

Rice & Noodle Dishes

47. PAD THAI

Stir fried rice noodle with crushed peanut, egg, bean sprouts, chive leaf, bean curd and served with lemon, crushed peanut and chilli flakes.

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|-----------------------|-------|------------|-------|
| Chicken or Pork | 10.95 | Beef | 11.45 |
| Prawn | 12.95 | | |

48. GUAY TIEW PAD SEE-EW

Stir fried rice noodle with egg, sweet cabbage, mangetout, carrot and dark soya sauce.

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|-----------------------|-------|------------|-------|
| Chicken or Pork | 10.95 | Beef | 11.45 |
| Prawn | 12.95 | | |

49. GUAY TIEW PAD KIMOW (Drunken Noodle)

Spicy stir fried rice noodle with chilli, red green pepper, lime leaves, egg, and mix vegetables.

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|-----------------------|-------|------------|-------|
| Chicken or Pork | 10.95 | Beef | 11.45 |
| Prawn | 12.95 | | |

50. KOW PAD (Thai Fried Rice)

Fried rice with egg, tomato, onion and spring onion.

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|-----------------------|-------|------------|-------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn | 12.45 | | |

51. KOW PAD SUPPAROD (Thai Pineapple Fried Rice)

Fried rice with egg, pineapple, cashew nuts, raisin, onion, pea, carrot and red green pepper.

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|-----------------------|-------|------------|-------|
| Chicken or Pork | 11.45 | Beef | 12.45 |
| Prawn | 13.45 | | |

Vegetarian Starters

52. PO PIA JAY

Crispy spring rolls stuffed with glass noodle, and vegetables.

5.45

53. KRATHONG TONG (Crispy Golden Basket)

Light crispy golden basket with savory filling of sweet corn, garden pea, carrot, and onions topped with cashew nut.

5.95

54. PAK CHOOP PAENG TOD

Deep fried mixed vegetables in crispy batter.

5.45

55. SATAY HET (Mushroom Satay)

Marinated skewers of mushroom served with peanut and ajad sauce.

5.75

56. TOD MAN KOW PORD

Sweet corn cake served with sweet chilli sauce, cucumber, and crushed peanuts.

5.75

57. VEGETARIAN MIXED STARTER (per person).....

Spring roll, Krathong Tong, Pak choop paeng tod, Satay het, and Tod man kow pord.

6.95

Vegetarian Soups & salads

58. LAAB HET (Mushroom Salad)

Spicy mushroom salad with spring onion, chili and mint.

6.45

59. YAM PAK

Spicy mixed vegetables salad.

6.45

60. TOM KA HET (Mushroom Coconut Soup)

Mushroom soup with coconut milk, lemon grass and galangal.

6.45

61. TOM YAM HET

Hot and sour mushroom soup with herbs.

6.45

Vegetarian Stir Fry

62. TAO HOO PAD KRAPOW

Spicy stir fried tofu with chilli, onion, red green pepper, fine bean and holy basil.

8.95

63. TAO HOO PAD KHING

Stir fried tofu with ginger, black fungus mushroom and spring onion.

8.95

64. TAO HOO PAD PREOWAN (Sweet and Sour)

Sweet and sour tofu with pineapple, tomatoes and vegetables.

8.95

65. PAD PAK RUAM

Stir fried mixed vegetables.

7.95

66. TOFU PAD KIMOW (Drunken Stir Fried Tofu)

Hot and spicy stir fried with tofu, bamboo shoot, red green pepper, lime leaves, baby corn, and cauliflower.

8.95

Vegetarian Curry

67. GAENG KEO WAN PAK (Green Curry)

Green coconut curry with mixed vegetables: aubergine, bamboo shoot, tofu and sweet basil.

9.95

68. GAENG PHED PAK (Red Curry)

Red coconut curry with mixed vegetables: aubergine, bamboo shoot, tofu and sweet basil.

9.95

69. PENANG TOFU (Dry Curry)

Dry curry with tofu, fresh bean, lime leaves, coconut milk and sweet basil.

9.95

Vegetarian Rice & Noodle

70. KOW PAD PAK

Stir fried jasmine rice with eggs and vegetables.

8.95

71. PAD THAI JAY

Stir fried rice noodles with eggs, bean sprouts, chive leaf, bean curd and served with lemon, crushed peanut and chilli flakes.

8.95

72. GUAY TIEW PAD SIEW JAY

Stir fried rice noodle with egg, tofu and vegetables in dark soy sauce.

