sauce.

Chicken | 601kcal or Vegetable VG | 672kcal 13.99 Slow Cooked Beef | 648kcal or Prawn | 592kcal add 2.00

THAI GREEN CURRY &

The slightly more fiery cousin of the red Thai curry with lively green chillies, garlic and lemongrass in a silky coconut sauce.

Chicken | 591kcal or Vegetable VG | 661kcal 13.99 Slow Cooked Beef | 637kcal or Prawn | 581kcal add 2.00

♦ MASSAMAN

A curry with mythical origins...and legendary flavour! Simmered in coconut milk

and perfumed with cardamom, cinnamon and star anise with crunchy cashew nuts. 13.99 Chicken | 770kcal or Vegetable VG | 831kcal

Slow Cooked Beef | 818kcal or Prawn | 761kcal add 2.00

Paneang is a type of red curry, thickened with coconut milk and fragranced with roasted cumin and coriander seeds.

Chicken | 608kcal or Vegetable VG | 649kcal 13 99 Slow Cooked Beef | 650kcal or Prawn | 568kcal add 2.00

NOODLES & STIR FRIES

GIGGLING PAD THAI

Flavoursome rice noodles with tofu, beansprouts, sliced red onions, Thai chives and crunchy peanuts

Chicken | 1117kcal 13.25 Prawn | 1127kcal 14.25 Chicken & Prawns | 1163kcal 16.75 Vegetable V | 1084kcal 12.75 Vegan VG | 1011kcal

PAD KEE MAO & &

Richly flavoured, spicy flat noodles with fine green beans, coconut tips, chilli, garlic and green peppercorns.

Chicken | 945kcal 13.25 Prawn | 954kcal 14 25 Chicken & Prawns | 991kcal 16.75 Vegetable VG | 905kcal 12.75

WHOLESOME CASHEW STIR FRY &

Brimming with delicious flavour - roasted cashew nuts, mushrooms, peppers, onions and chilli.

Chicken | 424kcal 14.25 Prawn | 422kcal 15.25 Slow Cooked Beef | 905kcal 15.25 13.50 Vegetable VG | 396kcal Duck | 480kcal 15.25

♦ CHILLI & BASIL STIR FRY 👀

Iconic hawker stall "Gra Pao" stir fry with fiery chillies, garlic, bamboo shoots, green beans and peppers, our house stir fry sauce and spicy, peppery Thai holy basil.

Chicken | 280kcal 13.99 Prawn | 274kcal 14 99 Slow Cooked Beef | 693kcal | 14.99 | Vegetable VG | 243kcal 12 99





Adults need around 2000 kcal a day



SPECIAL CURRIES



♦ RISING STAR RED DUCK CURRY | 706kcal

18.50 Rich red curry with roast duck, juicy star fruit, fresh pineapple and pea

aubergines. Husband Andy's longtime favourite! SPICY DOUBLE CURRY SEA BASS **♦** 921 kcal

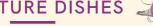
17.50

Succulent sea bass fillets with aubergine and pea aubergines, fine beans, sweetheart cabbage, coconut tips and cha plu leaf in a flavoursome sauce of green and yellow curry pastes, lime leaf, galangal, red chillies and coconut milk.

♦ SALMON PANEANG **** 1022kcal

Salmon fillet in paneang curry sauce (sweeter, creamier and slightly less fiery than a red Thai curry) with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won us over.





THAI MEITING REFE & | 541kcal

Tender beef in a rich, velvety red curry sauce, flavoured with cha plu leaves. Served with fresh green beans and sweetheart cabbage.

SOFT SHELL PRANEE PRAWNS € | 1015kcal

Sweet, soft shell prawns coated in Thai herbs and garlic with a little chilli kick.

Served with jicama and mint salad dressed with sweet, vinegary A-jard sauce. ♦ GIANT BUTTERFLY KING PRAWN PAD THAI | 1025kcal

Pad Thai with very big prawns in it!

THAI GARLIC HAKE \ 677kcal

17.80

Fillets of mild, white fish marinated in yellow curry, garlic and chilli. Steeped in an aromatic sauce bursting with fresh lime, garlic, coriander and feisty red chillies. Served on a stir fry of cabbage, green beans, sweet basil and sliced lime leaves.

TENDER PORK HOCK WITH ROTI € | 1129kcal

On-the-bone succulent pork with sweet, tangy red curry sauce. Served with pak choi, mixed peppers and fresh roti to mop up the sauce.

DUCK CONFIT | 1011kcal

Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for Andy after we picked fresh tamarind along the Mekong River. Very romantic!

♦ STICKY CHICKEN | 567kcal

A hearty bowl of crispy fried chicken. Bite-sized, sweet n' sticky deliciousness. Our daughter's favourite!

DRUNKEN RIBS 1253kcal

A hearty portion of tender pork ribs coated in a silky, red curry sauce with flavours of fried shallot and garlic, lime leaves and sweet basil. Served with Morning Glory greens and garnished with puffed rice.

HONEY-CRISP SEAFOOD **♦** 836kcal

Lightly battered squid, prawns and sea bass tossed with mussels, krachai (similar to ginger) and green peppercorns and coated with caramelised honey and lime sauce.

CHUBBY CHEEK PORK | 562kcal

Tender, flavoursome pork cheeks, sautéed with coriander, garlic and cracked pepper. Served with veg relish.



To order click & collect, scan the QR code or visit gigglingsquid.orderswift.com or call 0117 450 4228



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