

Esarn Kheaw Thai Restaurant

314 Uxbridge Road
Shepherds Bush
London
W12 7LJ

www.esarnkheaw.com
Tel: 020 8743 8930

Instagram | Facebook | YouTube | @EsarnKheaw

Starters

1. ข้าวเกรียบ Thai Prawn Crackers Served with sweet chilli sauce.	£2.00
2. ไส้กรอกอีสาน Esarn Kheaw Sausages (Esarn Speciality) Home made Thai sausages made with pork and rice, served with fresh ginger, salted peanuts and chilli.	£5.00
3. ชุบหน่อไม้ Bamboo Shoots Salad - served warm (Esarn Speciality) Bamboo shoots with chilli, fish sauce, onion, coriander and sesame seeds.	£5.00
4. ส้มตำอีสาน , ส้มตำข้าว รสอีสานจัด , ส้มตำปู , ส้มตำไทย หรือ ส้มตำไทยปู Spiced Papaya Salad “Som Tam” (Esarn Speciality) Green papaya with fresh chilli, garlic, lemon juice, crushed peanuts, dried shrimp and fish sauce.	£6.00
5. ปอเปี๊ยะทอด Spring Rolls Vegetarian spring rolls, served with a sweet chilli sauce.	£4.80
6. ทอดมันปลา Fish Cakes Deep fried fish cakes, served with a sweet cucumber relish.	£6.00
7. สะเต๊ะ (เนื้อ หรือ ไก่) Sateh Chicken or Beef Thai style chicken / beef sateh, served with peanut sauce and a sweet cucumber relish.	£5.00
8. เนื้อแดดเดียว Sun Dried Beef Crispy fried marinated Thai style beef jerky.	£4.80
9. ขนมหีบ Khanom Jeep Steamed pork, prawn and chicken dumplings, served with a dark sweet soya bean sauce.	£5.00
10. แขนไก่ทอด Chicken Drumettes Deep fried chicken drumettes tossed with deep fried garlic and shallots. Served with sweet chilli sauce.	£4.80
11. กุ้งทอด หรือ ผักชุบแป้งทอด Finger Dips Vegetables Prawns & vegetables Deep fried prawns / vegetables in batter with sesame seeds, served with a sweet chilli sauce.	£4.80 £6.00
12. ซีโอรังหมู Pork Spare Ribs Marinated rib of pork served with sweet chilli sauce.	£4.80
13. ปีกไก่ยัดไส้ Stuffed Chicken Wings Deep fried chicken wings, stuffed with glass noodles and marinated chicken meat, served with sweet chilli sauce.	£4.80

*For eat-in guests, a discretionary 13% service charge will be added to your final bill.
*Alcohol is not available for take away



14. หมี่กรอบ Mee Krob Crispy fried noodles, mixed with a sweet and sour sauce, garnished with tofu, deep fried egg and pickled garlic.	£4.80
15. ไก่ใบเตย Kai Bai Tuay Deep fried marinated chicken, wrapped in pandan leaf, served with a hot chilli sauce.	£5.00
16. เต้าหู้ทอด Deep Fried Tofu Served with sweet chilli sauce topped with crushed peanuts and coriander.	£4.80
17. ยำเห็ด Spiced Mushroom Salad - served warm Charcoal grilled button mushrooms with onions, coriander, chilli oil paste, lemon juice, carrot slices and fish sauce.	£7.00

