



To us, Thai food is synonymous with freshness, quality and fragrant. We are your quintessential local restaurant which preserves the Thailand's great traditions: the authentic taste of Thai food.

*To be the most authentic Thai Restaurant in London, we only use authentic fresh Thai ingredients from Thailand. **With our skilled and experienced Head Chef's traditional cooking skills, we are confident that Sawadika could definitely bring you the local Thai taste to London.***

Gluten Free Menu



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Discretionary gratuity suggest to 12.5% will be added to your bill. SOME dishes in this menu contain fish sauce, soya sauce or nuts. **Please INFORM us of any allergies and see the Allergy advice before ordering.**

ThaiHerbs

Thai Basil is a type of basil native to Southeast Asia that has been cultivated to provide distinctive traits. Thai basil has small, narrow leaves, purple stems, and pink-purple flowers.

Galangal is also known as Thai ginger. It's commonly found in Thai, Indonesian, and Malaysian cooking. The skin of galangal is smoother and paler than ginger and its flesh is much harder. The flavour of galangal is much stronger and earthy, sharp and extra citrusy.

Lemongrass also known as citronella grass is a perennial grass that grows in tropical climates. A stalk of lemongrass consists of a pink base, a few tough green husks, and a white core, which is used in cooking. The flavour of lemongrass is characterized by mild citrus notes.

Kaffir Lime Leaf is a key ingredient in Thai cooking as well as other Southeast-Asian cuisines. It is probably one of the most aromatic of all herbs and a wonderful addition to many Thai and Southeast-Asian soups, curries, and stir-fries. The thick leaves are dark green and shiny on one side, and pale on the back and porous on the other.

Krachai has finger-like rhizomes, shoots with up to four leaves, and a spike of white or pink flowers with a pink-spotted white lip. Yellow-fleshed rhizome flavours Thai food including soups, fish dishes, and curries. They are also used to reduce flatulence and to treat diarrheal, dysentery, and worms. The fleshy roots are cylindrical to spindle in shape, yellowish brown in colour and are arranged at right angle to the rhizome.

Food Allergens

Please note that our food may contain these following ingredients. If you are allergy to any of these allergens, please inform us before ordering.

Thank You.

The 14 ALLERGENS



Celery



Cereals containing
Gluten



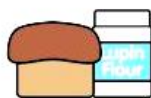
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites

Gluten Free: Most of our dishes are with gluten but we can prepare some of our dish gluten free as request.

Appetizers

- 1. Satay Chicken 泰式沙嗲烧串鸡** (4pcs) £8.50
Grilled marinated Chicken skewers served with peanut sauce
- 2. Thai Fish Cake 泰式鱼饼**  (6pcs) £9.50
Traditional Thai Spicy Fishcake with Thai sweet chilli sauce
- 3. Prawn Summer Roll 越式大虾米纸卷** £8.50
Rice paper wrap with Vermicelli, coriander, mint, lettuce, King Prawn and radish
- 4. Tofu Summer Roll 越式豆腐米纸卷** **V** £8.50
Rice paper wrap with Vermicelli, coriander, mint, lettuce, Tofu and radish
- 5. Grilled Aubergine 泰式烧茄子** **V**   £8.50
Grilled half slice aubergine with Thai sweet and spicy sauce
- 6. Viet Grill Scallop 越式烧鲜扇贝**  £8.00 Each
Grilled Fresh Scallops with chilli, garlic, coriander, vinegar, fish sauce and topped with peanut
- 7. Edamame 毛豆** **V** £4.00
Boiled Green soya beans with a pinch of rock salt

Specialty






- 8. Tom Yum Pla 泰式明炉鱼**   £26.95
Whole deboned Sea Bass with mixed Thai herb and lemongrass cook in Tom Yum Soup
- 9. Thai Style Crispy Sea Bass (PlaLuiSuan) 泰式香味红烧鱼**   £29.95
Deep fried whole deboned Sea Bass with spicy sauce made of chilli paste, red onion, mint, lemon juice and Cashew nut
- 10. Prawn Pad Pong Karee 泰式咖喱炒虾**   £24.95
Jumbo Prawns cooked with curry powder, turmeric powder, egg and a dash of **Milk**
- 11. Red Curry with Duck in Pineapple 泰式菠萝红咖喱鸭**   £24.95
Red Curry cooked in coconut milk with duck, pineapple, Lychee, tomato, green pepper, red pepper and sweet basil

