



Chilli Padi

Visit us at
www.chillipadi.co.uk



From our home in Malaysia,

to Newcastle



Selamat Datang to Chilli Padi!

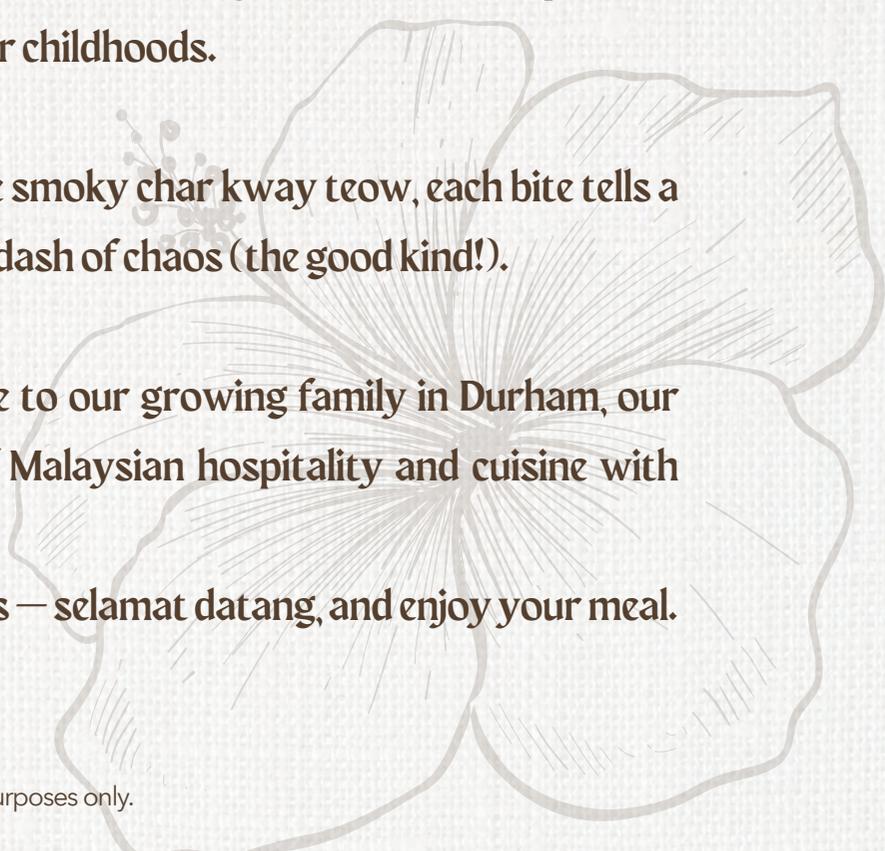
Born in the heart of Newcastle, Chilli Padi was created by two Malaysian natives with one simple dream: to share the bold, colourful, and irresistible flavours of our homeland with the UK.

In Malaysia, “chilli padi” (bird’s eye chilli) may be small, but don’t be fooled! It packs a punch! Much like our food, it’s full of heat, heart, and heritage. Every dish we serve is a love letter to the bustling hawker stalls, kopitiams, and mamak nights that shaped our childhoods.

From the rich, creamy laksa to the smoky char kway teow, each bite tells a story — one of family, spice, and a dash of chaos (the good kind!).

From our first home in Newcastle to our growing family in Durham, our vision is to share the warmth of Malaysian hospitality and cuisine with communities across the UK.

We’re delighted to have you join us — selamat datang, and enjoy your meal.



Disclaimer: Pictures on the menu are for illustration purposes only.

Small Plates



Allergen Disclaimer

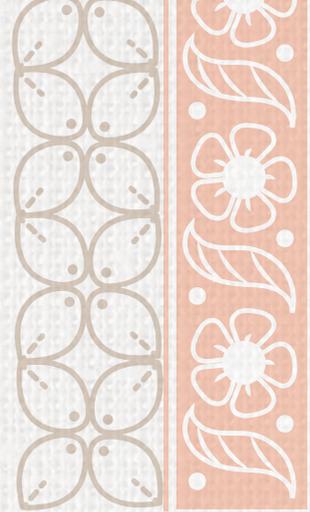
Please be advised that our food may contain or come into contact with common allergens, including dairy, eggs, wheat, soy, peanuts, fish and shellfish. While we take precautions to minimise risk, cross-contamination may occur. If you have a severe allergy, please inform your server. All meat is halal.