Thai Spicy Soups

*Shrimp present in ALL chilli oil pastes

18. ต้มยำ (เห็ด, เต้าหู้ วุ้นเส้น, ไก่, กุ้ง หรือทะเล) Tom Yum Soup Mushroom Tofu & glass noodles Chicken Prawn Seafood *Prawns, squid, mussels Spicy soup with mushrooms / tofu & glass noodles / chicken / prawns / seafood with lemon juice, lime leaves, lemon grass, galanga, chilli oil paste, mushrooms and fish sauce. *หม้อ Pot to share between 4/5 people	£5.50 (หม้อ Pot - £19.80) £5.50 (หม้อ Pot - £19.80) £5.95 (หม้อ Pot - £21.40) £7.95 (หม้อ Pot - £28.60) £8.95 (หม้อ Pot - £32.20)
19. ต้มข่า (เห็ด, เต้าหู้ วุ้นเส้น, ไก่, กุ้ง หรือทะเล) Tom Kha Soup Mushroom Tofu & glass noodles Chicken Prawn Seafood *Prawns, squid, mussels Coconut soup with mushrooms / tofu & glass noodles / chicken / prawns / seafood with coconut milk, lemon juice, lime leaves, lemon grass, galanga, chilli oil paste, tamarind juice, mushrooms and fish sauce. *หม้อ Pot to share between 4/5 people	£5.50 (หม้อ Pot - £19.80) £5.50 (หม้อ Pot - £19.80) £5.95 (หม้อ Pot - £21.40) £7.95 (หม้อ Pot - £28.60) £8.95 (หม้อ Pot - £32.20)

Esarn Specialities

20. เนื้อนํ้าตก หรือ หมุนํ้าตก, ชกเล็กเปิด หรือ ชกเล็กไก่ Spiced North East Style - served warm Chicken or pork Beef or Duck Charcoal grilled sirloin strips of beef / chicken thigh / duck breast / pork neck end with lemon juice, onion, coriander, chilli and fish sauce.	£8.95 £10.95
21. ลาบ (เนื้อ , ไก่ หรือ หมู) Laab - served warm (Beef, chicken or pork) Minced beef / chicken / pork with lemon juice, onion, coriander, chilli and fish sauce.	£8.95

22. ลาบปลาดุก Spiced Catfish North East Style - served warm Minced catfish dip with lemon juice, lime leaves, onion, coriander, chilli and fish sauce.	£10.95
23. แหนมหมูสด Spiced Minced Pork Thai Style – served warm Minced pork with sliced pork skins, lemon juice, lime leaves, coriander, spring onion, ginger, peanuts, fresh chilli and fish sauce.	£8.95
24. เสือร้องไห้ Tiger Cry Grilled strips of sirloin steak, served with a hot chilli sauce.	£10.95
25. ตับหวาน (วัว) หรือ ตับไก่อย่าง Sweet Ox liver Chicken Liver North East Style Grilled strips of ox liver / marinated chicken livers, served with a hot chilli sauce.	£8.95
26. ต้มเครื่องในวัว หรือ ต้มกระดูกหมู Ox tripe Soup / Pork Rib Soup (หม้อ Pot - £35.85) Ox tripe / pork ribs with innards cooked in it's own broth with galanga, coriander, spring onion and fish sauce. Dressed with hot chilli sauce and a spicy vinaigrette. *หม้อ Pot to share between 4/5 people	£9.95
27. หมูย่างเมืองอุบล Grilled Pork Chop (Boneless) Grilled pork chop slices served with a hot chilli sauce.	£8.95
28. แกงอ่อมไก่เมืองอุบล Gaeng Om Chicken cooked with homemade chilli paste, ground toasted rice, fresh dill, lemon basil, oyster mushrooms, bamboo shoots, chicken stock and Thai fermented fish stock. *Recommended for adventurous eaters.	£9.95
29. ไก่ย่างเมืองอุบล Grilled Poussin Grilled marinated baby chicken, served with sweet chilli sauce.	£10.95
30. น้ำพริกปลาสด Num Prik Pla Sod - served warm Spicy catfish dip, with a Thai fermented fish stock, served with fresh vegetables.	£10.95
31. ลาบปลากะพง Laab Sea Bass Deep fried whole Sea bass, topped with a “Laab” style sauce made with red onions, white onions, ground toasted rice, lemon juice, fish sauce, coriander, saw leaf parsley, chilli and spring onions.	£11.95
32. ขนมหุ้น Khanom Jeen Noodles Boiled white wheat flour noodles	£3.95
Seafood	
33. กุ้งเผา (6) Grilled Prawns (6) Grilled prawns (with shell) marinated with oyster sauce, pepper and garlic, served with a spicy vinaigrette sauce.	£10.95
34. ปลาดุกผัดพริก Stir Fried Catfish Stir fried catfish with chilli, sweet basil, green pepper corns, peppers, onion and oyster sauce.	£11.95
35. ปลาราดพริก Pla Lard Prik Crispy fried whole Sea bass covered with a stir-fried holy basil and chilli sauce.	£11.95
36. ปลาเจียนทอด หรือ เนืง Pla Jien Deep fried / steamed whole Sea bass with shitake mushrooms, ginger, spring onion, coriander, sesame oil and soya bean sauce.	£11.95

