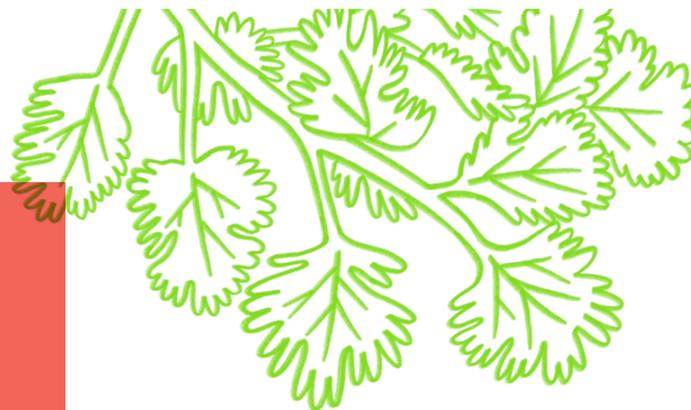




Who is Rosa?

Our first restaurant opened on the site of an East End London café called Rosa's. Out of respect for the previous owner (and as we had no money for new signs) we chose to keep the name.

Over the years, our Thai co-founder Chef Saiphin has also become known as 'Rosa' – and so the name keeps being associated with good, honest food.



Amazing produce

Brought straight from Thai farms to your local Rosa's

PETCHABUN Tamarind

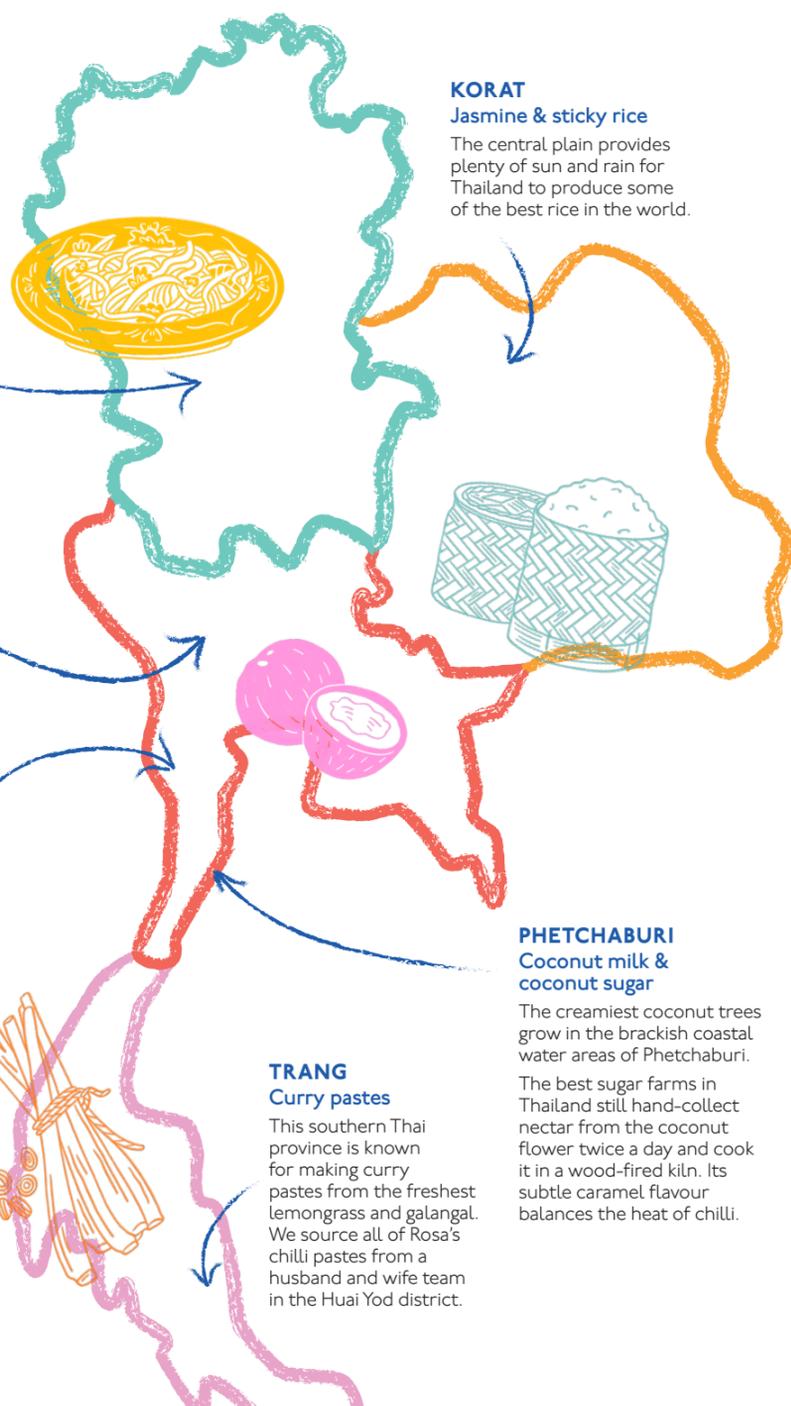
Chef Saiphin's home province has the perfect soil for tamarind. We use only the best of this sweet & sour fruit as it's a crucial ingredient that can make or break a Pad Thai sauce.