Small Plates

 Traditional  Spice Level

 Vegetarian/ Vegan (or can be modified)

 Gluten-free (or can be modified)



Salt & Chilli

Deep fried (select one choice below) tossed in Chilli Padi salt and chilli spices

King Prawns	8.90
Calamari	8.90
Tofu 	7.90
Chicken Bites	8.50
Enoki Mushrooms 	8.00
Sweetcorn 	7.50
Chips 	6.50

Roti Canai 8.00

Flaky, crispy Malaysian flatbread, served with Chilli Padi signature curry (**vegetarian option available**)

Hot and Sour Soup 6.50

Hot and sour broth with shrimp, chicken, mangetout, tofu and carrot. Made spicy with a dash of chilli oil and vinegar (**vegetarian option available**)

Tomyum Seafood Soup 6.50

Tomyum soup served with diced king prawns, squid, fishcake, lemongrass, tomatoes and lime (**vegetarian option available**)

Smoked Chicken 8.80

Chicken strips coated in sweet garlic soy sauce, with chillies and spring onions

Spring Rolls 5.25

Deep fried vegetarian spring rolls

Chicken Gyoza 8.25

Deep fried Japanese-style dumplings with chicken, served with vinegar

King Prawn You Tiao 8.60

Deep-fried Chinese dough fritters stuffed with king prawn filling served with Chilli Padi salad sauce

Fried Chicken Wings 8.50

Deep fried chicken wings served with choice of: **Original, Sambal, Thai, or Salt & Chilli ** flavour.

Salted Crispy Chicken Bites 8.50

Deep fried chicken bites tossed with Taiwan spiced powder, onions and peppers

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Kung Po Chicken Bites 🌶️ 8.50

Stir fried crispy chicken bites in CP Kung Po sauce served with onions and peppers

Rojak 🌶️ 7.50

Mix of cucumber, pineapple, **peanuts**, apples, tofu and Chinese doughnuts served with sundried shrimp sauce and lime juice

Chicken Satay on Skewers 🌶️ 8.00

Skewered chicken leg served with Malay satay sauce (**contains nuts**)

Thai Style Beancurd 🌱 8.00

Deep fried beancurd (tofu) in Thai chilli sauce, onions and peppers

Radish Cake 🌶️ 🌱 11.50

Radish cake pan fried with pickled vegetables, bean sprouts, egg and chives

Golden Buns 🌱 4.50 (S) / 6.50 (L)

Deep fried buns served with condensed milk

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Chef's Specials



Nasi Lemak 14.90

Nasi Lemak is Malaysia's national dish, featuring rice cooked in coconut milk and pandan leaves for aroma. It's traditionally served with spicy sambal, crispy fried anchovies, roasted peanuts, boiled egg and cucumber slices and topped with our signature Chilli Padi fried chicken.

Chef's Specials



Beef Rendang 17.50

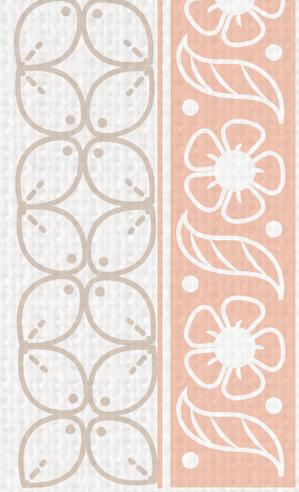
Beef Rendang is a slow-cooked dry curry made with tender beef simmered in coconut milk and a rich blend of spices, including lemongrass, galangal, and chilies. It's often prepared for festive occasions like Hari Raya. The long cooking process allows the flavours to deepen, creating an aromatic dish that symbolises celebration, and communal tradition in Malaysian culture.

