

A la carte Menu



Our dishes are all about authenticity and creativity combined!!

Our main focus are your experience, feedback and recommendation. Our team would be happy to make adjustments to better fit to your palate so please do not hesitate to let us know.

FOOD ALLERGY []

Please help us look after you by telling us if you suffer from any allergies when placing your order.

SYMBOLS & ALLERGY KEY

(C) Crustaceans, (Ce) Celery, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupin, (M) Milk, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (Pn) Peanuts, (Se) Sesame, (S) Soya, (Sd) Sulphur Dioxide, (V) Vegetarian, (8) Option to opt-out the ingredient..





Contains nuts

Slightly mild / Medium / Very hot / //







All dishes are prepared in an environment where nuts, wheat, gluten and other allergens are handled. We cannot guarantee that any of our dishes are completely free from them.

> **Business Hours** 1pm-10pm Tue-Sat and 2pm-10pm Sun **Close Monday**

> > 244 City Road, Cardiff CF24 3JJ 07868 456 268, 07366 558 181 www.moomoothaitapas.co.uk

Company Registration Number 12271433 Incorporated on 21 October 2019

to party of 6 guests and above.





















Starter

O1. PRAWN CRACKERS (G*)(C)(Mu*)(S*)

3.50

02. PBOR PBIA JAY (G)(E)(M)(Mu*)(S)(V)

6.50

Thai spring rolls with glass noodles, cabbage and black mushrooms, served with sweet chilli sauce.

03. CHICKEN SPRING ROLLS (G)(E)(M)(Mo)(Mu)(S) 6.50 Deep fried fresh chicken rolls filled with carrots, onions and black fungus mushrooms.

04. DUCK SPRING ROLLS (G)(E)(M)(Pn)(Se)(S) 7.00 Roasted duck with taro, leeks & spring onions.

05. NURH TOD GROB (Ce)(G)(M)(Mu) 7.00 Crispy marinated beef strips lightly battered with dark sesame dipping sauce.

06. THAI DIM SUM (G)(C)(E)(M)(Mo)(Mu)(S) 6.50 Steamed minced chicken & prawns wrapped in wonton pastry, served with sweet soy sauce.

07. CHICKEN SATAY 6 (Mo)(Pn*)(Sd) 6.50 Marinated of chicken on skewer served with peanut sauce and lightly pickled vegetables.

08. TOD MUN PBLAH (G)(C)(E)(F)(M)(Mo)(Mu)(Pn*)(S) **6.50** Traditional Thai fish cake seasoned with curry paste & kaffir lime leaves, served with sweet chilli sauce and crushed peanuts.

09. PRAWNS ON TOAST (G)(C)(L)(Mo)(Mu)(Se)(S) 7.00 Minced prawns with coriander roots spread on a baquette toped with sesame seeds.

7.00 10. TEMPURA PRAWNS (G)(C)(Mu)(S) King prawns coated in crispy breadcrumbs served with sweet chilli sauce.

11. GOONG PAO (C)(F) 7.00 Chargrilled King prawns on bamboo skewer served with garlic, lime and chilli dipping sauce.

12. SALT & PEPPER SQUID (Ce)(G)(M)(Mo)(Mu)(S) 7.00 Lightly battered squid fried with garlic, salt & pepper.

13. PAN FRIED CHICKEN / (Ce)(G)(M)(Mu)(S) 6.50 Chicken strips pan fried with chilli and onions, served with tamarind sauce.

14. TOD MUN KOW POHD (G)(E)(Mu)(S)(V) 6.50 Crispy golden corn fritters with sweet chilli dip.

15. PAK SATAY / (Pn*)(S)(V) 6.50 Grilled mixed seasonal vegetables served with peanut sauce and soy sauce.







new!! TOD MUN GOONG (G)(C)(Mo)(S)

7.00

Thai prawn cakes coated in panko breadcrumbs, served with sweet and tangy plum sauce.

Mini chicken fillets coated in breadcrumb & black sesame seeds, served with spicy tamarind sauce.

Soup

Chicken 8.00 (c) King Prawns 9.00

16. TOM YUM (C)(F)(Sd)

Sour and spicy soup with coconut milk lemongrass, galangal, kaffir lime leaves and fresh Thai chilli.

17. TOM KHA ✓ (C)(F)(Sd)

Classic Thai coconut soup with lemongrass, galangal, kaffir lime leaves and coriander.