Prik Nam Pal
Satay Sauce



£1.00
£1.00

Fresh chopped Baby Chilli £1.00
Other extra dip £0.50

Salad

12. **Som Tum 泰式青木瓜沙拉**  **£12.95**
Thai famous green papaya salads with fine beans, carrot, tomatoes, roasted peanuts and lime dressing
13. **Larb Gai 泰式碎鸡肉沙拉**  **£12.95**
Minced Chicken salad with toasted ground sticky rice, fresh Thai herbs in lime and chilli powder dressing
14. **Thai Style deboned Chicken Claws 泰式无骨凤爪**    **£12.95**
Deboned Chicken Claws with sliced Mango, carrot, cucumber, sesame oil, coriander and mint in homemade sweet chilli sauce
15. **Yum Woongsen Prawn Sod 泰式粉丝虾沙拉**  **£12.95**
Prawn tossed with glass noodles in fresh chilli, peanut, fish sauces and lemon dressing
16. **Mango and Papaya Salad 越式青木瓜芒果沙拉**  **£13.95**
Vietnamese famous Mango and Papaya salad with mint, carrot, homemade fish sauce, coriander and peanut
17. **Raw Prawn 泰式生虾**   **(Preparation time around 15 minutes)** **£16.95**
Raw Prawn severed with lemon chilli dressing, mint and garlic
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Thai Style Soup


18. **Tom Yum 冬荫汤** 
Traditional Thai spicy and sour soup fragrant with lemongrass, mushroom, garlic, red shallot, lime leaves, coriander and fresh chillies
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|-----------|-------|----------------|-------|
| Chicken 鸡 | £7.00 | King Prawns 大虾 | £7.50 |
|-----------|-------|----------------|-------|
19. **Tom Kha 椰奶冬荫汤** 
A delightfully creamy soup fragrant with the exclusive flavour of galangal, mushroom and coconut milk
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|-----------|-------|----------------|-------|
| Chicken 鸡 | £7.00 | King Prawns 大虾 | £7.50 |
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Vegetable

20. **Stir fried Broccoli with garlic and oyster sauce 蒜蓉蚝油炒西兰花** **£13.95**
21. **Stir fried mixed vegetables in oyster sauce 蚝油炒杂菜** **£13.95**
22. **Stir fried Morning Glory with garlic, oyster sauce 蒜蓉蚝油炒通菜** **£15.95**
23. **Stir fried Morning Glory with Shrimp Paste 虾酱炒通菜** **£17.95**
24. **Stir fried Chinese Choi Sum in garlic sauce 蒜蓉炒菜心** **£13.95**

(Vegetarian can change from Oyster Sauce to Vegetarian Mushroom Sauce)

Yang Grill

- 25. Goong Pow 泰式烧大虾**  (4pcs) **£20.95**
Grilled marinated King Prawn served with Sawadika's homemade sauce
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Curry


(ALL Curries Contain: Coconut Milk, Shrimp Paste 5%)

