

# SAMBAL SHIOK

## LAKSA BAR

### SHARING SNACKS

<b>MALAYSIAN FRIED CHICKEN</b> with peanut sauce GF	<b>13</b>
<b>GADO GADO SALAD</b> with pickles, cassava, peanut sauce GF Ve	<b>11</b>
<b>HANDMADE FENUGREEK CRACKERS</b> with tomato sambal Ve	<b>8</b>
<b>HOT SAMBAL GREENS</b> GF Ve 🌶️🌶️	<b>9</b>
<b>HANDMADE POTATO CURRY PUFFS</b> Ve 🌶️	<b>£8 for 3</b>

### PENANG ASSAM LAKSA 🌶️🌶️ (Can be made GF) **18**

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>20</b>
<b>CLASSIC PRAWN</b>	<b>18</b>
<b>CLASSIC CHICKEN</b>	<b>16.5</b>
<b>CLASSIC TOFU – extra tofu puffs</b>	<b>15.5</b>
<b>VEGAN SPECIAL – charred broccoli &amp; aubergine</b> with vegan broth	<b>16.5</b>

#### Customise your laksa:

- Just ask to have the vegan broth with any laksa!
- Add a soft-boiled egg to complete your laksa for £3.5 extra
- Have mixed or egg noodles (not GF) for £2 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.

We have two laksa broths – the default **HOT** or **MILD**. To end up with **MEDIUM**, order **HOT** with an extra coconut milk (£2).

### RICE BOWLS GF

Steamed white rice, fresh cucumber with choice of:

<b>BEEF RENDANG</b> 🌶️🌶️	<b>20</b>
<b>MALAYSIAN CHICKEN CURRY</b> (bone-in thigh) 🌶️	<b>16.5</b>
<b>PRAWNS IN TOMATO SAMBAL</b> 🌶️🌶️	<b>17.5</b>

### EXTRA PORTIONS GF

Steamed white rice	<b>4</b>
Rice noodles / Egg noodles (not GF)	<b>4.5 / 5</b>
Soft boiled Clarence Court egg	<b>3.5</b>
Tofu puffs / broccoli / aubergine	<b>3</b>
Tomato sambal 🌶️🌶️ / Peanut sauce	<b>2.5</b>
Coconut milk	<b>2</b>
Fresh lime	<b>0.5</b>

### RICE NOODLE SALADS GF (served cold)

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

<b>PRAWN</b>	<b>17.5</b>
<b>CHICKEN</b>	<b>15</b>
<b>CHARRED BROCCOLI &amp; AUBERGINE</b> Ve	<b>15</b>

Make it spicy - Add tomato sambal for £2.5 extra

### DESSERTS GF

<b>CHOCOLATE CARDAMOM ALMOND CAKE</b> with condensed milk yoghurt	<b>7.5</b>
<b>COCONUT PUDDING</b> Ve with mango & toasted coconut	<b>6.5</b>

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
Lime mint cooler	3.5
Bottled water still / sparkling 500ml	2.75
Coke / Diet Coke	3
HOT Chrysanthemum Tea	3.95

### CRAFT BEERS & WINES

Two Tribes Power Plant Lager	330ml	6
4.5% ABV, GF Ve		
Beavertown Lazer Crush	330ml	4.5
0.3% Low ABV, Ve		
Sparkling Riesling Sekt Zum Krug	125ml	9.5 / 47
Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer		
White Riesling Trocken Walter	125ml	8.5 / 38
A dry white mineral blast, grown on steep slate soils. Made by Gerrit Walter in Briedel on the river Mosel		
Red Spätburgunder Walter	125ml	8.5 / 38
Pinot Noir, a light soft red from Gerrit Walter, perfect for all things spicy		

### COCKTAILS




Non-alcoholic Wilfred's Spritz*	8.5
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	10.5
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	

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	9.95
Peanut Sauce 300g Jar	used for our Gado Gado salad, great with satay	9
Tomato Sambal 300g Jar	 sweet spicy chilli sauce, perfect with eggs	8.5
Sambal ShioK: The Malaysian Cookbook	signed by Mandy Yin	25

Call 020 7619 9888 to order takeaway

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

[www.sambalshioK.co.uk](http://www.sambalshioK.co.uk)

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