



## **Small Plates**

- Spicy Thai Chicken Wings** 5.5  
Delicious, sticky chicken wings coated with a spicy, sweet & sour sauce (x4)
- Chicken Laap** 5.8  
Healthy, Thai-style spicy, freshly minced chicken salad with spices, herbs & served in baby gem lettuces (x5)
- Bun Cha** 5.0  
Tasty chargrilled pork strips served with lettuce, rice vermicelli, chilli, herbs, pickled carrots & daikon
- Edamame (Vgn)** 3.8  
Warm green soya bean pods seasoned with salt
- Salt & Pepper Calamari or Tofu (Vgn)** 4.5/5.5  
Deep fried calamari (5.5) or tofu (4.5) tossed in salt, pepper, chilli, garlic, spring onions & onions
- Potstickers (Wor Tip) (Vgn)** 4.6/5.2  
Hand-made fried pork (5.2) or vegetable (4.6) dumplings (x3) served with vinegar, ginger, soy & chilli dipping sauce
- Poached Potstickers (Shui Gao) (Vgn)** 4.5/5.1  
Healthy, hand-made poached pork or veggie dumplings (x3) drizzled with vegetarian spicy chilli oil & served with vinegar, ginger, soy & chilli dipping sauce
- Chicken Satay** 5.0  
Mildly spicy marinated pieces of chicken cooked over a chargrill & served on skewers (x3) with a peanut dipping sauce
- Hoisin Duck Spring Rolls** 5.2  
Crispy fried spring rolls (x3) filled with five spice roasted duck & served with hoisin sauce
- Vegetable Spring Rolls (Veg)** 4.8  
Hand-wrapped veggie goodness (x3), filled with mushrooms, rice vermicelli, cabbage, carrots, bamboo shoots, fried & served with sweet chilli sauce on the side
- Noodles**
- Pad Thai (Vgn/Veg)** 8.3-9.3  
Thai favourite – mildly spicy, wok fried, fresh flat rice noodles with (7x) prawns (9.3) or chicken (8.8) or tofu (8.3), egg, fish sauce, peanuts, lime wedge & bean sprouts (tofu version - egg optional)
- Pad Kee Mao (Vgn/Veg)** 8.0-9.3  
Super spicy wok fried flat rice noodle dish (aka 'Drunken Noodles') served with either (7x) prawns (9.3), chicken (8.8) both with egg or as a vegetarian/vegan option (8.0). All served with vegetables, Thai basil, chillies & finely chopped lemongrass (egg optional)
- Pad See Ew (Vgn/Veg)** 8.0/9.3  
Wok fried rice noodle dish with eggs & dark soy sauce, served with either beef (9.3) or mixed vegetables (8.0). Egg optional for vegetarian version. Both options include white cabbage, carrots, broccoli & with a medium level of spice/heat
- Singapore Noodles (Vgn/Veg)** 8.3/8.8  
Stir fried rice vermicelli mildly spiced with curry powder served with chicken, baby shrimps, peppers, onions, egg & roast pork (8.8). Vegetarian or vegan options available (8.3) – served with fried tofu & vegetables
- Wonton Dumpling Soup Noodles (Veg)** 8.0/9.0  
Home-made pork & prawn (9.0) wonton dumplings (x6), served in a chicken stock or vegetable wonton dumplings (8.0) with a vegetable stock, both come with fine egg noodles, Chinese leaf & spring onions

## Rice

### **Chicken Katsu Curry** 8.8

Panko breaded & fried crispy chicken served with a mildly spicy vegetable curry sauce with rice

### **Nasi Goreng** 9.3

Spicy Malaysian/Indonesian fried rice cooked with chilli paste, chicken, chopped prawns, carrots, green beans, crispy shallots with a fried egg on the side

### **Pad Krapao (Veg/Vgn)** 8.8-9.3

Thai comfort food – super spicy stir fried minced chicken (9.3) or roasted pork belly (9.3) or tofu/broccoli (veg/vgn) (8.8) with Thai basil, chillies, onions, fine beans, peppers & served with rice & a fried egg on the side

### **Green Chicken or Tofu Curry (Vgn)** 8.0/8.8

Spicy green curry with chicken (8.8) or fried tofu (7.5), vegetables, coconut milk & served with rice

### **Red Vegetable Curry (Vgn)** 8.0

Spicy vegan red curry served with aubergines, fine beans, bamboo shoots & peppers with rice

## Salads (Small or Large Plates Available)

### **Green Papaya Salad (Som Tam) (Vgn)** 5.0/8.8

Shredded green papaya, chilli, cherry tomatoes, cucumber, shredded carrots, fine beans with a fresh, spicy, tangy, lime, fish sauce & garlic dressing, & topped with roasted peanuts. Available as a starter without prawns (5.0) or main course with poached, prawns (x7) (8.8). Vegetarian option on request.

