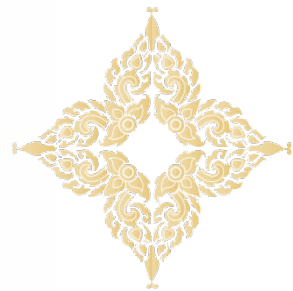
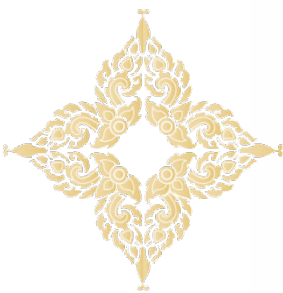




ITSY BITSY THAI

63 Southport Rd, Scarisbrick, Southport PR8 5JF



THAI RESTAURANT & TAKEAWAY

NEW MODERN THAI CUISINE
WITH AUTHENTIC TASTE

DELIVERIES AVAILABLE & JUST EAT

OPENING HOURS

Sunday - Thursday : 16:30 - 21:00


(Close Monday Except Bank holiday)

Friday & Saturday : 16:30 - 22:30




STARTERS / SOUP

APPETIZER

- 1. THAI PRAWN CRACKER** £3.50
Thai prawn cracker severed with sweet **chilli** sauce.
- 2. EDAMAME BEANS** Steamed with salt£3.50
- 3. DUCK SPRING ROLLS**£6.95
Crispy duck spring roll. Severed with homemade hoisin sauce.
- 4. THAI FISH CAKE** £6.95
Thai fish cake with shredded long beans, kaffi lime leaf, **chilli paste**. Served with diced cucumber in sweet **chilli** sauce and **crushed peanut**.
- 5. CARAMARI SQUID**£7.50
Light battered squid. Served with **chilli** mayo sauce.
- 6. THAI DUMPLINGS**£6.95
Steam minced pork & prawn dumplings. Served with Itsy Bitsy sauce.
- 7. CHICKEN & PRAWN ON TOAST**£6.50
Deep fry chicken & prawn on toast. Served with sweet **chilli** sauce.
- 8. MIXED VEGETABLES & PRAWNS TEMPURA**£7.95
Light battered vegetables & prawns and deep fried. Severed with sweet **chilli** sauce.

GRILL ON SKEWERS

- 9. CHICKEN SATAY** £5.95
Marinated chicken in blend of spices grill on bamboo skewers. Severed with homemade **peanuts sauce**.
- 10. MOO PING**£6.95
Marinated pork slides grilled in bamboo skewered. Served with signature spicy sauce.

SPARE RIBS

- 11. HONEY RIBS**£7.50
Fried pork spare ribs and slow cooked in homemade honey sauce.
- 12. SALT & PEPPER RIBS**£7.50
Fried pork spare ribs with garlic, pepper, onions and spring onions.
- 13. RIBS GARTIEAM PRIK TAI**£7.50
Thai Style fried pork spare ribs with garlic and pepper sauce with coriander.

VEGETARIAN OPTIONS

- 14. VEGETARIAN GYOZA**£5.50
Deep fry vegetables gyoza dumpling. Served with homemade Itsy Bitsy sauce.
- 15. VEGETABLES SPRING ROLLS** £5.95
Crispy vegetables spring rolls. Severed with sweet **chilli** sauce.
- 16. SWEET CORN CAKE**£5.95
Batter mixed with sweet corn then deep fried. Served with sweet **chilli** sauce.

SHARING PLATTER

- 17. ITSY BITSY PLATTER FOR TWO**  £15.00 per platter
For more £7.50 per person
Honey Ribs, Chicken Satay, Chicken & Prawn On Toast, Spring Rolls and Fish Cake. Served with sweet **chilli, peanut sauce**, Itsy Bitsy sauce.
- 18. VEGETARIAN PLATTER FOR TWO** £15.00 per platter
For more £7.50 per person
Sweet corn cake, Vegetables gyoza, Vegetable spring rolls and Vegetable tempura. Served with sweet **chilli**, Itsy Bitsy sauce.
- 19. AROMATIC DUCK & PANCAKES** ... **Quarter Duck £8.95**
Whole Duck £30.00 / Half Duck £16.00
Shredded roasted duck. Severed with homemade hoi sin sauce, pancakes, shredded leak, cucumber & carrots.

