

Eat-Aroi cafe

Thai street food

100 North End Road, London W14 9EX
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Opening Hours: Monday - Sunday 12pm - 10.30pm

Spicy level: 🌶️ = Slightly hot 🌶️🌶️ = Medium hot

GF = Gluten Free 🌱 = Can be Veggie 🍌 = Can be Gluten Free 🥬 = Vegetarian

Allergies info: 🐠 = Shell Fish 🥜 = Peanuts 🥛 = Milk 🥚 = Egg 🌿 = Soy 🌰 = Sesame Seed

Some dishes may contain traces of nut, wheat, gluten and/or dairy products - please ask for details.
 A discretionary service charge of 10.0% will be added to your bill. All prices are inclusive of VAT at the rate of 20%

SIDES > เครื่องเคียง

- Tod mun pla** 🌶️🌶️🌱 £7.95
Eat-Aroi recipe Thai fish cakes
- Prawns summer rolls** 🌶️ £7.95
Prawns and fresh veggies, cucumber, carrots, mints, coriander and salad leave, wheat noodles wrapped in rice paper with exotic dipping sauce on side (No chilli)
- Eat aroi platter** 🌶️🌱 £14.95
Chicken satay, veggie spring rolls, Goong pang grob and Thai fish cake
- Kanom Jeep** 🌱 £6.95
Pork and prawns dumpling
- Gai satay** 🌶️🌱 £7.95
Marinated chicken satay skewers with peanut sauce
- Pla muek tod** 🌶️🌱 £8.50
More beachside memories with Eat-Aroi's Thai style fried squid
- Porpia tod** 🌱 £7.95
Vegetable spring rolls filled with vermicelli, carrots and mushrooms
- Prawn on toast** 🌱 £7.95
Deep fried prawn on toast with sesame seeds serves with sweet chilli dip
- Kao pode tod mun** 🌶️🌱 £7.50
Sweet corn fritters with cucumber salsa
- Peak gai tod** 🌶️ £6.95
Marinated chicken wings serve with tamarind sauce on side
- Goong Pang Grob** 🌶️ £7.50
Crispy deep fried prawns in breadcrumbs
- Pu grob** 🌶️ £9.95
Crispy soft shell crab in light batter and garlic
- Salt and pepper tofu** 🌱 GF £7.50
Crispy Tofu with salt and pepper, garlic flake and fresh chilli
- Pad pak ruam** 🌱 £8.95
Stir-fried mixed vegetable of the day with shitaki mushrooms
- Pad pak bung** 🌱 £10.95
Morning glory, tossed with fresh chilli and garlic
- Beansprout Tofu** 🌱 £9.95
Stir fried beansprouts and tofu with fresh chilli and garlic in aromatic oyster sauce
- Pak choy** 🌱 £7.95
Stir-fried "pak choy" with shitake mushrooms and oyster sauce
- Aubergines** 🌱 £9.95
Stir-fried garlic aubergines with fresh chilli and sweet basil
- Plain noodle** 🌱 £7.95
Fried with beansprouts, egg and spring onions
- Kao hom mali** 🌱 £2.95
Steamed Thai jasmine rice
- Kao klong** 🌱 £3.50
Steamed riceberry
- Kao pad kai** 🌱 £3.50
Wok-fried rice with eggs
- Kao Neow** 🌱 £2.95
Steamed sticky glutinous rice
- Kao mun** 🌱 £3.50
Steamed coconut rice
- Prawns crackers** 🌱 £3.95

SOUP > ซุป

- Tom yum goong** 🌶️🌱 GF 🍌 £7.50
for one £14.95
The king of Thai soups. Spicy tom yum soup with king prawns & mushroom
- Tom kha gai** 🌱 GF 🍌 £6.95
for one £14.95
A mild and silky coconut soup with chicken, galangal & mushroom.
- Tom sab beef or rib** 🌶️🌶️ £13.50
for 2-3 people
A tasty soup spiced with chilli powder, galangal, kaffir lime leaves, lemongrass favour with fish sauce and lemon juice
- Tom yum poh tak** 🌶️🌱 GF 🍌 £14.95
for 2-3 people
Hot and sour spicy clear soup with a combination of seafood, lemongrass, lime leaf, galangal basil and fresh lime juice