- 26. Green Curry 泰式绿咖喱** 
Green curry paste cooked with coconut milk, bamboo, green pepper, red pepper, aubergine and sweet basil
- Mixed Seafood 海鲜 **£13.95** Chicken/Beef 鸡/牛 **£12.95** Tofu 豆腐 **£10.95**
- 27. Red Curry 泰式红咖喱** 
Red curry paste cooked with bamboo, aubergine, green pepper, red pepper, sweet basil and coconut milk
- Mixed Seafood 海鲜 **£13.95** Chicken/Beef 鸡/牛 **£12.95** Tofu 豆腐 **£10.95**
- 28. Massaman Lamb 泰式马沙拉咖喱原只羊腿**   **£23.95**
Southern Thai curry paste slow cooked with whole lamb shank, potatoes and peanuts in coconut milk
- 29. Kaeng Karee (Yellow Curry) 泰式黄咖喱** 
Aromatic yellow curry cooked with potatoes
- Boneless Chicken Thigh 鸡腿肉 **£13.95** Tofu 豆腐 **£10.95**
- 30. Panang Curry 泰式香叶咖喱** 
Panang curry paste cooked with coconut milk, fresh chilli, sliced kaffir lime leaves and sweet basil
- Duck 鸭 **£20.95**  Tofu 豆腐 **£10.95**
- 31. Keang Par 泰式森林咖喱鸡**  **£13.95**
Jungle curry chicken with bamboo, fresh chillies, fine beans, straw mushroom, red pepper, green pepper, aubergine, Krachai and sweet basil
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Stir-Fried

32. Pad Nam Prik Pao 泰式辣酱小炒

Stir fried with chilli paste, fine beans, sweet basil, red pepper and green pepper.

Prawn 大虾  £15.95 Beef 牛 £12.95 Tofu 豆腐 £10.95

33. Cashew nuts Stir Fried 泰式菠萝腰果小炒

Stir fried with pineapple, cashew nuts and straw mushroom, spring onion, red pepper and green pepper

Prawn 大虾 £15.95 Chicken 鸡 £12.95 Tofu 豆腐 £10.95

34. Pad Gra Prow 泰式金不换辣小炒

Stir fried with fresh chillies, fine beans, sweet basil, peppercorn, red pepper and green pepper

Prawn 大虾  £15.95 Minced Chicken 碎鸡肉 £12.95 Tofu 豆腐 £10.95

35. Pad Lemongrass Chill 香茅辣小炒

Stir fried with red onion, spring onion, onion, fish sauce and fresh chill

Prawn 大虾 £15.95 Chicken 鸡 £12.95 Tofu 豆腐 £10.95

36. Pad Num-mum Hoi 泰式蚝油草菇小炒

Stir fried vegetarian oyster sauce with straw mushroom, spring onion, red pepper and green pepper

Beef 牛  £12.95 Tofu 豆腐 £10.95

37. Drunken Duck 泰式青柠叶辣炒鸭

Stir fried Duck Breast with chilli, fine beans, sweet basil leaves, krachai, peppercorn, red pepper and green pepper

£18.95

(Please ask our member of staff for the Vegetarian option)

Noodle

38. Pad Thai Goong 正宗泰国大虾金边粉 £15.95

Stir fried rice noodles with Prawns, egg, bean sprouts, tamarind sauce and ground **NUTS** on side

39. Pad Mee Goong 泰国地道大虾炒蛋面 £15.95

Stir fried egg noodle with Prawns, carrot, Chinese cabbage, bean sprout, spring onion and sesame oil

40. Drunken Noodles 泰国地道海鲜辣炒河粉 £16.95

Stir fried Hofun noodles with fresh chillies, peppercorn, mixed Seafood, red pepper, green pepper, fragrant with sweet basil and krachai

41. Singapore Noodle with Chicken 星洲炒米 £15.95

Stir fried vermicelli with chicken, onion, spring onion, bean sprout, egg, *Turmeric powder*, red pepper and green pepper

Noodle Soup

42. **Tom Yum Seafood Noodle Soup** 泰式冬荫海鲜汤面  **£16.95**
Mixed Seafood cooked with egg noodle in **creamy milk** tom yum soup
43. **Pho** 越南河粉  **Choice of : Beef 牛 OR Chicken 鸡** **£15.95**
Vietnamese Pho with 10 Hours slow cooked Beef Broth, red onion, mint, coriander and spring onion
44. **Bun Bo Hue** 越南辣牛米线   **£16.95**
Vietnamese Spicy round vermicelli with Beef, Pork Ball and 10 Hours slow cooked Beef Spicy Broth
45. **Vegetable Pho** 越南素河粉   **£14.95**
Vietnamese Pho with 4 Hours slow cooked Vegetable Broth, red onion, mint, coriander, spring onion, mushroom, tofu, broccoli and Aubergine
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Rice