SOUP

VEGETABLES £4.95 / CHICKEN £5.95
6 PRAWNS £6.95 / SEAFOOD £7.50

- 20. TOM YUM SOUP** 
Thailand most famous hot & sour soup. Flavoured with lemon grass, kaffir lime leaves, galangal, **fresh chilli**, coriander and **cream**.
- 21. TOM KHA SOUP** 
Thai hot soup with coconut milk, Flavoured with lemon grass, kaffir lime leaves, galangal, **fresh chilli**, and coriander.
- 22. FISHERMAN SOUP** £7.50
Spicy hot & sour soup with basil, tomatoes, lemon grass, kaffir lime leaves, galangal, **fresh chilli**, coriander.



Please be aware some dishes may contain allergens

Thai cuisine makes use of many herbs & spices including fresh chilli but please ask staff if unsure.

Warning Symbols: **Contain Peanuts**  : **Contain Fresh Chilli**  : **Vegan**  : **Contain Eggs or Dairy** 



CHEF SPECIAL

CHEF SPECIAL THAI SALAD

23. SOM TOM (PAPAYA SALAD)   £11.00
Papaya Salad dressed with **peanuts** dried shrimps, garlic, **fresh chilli**, shredded papaya & carrots, cherry tomatoes, long beans, palm sugar, fish sauce and lime juice.

24. LARB GAI (SPICY MINCE CHICKEN SALAD)  £9.00
Larb dressing with mince chicken, garlic, mint, lime leaf, red onions, coriander, dry **chilli** flakes, lime juice, fish sauce, roasted rice flakes.

25. CRISPY CHICKEN SALAD  £9.50
Light battered deep fried chicken in homemade Thai spicy salad sauce with **fresh chilli** & garlic, red onions, carrot, mint, spring onions and coriander.

26. SEAFOOD SALAD WITH GLASS NOODLE  £12.50
Seafood & glass noodle with **fresh chilli** & garlic, red onions, carrot, spring onions, coriander, **peanuts** and dry **chilli**.

CHEF SPECIAL STEAK

27. VOLCANO TIGER£21.00
Grill Sirloin steak served with broccoli, carrot, onion, pepper and garlic pepper sauce with **flaming brandy**.

28. TIGER TEAR£18.00
Grill Sirloin steak accompanied with a spicy signature sauce

29. SLEEPING TIGER£18.00
8oz Sirloin steak, grill and sliced. Served with Mussaman curry, cook with coconut milk, potatoes, onions, carrots and crispy shallots.

CHEF SPECIAL

30. KING PRAWNS SCALLOPS ASPARAGUS£21.00
King prawns & Scallops, Stir fry with garlic, onions, pepper, carrots, celery, mushrooms and asparagus.


31. CRISPY CHILLI DUCK  £17.00
Spicy crispy **chilli** duck topped with green pepper corn, onions, finger root, green pepper corn and dry **chilli**.


32. DUCK TAMARIND£16.00
A famous dish. Roasted duck with homemade tamarind sauce garnished with crispy shallots and dried **chilli**.


33. CHEF SPECIAL PINEAPPLE FRIED RICE  £15.00
Pineapple fried rice with **eggs**, shrimp, ham, chicken and topped with fried tuna. Served on pineapple boat.

34. CHEF SPECIAL CHILLI FRY RICE  £12.50
Fried rice with beef, chicken, shrimp, **chilli**, asparagus, onion, pepper and spring onions.