WOK NOODLES > ก๋วยเตี๋ยวผัด

- Pad thai (N)** 🌱 GF 🍌 🥚 £12.50
Classic rice noodle Pad Thai with chicken or one choice of king prawn or beef with £1 extra
- Pad see-iew** 🌱 🍌 🥚 £11.95
Stir-fried rice noodles with soy sauce, pak choy, egg and chicken or one choice of king prawn or beef £1 extra
- Soba pad pong kari** 🌱 🍌 🥚 £11.95
Widely popular in Thailand for its wonderful smell and flavour, curry powder stir fried soba noodles with egg, onions and spring onions with chicken or one choice of king prawn or beef £1 extra
- Bamee krob lad nar** 🌱 🍌 🥚 £11.95
Crispy egg noodles with delicious gravy sauce, green vegetables, shitaki mushrooms and chicken or one choice of king prawn or beef £1 extra
- Pad keemao** 🌶️🌶️ 🍌 🥚 £12.95
Instant pick-me-up!
Stir-fried rice noodle with seafood, chili and basil leaves.
- Mee Kati Ubong** 🍌 🥚 £12.50
Steamed rice noodle topped with minced pork and an Ubong style coconut red curry sauce
- Lad nar pla grapong** 🌱 🍌 🥚 £12.95
Fried rice noodles topped with sea bass fillet, green vegetable, ginger, shitaki and home-made gravy sauce

FISH > ปลา

- COD FILLET SEABASS FILLET** £14.95 £15.95
- Pad prik sod** 🌶️🌶️🌱 £12.50
Deep fried fillet, stir fried with fresh chilli, minced garlic and morning glory
- Pad cha** 🌶️🌶️🌱 £12.50
Deep fried fillet with stir fried lime leaves, green pepper corns, fingerroot and touch of red chili
- Sam rod** 🌶️🌶️🌱 £12.50
Deep fried fillet in light batter topped with tamarind sauce
- Steamed seabass** GF 🌱 🍌 £15.50
Steamed seabass fillet with chopped chilli, ginger and spring onion in soy broth

NOODLE SOUP > ก๋วยเตี๋ยวน้ำ

- Gua tew nua aroi** 🌱 £12.50
A famous Thai street food, stewed tender beef in five-spice powder served with bean sprouts, coriander and spring onions
- Gua tew mara gai toon** 🌱 £11.95
Stewed chicken in special home recipe chicken broth with bitter gourd garnish with beansprouts, coriander and spring onion
- Gua tew moo tun** 🌱 £11.95
Stewed pork ribs in healthy five-spice powder with bean sprouts, coriander and spring onions
- Kao soi gai** 🌶️🌶️🌱 £12.95
Chiang Mai style yellow curry noodle soup with chicken
- Guay-Teow tom yum seafood** 🌶️🌶️🌱 GF 🍌 £12.95
One of the best street food Thailand has to offer. The classic spicy tom yum noodle soup with king prawns, squid, mussels, and mushrooms, fresh Thai chilli to garnish
- Guay-Teow tom kha gai** 🌱 GF 🍌 £12.50
Soft rice noodle chicken in coconut milk, galangal and Kaffir lime leaves

EAT-AROI RECOMMENDED > แนะนำ

- Massaman lamb** 🌱 GF 🍌 £14.95
Eat-Aroi's take on the Southern Thai lamb Massaman curry. **Rated the World's tastiest curry!**
- Plaah goong** 🌱 GF 🍌 £15.95
King prawns with chilli, mint, lemongrass and lime dressing.
- Panang king prawns** 🌶️🌶️ £15.95
Panaeng curry sauce with king prawns
- Sizzling king prawns** 🌶️🌶️ 🌱 £15.95
Warm spicy seafood salad with white fungus mushrooms in fresh lime dressing.
- Sizzling seafood pad cha** 🌶️🌶️🌱 £16.95
Stir fired seafood with lime leaves, green pepper corns, finger root and touch of red chilli
- Yum talay** 🌶️🌶️ GF 🍌 £16.95
Spicy seafood salad with white fungus mushroom in fresh lime dressing.

- Sizzling nua prik thai dum** 🌶️🌶️🌱 £14.95
Topside beef sautéed in a flavoursome cracked black pepper sauce, with shitaki mushrooms, onion and peppers
- Sizzling kor moo yang** 🌶️🌶️🌱 £13.95
Grilled pork neck slices with dry chilli aromatic tamarind sauce
- Pak choy moo grob** 🌶️🌶️🌱 £12.95
Stir fried green pak choy with garlic, chilli and crispy pork belly
- Ped yang grapao grob** 🌶️🌶️🌱 £15.95
Aromatic roasted duck stir-fried in a garlic, chilli and Thai basil sauce
- Gaeng phed ped yang** 🌶️🌶️🌱 £15.50
Eat-Aroi's roasted duck red curry with aubergine, pineapple and cherry tomatoes

Aroi box > อาหารชุด

Aroi boxes served during happy hours 12pm - 7pm. Happy hour inclusive of refill green tea
 Authentic North-eastern Thai street food. / **Box4 or Box5** with Somtum papaya salad.

