

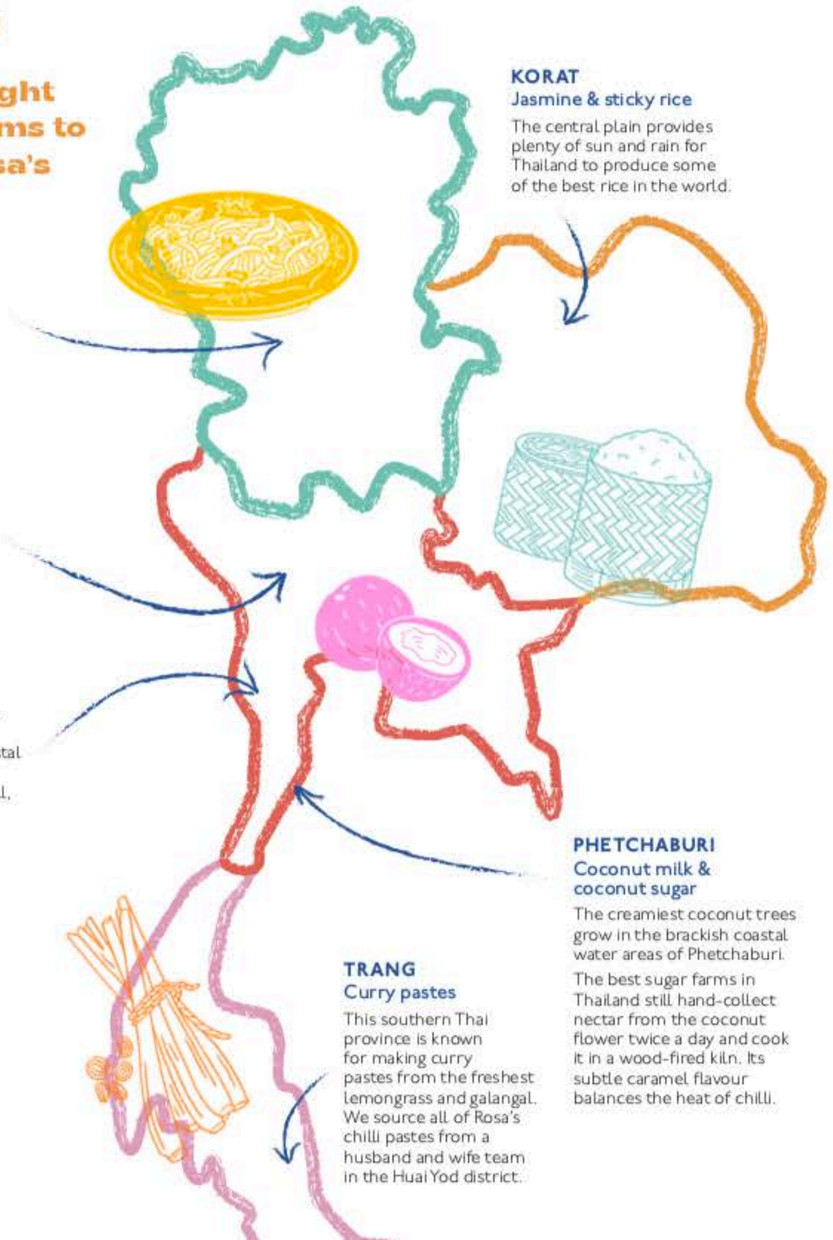
Who is Rosa?

Our first restaurant opened on the site of an East End London café called Rosa's. Out of respect for the previous owner (and as we had no money for new signs) we chose to keep the name.

Over the years, our Thai co-founder Chef Saiphin has also become known as 'Rosa' – and so the name keeps being associated with good, honest food.

Amazing produce

Brought straight from Thai farms to your local Rosa's



PETCHABUN
Tamarind

Chef Saiphin's home province has the perfect soil for tamarind. We use only the best of this sweet & sour fruit as it's a crucial ingredient that can make or break a Pad Thai sauce.