46. **Khao Pad Goong** 泰国地道大虾炒饭 **£15.95**
Traditional Thai fried rice with Prawn, egg, onion, tomato, broccoli and choy sum
47. **Khao Pad Supparrod(Pineapple Fried Rice)** 正宗泰国菠萝炒饭  **£19.95**
Pineapple fried rice with Prawns, egg, curry powder, sultana and roasted cashew nuts
48. **Khao Pad Prik Goong** 泰国地道辣酱大虾炒饭  **£16.95**
Fried rice cooked with Prawn, fresh chillies, onion, red pepper, green pepper, sweet basil fine beans and oyster sauce
49. **Khao Pad Tom Yum Goong** 泰国冬荫大虾炒饭    **£16.95**
Fried rice with Egg, Red Onion, Onion, Lemongrass and Red Chilli with Prawn
50. **Jasmine Rice** 茉莉香米饭 **£3.75**
51. **Egg Fried Rice** 蛋炒饭 **£4.00**
52. **Coconut Rice** 椰子饭 **£4.25**
53. **Sticky Rice** 糯米饭 **£4.50**

Champagne/Sparkling Wine

- Prosecco Spumante Extra Dry DOC, Cantina ColliEuganei**
SCA, Veneto, Italy £40.00
Aromas are fresh and fruity with floral hints. Soft and lively on the palate without being aggressive. An excellent aperitif.
- Grand Reserve Brut, Sophie Baron Champagne,**
France £55.00
The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

White Wine

- FamiliaCastaño, Organic Macabeo, Spain**
Glass (175ml) £8.00 Bottle £30.00
This wine is pale lemon in colour with youthful highlights. On the nose, there are fragrant aromas of apple, pear and quince. The palate offers brilliant balance, with juicy stone fruit tempered by the wine's bright acidity.
- 'P' Pinot Grigio, Alpha Zeta, Veneto, Italy** £32.00
Lively and fresh aromas of crisp pear. A juicy palate with fresh acidity and a citrus twist on the finish.
- Azevedo, Vinho Verde Loureiro/Alvarinho, Portugal** £35.00
Clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe nectarine, lime blossom and herbaceous hints. Wonderfully refreshing on the palate with aromatic citrus and stone fruit notes, a lively acidity and a crisp and clean finish.
- Chenin Blanc, Fairview, South Africa** £39.00
Fruity aromas of melon and pear are followed by a fresh, crisp palate with lime and a touch of honey.
- Greywacke Marlborough Sauvignon Blanc, New Zealand** £45.00
A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest.

Rosé

- Monastrell Rosado DO Yecla, Molino Loco, Spain**
Glass (175ml) £8.00 Bottle £30.00
The Rosado shows soft and fresh and is balanced in structure with pleasant uplifting acidity and a fruit-filled finish.
- Luberon Rosé, Famille Perrin, Southern Rhône, France** £35.00
Soft-pink in colour, the nose has a lovely fragrance of redcurrants and cherry sorbet. On the palate, flavours of bright red berry fruits are excellently balanced by a zesty acidity, giving the wine an excellent freshness.

Red Wine

- Merlot/Corvina, Ponte Pietra, Veneto, Italy**
Glass (175ml) £8.00 Bottle £30.00
A delicious blend offering the soft, blackberry voluptuousness of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina.
- Malbec Clasico, Kaiken, Mendoza, Argentina** £36.00
Vibrant crimson purple in colour with excellent intensity of blackberries, plums and spice. The palate is rich with balanced acidity, smooth tannins and a fruity finish.
- Rioja Crianza, El Coto, Spain** £39.00
Juicy and concentrated, with a strawberry fruit core and soft vanilla from its time in American oak.
- McLaren Vale Grenache, Willunga 100, South Australia** £45.00
This wine reflects the Grenache characteristics of both the BlewittSprings and McLaren Flat with bright lifted fruit in the blue and red spectrum alongside intense floral aromatics. The palate has generous pure fruit harnessed by fine sandy tannins and a richness on the mid-palate reflecting the influence of the oak.
- Bordeaux Rouge, Chateau de Fontenille, Bordeaux, France** £50.00
This wine has a youthful ruby colour. Elegant and round on the palate with lingering berry fruit, it is well-structured and full bodied. With the characteristic smoky, cigar-box typical of good red Bordeaux, this nevertheless has an approachable, modern style.