Salad

18. YUM NURH (F*) 9.00

Char-grilled beef sirloin slices with spring onions, cucumber and cherry tomatoes.

19. LAHB GAI (F*)

Traditional Thai E-saan salad of minced chicken, onions, mint, coriander & ground roasted rice.

20. PLAH GOONG (C)(F*)(S*)

Spicy king prawns salad with red onions lemongrass, kaffir lime leaves and chilli sauce.

Curry

(c) King Prawn 13.45 Chicken / Beef 12.45 (s)(v) Vegetable / Tofu 11.45

21. GANG MASSAMAN (C)(F)(M)(Pn*)(Sd)
Southern Thai aromatic nutty flavour curry
with new potatoes, carrots, onions and peanuts.

22. GANG PEHD (C*)(F*)(M)(Sd)

Thai red curry cooked in coconut milk with vegetables and basil.

23. GANG KEAW WAN (C*)(F*)(M)(Sd)

The famous fragrant Thai green curry cooked in coconut milk with vegetables and sweet basil.

24. GANG PBAH (C*)(F*)

Thai spiciest curry with mixed vegetables, cooked without coconut milk.









Noodles & Rice

(c) King Prawn 14.00 Chicken / Beef 13.45 (s)(v) Vegetable / Tofu 12.45

- **35. KAO PAD** (G*)(E)(Mo*)(S*)
 Fried rice with eggs, vegetables & light seasoning.
- **36. KAO PAD GRAPAO** (G*)(Mo*)(S*)
 Fried rice with chilli, garlic and vegetables, lightly seasoned with dark soy sauce.
- 37. PAD THAI (G*)(F)(Mo*)(Mu)(Pn*)(S*)

 Thai style fried rice noodles with bean sprouts and spring onions, served with crushed peanuts.
- 38. GUAY-TEOW PAD KIMAO (G*)(Mo*)(S*)
 Stir fried rice noodles (v) with fresh chillies,
 garlic and mixed vegetables.
- **39. GUAY-TEOW PAD SEEW** (G*)(E*)(Mo*)(S)

 Soft rice noodles (V) stir-fried with eggs, mixed vegetables and soya sauce.
- **40. PAD MEE LEUNG** (G*)(E)(Mo*)(S*)

 Yellow egg noodles stir-fried with mixed vegetables and light seasoning.







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Chef Specials!! ★★★★★

41. GRILLED RIBEYE

(G*)(F*)(Mo*)(Mu*)(S*) 17.45

Thai style marinated ribeye, grilled, sliced and served with Thai chilli sauce.

42. PBLAH NUNG MANOW (F) 15.45
Steamed sea bass fillets with garlic,
lime juice and Thai fresh chillies.

43. PBLAH NUNG KHING (F)(S*)

Steamed sea bass fillets with fresh ginger slices and spring onions.

15.45

44. NURH SWAN (G)(Mo)(S)

The "Heavenly Beef".

Thai style beef jerky topped with crispy basil.

45. GANG PEHD PBED YANG (G)(C)(F)(M)(Sd) 16.45
Deboned roasted whole duck in red curry sauce
with pineapple, cherry tomatoes and sweet basil.

46. KAGAE MASSAMAN (C)(F)(M)(Pn*)(Sd) 17.45
Slow cooked tender lamb shank with new potatoes, carrots and onions. Topped with crushed peanuts.

47. PANANG PBED (G)(C)(F)(M)(Sd)

Roasted duck breast in creamy Panang
curry sauce topped with kaffir lime leaves.

48. PBED MAKHAM (G)(F)(Mu)(S)

Roasted duck breast in tamarind sauce, topped with crispy fried onions.

PBED NUM PRIG PAO (G)(C)(Mo)(S) 17.45

Roasted duck sizzler!! Roasted duck in Thai sweet roasted chilli paste and mixed vegetables.

PBLAH LAAHD PRIG (G)(F)(Mu)(S) 17.45
Fried fish fillets in crispy batter topped with
Moo Moo Thai hot sauce and crispy basil leaves.

new!! CHU CHEE GOONG ≠ (G)(C)(F)(M)(Sd) 17.45
Grilled water king prawns topped with Chu-Chee curry sauce, chilli and shredded kafir lime leaves.

Side dishes

49. Steamed Rice (V)	3.00
50. Sticky Rice (V)	3.50
51. Egg Fried Rice (G)(E)(S)(V)	3.50
52. Garlicky Broccoli & Carrots (Ce)(G)(M)(Mu)(s)(v) 4.80