RATCHABURI
Pad Thai noodles

All our rice noodles come from a 3rd generation family business that's been making noodles for over 80 years.

SAMUT SONGKRAM
Fish sauce, oyster sauce & soy sauce

Thai food would not taste the same without the incredible fermented sauces of this coastal area south-west of Bangkok. It's home to hundreds of small, family-owned factories.

KORAT
Jasmine & sticky rice

The central plain provides plenty of sun and rain for Thailand to produce some of the best rice in the world.

PHETCHABURI
Coconut milk & coconut sugar

The creamiest coconut trees grow in the brackish coastal water areas of Phetchaburi.

The best sugar farms in Thailand still hand-collect nectar from the coconut flower twice a day and cook it in a wood-fired kiln. Its subtle caramel flavour balances the heat of chilli.

TRANG
Curry pastes

This southern Thai province is known for making curry pastes from the freshest lemongrass and galangal. We source all of Rosa's chilli pastes from a husband and wife team in the Huai Yod district.

ROSA'S THAI

All day menu

HAVE YOU EATEN YET?

กินข้าวหรือยัง

Starters & Snacks

PRAWN CRACKERS ····· 12
Served with our homemade sweet chilli sauce - *if you prefer peanut sauce just let us know*

CRISPY PRAWNS ····· 38
Goong tod

Fried prawns coated in crispy breadcrumbs, served with a homemade sweet chilli sauce

CHICKEN SATAY ····· 35
Gai satay

Tender, lemongrass-scented grilled chicken thigh skewers with a peanut dipping sauce

ROSA'S HOMEMADE SPRING ROLLS ····· 30
Por pia tod

Hand rolled with crunchy vegetables and soft rice noodles, crisp-fried and served with our own homemade sweet chilli sauce

PAPAYA SALAD ····· 35
Som tum

Sweet, sour, salty, spicy & dangerously addictive. A vibrant salad of finely sliced green papaya with chillies, green beans, tomatoes & cashew nuts

SWEETCORN PATTIES ····· 32
Todmun khaopod

Tender corn kernels fried in a light batter until crisp and golden, flavoured with kaffir lime leaves and red curry paste, served with our homemade sweet chilli sauce

CLASSIC SHARING PLATTER ····· 55
A selection of our most popular starters - serves 2

Chicken satay
Rosa's homemade spring rolls
Sweetcorn patties
Prawn crackers

TOM YUM SOUP ····· 32
Light & refreshing with a warming hit of chilli, Thailand's best-loved soup balances the sharpness of lime with sweet tomatoes, coconut milk, mushrooms & aromatic herbs

Chicken ····· 38
Shrimp ····· 44

Noodles

PAD THAI
Thailand's famous national dish is a sweet & sour stir-fry with rice noodles, tamarind, coconut palm sugar, eggs and crushed peanuts

Veg & Tofu ····· 48
Chicken ····· 54
Shrimp ····· 60

CHILLI & BASIL FLAT NOODLES
Pad Kee Mao

Fiery and fragrant with Thai basil, lesser galangal and fresh chillies

Veg & Tofu ····· 48
Minced chicken or beef
Just like Thailand! ····· 54
Shrimp ····· 60

STIR FRIED FLAT NOODLES
Pad see ewe

Thai comfort food at its best: rice noodles stir-fried with eggs, spring greens and sweet soy sauce

Veg & Tofu ····· 48
Chicken ····· 54
Shrimp ····· 60

Curries

ROSA'S GREEN CURRY
Gaeng kiew wan

Thailand's best-loved curry is a bestseller at Rosa's too. Made with aubergine, bamboo shoots and sweet basil, served with steamed jasmine rice

Veg & Tofu ····· 48
Chicken ····· 54
Beef ····· 60
Shrimp ····· 60

ROSA'S RED CURRY
Gaeng dang

Our signature creamy red curry is laced with bamboo shoots, fresh chillies and basil, served with steamed jasmine rice