### **Roast Duck Salad** 6.0/9.0

Healthy, delicious slow, in-house roasted, warm, shredded roast duck with cucumbers, carrots, mint, sawtooth leaves, red onions, cherry tomatoes, chillies, peanuts & salad leaves. Served with a Thai style fish sauce, chilli, garlic, lime juice, tamarind salad dressing

### **Tamarind Beef Salad (Bò Thầu Me Dưa Leo)** 5.5/8.5

Healthy & packed with lots of flavour. Delicious bite-sized pieces of wok-fried rump beef on a bed of cucumbers, carrots, mint, sawtooth leaves, red onions, cherry tomatoes, chillies, peanuts & salad leaves

## Soups

### **Miso** 3.5

Traditionally made dashi with white miso, 'silken' tofu, seaweed & spring onions

### **Tom Yum Gung** 4.5/6.0

Super spicy and sour Thai style broth, with chilli, galangal, lemongrass, prawns (small x3/large x6), mushrooms & tomatoes

### **Wonton Dumpling Soup (Veg)** 5.0/5.5

Pork & prawn (5.5) or vegetable (5.0) wonton dumplings (x3), served in a chicken or veg broth respectively

## Side Dishes

### **Stir-Fried Water Spinach (Vgn)** 6.0

Spicy with garlic, shallots, shrimp paste, chillies & fish sauce. Vegan version available on request

### **Plain Rice (Vgn)** 3.0

### **Egg Fried Rice (Veg)** – stir fried with eggs & spring onions 3.5

### **Prawn Crackers** – served with sweet chilli sauce 2.5

### **Stir Fried Mixed Vegetables (Vgn)** 5.0

## Dessert

### Banana Fritters (Veg) – deep fried battered bananas served with syrup & coconut ice cream 4.9

### Green Tea, Black Sesame or Coconut Ice Cream (Veg) – amazing creamy Japanese ice creams 3.9

#### Dietary Information

(Vgn) denotes dishes which are vegan, do not include meat, poultry, dairy/eggs or seafood products. (Veg) denotes dishes which are vegetarian, do not contain meat/poultry/seafood but does contain dairy/egg products. Not all ingredients are listed for every dish – please inform a member of staff if there is something you do not like or are allergic or intolerant to. Gluten-free menu available on request. Please note our dishes are prepared in areas where allergenic ingredients are present, and therefore we cannot guarantee dishes are 100% free from these ingredients

## New Dishes on the Main Menu (w/c 14<sup>th</sup> November)

### **Khao Soi**

#### **Chiang Mai Curry Noodles ข้าวซอย**

Khao Soi is a northern Thai favourite & essentially a spicy curry-based soup noodle dish - lots of spice, heat, flavour, it's amazing! It's available with either **prawns** (deshelled), **chicken** or **tofu (vegetarian)** & comes with rice noodles, crispy egg noodles on top as a garnish, coriander, pickled mustard greens, Thai shallots & dried chillies. Medium or extra spicy options available on request. Contains gluten.

9.5 with Chicken

9.9 with Prawns

8.9 with Tofu (Vegetarian)

### **Beef Brisket Soup Noodles**

Comfort food at it's best - slow cooked pieces of soft, tender beef brisket with 5 spice, served with fine egg (wheat) noodles, Chinese leaves, spring onion, coriander, mooli & chilli as garnish. Contains gluten.

9.5

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## Lunch Set Menus

(Available Lunch Times Only 12pm-3pm/Soups & Mains Served When Ready/Altogether)

### **Taste of Japan – 11.0**

#### **Miso Soup**

Traditionally made dashi with white miso, 'silken' tofu, seaweed & spring onions

#### **Chicken Katsu Curry**

Panko breaded fried chicken served with a silky vegetable curry sauce with rice

#### **Soft Drink**

Coke, Diet Coke, 7-Up, Belu Still Mineral or Perrier Sparkling Water

### **Taste of Thailand – 11.0**

#### **Tom Yum Gung Soup**

Super spicy & sour Thai style broth, with chilli, galangal, lemongrass, prawns (x3), mushrooms & tomatoes

#### **Green Chicken Curry or Red Vegetable Curry (Vgn)**

Freshly made green curry with chicken, selection of vegetables, coconut milk & served with rice or a spicy red vegetable curry served with fine beans, bamboo shoots, aubergines & peppers with rice

#### **Soft Drink**

Coke, Diet Coke, 7-Up, Belu Still Mineral or Perrier Sparkling Water

Upgrades: House Wine 3.0 / Beer 2.0 (Asahi or Singha) / Jasmine Tea 1.0 / Juice 1.0