CHEF SPECIAL FISH DISH

35. PLA MA NOW  £17.50
Steamed seabass fillet on a bed of Chinese leaves with garlic, lime, **chilli** & coriander.

36. PLA RAD PRIK £16.50
Deep fried battered seabass fillet topped with sweet **chilli** sauce and vegetables.

37. PLA MAMOUNG £18.00
Deep fry battered seabass fillet top with shredded mango with **fresh chilli** & garlic, coriander, lime and dry.

38. PLA GRATIAM£16.50
Deep fry battered seabass fillet with garlic & black pepper sauce and mixed vegetables.

SET MENU

VEGETABLES MEAL SET FOR 2 - £45 / £22.50 p/p
(Minimum for 2 people)

Starter : Spring Rolls
Sweet Corn Cake
Vegetable Tempura
Vegetable Gyoza

Main : Vegetable & Tofu Red Curry
Sweet & Sour Vegetable and Tofu
Aubergine Stir Fry

Side : Steam Jasmine Rice


MEATY MEAL SET FOR 2 - £50 / £25.00 p/p
(Minimum for 2 people)

Starter : Garlic Ribs
Duck Spring Rolls
Vegetable Tempura
Chicken On Toast

Main : Chicken Green Curry
Beef Black bean Sauce
Mixed Vegetables Stir Fry

Side : Egg Fry Rice 

SIDE DISH

39. Jasmine Rice £3.00
40. Egg fry Rice  £3.50
41. Garlic Rice £3.50
42. Coconut Rice £3.50
43. Thai Sticky Rice £4.00
44. Plain noodles with bean sprout £4.00

EXTRA

45. Stir fried Broccoli £5.50
46. Stir fry mixed vegetable with oyster sauce £5.95
47. Chips £3.00
48. Salt & Pepper Chips £3.95
49. Extra Sauce £3.00
50. Extra Curry Sauce £3.50

CLASSIC MAIN DISH

STIR FRY

PORTION FOR CHILDREN 50% OFF ANY STIR FRY DISH

VEGETABLES & TOFU £10.50

CHICKEN £11.50 / CRISPY CHICKEN £14.50 / BEEF £11.50

PRAWNS £15.50 / SEAFOOD £16.50

51. PAD KRA PROW

Stir fried **fresh chilli** & garlic with basil, onion, fine bean, peppers.

52. PAD MED MAMUANG

Stir fried cashew nut with pepper, onion, carrot, mushroom, broccoli and spring onions.

53. PAD PRIK GANG

Stir fried red **chilli paste** with **fresh chilli** fine bean, lime leaves, onion and pepper.

54. PAD KHING

Stir fried fresh ginger with onion, mushroom, pepper, carrot, broccoli, and spring onion.

55. PAD PRIK POW

Stir fried sweet **chilli paste** with broccoli, sugar snap peas, carrot, pepper, **celery** and basil leaves.

56. PAD NAM MAN HOI

Stir fried oyster sauce with mushroom, broccoli, pepper, onion, baby corn, carrot and spring onions.

57. PAD PREAW WARN

Stir fried sweet & sour with tomatoes, pineapple, onions pepper and spring onions.

58. PAD KRATEIM PRIK TAI

Stir fried garlic & black pepper with **celery**, onions, pepper, broccoli and crispy garlic.

59. PAD BLACK BEAN

Stir fried black bean sauce with onion, pepper, fresh ginger, mushroom, carrot and spring onion.

60. PAD MA KHUA £8.95

Stir fried aubergine with **chilli**, garlic, onions, fine beans, carrot and basil leaves.

FRY RICE

VEGETABLES & TOFU £10.50

CHICKEN £11.50 / CRISPY CHICKEN £14.50 / BEEF £11.50

PRAWNS £15.50 / SEAFOOD £16.50

61. KAO PAD KRA PROW

Fry rice with **fresh chilli** & garlic, onion, fine bean, pepper and basil leaves.

62. KOA PAD PRIK POA

Fry rice with sweet **chilli paste**, **celery**, onions, pepper, broccoli, carrots, spring onions and basil leaves.

63. KOA PAD ROD FAI

Fry rice with eggs, spring green, onions, broccoli, carrot and spring onions.