37. ปลาเปรี้ยวหวาน	£11.95
Sweet and Sour Sea Bass	
Crispy fried whole Sea bass covered with sweet and sour sauce, pineapple, cucumber, onion, sugar snap, tomato, mushrooms and baby corn.	
38. ปลานึ่งมะนาว	£20.50
Steamed Sea Bass With Chilli and Lime	
Steamed whole Sea bass with fresh chilli, lime, pickled garlic, sliced garlic, celery, lemongrass, soya sauce and fish sauce.	
39. ยำปลาหมึก, พล่ากุ้ง หรือ ยำทะเล	
Yum Salad - <i>served warm</i>	
Squid	£9.95
Prawn	£10.95
Seafood *Prawns, squid, mussels	£11.95
Blanched squid / prawn / seafood with lemon juice, lemon grass, onion, chilli, chilli oil paste, coriander and fish sauce.	
40. กุ้งแช่น้ำปลา	£10.95
Koong Numpla - <i>served cold</i>	
Raw prawns garnished with a spicy vinaigrette sauce and fresh garlic slices.	
41. กุ้งผัดกระเทียม	£10.95
Koong Pad Kratiem	
Stir fried prawns (with shell) marinated with oyster sauce, garlic and pepper.	

Stir Fry Dishes

42. ผัดน้ำมันหอย (เนื้อ ,ไก่, หมู หรือ กุ้ง)	
Stir Fry with Oyster Sauce	
Beef, chicken or pork	£8.95
Prawns	£10.95
Stir fried beef / chicken / pork / prawn with garlic, young vegetables and oyster sauce.	
43. ผัดขิง (ผักและเต้าหู้, เนื้อ ,ไก่, หมู หรือ กุ้ง)	
Stir Fry with Ginger	
Vegetables & Tofu	£6.95
Beef, chicken or pork	£8.95
Prawns	£10.95
Stir fried vegetables & tofu / beef / chicken / pork / prawns with garlic, fresh ginger, chilli, young vegetables and oyster sauce.	
44. ผัดพริกใบกระเพรา (ผักและเต้าหู้, เนื้อ ,ไก่ , หมู, กุ้ง หรือ ปลาหมึก)	
Stir Fry with Holy Basil	
Vegetables & Tofu	£6.95
Beef, chicken or pork	£8.95
Prawns or squid	£10.95
Stir fried vegetables & tofu / beef / chicken / pork / prawns / squid with garlic, holy basil, chilli and oyster sauce.	

45. ผัดพริกขิง (เนื้อ,ไก่ หรือ หมู)	
Pad Prik Khing	
Beef, chicken or pork	£8.95
Beef / chicken / pork stir-fried with chilli paste, long bean and fish sauce.	
46. ผัดเม็ดมะม่วงหิมพานต์ (ผักและเต้าหู้ หรือ ไก่)	
Stir Fry with Cashew Nuts	
Vegetables & Tofu	£6.95
Chicken	£8.95
Stir fried vegetables & tofu / chicken with cashew nuts, onion, red and green peppers, toasted chilli and oyster sauce.	
47. ผัดเปรี้ยวหวาน (ผักและเต้าหู้, เนื้อ ,ไก่ , หมู หรือ กุ้ง)	
Sweet and Sour	
Vegetables & Tofu	£6.95
Beef, chicken or pork	£8.95
Prawns	£10.95
Stir fried vegetables & tofu / beef / chicken / pork / prawns with a sweet and sour sauce, pineapple, cucumber, onion, sugar snap, tomato and baby corn.	