Chef's Specials

 Traditional  Spice Level

 Vegetarian/ Vegan (or can be modified)

 Gluten-free (or can be modified)



Nasi Lemak 14.90

Aromatic coconut rice served with signature fried boneless chicken leg, peanuts, egg, cucumber and signature sambal sauce

Malaysian Rendang

Choice of meat simmered in our signature rich, aromatic rendang sauce

Beef Flank/Sliced Beef  17.50

Chicken  16.50

Duck 18.00

Penang Prawn Soup Noodles 14.90

Mixture of oil noodle and vermicelli (gluten-free) served in rich-flavoured prawn stock with king prawns, chicken, egg, fish cake, bean sprouts and morning glory **(GF option available)**

Chong Qing Spicy Chicken 18.00

Deep fried boneless chicken bites, stir fried in broad bean paste served with onions, spring onions, peppercorns, dried chillies and **crushed peanuts**

Butter

Choice of protein sautéed with lemongrass, chillies, curry leaves, in butter and milk

Chicken 16.50

King Prawns 18.00

Squid 17.50

Kueh Teow Goreng 14.90

Wok-fried flat rice noodles with king prawns, fish cake, egg, bean sprouts, chives and CP chilli paste

Smoked Chicken (Large) 16.50

Chicken strips coated in sweet garlic soy sauce, with chillies and spring onions

Nasi Goreng Kampung 14.90

Malaysian-style fried rice with anchovies, diced chicken, bird's eye chillies, mushrooms, shallots, spring onions, and choy sum

Kung Po

Choice of meat in CP kung po sauce served with onions, peppers and chillies

Chicken 16.50

King Prawns 18.00

Malaysian Style Mee Goreng 14.90

Stir fried oil noodle in CP sambal sauce with king prawns, fish cake and squid

Honey Pepper Beef or Chicken 18.00

Choice of protein stir fried in a sweet, rich and thick honey pepper sauce

Fire Cracker Beef or Chicken 18.00

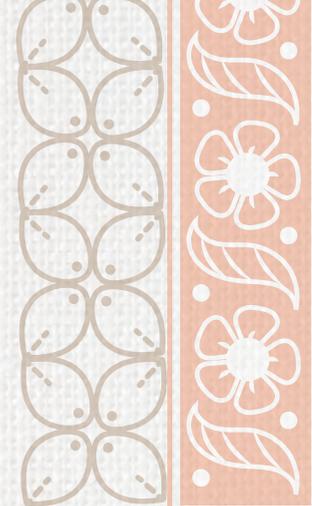
Stir fried spicy combination of hot chillies and tender sliced beef or chicken

Claypot Dishes

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Chicken Hotpot

18.60

Boneless chicken leg simmered in Szechuan peppers, onions and dried chillies

OR lemongrass and CP spices **(takes approx 25 minutes to serve)**

A. Sze Chuan Chicken Hotpot 

B. Lemongrass Chicken Hotpot

Lamb Flank Curry Hotpot

17.50

Lamb flank (with bones) simmered in Malaysian curry paste, potatoes and coconut milk

Braised Enoki

Mushroom and Egg Tofu

18.60

Braised chinese leaves & enoki mushroom served in a bed of egg tofu

Beef in Ginger & Spring Onion Hotpot

17.50

Tender sliced beef simmered in ginger and spring onion sauce

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Rice Dishes

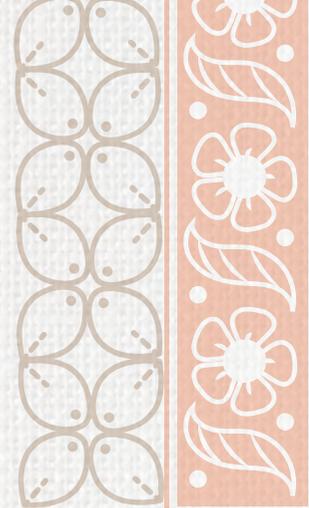


Rice Dishes

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Rendang Rice

Chopped chicken leg or beef flank simmered in rendang sauce, served with oily rice

Beef Flank	14.90
Chicken	14.80

Curry Rice

Choice of protein cooked in a savoury curry, potatoes and coconut milk, served with jasmine rice

Beef Flank	14.90
Boneless Chicken Breast or Leg	14.80
Lamb Flank	15.50

Nasi Ayam Masak Merah 14.80

Chopped chicken leg simmered in CP masak merah sauce, served with oily rice

Hainan Chicken Rice 14.80

Hainanese-style steamed chicken with oily rice. Served with homemade soy sauce and fresh chilli sauce.