CURRY DISH

VEGETABLES & TOFU £10.50

CHICKEN £11.50 / CRISPY CHICKEN £14.50 / BEEF £11.50

PRAWNS £15.50 / SEAFOOD £16.50

64. GANG KIEAW WARN

Authentic homemade Thai green curry with coconut milk, courgette, aubergine, bamboo shoots, fine beans, peppers and basil.

65. GANG DANG

Authentic homemade Thai red curry with coconut milk, courgette, aubergine, bamboo shoot, peppers and basil.

66. GANG PANAENG

Aromatic rich and spicy, Panang curry with coconut milk, blend of spices, fine bean, peppers and basil leaves.

67. GANG MASSAMAN

Cooked in coconut milk with blend of spices, onions, potato.

68. GANG PAH

Spicy clear broth jungle curry cooked with vegetables, bamboo shoots, red **chilli**, basil, finger roots and green pepper corn.

NOODLES DISH

VEGETABLES & TOFU £10.50 / CHICKEN £11.50

CRISPY CHICKEN £14.50 / BEEF £11.50

PRAWNS £15.50 / SEAFOOD £16.50

69. PAD THAI (GLUTEN FREE WITH RICE NOODLES)

Rice noodle or Yellow noodle stir fried in our homemade Pad Thai sauce with carrots, bean sprouts, **eggs** and spring onions. Served with garnish of crushed **peanuts** and lemon wedge.

70. PAD ZEE EW

Rice noodle or Yellow noodle stir fry with **eggs**, mix vegetables and dark soy sauce.

71. PAD KHEE MAO

Rice noodle or Yellow noodle stir fried with **fresh chilli** & garlic, mixed vegetables, basil, and dark soy sauce.

72. CHILLI FRIED NOODLE

Stir fried **Vermicelli Rice Noodle or Yellow noodle** with **eggs**, curry powder, **chilli**, pepper, onion, carrots, spring onion, bean sprouts and sprinkle with roasted sesame seed.

73. CHOW MEIN - Stir fried yellow noodles with **eggs**, onion, carrots, bean sprouts spring onion.

74. MEE SATAY - Stir fry yellow noodles with satay sauce, onions, peppers and broccoli.

DRINKS

COCKTAILS / MOCKTAILS

ITSY BITSY PASSION £7.50

Mocktail £5.50

Thai Rum, mint, lime, lemonade, syrup and passion fruit puree.

MANGO & PASSION MARGARITA £7.50

Mocktail £5.50

White rum, Tequila, mango and passion fruit juice, lemon juice and syrup, salt.

THAI-JITO £7.50

Mocktail £5.50

Thai Rum, mint, lime, soda water and syrup.

LUK WAN £7.50

Mocktail £5.50

Peach schnapps, Vodka, Cranberry juice, Apple juice, Blackcurrant.

GIN PALACE

Perfect served 50ml with mixer.

BEEFEATER BLOOD ORANGE £6.70

Fabulously citrusy, with bittersweet blood orange bursting into more traditional notes of juniper and an earthy undertone.

BOMBAY SAPPHIRE £6.50

This soft and well-balanced gin is buzzing with fresh floral flavours and rounds off with a light warmth.

GORDON'S PINK GIN £6.25

Light sweetness of fresh red fruits, with a bite of juniper and coriander underneath.

Lingering zesty notes of fresh raspberry go on and on.

GORDON'S GIN £6.25

An absolute classic dry gin, this is a triple-distilled gin flavoured with juniper berries, coriander, angelica, and one other botanicals.