Thai Curry	
*Shrimp present in ALL curry pastes	
*Soya sauce available instead of fish sauce	
48. แกงเผ็ดเปิดย่าง	£9.95
Gaeng Pet Ped Yang	
Roasted duck curry cooked in coconut milk with grapes, pineapple and Thai red curry paste.	
49. แกงเขียวหวาน (ผัก, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Green Curry	
Vegetables	£7.00
Beef, chicken or pork	£8.95
Prawns	£10.95
Vegetables / beef / chicken / pork / prawns cooked in coconut cream with, aubergine, bamboo shoots, sweet basil, fish sauce and Thai green curry paste.	
50. แกงเผ็ด (ผัก, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Red Curry	
Vegetables	£7.00
Beef, chicken or pork	£8.95
Prawns	£10.95
Vegetables / beef / chicken / pork / prawns cooked in coconut cream with bamboo shoots, aubergine peas, holy basil, fish sauce and Thai red curry paste.	
51. แกงเนื้อมัสมั่น	£9.95
Gang Neau Massaman	
Cubes of beef cooked in coconut cream with massaman curry paste, peeled new potatoes, peanuts, tamarind juice and button onions.	
52. แพนง (ผักและเต้าหู้, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Panang Curry	
Vegetables & Tofu	£7.00
Beef, chicken or pork	£8.95
Prawns	£10.95
Stir fried vegetables & tofu / beef / chicken / pork / prawns with panang curry paste, lime leaves, coconut cream and fish sauce.	
53. แกงป่า (ผัก, เนื้อ ,ไก่ หรือ หมู)	
Jungle Curry	
Vegetables	£7.00
Minced beef, chicken or pork	£8.95
Prawn	£10.95
Vegetables / minced beef / minced chicken / minced pork / prawn with jungle curry paste, mixed vegetables, young green peppercorns, wild ginger and holy basil in a clear spicy broth.	
Noodle Dishes	
54. ผัดไทย (ผัก, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Pad Thai	
Vegetables	£7.00
Beef, chicken or pork	£7.95
Prawns	£8.95
Stir fried white rice noodles with spring greens, vegetables / beef / chicken / pork / prawns, crushed peanuts, egg, bean sprouts and fish sauce.	
55. ผัดราดหน้า (ผัก, เนื้อ ,ไก่, หมู หรือ กุ้ง)	
Pad Lard Nar	
Vegetables	£7.00
Beef, chicken or pork	£7.95
Prawns	£8.95
Stir fried large rice noodles topped with mixed vegetables / beef / chicken / pork / prawns and a gravy oyster sauce.	
56. ผัดซีอิ๊ว (ผัก, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Pad See-Ew Noodles	
Vegetables	£7.00
Beef, chicken or pork	£7.95
Prawns	£8.95
Stir fried noodles with mixed vegetables / beef / chicken / pork / prawn, egg in a dark soya sauce.	

57. ผัดก๋วยเตี๋ยวซีเมา (ผัก, เนื้อ ,ไก่ ,หมู หรือ กุ้ง)	
Spicy Stir Fried Noodles	
Vegetables	£7.00
Beef, chicken or pork	£7.95
Prawns	£8.95
Stir fried white rice noodles with spring greens / beef / chicken / pork / prawns, bean sprouts, dark soya sauce, fish sauce, holy basil, egg and fresh chilli.	
58. ก๋วยเตี๋ยวน้ำ (เนื้อ ,ไก่ หรือ หมู)	
Thai Noodle Soup	
Beef, chicken or pork	£7.95
White rice noodle soup with beef / chicken / pork, bean sprouts and garnished with deep fried garlic, sesame oil and coriander.	

Rice

59. ข้าวผัดอีสานเขียว	
Esarn Kheaw Fried Rice	
Stir fried rice with prawns, sweet corn, peppers, onions, carrots, egg and pineapples.	
60. ข้าวผัดไข่	
Egg Fried Rice	
Stir fried rice with sweet corn, peppers, onions, carrots and egg.	
61. ข้าวเปล่า	£2.50
Steamed Jasmine Rice	
62. ข้าวเหนียว	£3.50
Sticky Rice	
Traditional rice from the North East of Thailand. Served in a bamboo basket.	