- Box 1:** £14.95
Vegetarian box (V) 🌱🌶️🌶️🌱
Sweet corn fritters + Tofu basil and chilli + Pak choy + Jasmine rice
- Box 2:** £14.95
Gaeng wuan gai 🌶️🌶️🌱
Spring roll + Chicken green curry + Pak choy + Jasmine rice
- Box 3:** £14.95
Beef oyster sauce 🌶️🌶️
Sweetcorn cake + Beef oyster sauce + Pak choy + Jasmine rice
- Box 4:** £16.95
Gai somtum 🌶️🌶️🌱
Sweetcorn cake + Grilled chicken + Somtum + Sticky glutinous rice
- Box 5:** £16.95
Moo ping somtum 🌶️🌶️🌱
Spring roll + Pork skewers + Somtum + Sticky glutinous rice
- Box 6:** £15.95
Pla sam rod 🌶️🌶️🌱
Sweetcorn cake + Cod fillet with tamarind sauce + Pak choy + Jasmine rice
- Box 7:** £15.95
Ginger prawns 🌶️🌶️🌱
Prawns toast + Stir fried king prawns with ginger + Pak choy + Jasmine rice
- Box 8:** £14.95
Panaeng gai 🌶️🌶️🌱
Sweetcorn cake + Chicken panang curry + Pak choy + Jasmine rice

CURRY & WOK FRIED > ข้าวราด

- Kao pad chorizo** 🌱 🍌 🥚 £12.50
A surprise!! Dish east meet west
Our own recipe transformed from North-eastern street food
Typical Thai style famous fried rice with chop red yellow pepper and onion topped with chorizo
- Kao pad saporod** 🌶️🌶️🌱 £12.95
Seafood fried rice flavoured with a dash of curry paste, pineapple and kaffir lime leaves
- Kao pad moo tod** 🌱 🍌 🥚 £12.50
Mixed seasonal vegetables lightly stir-fried with brown rice and tender pork (small bite old Thai recipe marinated tender pork)
- Kao pad kraprao khai dao** 🌶️🌶️🌱 GF 🍌 £12.95
The ultimate Thai comfort food. Chicken stir fried in chili & basil sauce topped with fried egg
- Eat Aroi red curry** 🌶️🌶️ GF 🍌 £13.50
Eat-Aroi's red curry with chicken
- Kao gaeng Kiew wuan** 🌶️🌶️ GF 🍌 £13.50
The most popular green chicken curry outside Thailand
- Kao gaeng kari gai** 🌱 GF 🍌 £13.50
Southern Thailand inspired mild chicken yellow curry
- Gai pad king** 🌱 🍌 £12.95
Simple chicken stir fried with salted bean, ginger, spring onion and red chilli

ESARN > อีสาน

- Fabulous choices of authentic north-eastern Thailand street food
- Gai yang ta kraai** 🌶️🌶️🌱 £13.50
Authentic North-eastern Thailand street food. Grilled chicken marinated with Eat-Aroi lemongrass sauce and served with spicy sauce
 - Larb kai** 🌶️🌶️ GF 🍌 £12.50
Spicy minced chicken with herbs seasoned with chilli powder, lemon juice and rice powder
 - Nua namtok** 🌱 GF 🍌 £15.50
Spicy warm beef strip loin with mint leaves, rice powder and chilli & lime dressing
 - Moo ping (per skewer)** 🌶️🌶️ GF 🍌 £4.50
Succulent BBQ pork with a mild North-eastern Thai style dip
 - Yum nau yang** 🌱 GF 🍌 £15.95
Refreshing and healthy. Grilled beef strip loin salad with a slightly spicy Thai dressing
 - Sizzling strip loin (weeping tiger)** 🌶️🌶️ GF 🍌 £15.50
Steak in Thai style served with aromatic home made sauce
 - Somtum papaya salad** 🌶️🌶️ GF 🍌 £10.95
The fresh green papaya salad from the North East of Thailand, with cherry tomatoes and roasted nuts