Olive & Duck Rice 14.90

Stir fried rice in olive leaves paste with diced roast duck, spring onions and peas

Nasi Goreng Pattaya 14.80

Stir fried rice with king prawns, diced chicken, mushrooms in tomato paste, wrapped with omelette, topped with dried shallots and salad sauce **(vegetarian option available)**

Salad Chicken Rice 14.80

Chopped deep fried chicken leg topped with homemade salad sauce and served with oily rice

Mapo Tofu Rice 14.80

Diced beancurd and minced chicken sauteed in chilli bean paste, peppercorn oil and Szechuan peppers. Served with jasmine rice **(vegetarian option available)**

Seafood Dry Garlic Fried Rice 14.90

Dry stir fried rice with diced king prawns, squid, scallops, fish cake, carrots, green peas, spring onions, egg whites and topped with garlic granules

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Noodle Dishes

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Dry Pan Mian 14.50

Fresh homemade noodles topped with anchovies, chillies, onsen egg, diced chicken, garlic, ginger and mushrooms to be stirred and mixed together when served **vegetarian option available**

Laksa Chicken/ 14.90

Seafood Curry Soup Noodle

Noodle served in laksa curry soup base with fried chicken **OR** king prawns, squid, fish cake, shredded egg and lettuce, puffy tofu, fine bean

Beef Kueh Teow 14.90

Stir fried flat rice noodles with oyster sauce with fresh sliced beef, bean sprouts and onions

Hokkien Mee 14.90

Hokkien style (dark soya sauce) stir fried oil noodle with king prawns, chicken, fish cake, squid, and choisum

Singapore Vermicelli 14.90

Stir fried vermicelli in CP curry paste with chicken, shrimps, fish cake, shredded carrots, mangetout, onions and peppers **vegetarian option available**

Indian Style Mee Goreng 14.90

Indian style stir fried oil noodle in CP chilli paste with king prawns, potatoes, puffy tofu and fishcake

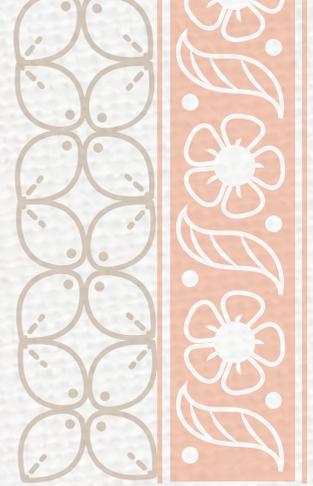


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Yung Yang Noodle 14.90

Mixture of oil noodle and vermicelli stir fried in dark soy sauce served with chicken slices, king prawns, squid, fish cake and bean sprouts

Wonton Soup Vermicelli / Kueh Teow 12.90

Homemade chicken and king prawn wontons served in chicken broth. Topped with Chinese leaves, dried shallots and spring onion. Served with either vermicelli or kueh teow noodles.

