

# SAMBAL SHIOK

## LAKSA BAR

### SATURDAY BRUNCH

#### OUR SIGNATURE LAKSA (GF)

Our signature curry 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 secret ingredients for a umami hit. Just ask if you prefer to have the vegan broth with any laksa!

#### STANDARD LAKSA 🌶️🌶️🌶️ £9.3

The basic version of our laksa with fat rice noodles, fried tofu puffs, bean sprouts, green beans

#### CHICKEN LAKSA 🌶️🌶️🌶️ £10.8

The Standard Laksa plus poached chicken

#### PRAWN LAKSA 🌶️🌶️🌶️ £12.3

The Standard Laksa plus king prawns

#### THE SPECIAL 🌶️🌶️🌶️ £13.8

The Standard Laksa plus king prawns & poached chicken

#### THE VEGAN SPECIAL (Ve) 🌶️🌶️🌶️ £12.3

The Standard Laksa plus charred aubergine & sautéed potatoes in vegan broth

#### Chef's recommendation:

#### ASSAM LAKSA 🌶️🌶️ £12

Very different to our signature curry laksa. Spicy, sour, fruity and fragrant with rice noodles, mackerel, galangal, shrimp paste, tamarind and lemongrass. Ask for availability. Can be made GF.

#### Add extra toppings:

*Sautéed potatoes* £1.5

*Charred Asian long sweet aubergines* £1.5

*Extra fried tofu* £1.5

*Half soft boiled Clarence Court egg* £0.75

Choose our signature laksa **hot or medium** chilli heat. We don't do mild, sorry.

We do have egg noodles available too (not GF). So just ask if you want to have a mixture of noodles, or just egg noodles instead of rice noodles.

#### SNACKS TO SHARE

**MALAYSIAN FRIED CHICKEN** (GF) (Gram) £8.9  
with peanut sauce

**GADO GADO SALAD** (Ve) (GF) £6.9  
with peanut sauce

**FENUGREEK CRACKERS** (Ve) £5  
with tomato kaffir lime salsa 🌶️

**VEGETABLE FRITTERS** (Ve)(GF) (Gram) £8  
choice of shrimp or vegan sambal 🌶️

**SAMBAL BRUSSEL SPROUTS** (Ve)(GF) £6.5  
choice of shrimp or vegan sambal 🌶️

**ASSAM FISH CURRY** (GF) 🌶️🌶️ £9  
chalk stream trout, aubergine, okra, curry leaves

**BEEF RENDANG** (GF) 🌶️ £10.1  
with coconut, lemongrass, lime leaf

**LENTIL CURRY** (Ve) (GF) 🌶️ £6.9  
with carrots, chickpeas, mustard seeds, curry leaves

#### NASI LEMAK RICE PLATES (GF)

Coconut rice with cucumber red onion pickles, half soft boiled Clarence Court egg, roasted peanuts:

**TRADITIONAL NASI LEMAK** £7.9  
plus fried baby anchovies and shrimp sambal 🌶️🌶️

**VEGETARIAN NASI LEMAK** (V) £7.9  
plus cassava crisps and vegan sambal 🌶️🌶️

**Add coconut rice** (GF) £3.5

**Add sambal chilli** (shrimp or vegan) (GF) 🌶️🌶️ £0.5

**Add extra peanut sauce / Salsa** (GF) £1

**Add small bowl of laksa broth** £3

(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free

(Gram) = Contains chickpea flour

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SOFT DRINKS		WINES	
<b>LIME AND MINT COOLER</b>	£3		125ml / bottle
<b>LEMONGRASS &amp; CHILLI ICED TEA</b>	£3	<b>SPARKLING</b>	
Soothing and fragrant		<b>RIESLING SEKT</b> , Zum Krug	£8.5 / £40
<b>ROSE MILK</b>	£3	Rheingau, Germany	
Rice milk with rose syrup. Just the ticket for cooling down after our laksa!		Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer in the village of Hattenheim.	
<b>CHRYSTANTHEMUM TEA</b>	£4	<b>WHITE WINE</b>	
Calming, light floral fragrance. Refillable hot water.		<b>GRILLO 2016</b>	£4.9 / £24
<b>BEER</b>		Sibiliano, Sicily, Italy	
<b>TSING TAO</b>	£4.25	Ripe stone fruits, delicately balanced, made from organic grapes grown in Trapani, Western Sicily.	
4.7% ABV, 330ml		<b>RIOJA BLANCO 2016</b>	£6.6 / £30
Classic refreshing lager with malty aroma		Bodegas Classica Palacio del Camino Real Blanco, Spain	
<b>PALE FIRE</b>	£6.6	A touch of creamy oak, 50-80 year old vines from Sonsierra in La Rioja Alta.	
4.8% ABV, 440ml. Pressure Drop, Tottenham Mosaic and Amarillo hops deliver a punchy one/two combo of zesty citrus and tropical fruit, with a refreshing bitterness on the finish.		<b>RIESLING TROCKEN Walter 2016</b>	£7.5 / £34
<b>SNAKE IN THE GRASS</b>	£7.2	Mosel, Germany	
4.5% ABV, 440ml. Mechanic Brewery, Bethnal Green Lemongrass Pilsner, light Real Ale from an up and coming small batch London brewery. Vegan, supremely fragrant with lemon and ginger.		A dry mineral blast, grown on steep slate soils. Made by Gerrit Walter in his home town of Briedel on the river Mosel.	
<i>Our beer and wine have been selected by Zeren Wilson, bittenandwritten.com.</i>		<b>RIESLING TROCKEN Lubentiusshof 2015</b>	£9.9 / £42
<i>The list of dry Rieslings go especially well with laksa and are supplied exclusively to us by The Winery www.thewineryuk.com.</i>		Mosel, Germany	
<b>MERCHANDISE</b>		Mouthfilling, very dry and deeply mineral, impressive. Excellent at taming the fiery spice of laksa!	
<b>SAMBAL TOTE BAG</b>	£9	<b>RED WINE</b>	
<b>JARRED SAUCES</b> (250g)	£6 each	<b>NERO D'AVOLA 2016</b>	£4.9 / £24
Shrimp Sambal		Sibiliano, Sicily, Italy	
Vegan Sambal		Silky black cherry and cassis, this Sicilian made with the indigenous Nero d'Avola grape, is a real charmer.	
Peanut Sauce			
<b>GIFT CARD</b>	Sold in £5 multiples		

Please ask your server for detailed allergen information, gluten and dairy-free options. Our food is halal. Sorry we do not offer any takeaway.  
A discretionary 12.5% service charge will be added to your bill, shared between our front of house and kitchen teams. The prices shown include 20% VAT.  
We only take card payments.