Veg & Tofu ····· 48
Chicken ····· 54
Beef ····· 60
Shrimp ····· 60

ROSA'S PANANG CURRY
Gaeng panang

A rich, red curry sauce with baby aubergine, red and green chillies and kaffir lime leaves, served with steamed jasmine rice

Veg & Tofu ····· 48
Chicken ····· 54
Slow-cooked beef ····· 60
Shrimp ····· 60

ROSA'S RED PINEAPPLE CURRY
Gaeng supparod

Our signature dish. A spicy and ever so slightly sweet curry with tangy pineapple and sweet basil, served with steamed jasmine rice

Veg & Tofu ····· 48
Chicken ····· 54
Shrimp ····· 60

ROSA'S MASSAMAN CURRY
Gaeng massaman

Our mildest curry is fragrant with gentle Silk Road spices and comes with potatoes, onions and cashew nuts, garnished with fried shallots, served with steamed jasmine rice

Veg & Tofu ····· 52
Chicken ····· 58
Beef ····· 64

Wok Stars

STIR FRIED AUBERGINE ····· 40
Pad makhuea

A Rosa's favourite. Aubergine deep-fried in eggs and potato flour, then stir-fried with yellow bean sauce, chilli, soy sauce and sweet basil

ROSA'S FRIED RICE
Khao pad

Fried rice with Rosa's stir fry sauce, cherry tomatoes, onion, eggs and spring greens

Veg & Tofu ····· 48
Chicken ····· 54
Shrimp ····· 60

CASHEW STIR-FRY
Pad metmamuang

Rosa's homemade sauce, cashews, spring onion, mushrooms and dried, roasted chillies

Veg & Tofu ····· 48
Chicken ····· 54
Shrimp ····· 60

CHILLI & BASIL STIR FRY
Pad kra prow

A spicy and fragrant favourite with Thai basil, onions and green beans

Chicken ····· 48
Minced chicken or beef
Just like Thailand! ····· 48

EAT LIKE A THAI ····· 5
Add a crispy fried egg to any stir fry or noodles

Sides

JASMINE RICE ····· 12
EGG FRIED RICE ····· 15
RICE NOODLES ····· 22
With egg, sweet soy sauce & crunchy beansprouts

Desserts

MANGO STICKY RICE ····· 30
Khao niaow ma muang

Ripe mango and steamed sweet, sticky rice in coconut milk

ICE CREAM
Please ask your server for available flavours

1 Scoop ····· 15
2 Scoops ····· 25
3 Scoops ····· 35

FOOD ALLERGIES

Please note, our food is prepared in kitchens where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, milk and other allergenic ingredients. We're unable to list every ingredient on this menu, so please ask our staff for more detailed information about our food and allergens. We're here to help - please ask for assistance!

Can be spicy
Definitely spicy
Thai spicy
Contains nuts
Contains dairy

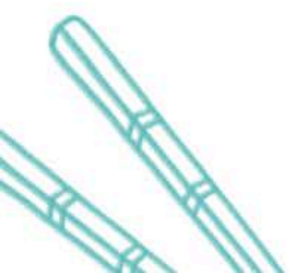
Some dishes may contain natural strands of lemongrass*

How to order Thai food like a pro

Forget individual starters and mains... Order a spread of dishes for the whole table to share & enjoy. A balanced meal would put crunchy next to smooth, light next to rich, mild next to spicy. Make sure everyone gets a portion of rice to spoon shared soups and curries onto, and be sure to get some of our delicious noodles for variety & texture. And... if you've ordered a spicy papaya salad, get a cooling mocktail to tame the heat!

Here with a friend?
Start with a sharing platter, pick a main each and order noodles & rice to share.

Our top tip: Ask our team for some recommendations











All Prices are in AED & Inclusive of VAT