Seafood Tomyum Soup Vermicelli 14.90

Vermicelli in tomyum soup served with king prawns, squid, fishcake, tomatoes and chillies

Seafood Tomyum Stir Fried Vermicelli 14.90

Stir fried vermicelli with tomyum paste served with chicken, king prawns, squid, fishcake, tomatoes and chillies **(vegetarian option available)**

Salted Vegetables Soup Vermicelli

Vermicelli served in a creamy soup with deep fried fish head **OR** sliced fish, sautéed pickled vegetables, tomatoes, beancurd, plum, chinese straw mushrooms, chillies and spring onions

Sliced Fish 14.80

Fish Head 13.90

Hua Tan Kueh Teow 14.90

Stir fried flat noodle served on egg sauce with king prawns, squid, fish cake, chicken slices and Chinese leaves

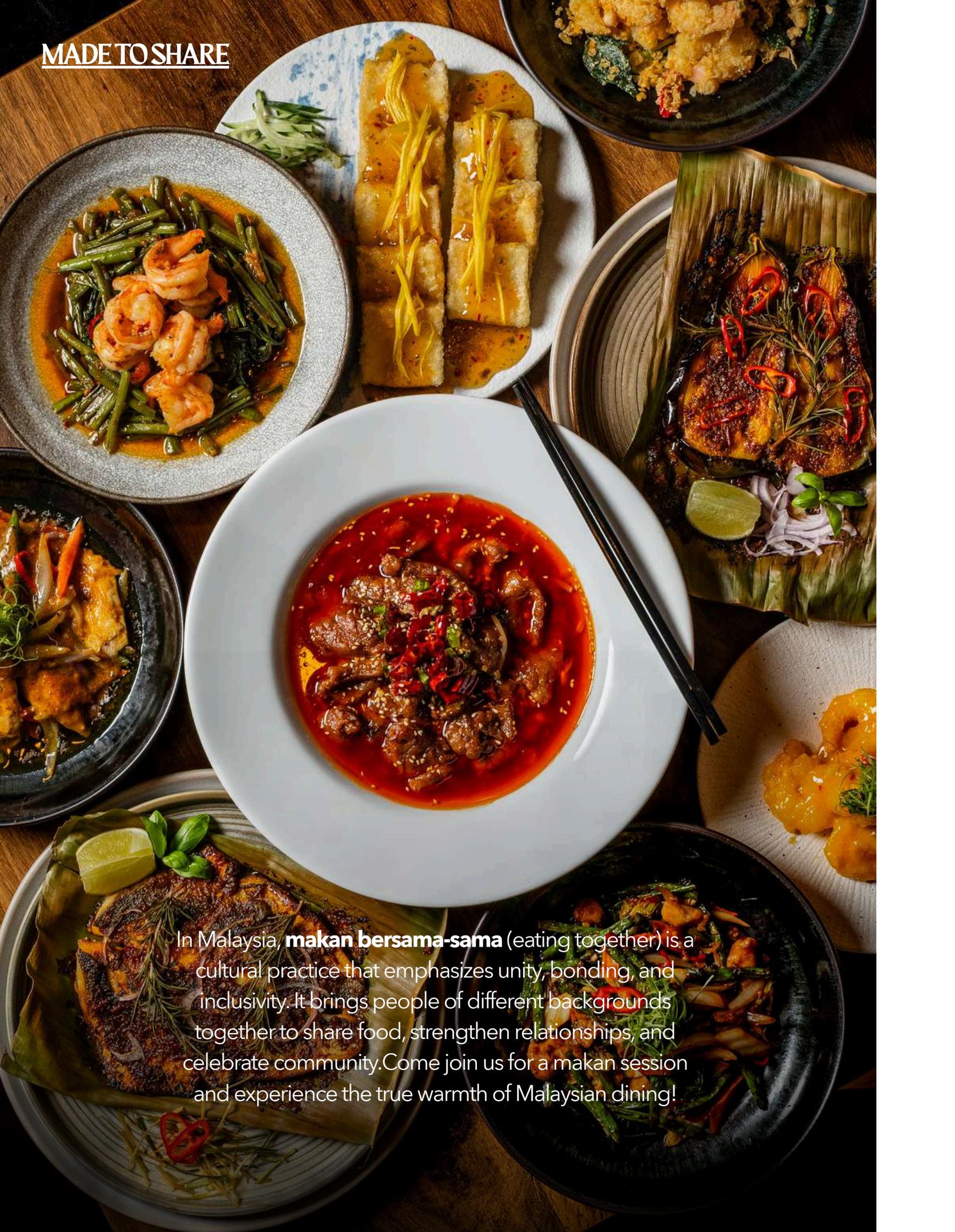
Mixed Meat / Seafood Panfried Noodle 16.90

