

Sample Menu



Small Plates

Xinjiang Lamb Cumin Skewers	5.5
Spicy grilled lamb skewers (x3) marinated with cumin, chilli flakes & Sichuan peppercorns	
Spicy Thai Chicken Wings	5.5
Delicious, sticky chicken wings (x4) coated with a spicy, sweet & sour sauce	
Chicken Laap	6.5
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 rice noodles, lettuce, chilli, herbs, pickled carrots & daikon	
Edamame (Vgn)	3.8
Warm green soya bean pods seasoned with salt	
Salt & Pepper Calamari or Tofu (Vgn)	4.5/6.0
Deep fried calamari (6.0) 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 veg (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	5.3
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 marinated aromatic 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	
<u>Noodles</u>	
Khao Soi (Chiang Mai Curry Noodles) (Veg)	9.4-9.9
Khao Soi is a northern Thai favourite - a spicy curry-based soup noodle dish, with lots of spice, medium heat & flavour, it's amazing! It's available with either prawns (9.9), chicken (9.9) or tofu (vegetarian) (9.4) & comes with rice noodles, crispy egg noodles on top as a garnish, coriander, pickled mustard greens, Thai shallots & dried chillies	
Pad Thai (Vgn/Veg)	9.0-9.5
Thai favourite – mildly spicy, wok fried, fresh flat rice noodles with (7x) prawns (9.5) or chicken (9.5) or tofu (9.0), egg, fish sauce, peanuts, lime wedge & bean sprouts (tofu version - egg optional). Non-spicy version not available.	
Pad Kee Mao (Vgn/Veg)	9.0-9.5
Super spicy wok fried flat rice noodle dish (aka 'Drunken Noodles') served with either (7x) prawns (9.5), chicken (9.5) both with egg or as a vegetarian/vegan option (9.0). All served with mushrooms, aubergines, fine beans, Thai basil & chillies (egg optional)	
Singapore Noodles (Vgn/Veg)	9.0/9.5
Stir fried rice vermicelli mildly spiced with curry powder served with chicken, baby shrimps, peppers, onions, egg & roast pork (9.5). Vegetarian or vegan options available (9.0) – served with fried tofu & vegetables	
Wonton Dumpling Soup Noodles (Veg)	8.5/9.0
Home-made pork & prawn (9.0) wonton dumplings (x6), served in a chicken stock or vegetable wonton dumplings (8.5) with a vegetable stock, both come with fine egg noodles, Chinese leaf & spring onions	

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

Sample Menu

Rice

- Gai Yang (Thai Grilled Chicken)** 9.9
Tasty & scrumptious, one of the most popular street food dishes in Thailand. Chargrilled chicken thigh & leg, served on the bone with rice, green papaya salad, sweet chilli & 'jaew' (dried chilli tamarind dipping sauce) sauces on the side
- Grilled Pork or Chicken Satay with Rice** 9.5
Chargrilled pork strips or chicken satay served with steamed rice, fresh herbs, pickled carrots & daikon, shredded cucumbers, peanuts, crispy shallots, a vegetable spring roll, with chillies & a 'nuoc cham' dressing on the side
- Chicken Katsu Curry** 9.5
Panko breaded & fried crispy chicken served with a mildly spicy vegetable curry sauce with rice. Contains nuts & lactose
- Nasi Goreng** 9.5
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)** 9.0-9.5
Thai comfort food – spicy stir fried minced chicken (9.5) or roasted pork belly (9.5) or tofu/broccoli (veg/vgn) (9.0) with Thai basil, chillies, onions, fine beans, peppers & served with rice & a fried egg on the side
- Green Chicken Curry** 9.5
Spicy green curry with chicken, aubergines, fine beans, bamboo shoots, peppers, coconut milk & served with rice
- Red Tofu Curry (Vgn)** 9.0
Spicy vegan red curry served with fried tofu puffs, aubergines, fine beans, bamboo shoots, peppers, coconut milk & rice