BEER & CIDER

Chang (330ml) £3.75

Singha (330ml) £3.75

Tiger (330ml) £3.75

Kopparberg Cider (500ml) £5.25

Alternative choice of flavour

Alcohol Free Beer £3.40

SPIRITS & LIQUOR

Single 25ml £3.50 / Double 50ml £6.00

+ Mixer £1.25

RUM ;

BARCADI (WHITE RUM) / KRAKEN (DARK RUM) / MALIBU

VODKA ;

ORIGINAL VODKA / VANILLA VODKA

WHISKY & BRANDY ;

JACK DANIEL'S / JAMESON / HENNESSY / REMY MARTINI VSOP

LIQUOR ;

TIA MARIA / BAILEYS / AMARETTO / ARCHERS / COINTREAU / SAMBUCA

TEQUILA

SOFT DRINKS

In CANS 330ml, served with ice & Fresh lime.

Original Coca-Cola £ 2.20

Diet Coca-Cola / Zero Coca-Cola / 7 Up Lemonade £2.00

In BOTTLE, served with ice - Fresh lime on request.

Fentimans Gently Sparkling Elderflower £2.75

J20 - Orange & Passion Fruit £2.75

Appetizer £2.75

Fruit JuiceSmall £2.20 / Large £3.50

Orange / Pineapple / Passionfruit

Cranberry Juice / Apple / Mango

Fever Tree - Tonic / Soda water

HOT DRINKS

Coffee £2.00

English Tea £2.00

Jasmine Tea / Green Tea £2.00

Irish Coffee £6.50

Liquor Coffee £6.50

WINE

WHITE WINE

Chenin Blanc, Long Tail, South Africa.

Glass 175ml £5.00 / Glass 250ml £7.00 / Bottle £19.95

A young Chenin with bright glittering colour, displays aromas of dry apricots. Vivacious with a good fruit finish.

Chardonnay, Linteo, Italy.

Glass 175ml £5.50 / Glass 250ml £7.50 / Bottle £21.45

Light silver colour. Apple and peach bouquet with a crisp and vivacious palate. A delightful wine on the finish.

Sauvignon Blanc, Bella Lucia, Chile.

Glass 175ml £5.95 / Glass 250ml £7.75 / Bottle £22.50

Bright pale yellow with green highlights. Intense notes of citrus and green apples on the nose with a faint hint of grass. Very fresh and crisp on the palate. Light bodied with a very fresh finish.

Pinot Grigio, Casa al Fiume, DOC, Venetie, Italy.

Bottle £23.50

Origin Montecchio Maggiore Vicenza has citrus freshness, the natural richness and depth. Vivacious and lingering with a dry tropical velvety finish.

PROSECCO

Prosecco, DOC Treviso, Corte Giovanni, Bedin, Italy (2)

Bottle £23.95

From the famous Bedin Treviso estate. This Veronese Prosecco exhibits the most exciting silver green colour with enticing aromas of brioche and white raspberries. Exquisite, fine mousse with a long elegant finish.

RED WINE

Merlot, Linteo, Italy.

Glass 175ml £5.00 / Glass 250ml £7.00 / Bottle £19.95

The dark ruby colour reveals a young fruity wine with a bouquet of raspberries. Medium bodied and fresh, it has a pleasing firmness to the fruitful palate.

Shiraz Cabernet, Wildflower McPherson Wines, Victoria, Australia.

Glass 175ml £5.50 / Glass 250ml £7.50 / Bottle £21.45

Crimson red, aromas of summer berries with juicy bramble fruit on the palate, beautiful lingering flavours.

Malbec, Finca el Origen, Uco Valley, Argentina.

Bottle £22.50

Points in the Ultimate Wine Challenge. Deep red-purple colour. Nose of red plum and Morello cherries combined with floral notes such as violets, hints of vanilla, chocolate, and caramel. Velvety and silky structure with a sweet ripe Finish.

Rioja Graciano, Biurko Gorri, Alavesa, Rioja, Spain (Organic)

Bottle £23.45

Deep crimson purple-red colour. Sweet lush black fruits fusing with burnt nougat, liquorice, and cloves, wrapped in a velvety texture.

ROSE WINE

Zinfandel Rosé, Pelican Plot, California, USA.

Glass 175ml £5.50 / Glass 250ml £7.50 / Bottle £21.45

Light raspberry colour. Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.