Sides

*Soya sauce is optional instead of oyster sauce or fish sauce

63. ผัดผักรวม	£6.95
Stir Fried Mixed Vegetables	
Stir fried vegetables with garlic and oyster sauce.	
64. ผัดผักบร็อกเคอลี	£6.95
Stir Fried Broccoli	
Stir fried broccoli with oyster sauce, garlic and fresh chilli.	
65. ผัดผักเขียว	£6.95
Stir Fried Mixed Greens	
Stir fried broccoli, sugar snaps and mange tout in garlic and oyster sauce.	
66. ไชยัดไส้ผัก หรือ ไชยัดไส้หมูสับ	£6.95
Stuffed Omelette	
Vegetables or minced pork	
Thai style stuffed omelette with vegetables / minced pork with onions, peppers, mushrooms and fish sauce.	
67. ไชเจียว หรือ ไชเจียวหมูสับ	
Omelette	
Plain or minced pork	£6.95
Thai style plain / minced pork omelette.	
68. ผัดก๋วยเตี๋ยวเปล่า	
Plain Noodles	
Stir fried plain white rice noodles with dark soya bean sauce.	
69. ไชลูกเขย	£6.95
Son In-Laws Eggs	
Deep fried golden eggs with a caramelised tamarind sauce, garnished with deep fried garlic, shallots and coriander.	

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White Wine		
1. Monsoon Valley White, Siam Winery - Thailand	£13.95	
Blended Colombard and white Malaga grapes, fruity with notes of citrus.	175ml glass	£4.50
2. Valencia, Victor Marques - Spain	£13.95	
An easy drinking crisp and dry Spanish wine	175ml glass	£4.50
3. Picpoul de Pinet, Domaine de la Madone – France	£17.95	
Bright and lively with a keen citrus edge and a soft floral feel from a special enclave in the Languedoc.		
4. Le Fay D’Homme, Muscadet	£12.95	
Well balanced acidity.		
5. Azania Chenin Blanc – South Africa	£16.95	
Very slightly off-dry, with delicious tropical fruit flavours and a fresh and appetising character.		
6. Pinot Grigio Blush, La Scala – Italy	£16.95	
A dry Italian white wine.		
7. Petit Chablis, J. Moreau & Fils - France	£17.95	
A delicate and dry white wine.		
8. Gerwurztraminer, Jean Geiler - France	£17.95	
Full bodied with aromas of rose and warm spices.		
9. Vina Gracia Sauvignon Blanc Reserva - Chile	£16.95	
Crisp and refreshing. Soft and well balanced on the palate.		
10. Prosecco, Canti	£19.95	
Extra dry with hints of green apples and flowers.		
Rose Wine		
11. Monsoon Valley Rose, Siam Winery – Thailand	£13.95	
Light and crisp Shiraz Rose with notes of mango and strawberry.	175ml glass	£4.50
12. Mateus Rose, Portugal	£15.95	
A dry Portugese rose wine.		
Red Wine		
13. Monsoon Valley Red, Siam Winery - Thailand	£13.95	
Blended Shiraz, soft medium bodied with a spicy character and a velvety finish.	175ml glass	£4.50
14. Valencia, Victor Marques - Spain	£13.95	
A dry Spanish wine	175ml glass	£4.50
15. Cote Du Rhone, Pierre Amadieu - France	£15.95	
Full bodied and fruity.		
16. Rioja Crianza, Bodegas Muriel – Spain	£18.95	
Ample and persistent on the palate.		
17. Beaujolais Villages, Chateau De L’Hestrage – France	£16.95	
Light and fruity, well balanced.		
18. Vina Gracia, Merlot - Chile	£18.95	
Full bodied with rich aromas, fine plum and blackberry flavours.		
19. Gimenez Mendez Alta Reserva, Malbec – Uruguay	£19.95	
Smooth and elegant, with soft ripe tannins and an excellent balance.		
20. Ojos Del Guadiana, Tempranillo – Spain	£13.95	
Garnet red with purple hues, with inviting notes of clean red fruits, blackberries and strawberries.		
21. Lagrima, Cabernet Sauvignon – Argentina	£16.95	
Intense ruby color with great vivacity.		
Champagne		
22. Dry house champagne	£28.95	
Beers		
Singha	330ml	£4.00
Chang	330ml	£4.00