Salads

- Thai Rare Beef Salad** 9.5
Rare, aged bavette, chargrilled and sliced, served with cherry tomatoes, cucumbers, mint, coriander, red onions, baby gem, chillies, spring onions in a spicy sriracha, fish sauce, garlic, lime & chilli dressing served on the side. Only available rare/medium-to-rare and spicy. Served as a main course.
- Xinjiang Lamb Cumin Salad** 9.5
One of the best dishes we have created. Amazing, light, fresh, summery, grilled lamb skewers (x3) marinated with cumin, chilli flakes & Sichuan peppercorns, served with spinach, pea shoots, rocket, watercress, pomegranate, radish & cucumbers. Dressing of soy, black vinegar, sesame oil & ginger served on the side. Served as a main course.
- Green Papaya Salad (Som Tam) (Vgn Optional)** 5.0/9.0
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) (9.0). Vegan version available on request.

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 Optional)** 6.5
Spicy water spinach 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)** 5.5

Dessert

- Banana Fritters (Vgn)** – flour coated deep fried bananas served with syrup & a scoop of vegan coconut sorbet 5.5
- Black Sesame Ice Cream (Veg)** – nutty, toasted sesame, Japanese style handcrafted ice cream made London 3.9*
- Coconut Sorbet (Vgn)** – low-fat, creamy, tasty, vegan sorbet made by Jude's in Hampshire 3.9*
- Gooey Chocolate Brownie (Veg)** – soft, intense choc flavoured ice cream with bits of brownie 3.9*
- Green Tea Ice Cream (Veg)** – classic Japanese favourite, strong, matcha green tea flavoured ice cream 3.9*
- Honeycomb Ice Cream (Veg)** – delicious, creamy, caramel, toffee notes, with honeycomb bits made by Jude's 3.9*
- Mango Sorbet (Vgn)** – low-fat, refreshing, vegan, made with Alphonso mangoes by Jude's 3.9*

*Serving size: two scoops

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

KIN, 88 Leather Lane, London EC1N 7TT Tel: 020 7430 0886 / 020 7831 0328 Email: hello@kinstreetfood.com
Facebook/Twitter: KINStreetFood Mon-Fri 12pm-3pm & 5:30pm-10:30pm, Sat 5:30pm-10:30pm Last Orders at 10pm

Weekly Specials (w/c 3rd April)

Pad Prik Khing ผัดพริกขิง

A popular stir fried dish from Thailand. Bite sized pieces of **beef, roast duck or asparagus (vegan)** dry wok fried with red curry paste, fine beans, peppers & kaffir lime leaves – spicy, fragrant & comforting. Asparagus version also contains broccoli.

Please note this dish is served extra spicy, slightly less spicy option available on request (mild option not available). This dish contains lots of chilli oil, which is one of the primary ingredients.

Served as a main course with rice. Gluten (except duck version) & lactose free.

9.5 with Asparagus (Vegan) / 9.9 with Beef or Roast Duck

Pad See Ew ผัดซีอิ้ว

Old KIN favourite coming back onto the menu for just one week. Stir fried, flat rice noodle dish with eggs, carrots, white cabbage, peppers, broccoli & dark soy sauce, served with either beef, chicken or mixed vegetables (extra broccoli/veg).

Egg optional, vegan option available without eggs on request. Served mild to medium spicy.