Swap Tom Yum to Miso Soup Free / Swap Miso to Tom Yum Soup 1.0

**Please note set menus are excluded from other promotions & discounts**

## Drinks

### Beer (330ml Bottle)

Asahi Super Dry – popular Japanese beer, light, crisp & dry	4.0
Howling Hops IPA – citrusy, tropical, juicy, hoppy, big flavours, great example of British craft beer	4.6
Howling Hops Pils Lager – brewed in Hackney, clean, fresh, crisp finish & easy to drink	4.6
Mikkeller Cream Ale <u>Gluten Free</u> – refreshing, medium-body, creamy texture with a light bitter finish	5.3
Mikkeller Kr:lek 9 <u>Gluten Free</u> American Pale Ale – dry, hoppy, fruity, medium-body with a bitter finish	5.3
Mikkeller Peter, Pale & Mary <u>Gluten Free</u> American Pale Ale – hoppy, amazing & packed with flavour	5.3
Paradise Pale Ale – light, fruity, well balanced, American-style session pale ale	4.6
Shoreditch Blonde – light, clean, fresh, dry, blonde ale, easy to drink, brewed locally & a gem!	4.6
Singha – a Thai favourite, great with spicy food	4.0

### Cider (500ml Bottle)

Sandford Orchards Devon Red – craft cider from the heart of Devon, light, bittersweet & fruity	4.9
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### White Wine (175ml Glass/500ml Carafe/750ml Bottle)

Petit Ballon Blanc Cotes de Gascogne 2015, France – fruity, zesty with floral notes	5.0/13.0/18.0
Pinot Grigio Montevento 2015, Italy – light, clean, well balanced & easy to drink	-/-/22.0
Poeta Sauvignon Blanc 2015, Italy – mouth-watering, refreshing & fruity	6.5/18.0/24.0
*Huia Gewurztraminer 2013, New Zealand (Organic) – rich, dry & full bodied, great with spicy dishes	-/-/28.0
*Charles Smith Kung Fu Girl Riesling 2014, USA – smooth, crisp, med-body, aromatic with a long finish	-/-/32.0

### Red Wine (175ml Glass/500ml Carafe/750ml Bottle)

*El Campesino Cabernet Sauvignon Carmenere 2015, Chile – velvety, fruity & lightly spiced	5.0/13.0/18.0
The Wine-Farer Shiraz Viognier 2014, South Africa – rich, dry, hints of spice with a long finish	-/-/24.0
La Muse de Cabestany Pinot Noir 2014, France – fresh, smooth, silky, dry & light	-/-/26.0
Esquinas de Argento Malbec 2014, Argentina – velvety, medium-body, rich, lots of cherry & plum	-/-/30.0
*Dinastia Vivanco Rioja Crianza 2011, Spain – smooth, rich, intense, full bodied, dry, spices & fruit	-/-/30.0

### Rose (750ml Bottle)

Petit Ballon Rosé 2015, France – fresh, dry & easy to drink	-/-/18.0
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### Sparkling (125ml Flute/750ml Bottle)

Sylvoz Prosecco, Italy – light, rich, elegant with a light, dry	6.0/30.0
Vino Spumante Sparkling Rosé, Brut NV, Italy – fresh, light, dry & fruity	-/30.0
*Recommended: wines that have been selected to compliment & pair well with spicy food	

### Soft Drinks

Coke, Diet Coke or 7 Up	2.5
Belu Still Water or Perrier Sparkling Water	2.5
Soda Folk Cream Soda or Root Beer	2.8

### Juices

Aloe Vera King Original, Apple Juice (cloudy, not from concentrate), Coconut Juice/Water (with coconut pulp), Lychee Juice, Mango Juice, Orange Juice (smooth, not from concentrate) & Guava Juice	2.9
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### Tea

*Award-winning fine teas from China – natural (no chemicals), whole leaf, single origin, hand-picked, high quality teas from small artisan farmers & producers. All teas brewed at 75°C-90°C using only filtered water*

Jasmine Pearls (Fujian, China) – aromatic & fragrant floral notes	2.5
English Breakfast – high grade blend of Assam, Darjeeling, Black & Ceylon teas	2.5
Gold Dragon (Flowering Bulb/Fujian, China) – beautiful to watch with honey notes	2.5
Mi Lan Dan Cong (Oolong Tea/Guangdong, China) – mildly sweet with hints of lychee & honey	2.5
Silver Needle (White Tea/Fujian, China) – clean, subtle & delicate	3.0
Superior Bai Lin Gong Fu (Black Tea/Fujian, China) – full body, smooth with hints of caramel	3.0
Organic Dragon Well (Green Tea/Zhejiang, China) – fresh, sweet, nutty & fragrant	3.0

### Iced Tea

Thai Iced Tea – blend of black tea & spices, milky, sweet, delicious & addictive	3.3
Jasmine Iced Tea – jasmine tea, honey, refreshing & soothing	3.3

### Coffee

*Traditional, aromatic, drip-filtered Vietnamese coffee served with condensed milk*

Vietnamese Coffee – strong, rich, sweet & served hot	3.3
Vietnamese Iced Coffee – chocolatey, creamy & the perfect thirst quencher!	3.3

**Please note that for groups of 5 people or more at lunch times, a 12.5% service charge will be added to the final bill. For evenings, a 12.5% service charge will be added for all group sizes**

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Facebook/Twitter: KINStreetFood Mon-Fri 12pm-3pm & 5:30pm-10:30pm, Sat 5:30pm-10:30pm Last Orders at 10pm