Fried crispy noodle in thick sauce served with a combination of **mixed meat**: chicken, roast duck, prawn, squid, scallop, mussels, fish cake, chinese leaves and mange tout **OR mixed seafood**: prawn, squid, scallop, mussels, fishcake

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MADE TO SHARE



In Malaysia, **makan bersama-sama** (eating together) is a cultural practice that emphasizes unity, bonding, and inclusivity. It brings people of different backgrounds together to share food, strengthen relationships, and celebrate community. Come join us for a makan session and experience the true warmth of Malaysian dining!

Made to Share

 Traditional  Spice Level

 Vegetarian/Vegan (or can be modified)

 Gluten-free (or can be modified)



All main dishes do not come with rice.

Kangkung Prawn in Belacan Sauce 18.00

Stir fried kangkung (morning glory) with king prawn in sambal belacan sauce

Squid / King Prawn & French Bean in Sambal / Belacan Sauce 18.00

Stir fried fine beans and king prawn **OR** squid with sambal **OR** belacan sauce



Malaysian Curry

Choice of protein simmered in a savoury and decadent curry sauce

Beef Flank	17.00
Sliced Beef	17.50
Chicken Breast	16.50
Chicken Leg	16.50
King Prawns	18.00

Salt & Chilli

Selected dishes deep fried, tossed in CP salt & chilli spices

Chicken Bites	16.50
King Prawns	18.00
Squid	17.50
Enoki Mushroom 	15.00



Ayam Masak Merah (Spicy Tomato) 16.50

Chopped chicken leg simmered in masak merah sauce

Hainan Chicken 16.50

Hainanese style steamed chicken. Accompanied with homemade soy sauce and fresh chilli sauce

Made to Share

 Traditional  Spice Level

 Vegetarian/Vegan (or can be modified)

 Gluten-free (or can be modified)



Hot Chilli Garlic Chicken 17.00

Stir fried boneless chicken leg with CP chilli garlic paste served with onion and lime

Szechuan Poached Sliced Fish /

Beef in Hot Chilli Sauce 19.80

Poached sliced fish **OR** beef in hot chilli oil with Szechuan peppers and peppercorns. This dish is extremely spicy.

Salad Chicken 16.50

Two portions of deep fried chicken leg topped with homemade salad sauce

Mango Sauce

Selected protein, battered and deep fried served with shredded mango, coriander, cucumber with homemade mango sauce

Seabass	22.90
King Prawns	18.50
Chicken	17.50
Duck	19.80

Sautéed Beef or King Prawns in Chilli Sauce 18.80

Sautéed beef **OR** king prawns stir fried in chilli sauce with cucumber, **peanuts**, peppercorns, mange tout, chips and dried chillies

Salted Egg Yolk

Selected dish served with a rich sauce made from salted egg yolk

French Beans 	14.80
Beancurd 	14.80
King Prawns	18.00
Chicken	16.50

Golden Floss Butter

Selected protein stir fried with egg floss and butter garnished with chilli and curry leaf

King Prawns	18.00
Chicken	17.80
Squid	18.00

Sweet & Sour

Choice of dish stir fried in sweet sour sauce with peppers, onions & pineapple

King Prawns	18.00
Chicken	16.00

Seafood Tomyum Soup 17.50

Tomyum soup served with king prawns, squid, and fishcake.