RATCHABURI Pad Thai noodles

All our rice noodles come from a 3rd generation family business that's been making noodles for over 80 years.

SAMUT SONGKRAM Fish sauce, oyster sauce & soy sauce

Thai food would not taste the same without the incredible fermented sauces of this coastal area south-west of Bangkok. It's home to hundreds of small, family-owned factories.



KORAT
Jasmine & sticky rice
The central plain provides plenty of sun and rain for Thailand to produce some of the best rice in the world.

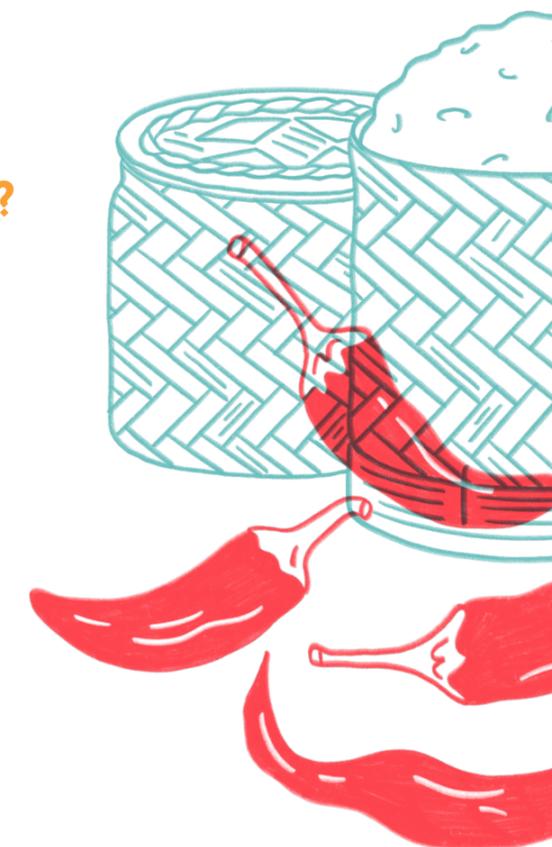
PHETCHABURI
Coconut milk & coconut sugar
The creamiest coconut trees grow in the brackish coastal water areas of Phetchaburi. The best sugar farms in Thailand still hand-collect nectar from the coconut flower twice a day and cook it in a wood-fired kiln. Its subtle caramel flavour balances the heat of chilli.

TRANG
Curry pastes
This southern Thai province is known for making curry pastes from the freshest lemongrass and galangal. We source all of Rosa's chilli pastes from a husband and wife team in the Huai Yod district.

All day menu

HAVE YOU EATEN YET?

กินข้าวหรือยัง



Starters & Snacks

PRAWN CRACKERS 🍤 12
Served with our homemade sweet chilli sauce - if you prefer peanut sauce just let us know

CRISPY PRAWNS 38
Goong tod
Fried prawns coated in crispy breadcrumbs, served with a homemade sweet chilli sauce

CHICKEN SATAY 🍢 35
Gai satay
Tender, lemongrass-scented grilled chicken thigh skewers with a peanut dipping sauce

ROSA'S HOMEMADE SPRING ROLLS 30
Por pia tod
Hand rolled with crunchy vegetables and soft rice noodles, crisp-fried and served with our own homemade sweet chilli sauce

PAPAYA SALAD 🥒 35
Som tum
Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced green papaya with chillies, green beans, tomatoes & cashew nuts

SWEETCORN PATTIES 32
Todmun khaopod
Tender corn kernels fried in a light batter until crisp and golden, flavoured with kaffir lime leaves and red curry paste, served with our homemade sweet chilli sauce

CLASSIC SHARING PLATTER 55
A selection of our most popular starters - serves 2

Chicken satay 🍢
Rosa's homemade spring rolls 🥟
Sweetcorn patties
Prawn crackers 🍤