8.95

73. GUAY TIEW PAD KIMOW JAY

Spicy stir fried rice noodle with tofu, egg, chilli, red green pepper, lime leaves, holy basil and mixed vegetables.

8.95

Side Dish

74. KOW (Steamed Fragrant Jasmin Rice)

2.75

75. KOW KAI (Egg Fried Rice)

3.00

76. KOW KRA TI (Coconut Rice)

3.00

77. KOW NEOW (Sticky Rice)

3.00

78. GUAY TIEW (Yellow Egg Noodles with Bean Sprouts)

3.50

79. CHIPS

3.00



Nahmprik Thai Cuisine

Take Away Menu

12 Ashley Road
Altrincham
WA14 2DW

Tel: 0161 222 9202

Discount 20% Off Opening Times

| | Lunch | Evening |
|---------|---------------------|--------------------|
| Mon | Closed | Closed |
| Tues | Closed | 5:30 PM - 11:00 PM |
| Wed-Sat | 12:00 PM - 03:00 PM | 5:30 PM - 11:00 PM |
| Sun | 12:00 PM - 10:00 PM | |

www.nahmprik.co.uk



Take Away Available from A-La-Carte Menu

Starters

- 1. KOW GRIAP GUNG (Prawn Crackers)** 3.00
Thai prawn crackers served with sweet chilli sauce.
- 2. PO PIA TOD (Spring Roll)** 5.45
Crispy spring rolls with vermicelli, seaweed, sesame and vegetables.
- 3. KRATHONG TONG (Crispy Golden Basket)** 6.95
Light crispy golden basket with savory filling of stir-fried minced chicken in sweet corn, garden pea, carrot, and onions topped with cashew nut.
- 4. PEEK GAI TOD (Chicken Wing)** 6.95
Deep Fried Marinated Chicken Wing served with spicy sauce.
- 5. SATAY GAI (Chicken Satay)** 6.95
Marinated skewers of chicken served with peanut sauce and cucumber ajad sauce.
- 6. MOO PING** 6.95
Marinated skewers of pork served with sweet chilli sauce.
- 7. KRA DOOK MOO TOD (Thai spare ribs)** 6.95
Marinated spare ribs with garlic, pepper, ginger and soy sauce.
- 8. NUA DET DEOW** 6.95
Strips of marinated rump steak served with spicy sauce.
- 9. KANOMPANG NAA GUNG (Prawn on Toast)** 6.95
Minced prawn and chicken with herbs on toasts sprinkled with sesame seeds.
- 10. TOD MUN PLA (Thai Fish Cake)** 6.95
Blend fish with red curry paste, green bean, lime leaves served with cucumber and peanut sauce.
- 11. GUNG POW** 6.95
Grilled king prawns on skewers served with spicy seafood sauce.
- 12. GUNG HOM PA (Prawn spring rolls)** 6.95
Prawns spring rolls served with sweet chilli sauce.
- 13. GUNG CHOOP PAENG TOD (Prawn Tempura)** 6.95
Deep fried prawns in crispy batter.
- 14. HOY OBB (Steamed Mussel)** 6.95
Steamed Mussel served with Spicy Seafood Sauce.
- 15. MEE KROB** 6.95
Crispy noodle with king prawns, spring onions, tamarind sauce.
- 16. HOY SHELL NAM PRIK POW (Scallop Stir-fried)** 3.00
Fresh single scallop stir-fried with roasted chilli oil, onion and sweet basil leaves.
- 17. MIXED STARTER** Per Person 7.95
Spring rolls, Thai fish cake, prawn spring roll, prawn and chicken on toasts, chicken satay.

Soups & Salads

- 18. TOM YAM (hot and sour soup)**
Hot and sour soup with lemon grass, galangar, lime leaves, Tomato and spring onion.
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|-----------------|------------|------|------------|
| Chicken or Pork | 6.95 | Beef | 6.95 |
| Prawn | 7.25 | | |
- 19. TOM KA (Coconut Soup)**
Fragrant chicken soup with coconut milk, lemon grass, galangar, tomato and lime leaves.
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|-----------------|------------|------|------------|
| Chicken or Pork | 6.95 | Beef | 6.95 |
| Prawn | 7.25 | | |
- 20. POH TAAK (Seafood Spicy Soup)** 7.95
Hot and sour soup with mixed seafood, lemon grass, galangar and lime leaves.