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French Beans with Minced Chicken 16.00

Fine beans and minced chicken pan fried in chilli paste sauce

Mapo Tofu 15.80

Diced beancurd and minced chicken sauteed in chilli bean paste, peppercorn oil and Szechuan peppers. **(Vegetarian option available)**

Ginger & Spring Onion

Choice of dish, stir fried in oyster sauce, served with ginger, spring onions, onions and carrots

King Prawns 18.00

Chicken 16.00

Stir Fried French Beans with Olive Leaves 15.80

Fine beans and minced chicken pan fried in olive leaves paste **(Vegetarian option available)**

Oatmeal King Prawns 18.00

Stir fried king prawns with oat, curry leaves, chillies, onions, peppers, butter, milk and garlic

Malay Satay Sauce

Stir fried beef or chicken, diced pineapple, spring onions, onions, red and green peppers with CP Satay sauce **(contains peanuts)**

Sliced Beef 17.00

Chicken 16.00

Black Pepper Sauce

Selected dish stir fried in black pepper sauce with peppers, onions and spring onions

Sliced Beef 17.00

Chicken 16.00

King Prawns 18.00

Black Bean Sauce

Stir fried (meat of your choice) in fermented black bean sauce with peppers, onions and spring onions

Sliced Beef 17.00

Chicken 16.00

King Prawns 18.00

Sides

Jasmine Rice   4.60

Egg Fried Rice   5.00

Coconut Rice   5.00

Oily Rice   5.00

Stir Fried Soft Noodles  5.00

Stir Fried Vermicelli   5.00

Plain Chips   5.00

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Vegetarian / Vegan Dishes

-  Traditional  Spice Level
-  Vegetarian/Vegan (or can be modified)
-  Gluten-free (or can be modified)



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***Please be aware that some sauce options for vegetables are not vegetarian.**

Beancurd & French Beans in Hot & Spicy Sauce 🌿🌶️🌶️ 13.60

Wok fried bean curd and fine bean in hot & spicy sauce

Salt & Chilli Bean Curd 🌶️🌶️🌶️ 13.60

Deep fried beancurd tossed in CP salt & chilli spices served with ground chillies and garlic flakes

Vegetarian Aubergine in Claypot 🌿🌶️ 13.80

Deep fried beancurd and aubergine simmered with ground chillies and garlic in light spicy sauce

Battered Tofu in Chilli Padi Mango Sauce 🌿 14.00

Tofu served with shredded mango, coriander, cucumber, carrots, spring onions and CP mango sauce

Aubergine & Fried Bean Curd Stick Curry 🌿🌶️ 14.00

Aubergine, fried bean curd stick and potatoes in Malaysian CP curry sauce

Malaysian Mee Goreng with Tofu 🌿 14.00

Wok-tossed oil noodles in soya sauce with tofu and mixed vegetables

Mixed Vegetables 13.50

Mixed vegetables stir fried in your choice of sauce

Choices:

- | | |
|-------------------|---------------------|
| a) Curry 🌿🌶️ | e) Garlic Sauce 🌿 |
| b) Sweet & Sour 🌿 | f) Ginger Sauce 🌿 |
| c) Rendang 🌿🌶️ | g) Belacan Sauce 🌶️ |
| d) Oyster Sauce | |

Vegetarian Nasi Goreng 🌿🌶️ 13.50

Fried rice with mixed vegetables

Kang Kung (Morning Glory) 14.50

Kang Kung stir fried in your choice of sauce:

- a) Oyster Sauce
- b) Garlic Sauce 🌿
- c) Ginger Sauce 🌿
- d) Belacan Sauce 🌶️



Drinks Menu



Signature Drinks



TEH TARIK 4.50

Malaysian style milk tea. "Teh" means tea and "tarik" means pulled. The "tarik" refers to the technique of pouring the tea back and forth between two glasses to create a foamy texture.

MILO 4.80

A Malaysian favorite; rich, malty Milo mixed with milk for a smooth, chocolatey refreshment. Loved by all ages, this nostalgic drink brings back memories of school days.

ICED MILO DINOSAUR 5.00

KOPI (MALAYSIAN COFFEE) 4.50

Strong, bold, and smooth traditional Malaysian-style coffee sweetened with condensed milk. Served hot or iced, this local favorite packs a punch and delivers comfort in every sip.

