

SAMBAL SHIOK

LAKSA BAR

SHARING SNACKS

MALAYSIAN FRIED CHICKEN with peanut sauce GF	10
GADO GADO SALAD with peanut sauce GF Ve	8
FENUGREEK CRACKERS Ve	5
SAMBAL GREENS GF Ve 	7

SIGNATURE CURRY LAKSA GF

Rice noodles, tofu puffs, bean sprouts, green beans with choice of:

THE TOFU SPECIAL – extra tofu	13
CLASSIC CHICKEN	13.5
CLASSIC PRAWN	15
THE SPECIAL – chicken & prawn	16.5
THE VEGAN SPECIAL – charred broccoli & aubergine with vegan laksa broth	13.5

Customise your laksa:

- Our default chilli level is HOT! Just ask for MEDIUM
- Have the vegan broth with any laksa
- Have mixed or egg noodles (not GF) for £1 extra

Our signature laksa is based on a 'campur' style laksa found in Malacca - a cross between Kuala Lumpur's curry laksa and Penang's fiery assam laksa. It is rooted in Peranakan Nyonya cooking (a blend of Malay and Chinese cuisine).

The traditional laksa broth has a powerful shrimp base. The vegan broth is shrimp-free with added tomato and miso for an umami hit.

MANDY'S ASSAM LAKSA

(Can be made GF) **14.5**

Spicy, sour, fruity fragrant with rice noodles, mackerel, galangal, shrimp paste, tamarind, and lemongrass.

RICE BOWLS GF

Have fried rice for £1 extra

Steamed white rice, fresh cucumber with choice of:	
PINEAPPLE PRAWNS	13.5
LEMONGRASS CHICKEN CURRY	11.5
YELLOW VEG CURRY GF Ve 	11.5

NOODLE SALADS GF

Rice noodles, fresh vegetables, herbs with choice of:	
PRAWN	13.5
CHICKEN	11.5
CHARRED BROCCOLI & AUBERGINE Ve	11.5

EXTRA PORTIONS GF

Steamed white rice / fried rice (not GF)	3 / 4
Soft boiled Clarence Court egg	2.5
Tofu puffs / broccoli / aubergine	2.5
Rice noodles / Egg noodles (not GF)	3.5 / 4.5
Tomato sambal chilli sauce 	1.5
Peanut sauce	1.5
Coconut milk	1.5

DESSERTS GF

PANDAN ALMOND CAKE	6.5
with coconut yoghurt	
COCONUT PUDDING Ve	
with mango & toasted coconut	6
COCO DIGESTIVO	5
Short and creamy dessert cocktail with coffee & mint	

Our chicken is halal. Please ask your server for detailed allergen information, gluten and dairy-free options.
A discretionary 12.5% service charge will be added to your bill, shared between our front of house & kitchen teams.

WE ARE A CARD ONLY RESTAURANT

SAMBAL SHIOK

LAKSA BAR

SOFT DRINKS

Rose milk	3.5
Lime mint cooler	3
Bottled water still / sparkling 500ml	2
Coke / Diet Coke	3
HOT Chrysanthemum Tea	3.5

BEER & WINES

125ml / Bottle

Two Tribes Power Plant Lager	5.5
330ml, 4.5% ABV, GF Ve	
Sparkling Riesling Sekt Zum Krug	7 / 33.5
Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer	
White Riesling Trocken Walter	6.5 / 31.5
A dry white mineral blast, grown on steep slate soils. Made by Gerrit Walter in Briedel on the river Mosel	
Red Spätburgunder Walter	7 / 33.5
Pinot Noir, a light soft red from Gerrit Walter, perfect for all things spicy	

COCKTAILS

Non-alcoholic Wilfred's Spritz*	7.5
Refreshing non-alcoholic drink with a hint of rosemary	
Non-alcoholic Pandan Americano	7.5
Bittersweet Aperitif made with Aecorn non-alcoholic spirit infused with pandan leaf	
Lemongrass Spritz	9
Light and refreshing made with vermouth infused with lemongrass and topped with sparkling Riesling	
Pandan Americano	8.5
Bittersweet Aperitif made with Campari infused with pandan leaf	
Coco Digestivo	5
Short and creamy dessert cocktail with coffee & mint	

Our wines have been selected by Zeren Wilson, bittenandwritten.com. The dry Rieslings and delectable red go especially well with laksa and are supplied exclusively to us by The Winery www.thewineryuk.com.

Our cocktails are in collaboration with Mr Lyan Studio.

*Not part of the collaboration

PANTRY, BOOK & MERCHANDISE

Laksa Paste 260g Jar (Shrimp / Vegan)	2	9.5	Ginger Spring Onion Sauce 300g Jar	7
Just add coconut milk and water / stock			Umami freshness, great for those who want	
Sambal 300g Jar (Shrimp / Vegan)	1	7.5	something without chilli heat	
Usually used for Nasi Lemak			Meat Curry Powder	3.5
Peanut Sauce 300g Jar	2	8	Fish Curry Powder	3
Used for our Gado Gado salad, great with satay				
Tomato Sambal 300g Jar	1	7.5	Sambal Shiok: The Malaysian Cookbook	25
Sweet spicy chilli sauce, perfect with eggs			Signed by Mandy Yin	

Call 020 7700 6008 to order takeaway

On Deliveroo / Uber Eats as SAMBAL TO GO. Click & collect through Deliveroo

www.sambalshiok.co.uk

A discretionary 12.5% service charge will be added to your bill, shared between our front of house & kitchen teams.
WE ARE A CARD ONLY RESTAURANT