TOM YUM SOUP 32
Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, coconut milk, mushrooms & aromatic herbs
Chicken 38
Shrimp 44

Noodles

PAD THAI 🍜
Thailand's famous national dish is a sweet & sour stir-fry with rice noodles, tamarind, coconut palm sugar, eggs and crushed peanuts
Veg & Tofu 48
Chicken 54
Shrimp 60

CHILLI & BASIL FLAT NOODLES 55
Pad Kee Mao
Fiery and fragrant with Thai basil, lesser galangal and fresh chillies
Veg & Tofu 48
Minced chicken or beef 54
Just like Thailand! 54
Shrimp 60

STIR FRIED FLAT NOODLES
Pad see ewe
Thai comfort food at its best: rice noodles stir-fried with eggs, spring greens and sweet soy sauce
Veg & Tofu 48
Chicken 54
Shrimp 60

Curries

ROSA'S GREEN CURRY 48
Gaeng kiew wan
Thailand's best-loved curry is a bestseller at Rosa's too. Made with aubergine, bamboo shoots and sweet basil, served with steamed jasmine rice
Veg & Tofu 48
Chicken 54
Beef 60
Shrimp 60

ROSA'S RED CURRY 48
Gaeng dang
Our signature creamy red curry is laced with bamboo shoots, fresh chillies and basil, served with steamed jasmine rice
Veg & Tofu 48
Chicken 54
Beef 60
Shrimp 60

ROSA'S PANANG CURRY 48
Gaeng panang
A rich, red curry sauce with baby aubergine, red and green chillies and kaffir lime leaves, served with steamed jasmine rice
Veg & Tofu 48
Chicken 54
Slow-cooked beef 60
Shrimp 60

ROSA'S RED PINEAPPLE CURRY 48
Gaeng supparod
Our signature dish. A spicy and ever so slightly sweet curry with tangy pineapple and sweet basil, served with steamed jasmine rice
Veg & Tofu 48
Chicken 54
Shrimp 60

ROSA'S MASSAMAN CURRY 64
Gaeng massaman
Our mildest curry is fragrant with gentle Silk Road spices and comes with potatoes, onions and cashew nuts, garnished with fried shallots, served with steamed jasmine rice
Veg & Tofu 52
Chicken 58
Beef 64

Wok Stars

STIR FRIED AUBERGINE 40
Pad makhuea
A Rosa's favourite. Aubergine deep-fried in eggs and potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce and sweet basil

ROSA'S FRIED RICE
Khao pad
Fried rice with Rosa's stir fry sauce, cherry tomatoes, onion, eggs and spring greens
Veg & Tofu 48
Chicken 54
Shrimp 60

CASHEW STIR-FRY 60
Pad metmamuang
Rosa's homemade sauce, cashews, spring onion, mushrooms and dried, roasted chillies
Veg & Tofu 48
Chicken 54
Shrimp 60

CHILLI & BASIL STIR FRY 48
Pad kra prow
A spicy and fragrant favourite with Thai basil, onions and green beans
Chicken 48
Minced chicken or beef 48
Just like Thailand! 48

EAT LIKE A THAI 5
Add a crispy fried egg to any stir fry or noodles

Sides

JASMINE RICE 12
EGG FRIED RICE 15
RICE NOODLES 22
With egg, sweet soy sauce & crunchy bean sprouts

Desserts

MANGO STICKY RICE
Khao niaow ma muang 30
Ripe mango and steamed sweet, sticky rice in coconut milk

ICE CREAM 15
Please ask your server for available flavours
1 Scoop 15
2 Scoops 25
3 Scoops 35

FOOD ALLERGIES
Please note, our food is prepared in kitchens where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, milk and other allergenic ingredients. We're unable to list every ingredient on this menu, so please ask our staff for more detailed information about our food and allergens. We're here to help - please ask for assistance!

🔥 Can be spicy
🔥🔥 Definitely spicy
🔥🔥🔥 Thai spicy
🥜 Contains nuts
🥛 Contains dairy

Some dishes may contain natural strands of lemongrass*

How to order Thai food like a pro

Forget individual starters and mains... Order a spread of dishes for the whole table to share & enjoy. A balanced meal would put crunchy next to smooth, light next to rich, mild next to spicy. Make sure everyone gets a portion of rice to spoon shared soups and curries onto, and be sure to get some of our delicious noodles for variety & texture. And...if you've ordered a spicy papaya salad, get a cooling mocktail to tame the heat!

Here with a friend?
Start with a sharing platter, pick a main each and order noodles & rice to share.

Our top tip: Ask our team for some recommendations

