

s a l a d s

TUMM [papaya salad]

Tumm ; to smash

These papaya salads are made in a traditional wooden pestle & mortar, with customisable spiciness level depending on how many chillies you prefer.

TUM THAI Thai style	8.50
KAI KHEM salted eggs	9.50
PLA RAA anchovies	9.50
PUU pickled crab	9.50
HOI DONG pickled clams	9.50
TUM LAO Lao style.....	10.50
TUM TAAD tray style for 2	15.00

SOOP [spicy salad]

Soop is the art of mixing & balancing the four flavours of Lao food: salty (fish sauce), sweet (palm sugar), sour (lime juice) & spicy (chillies).

SOOP NOR MAI bamboo shoots	7.50
MOO YOR Asian sausage	8.00
MAKHUER YAO char-grilled aubergine	8.00
NHAM KHAO crispy rice with fermented sausages	9.50

LAAB [dry salad]

Laab is a dry salad mix of crunchy toasted rice, whole roasted chillies, mint, fried shallots, spring onions & chilli powder.

TUB WAN boiled liver	8.50
NAM TOK KOR MOO char-grilled pork neck	9.00
LAAB PED minced duck	9.50
LAAB PLA deep-fried whole fish with laab sauce for 2 or more.....	17.00

m a i n d i s h e s

JEE [grilled]

Jee ; to grill

Marinated meat, grilled until charred & succulent. Found on every street corner of Laos. Served with a spicy dipping sauce.

Best with sticky rice.

JEE MOO char-grilled pork skewers	8.00
SAI GORK LAO fermented Lao sausages	8.00
SAI OUA herbal northern sausages.....	8.00
PING GAI NOI char-grilled poussin	10.00

JEE KOR MOO char-grilled pork neck.....	10.00
YANG SINT JIM JAEW char-grilled beef	10.00
PLA PAO GLUER salt-grilled whole fish, served with aubergine dip, vermicelli noodles & fresh herbs for 2 or more.....	17.00

OM [curry]

Laotian curries don't use coconut milk; after all, coconut trees don't grow on a land-locked mountainous terrain. Instead, it's packed full of fresh herbs & spices to make your taste buds tingle.

OM HED BAI YA NANG mixed mushrooms soup	11.00
with ant's eggs +2.00	

OM GAI free-range chicken spicy soup	11.00
---	-------

MOR FAI [hot pot]

*Mor ; pot
Fai ; fire*

A spicy & sour soup, eaten all year round. Traditionally served from a communal pot over charcoal to keep the soup (and the house) warm.

TOM ZAAP GAI GNAR DUM free-range chicken soup & toasted black sesame	13.00
TOM ZAAP GADOOK MOO spicy sour pork ribs	13.00

PAD [stir fried]

PAD MHEE LAO stir fried Lao vermicelli	9.00
---	------

S I D E S

KHAO NIEW white brown sticky rice in banana leaf	3.00
KHAO POON-T rice noodles	3.00
KHAO JEE grilled sticky rice	3.75

how to order the perfect lao meal?

A Laotian meal is all about the joy of sharing. A typical meal is made up of an array of dishes from each group to be had with sticky rice or noodles. For two guests, we recommend at least two salads & two main dishes. For larger groups, one salad & one chargrilled dish per person, & at least a curry or a hot pot to share.

Don't forget our Beer Snacks on the Drinks menu!

ALLERGIES: most of our dishes are spicy and may contain traces of allergic ingredients, please ask before ordering.

SERVICE CHARGE: a discretionary 12.5% will be added to your bill



@laocafelondon