Beer

Tiger (330 ml)	Singapore	£5.00
Chang (320ml)	Thailand	£5.00
Singha (330 ml)	Thailand	£5.00
Asahi (330ml)	Japan	£5.00

Spirits and Liqueurs

25ml £5.20 50ml £9.20

Mixer Add £2.00

<u>Aperitifs</u>	Campari Pernod Pimm's
<u>Martini</u>	Extra Dry Bianco Rosso
<u>Gin</u>	Gordon's Bombay Sapphire
<u>Vodka</u>	Smirnoff Absolut Vodka
<u>Whisky & Cognac</u>	Bells Famous Grouse Black Label Chivas Jack Daniels Martell Southern Comfort
<u>Liqueurs</u>	Baileys Disaronno Cointreau Amaretto Tia Maria Tequila Jagamaster Sambuca Kahlua
<u>Rum</u>	Bacardi Captain Morgan Mekhong

Cocktails

£9.95

Mango and Cranberry Mojito

Bacardi, Fresh Mint and Fresh Lime, Cranberry and Mango Juice

Pomegranate Sling

Fresh Lime, Thai Rum, Grenadine and Pineapple Juice

Green Gin

Fresh Lemongrass, Fresh Lime, Fresh Coriander, Gin, Tonic Water

Coconut Surprise

Malibu, Vodka, Coconut Cream and Pineapple Juice

Jamaica Sunrise

Vodka, Grenadine and Orange Juice

Sex on the Beach

Archer, Vodka, Grenadine, Cranberry Juice and Orange Juice

Blue Lagoon

Vodka, Blue Curacao, Lemonade and Fresh Lemon Juice

Mojito

Bacardi, Fresh Lime, Fresh Mint, Soda Water and Mango Juice

Jagamaster Mojito



Fresh Thai Sweet Basil, Fresh Lime, Jagamaster and Soda Water

Mocktails

£8.50

Virgin Mojito

Fresh Mint, Fresh Lime Juice, Lemonade, Mango Juice

Virgin Margarita

Fresh Lime Juice, Fresh Lemon Juice, Lemonade, Orange Juice

Fizz OC

Orange Juice, Cranberry Juice, Soda Water

Orange-Lime Relaxer

Fresh Lime Juice, Orange Juice, Lemonade

Cinderella

Fresh Lemon, Fresh Lime, Orange Juice, Pineapple Juice

Soft Drinks

(Bottle)

 **zero** SUGAR

£4.00 (330ml)

 **Diet Coke**

£4.00 (330ml)

 **CLASSIC**

£4.00 (330ml)



£4.00 (330ml)



Tonic Water
£3.00 (200ml)



Soda Water
£3.00 (200ml)

Juices

£3.50 (Glass)

Orange Juice

Mango Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Mineral Water

Still (330ml) £3.50 (750ml) £4.80

Sparkling (330ml) £3.50 (750ml) £4.80

Tea

Jasmine Flowering Tea (Per Person) £3.25

Fresh Mint Tea (Per Person) £3.25

Fresh Lemongrass Tea (Per Person) £3.25

Rose Tea (Per Person) £3.40

Chrysanthemum Tea (Per Person) £3.40

Thai Special Drinks

Fresh Lime Soda £4.95

Fresh Lime Juice £4.95

Traditional Thai Iced Milk Tea £5.75

Traditional Thai Iced Lemon Tea £5.75

Thai Lemonade £5.75

Thai Mint Pineapple £5.75