9.5 with Beef or Chicken / 9.0 with Mixed Vegetables (Vegetarian/Vegan)

Lunch Set Menus

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

Taste of Japan – 11.5

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 – 11.5

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

**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.
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Drinks

Beer (330ml Bottle)

Hollows & Fentimans Ginger Beer <u>Gluten Free</u> – light, refreshing, smooth & alcoholic	3.5
*Howling Hops IPA – citrusy, tropical, juicy, hoppy, big flavours, great example of British craft beer	5.0
*Howling Hops Pale Ale – American pale ale. Dry, light, tropical. Perfect with spicy food/curries. Low ABV	4.6
Howling Hops Pils Lager – brewed locally, clean, fresh, light with a crisp finish	4.6
Howling Hops Hefeweizen Beer – German style wheat beer, naturally hazy, nice mouthfeel & delicious	4.6
Magic Rock Fantasma <u>Gluten Free</u> – light, smooth, juicy, tropical fruit notes, moreish & brewed in England	5.0
Singha – a Thai favourite, great with spicy food	4.0

Howling Hops – located nearby in Hackney. Uncompromising, hoppy, craft beers packed with flavour & full of character.

Cider (500ml Bottle)

Sandford Orchards Devon Red Gluten Free – fantastic craft cider from the heart of Devon, light, bittersweet & fruity 4.9

White Wine (175ml Glass/500ml Carafe/750ml Bottle)

Petit Ballon Blanc Cotes de Gascogne 2016, France – fruity, zesty with floral notes	5.0/13.0/18.0
*Ledoc Viognier 2017, France – dry, pear aromas, hints of grapefruit, smooth with a round finish	-/-/20.0
Puiattino Pinot Grigio 2017, Italy – notes of apples, pears, peach, unoaked, great mouthfeel & balanced	-/-/22.0
Poeta Sauvignon Blanc 2016, Italy – clean, light, mouth-watering, refreshing & fruity	6.5/18.0/24.0
*Yealands Pinot Gris Gewurztraminer Riesling 2017, New Zealand – complex, smooth & delicious	-/-/30.0
*Huia Gewurztraminer 2015, New Zealand (Organic) – rich, dry & full bodied, great with spicy dishes	-/-/32.0
*Charles Smith Kung Fu Girl Riesling 2015, 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 2016, Chile – velvety, fruity with subtle hints of spice	5.0/13.0/18.0
Boheme Primitivo Salento 2017, Italy – classic medium body red from Puglia, aromas of plum & spice	-/-/20.0
The Wine-Farer Shiraz Viognier 2015, South Africa – rich, dry, hints of spice with a long finish	-/-/24.0
La Muse de Cabestany Pinot Noir 2015, France – fresh, smooth, silky, dry with a light body	-/-/26.0
Madfish Shiraz 2014, Australia – rich, dark, full bodied, soft tannins & packed with flavour	-/-/28.0
Esquinas de Argento Malbec 2014, Argentina – velvety, medium body, rich, lots of cherry & plum	-/-/30.0
*Dinastia Vivanco Rioja Crianza 2013, Spain – smooth, rich, oaked, full bodied, dry with aromas of spice & fruit	-/-/30.0

**Recommended beers & wines that have been selected to compliment & pair well with spicy food*

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 – rich bubbles, elegant with a light, fruity, dry finish	6.0/30.0
Laurent Perrier NV Brut Champagne , France – dry, fresh, well balanced & perfect for special occasions	-/48.0

Soft Drinks

Coke, Diet Coke, 7 Up, Belu Still Water or Perrier Sparkling Water	2.5
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Juices

Aloe Vera King Original, Apple (cloudy, not from concentrate), Coconut Juice/Water (with coconut pulp), Guava, Lychee, Mango, Orange (smooth, not from concentrate) & Pineapple	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 (Various) – 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) – AKA 'Phoenix Honey Orchid', mildly sweet with hints of lychee	2.5
Triple Mint (Various) – complex blend of spearmint, English black peppermint & water mint	2.0
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, nutty & fragrant	3.0

Iced Tea

Thai Iced Tea – blend of black tea & spices, milky, sweet, delicious & addictive	3.5
Jasmine & Honey Iced Tea – jasmine tea, honey, refreshing & soothing	3.5

Coffee

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

Vietnamese Coffee – strong, rich, sweet & served hot	3.5
Vietnamese Iced Coffee – chocolatey, creamy & the perfect thirst quencher!	3.5