

# SAMBAL SHIOK

## LAKSA BAR

### SHARING SNACKS

<b>MALAYSIAN FRIED CHICKEN</b> with peanut sauce GF	<b>14.5</b>
<b>GADO GADO SALAD</b> with pickles, cassava, peanut sauce GF Ve	<b>12</b>
<b>HANDMADE FENUGREEK CRACKERS</b> with tomato sambal Ve	<b>9.5</b>
<b>CHARRED SAMBAL HISPI CABBAGE</b> GF Ve 🌶️🌶️	<b>10</b>

*Jan 25: Our prices have increased by 6% to give us a chance to survive operational cost increases coming in April. Thank you for understanding*

### **PENANG ASSAM LAKSA** 🌶️🌶️ (Can be made GF) **20**

Spicy, sour noodle soup with mackerel, galangal, shrimp paste, tamarind, pineapple, lemongrass

### **SIGNATURE CURRY LAKSA** GF 🌶️🌶️🌶️

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

<b>CHICKEN &amp; PRAWN SPECIAL</b>	<b>22</b>
<b>CLASSIC PRAWN</b>	<b>20</b>
<b>CLASSIC CHICKEN</b>	<b>18.5</b>
<b>CLASSIC TOFU – extra tofu puffs</b>	<b>17.5</b>
<b>VEGAN SPECIAL – charred broccoli &amp; aubergine with vegan broth</b>	<b>18.5</b>

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.

**We have two laksa broths – the default HOT or MILD.**

Customise your laksa:

- Just ask to have the vegan broth with any laksa!
- Add a soft-boiled egg to complete your laksa for £3.6 extra
- Have mixed or egg noodles (not GF) for £2.2 extra

**To end up with MEDIUM, order HOT with an extra coconut milk (£1).**

### **RICE BOWLS** GF **£1 of every bowl to UNICEF**

Yellow coconut rice, fresh cucumber with choice of:

<b>MALAY TOMATO CHICKEN</b> 🌶️	<b>19.5</b>
<b>BEEF RENDANG</b> 🌶️🌶️	<b>23</b>
<b>SAMBAL PRAWNS, LIME LEAF</b> 🌶️🌶️	<b>20.5</b>

### **RICE NOODLE SALADS** GF (served cold)

Fresh vegetables, herbs, lime leaf dressing with choice of:

<b>PRAWN</b>	<b>19.5</b>
<b>CHICKEN</b>	<b>17.5</b>
<b>CHARRED BROCCOLI &amp; AUBERGINE</b> Ve	<b>16.9</b>

**Make it spicy - Add tomato sambal for £2.75 extra**

### **EXTRA PORTIONS** GF

Yellow coconut rice	<b>4.5</b>
Rice noodles / Egg noodles (not GF)	<b>4.5 / 5</b>
Soft boiled Clarence Court Burford Brown egg	<b>3.6</b>
Tofu puffs / broccoli / aubergine	<b>3.6</b>
Tomato sambal 🌶️🌶️ / Peanut sauce	<b>2.75</b>
Coconut milk	<b>1</b>
Fresh lime	<b>0.5</b>

### **DESSERTS** GF

<b>PANDAN ALMOND CAKE</b>	<b>8.5</b>
with condensed milk yoghurt (contains dairy)	
<b>COCONUT PUDDING</b> Ve	<b>7.4</b>
with mango & toasted coconut	

Our food 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

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## LAKSA BAR

### SOFT DRINKS

Rose milk, Ve	4.5
Lime mint cooler	3.5
Bottled water still / sparkling 500ml	3
Coke / Diet Coke	3.5
HOT Chrysanthemum Tea	4.5

### CRAFT BEERS & WINES

Hammerton Groll Lager	330ml	6
4.2% ABV, GF Ve		
Hammerton Zed Lager	330ml	5
0.5% Low ABV, GF Ve		

### Sparkling Riesling Sekt Zum Krug 125ml 9.9 / 45

Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer

### White Riesling Trocken Walter 125ml 8.9 / 39

A dry white mineral blast, grown on steep slate soils. Made by Gerrit Walter in Briedel on the river Mosel

### Red Spätburgunder Walter 125ml 10.5 / 45

Pinot Noir, a light soft red from Gerrit Walter, perfect for all things spicy

### COCKTAILS

Non-alcoholic Wilfred's Spritz*	10
Refreshing non-alcoholic drink with a hint of rosemary	
Non-alcoholic Pandan Americano	8.5
Bittersweet Aperitif made with Aecorn non-alcoholic spirit infused with pandan leaf	
Lemongrass Spritz	12
Light and refreshing made with vermouth infused with lemongrass and topped with sparkling Riesling	
Pandan Americano	9.5
Bittersweet Aperitif made with Campari infused with pandan leaf	

Our wines have been selected by Zeren Wilson, bittenandwritten.com. The dry Rieslings and luscious red go especially well with laksa and are supplied exclusively to us by The Winery [www.thewineryuk.com](http://www.thewineryuk.com).

Our cocktails are in collaboration with Mr Lyan Studio.

\*Not part of the collaboration

### NICE THINGS TO TAKE HOME

Laksa Paste 260g Jar (Shrimp / Vegan) 🌶️🌶️	just add coconut milk and water / stock	11.5
Peanut Sauce 300g Jar	used for our Gado Gado salad, great with satay	10.5
Tomato Sambal 300g Jar 🌶️	sweet spicy chilli sauce, perfect with eggs	10.5
Sambal ShioK: The Malaysian Cookbook	signed by Mandy Yin	26

### 20% OFF PEAK FOOD DISCOUNT

Tue, Wed & Thu 5 to 6.15pm Fri, Sat & Sun 4 to 6.15pm

This offer applies to both bookings and walk ins during the above times. A 90-minute time limit on the table applies from the first person in the party being seated. Full food order for entire party must be placed before 6.15pm.

Offer DOES NOT apply on days where there are events at the Emirates stadium e.g. match days.

Call 020 7619 9888 for takeaway. Delivery via Deliveroo/Uber Eats. Click & collect via Deliveroo

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