Liquor & Spirits		
Mee Kong (Thai Rum)	25ml	£4.00
	50ml	£7.50
Sang Som (Thai Rum)	25ml	£4.00
	50ml	£7.50
Johnnie Walker (Black Label)	25ml	£4.00
	50ml	£7.50
Jameson	25ml	£4.00
	50ml	£7.50
Smirnoff (Vodka)	25ml	£4.00
	50ml	£7.50
Barcardi (Rum)	25ml	£4.00
	50ml	£7.50
Gordons Gin	25ml	£3.00
	50ml	£5.50
Baileys	25ml	£3.00
	50ml	£5.50
Remy Martin	25ml	£4.00
	50ml	£7.50
Courvoisier	25ml	£4.00
	50ml	£7.50
Hennessy	25ml	£4.00
	50ml	£7.50

Soft Drinks		
all at £2.00 each		
Coke		
Diet Coke		
Lemonade		
Orange juice		
Mango juice		
Still / Sparkling Water	Small	£2.00
	Large	£3.50

Homemade Soft Drinks	
all at £3.50 each	
ชาเย็น, ชาดำเย็น - Thai Iced Tea (with/without milk)	
ชามะนาว - Thai Iced Lemon Tea	
กาแฟเย็น, โอเลี้ยง - Thai Iced Coffee (with/without milk)	
น้ำเก็กฮวย เย็น - Chrysanthemum Tea – cold (Floral Tea)	

Hot Drinks	
all at £1.50 each	
ชามะลิ - Jasmine tea	
Stress reliever with cardiovascular benefits	
ชาเก็กฮวย ร้อน - Chrysanthemum tea (floral)	
Natural floral tea to help boost your immune system.	

ชาเขียว - Green tea
Loaded with antioxidants and nutrients that have powerful effects on the body.
ชาใบสะระแหน่ - Fresh mint tea
Cooling and refreshing on the palate. Natural antioxidant which also helps aid indigestion.

ชาตะไคร้ - Fresh lemongrass tea
Subtle citrus flavour and fragrance, helps treat fever, flu and headaches.
ชาใบสะระแหน่ ตะไคร้ - Fresh Mint & Fresh Lemongrass Tea
Cool and refreshing with a citrus flavour.

ชาอังกฤษ กาแฟร้อน - Coffee (decaff available)

Dessert	
ข้าวต้มมัด	
Khaow Tummud	£2.75
Black glutinous rice and banana cooked in coconut cream, wrapped in a banana leaf. (Served warm)	
บานาน่าสปลิต	
Banana Split	£4.00
A banana split through the middle, filled with chocolate, vanilla and strawberry ice cream. (Served with whipped cream, crushed peanuts and chocolate sauce.)	
กล้วยทอด	
Banana Fritters	£4.00
Deep fried banana with batter. (Served with a scoop of vanilla ice cream, strawberry and butterscotch sauce.)	
ไอศกรีมมะพร้าว	
Coconut Ice Cream	£4.00
Made with Thai coconut milk with coconut flesh chunks.	
ไอศกรีมมะม่วง	
Mango Alphonso Sorbet	£4.00
Thick, sweet and refreshing.	
ไอศกรีมมะนาวและตะไคร้	
Lime and Lemongrass Sorbet	£4.00
Light, refreshing and excellent after a spicy meal.	
ไอศกรีมชาเขียว	
Matcha Green tea Ice Cream	£4.00
Sweet and refreshing made from matcha powder.	
ไอศกรีมชาไทย	
Thai Tea Ice Cream	£4.00
Bold and the perfect pick me up flavoured ice cream you didn’t know you needed.	

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