Mussels > หอย

- One kg.** £17.99
- Half kg.** £10.99
- portion for one** £7.95
- Poh tak sauce** 🌱
Touch of basil, lemongrass and kaffir lime leaves
- Coconut tom kha sauce**
Coconut milk, lemongrass, kaffir lime leave and lemongrass

DESSERTS > ของหวาน

- Glutenous rice with sweet black beans in coconut milk** 🌱 🍌 🥚 £7.95
top with young coconut meat and taro. **One of the most popular Thai desserts on a street shop**
- Eat-Aroi sundae** 🌱 🍌 £6.95
Homemade coconut ice cream and condiments
- Banana royale** 🌱 🍌 £7.50
Baked banana with cinnamon, brown sugar served with coconut ice cream and almond slices
- Eat-Aroi Roti ice cream** 🍌 £6.95
Crispy Roti topped with coconut ice cream
- Ice creams (3 scoops)** 🍌 £6.95
Choose from Eat-Aroi homemade ice cream, Coconut ruammit, Green tea and Taro
- Freshly daily homemade mango cheesecake** £7.50
Made with wheat, milk and sugars

Drink > น้ำดื่ม

- Juice > น้ำผลไม้**
- Cranberry £3.25
 - Orange juice £3.50
 - Fresh lemon juice £4.95
- Iced herbal drinks > น้ำสมุนไพร**
- Roselle £4.95
- Soft drink > น้ำอัดลม**
- Coke £3.50
 - Coke zero £3.50
 - Sparkling water £3.50
 - Diet coke £3.50
 - Still water £3.50
 - Soda water £3.50
- Hot Tea Refill > ชา**
- Green tea £3.50
 - Fresh lemongrass £3.95
 - Fresh mint tea £3.95
 - Fresh ginger £3.95
 - Chrysanthemum £3.50
 - The 3 mix (per pot) £5.95
(Lemongrass, mint & giner)
- Iced > ชา/กาแฟเย็น**
- Tea/Thai £4.95
 - Coffee/Thai £4.95
 - Thai tea top with glass jelly £5.95
 - Ice Lemon Tea £5.95
- Hot > กาแฟโบราณ**
- Old style Thai coffee £3.95
- Beer > เบียร์**
- Singha (abv 5% 330ml) £3.95
 - Leo (abv 5% 330ml) £3.95
 - Cider (Strawberry and Lime) £6.95
- Spirit > เหล้า**
- Mekhong (abv 35% 50ml) £6.95
 - Sang som (abv 40% 50ml) £6.95
 - GIN, Vodka, Pimms (50ml) £6.95
- White Wine > ไวน์ขาว**
- Sauvignon Blanc £19.99
 - Airen, Verdejo 2021 (Spain) £19.99
 - Fresh, white peach, lime (175ml) £7.50
 - Michel Servin Blanc 2019 (French regions) £22.99
 - Citrus, grassy, crisp (175ml) £7.50
 - Bantry Bay Chenin Blanc 2022, Western Cape £22.99
 - An aromatic wine with hints of tropical and citrus fruit
 - The Old Gum Tree Chardonnay South Eastern Australia 2020 £22.99
 - Juicy notes of peach and lemon blossom, a creamy slather of vanilla and crisp
- Red Wine > ไวน์แดง**
- Tempranillo Garnacha 2020 (Spain) 19.99
 - Cherries, strawberries, smooth
 - La Tierra Rocosa Merlot, 2020 (Chile) £22.99
 - Light, pear, apple (175ml) £7.50
 - Romeo Gonzalez Malbec 2020, Mendoza £24.99
 - Smoky black fruits of cassis, blackberry and spice
 - Dehesa de Gazania reserva Rioja, Spain 2018 £25.99
 - Aromas of ripe red fruits, cinnamon and clove
 - Lussac-Saint-Emilion Grand Vin De Bordeaux France 2019 £28.99
 - Rich full bodied wine with juicy black fruit

- Hot > กาแฟโบราณ**
- Beer > เบียร์**
- Spirit > เหล้า**
- White Wine > ไวน์ขาว**
- Red Wine > ไวน์แดง**
- Sparkling Wine**
- Vino Spumante Prosecco (S) (Extra dry) 20cl, Italy £8.50
 - With white stone fruits & lemon flavours
 - Bel Canto Prosecco (L) (Extra dry), Italy £23.99
 - Loads of golden apples and pear flavours

Thank you > ขอขอบคุณค่ะ