- 21. LAAB GAI (Chicken Salad)** 6.95
Spicy minced chicken salad with mint, spring onion and grounded glutinous roasted rice.
- 22. YUM NUA (Beef Salad)** 6.95
Spicy beef salad with tomato, spring onion and celery.
- 23. YUM TALAY (seafood Salad)** 8.75
Spicy mix sea food salad with tomato, spring onion and celery.
- 24. PAPAYA SALAD (Som Tum)** 7.50
One of the most famous Thai salad dish that is tantalizingly delicious

Nahm Prik Special

- 25. PHED MAKAM (Duck with Tamarind sauce)** 13.95
Stir fried duck with tamarind sauce, cashew nut, pineapple, red green pepper and dried chilli.
- 26. GAI YANG NAHM PRIK (Grilled Chicken)** 12.95
Thai Style Grilled Chicken with special Nahm Prik Sauce served on a sizzling hot plate.
- 27. SEUA RONG HAI (Weeping Tiger)** 16.95
Thai style grilled marinated Sirloin Steak, served with spicy tamarind sauce and cooling cucumber and salad.

Fish and Seafood

- 28. HOY SHELL PAD NAM PRIK POW** 14.95
(Scallops in Thai-Chili-Paste)
Stir fried scallops with chilli oil, onion and sweet basil served on sizzling hot plate.
- 29. KUNG CHU CHEE (Prawn)** 12.95
King Prawn topped with red curry sauce, coconut milk, red green pepper, kaffir lime leaves and sweet basil.
- 30. PLA CHU CHEE** 16.45
Crispy Sea Bass fillets topped with red curry sauce, coconut milk, red green pepper, kaffir lime leaves and sweet basil.
- 31. PLA RAD PRIK (Fried Fish with Chili Sauce)** 16.45
Crispy Sea Bass fillets on topped with red green pepper, chilli garlic sauce and sweet basil.
- 32. PLA NEUNG MANAO (Steamed Fish with Lime)** 16.95
Steamed Sea Bass fillets steamed with garlic, celery, chilli and lime juice.
- 33. PLA NEUNG KHING** 16.95
Streamed Sea Bass fillets with soy sauce, ginger, garlic, black fungus mushroom and topped with spring onions.

Stir Fry

- 34. PAD KRAPOW (Stir-fried with Holy Basil)**
Spicy stir fried with chilli, onion, red green pepper, fine bean and holy basil.
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|-----------------|-------------|------------------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | Mixed Seafood... | 13.95 |
- 35. PAD KIMOW (Drunken Stir Fried)**
Hot and spicy stir fried with bamboo shoot, red green pepper, lime leaves, baby corn and cauliflower.
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|-----------------|-------------|------------------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | Mixed Seafood... | 13.95 |

36. TOD KRATIEM PRIK THAI

Stir fried with garlic, spring onion and black pepper.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | | |

- 37. GAI PAD MET MAMMUANG (Chicken Cashew Nut)** 10.45
Chicken stir-fried with cashew nut, spring onion, red green pepper and dried chilli.

38. PAD PREOWAN (Sweet and Sour)

Stir fried sweet and sour with pineapple, tomatoes and vegetables.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | | |

39. PAD NAMMAN HOY (Stir-fry In Oyster Sauce)

Stir fried with oyster sauce, mangetout, mushroom, spring onion and baby corn.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | | |

40. PAD KHING (Stir-fry with Ginger)

Stir fried with ginger, black fungus mushroom and spring onion.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.45 | Beef | 11.45 |
| Prawn or Squid | 12.45 | | |

Curry

41. GAENG KIEW WAN (Green Curry)

Green coconut curry with aubergine, bamboo shoot, red green pepper and sweet basil.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.95 | Beef | 11.95 |
| Prawn | 12.95 | | |

42. GAENG PHED (Red Curry)

Red coconut curry with aubergine, bamboo shoot, red green pepper and sweet basil.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.95 | Beef | 11.95 |
| Prawn | 12.95 | | |

43. GAENG PAH (Jungle Curry)

Spicy jungle curry with vegetables – no coconut milk.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.95 | Beef | 11.95 |
| Prawn | 12.95 | | |

44. PENANG (Dry Curry)

Dry curry with fresh bean, lime leaves, coconut milk and sweet basil.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 10.95 | Beef | 11.95 |
| Prawn | 12.95 | | |

45. MASSAMAN

Rich blend of herbs and dry spices with coconut milk, potato, peanuts, crispy shallots.

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|-----------------|-------------|------|-------------|
| Chicken or Pork | 11.95 | Beef | 12.95 |
| Prawn | 13.95 | | |

46. GAENG PHED PEDD YANG (Duck Curry)

Roasted duck with red curry, coconut milk, cherry tomatoes, pineapple, grapes and sweet basil.

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