

SUPAWAN

Southern Thai food

Food taste better when shared

Nibbles

Phuket cashew nuts 2.0
Roasted with chilli and black pepper

Small plates

Laab aubergine [V] ● 6.5
Grilled aubergine served with roasted rice, tamarind and mint dressing

Yum khao tod [V] [GFO] ● 7.5
Crispy curry rice ball salad with peanut, roasted chillies, ginger and kaffir lime leaves

Peek gai yud sai [GFO] 7.5
Fried chicken wings stuffed with minced chicken, prawns, lemon grass and glass noodles served with sweet chili sauce

Moo ping 6.5
Grilled pork skewers served with ground rice, chili and tamarind dipping sauce

Gai yang gorlea [GFO] ● 7.5
Grilled turmeric marinated chicken in sweet and tangy coconut sauce served with cucumber relish

Kung Sarong 7.5
Crispy fried prawns wrapped in Phuket noodles, served with tamarind and chili sauce

Grilled / Steamed / Wok

Toa hoo nueng kiing [V] ● 9.5
Steamed tofu with ginger, dark soy sauce, fermented soybean and spring onions topped with fried garlic and chili oil

Pla ma now [GFO] ●● 11.5
Steamed sea bass with chili and lime

Moo hong 10.5
Phuket style pork belly braised in five spices and dark soy sauce topped with spring onion and coriander

Neua yang [GFO] ●● 12.5
Grilled marinated beef served with grounded rice and mint dressing

[GFO] Can be made without gluten ingredients

[V] Suitable for vegetarians

Spicy ● ● ●

Curry

Our curry pastes are freshly made in house

Geng gung saporod [GFO] ● 12.5
Prawn curry with pineapple and sweet basil

Geng gai normai [GFO] ●●● 11.5
Chicken red curry with bamboo shoot, galangal and peas aubergine

Geng penang neua [GFO] ● 12.5
Slow cooked beef curry with peanuts

Geng som gung [GFO] ●● 12.5
Spicy sweet and sour southern prawn curry with pineapple and vegetables

Geng ped [GFO] 12.5
Aromatic duck curry with crispy shallots and lychee

Geng kiew wan [GFO] ●● 11.5 / 12.5
Green curry, peas aubergine, fine bean, aubergine and sweet basil with **CHICKEN** or **PRAWN**

Salad

Som tam [GFO] ●● 8.5
Spicy papaya salad with dried shrimps, prawns, carrot and peanuts

Rice / Vegetable dishes

Khao jaow / Khao neio 2.5
Jasmine rice / Sticky rice

Phakbung fai dang [V] [GFO] 4.5
Stir fried morning glory with chili and garlic

Pad ma kaur [V] [GFO] 4.5
Stir fried aubergine with chili and basil

Pad tua fak yao [GFO] 4.5
Stir fried fine beans with shrimp paste

Desserts

A selection of home made dairy free desserts

38 Caledonian Road London N1 9DT 0207 278 2888
supawan.co.uk

Monday – Saturday: Lunch 12.00pm – 3.00pm

Monday – Saturday: Dinner 6.00pm – 10.30pm

*If you have any food allergies or special dietary requirements, please discuss them with us when ordering.
Many of our dishes may contain nuts and shellfish.*

A discretionary 12.5% service charge will be added to the final bill