



Snacks

- S1 Chicken Satay (N)** | 7.20
Our bestseller! These strips of marinated chicken on wooden skewers are char-grilled to perfection to give an extra layer of smoky flavour. Delicious!
- S2 Pork Skewers** | 7.50
A Popular street food, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, to give it the perfect combination of sweet and savoury.
- S3 Thai Fish Cakes** | 7.20
Traditional spicy Thai-style fish cakes packed with the nuance of the red curry paste and the aromatic and refreshing flavour of the kaffir lime leaves served with our homemade sweet chilli sauce and peanut vegetable relish, a popular combination in Thailand. (Medium Hot)
- S4 Steamed Dimsum Trio** | 6.50
• Hargow-Steamed Chinese prawn dumplings.
• Shumai-Steamed minced pork dumplings with Chinese mushrooms.
• Gaozi-Steamed chicken dumplings.
- S5 Pan Fried Gyoza** | 6.80
Traditional Japanese chicken and vegetable dumplings, first steamed till tender and then pan-fried for a crispy bottom. Delicious!
- S6 Signature Vegetable Spring Rolls (V)** | 6.80
Delightfully crispy spring rolls, stuffed with a perfect combination of vermicelli noodles, black mushrooms, shredded cabbage, and carrots. Served with a sweet plum sauce.
- S7 Thai Style Fried Squid** | 8.20
Delicious deep fried squid, lightly flour coated, topped with diced spring onion and peppers, served with homemade spicy tamarind dipping sauce.
- S8 Signature Chicken Spring Rolls** | 7.50
Crispy, deep fried spring rolls, stuffed with a flavourful combination of shredded chicken, crispy cabbage, carrots, black mushrooms and vermicelli noodles.
- S9 Tempura King Prawns** | 8.20
King prawns fried in a light crispy tempura batter served with plum sauce.
- S10 Prawn and Chicken Toast (N)** | 7.50
Deep fried toast filled with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with crunchy sesame seeds. Accompanied by our homemade sweet chilli sauce.
- S11 Thai Prawn Crackers** | 3.50
A joy to crunch on with our special homemade chilli jam.
- S12 Salt And Chilli Spare Ribs** | 7.50
Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies.
- S13 Vegetable Tempura (V)** | 7.50
A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce.

Curries Served with Jasmine Rice

Change to Coconut Rice/Egg Fried Rice/Japanese Rice + £1
Extra Crispy Fried Egg + £1.50

- C1 Thai Green Curry** Chicken 12.50 | Sea Bass 16.80
Our most popular dish, the ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast or sea bass and crunchy greens. All topped off with an extra helping of fresh chilli. (Hot)
- C2 Thai Red Curry** Beef 13.50 | Salmon 16.50
A customer favourite, this Thai dish is made from slices of tender beef or pan fried salmon fillet cooked in sweet and savoury red curry paste and coconut milk, with aubergines and butternut squash to soak up the moreish curry. (Medium Hot)
- C3 Chicken Thai Yellow Curry** | 12.50
Juicy chicken breast in a rich flavoured curry, enriched with coconut cream as well as coconut milk, cooked with baby potatoes, butternut squash, garlic, and onions, topped with fried shallots. (Mild)
- C4 Panang Curry** Pork 12.50 | Beef 13.50
The boss' favourite! Fragrant with kaffir lime leaves, this dish combines red chillies with rich coconut leaves in a deep and fiery panang red curry base. (Medium Hot)
- C5 Tofu and Butternut Squash Yellow Curry (V)** | 12.50
A mild and delicious curry with deep coconut tones complementing the butternut squash and deep fried tofu with baby potatoes, butternut squash, garlic, and onions, topped with fried shallots. (Mild)
- C6 Lamb Massaman Curry** | 14.50
The staff favourite! Tender cuts of lamb slow-cooked with potatoes, onions in a rich massaman curry sauce, having a sweet after taste, made with star anise, cardamom, cinnamon, chillies, and coconut milk. Highly recommended! (Mild)
- C7 Jackfruit Green Curry (V)** | 13.50
A medley of jackfruit and assorted vegetables in a classic Thai green curry sauce with an intense warming heat, sure to fire up those taste buds. (Hot)
- C8 Massaman Tofu (V)** | 14.50
Mild massaman curry is the perfect accompaniment for tofu, fully soaking up the rich nutty sauce, made from cashew nut, turmeric, star anise, cardamom & chillies, and sweet from cinnamon and coconut milk. Warms you straight to the heart! (Mild)



Sides

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| SD1 Jasmine Rice 3.00 | SD2 Japanese Rice 3.50 | SD3 Egg Fried Rice 4.00 | SD4 Chips 3.50 |
| SD5 Coconut Rice 3.50 | SD6 Sticky Rice 3.50 | SD7 Curly Fries 4.00 | SD8 Sweet Potato Chips 5.50 |

House Specials

- H1 Fresh Water Catfish Curry** | 18.00
From the fresh waters of northern Thailand's Mekong river, our catfish fillet holds a dense yet moist texture. Sweet in flavour, this catfish dish compliments the rich, creamy chao chee curry sauce, perfect served with jasmine rice. (Hot)
- H2 Crispy Katsu Curry**
Deep Fried Tofu (V) 14.50 | **Chicken** 16.50
Crispy deep-fried tofu or breaded chicken breast placed on top of fragrant Japanese rice enriched with traditional Japanese Katsu Curry.
- H3 Teriyaki Sauce** **Deep Fried Tofu (V)** 12.50 | **Salmon** 14.50
The non-spicy one. Tender on the inside and crispy on the outside, choose the pan fried salmon or deep fried tofu complemented by our sweet, homemade teriyaki sauce with Japanese rice.
- H4 Fried Chow Mein (egg noodles) with Chicken** | 12.50
A Thai spin on the famous egg noodle dish, stir fried with succulent slices of chicken breast, bean sprout, cabbage, carrots and broccoli.

Stir Fry Served with Jasmine Rice

Change to Coconut Rice/Egg Fried Rice/Japanese Rice + £1
Extra Crispy Fried Egg + £1.50

- F1 Hot Chilli and Thai Basil** Chicken 12.50 | **Crispy Pork** 13.50
A true Thai classic! Fragrant with holy basil, choose our flavoursome chicken or crispy pork, stir-fried with fresh chillies, garlic and green beans. (Hot)
- F2 Thai-Style Stir Fry with Broccoli**
Deep Fried Tofu (V) 12.50 | **Crispy Pork Belly** 13.00
Mouth-watering deep-fried tofu or crispy pork belly broccoli stir-fried with garlic, carrots and baby corn in a rich, sweet oyster sauce.
- F3 Thai-Style Sweet & Sour Chicken** | 12.50
The original and best! Light & crispy chicken, in a perfectly balanced sweet and sour sauce, with pineapple and crunchy peppers. So comforting!
- F4 Thai Black Pepper Stir Fry**
Chicken 12.50 | **Beef** 13.50 | **King Prawn** 16.50
Onions, mushrooms, peppers and spring onions in a black pepper sauce base, stir-fried with your choice of chicken, beef or king prawns. Irresistible! (Medium Hot)
- F5 Chicken with Cashew Nuts (N)** | 14.50
Hinting subtle tones of sweet and spicy, this traditional Thai dish is made of stir-fried strips of juicy chicken breast with crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple, and roasted chillies. (Medium Hot)
- F6 Thai Ginger Stir Fry** Chicken 12.50 | **King Prawn** 16.50
Refresh your senses with this tender blend of sliced chicken breast or king prawn stir-fried with fresh ginger, mushroom, onion and peppers. A Thai classic!
- F7 Signature Aromatic Spice Stir Fry**
King Prawn 16.50 | **Mixed Seafood** 16.95
A seafood medley of aromatic Thai herbs and spices, krachai root, spicy green peppercorns, fresh chillies, green beans and basil leaves. (Hot)
- F8 Seasonal Mix Vegetable Stir Fry (V)** | 7.50
Seasonal mixed vegetables in a savoury Thai sauce.

Soups

- SP1 Tom Yum Soup**
Mushroom (V) 8.50 | **Chicken** 8.80 | **King Prawn** 9.80
'The heart and soul of Thai cuisine'. A creamy, hot and sour soup with combining roasted chillies, mushroom, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)
- SP2 Tom Kha Soup**
Mushroom (V) 8.60 | **Chicken** 8.90 | **King Prawn** 9.90
Topped with fresh coriander and chillies, this comforting Thai soup combines a rich broth of lemongrass, galangal and kaffir lime leaves with mushrooms in a creamed coconut soup. (Mild)
- SP3 Mixed Seafood Tom Yum Soup** | 12.50
Consisting of a mixture of king prawns, mussels and squid, this soup uses galangal, lemongrass, coconut milk and tom yum to create the classic fusion of seafood and Thai flavours. (Hot)
- SP4 Jungle Chicken Curry Soup** | 8.50
A traditional spicy Thai curry that originated from the forested areas in northern Thailand and is cooked without coconut milk. Slices of chicken breast are cooked in a chicken broth and served with shredded krachai root, aubergines, butternut squash, bamboo shoots, baby corns, fine beans, holy basil and fresh green peppercorns. (Very Hot)



Noodles & Rice

- N1 Pad Thai Vegetarian (V)** 12.50 | **Chicken** 12.90 | **King Prawn** 15.00
Thailand's national dish - a perfect blend of sweet, sour, salty and umami flavours. This is made with Thai rice stick noodles, egg, bean sprouts, and spring onions stir-fried with a tamarind sauce.
- N2 Spicy Stir Fried Rice Noodles with Beef** | 12.50
A spicy and savoury noodle dish of stir-fried rice stick noodles with tender slices of beef, mushroom, fine beans, onion, peppers, chillies, fresh peppercorns, krachai root, and holy basil. (Hot)
- N3 Mantra Chicken Fried Rice** | 12.50
Comfort food at its best! No explanation needed. Served with a crispy fried egg on top.

(V) = This dish is suitable vegetarians.
(N) = This dish contains nuts.
Due to the presence of nuts in the restaurant, there is the possibility that small traces of nuts may be found in any of our dishes.
Please ask a member of staff for a full listing of food related allergens used in our meals. We do not add MSG to our dishes.
If you have enjoyed the service from the staff of Mantra Thai, please feel free to tip the staff as service charge is not added to your bill unless it is a table of 6 or more guests.

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Mantra Thai Mantra Thai Dining www.mantra-thai.co.uk