HONEY LEMON 4.50

LEMON TEA 4.50

ICED PEACH TEA 4.50

AIR BANDUNG 4.50

GREEN TEA 3.50

JASMINE TEA 3.50

SOFT DRINKS

Coke 4.00

Diet Coke 3.80

Coke Zero 3.80

Lemonade 3.80

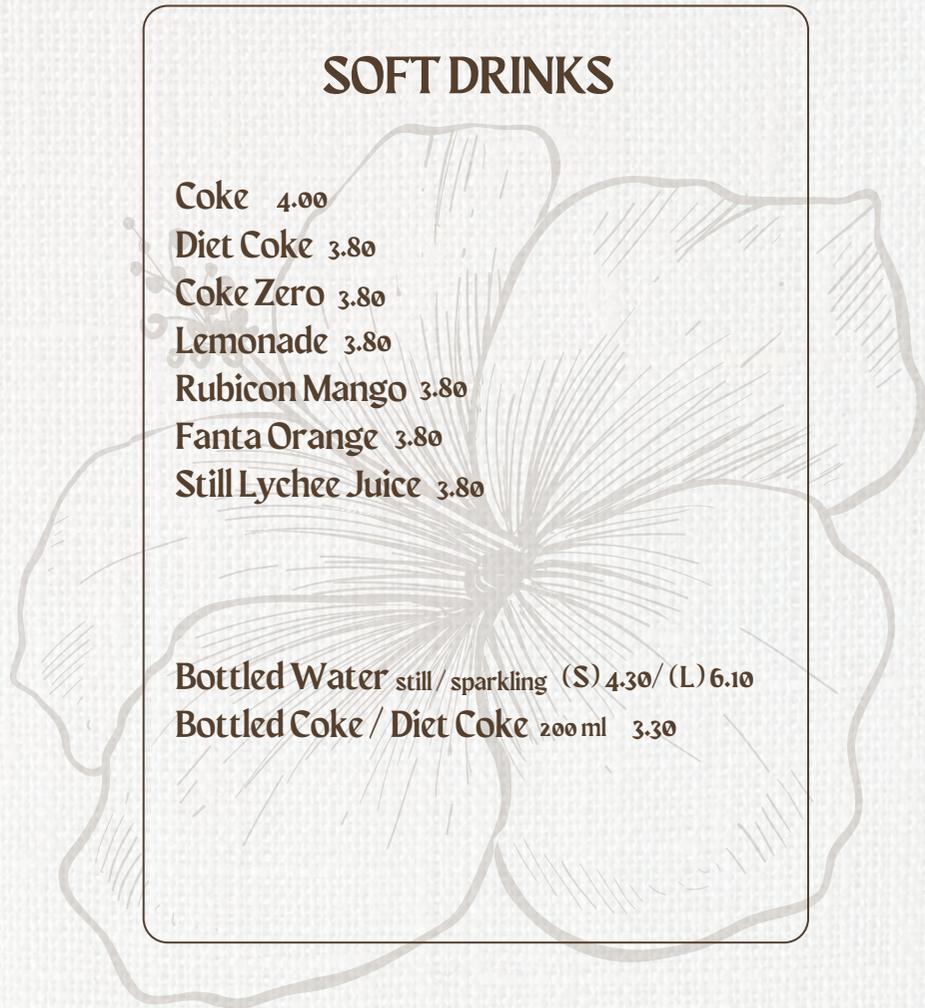
Rubicon Mango 3.80

Fanta Orange 3.80

Still Lychee Juice 3.80

Bottled Water still / sparkling (S) 4.30 / (L) 6.10

Bottled Coke / Diet Coke 200 ml 3.30





BEER & CIDER

- Cobra Pint 7.50
- Cobra (half-pint) 4.50
- Cobra Zero 5.00
- Asahi (330ml) 5.80
- Singha (330ml) 5.80
- Old Mout Kiwi & Lime 6.00
- Old Mout Cherries & Berries 6.00

SPARKLING & ROSÉ WINE

- Pirani Prosecco bottle 36.10
- Central Monte Rosé
 - 175ml 7.00
 - 250ml 8.30
 - bottle 24.80
- White Rose Zinfandel Rosé bottle 30.30

WHITE WINE

- Central Monte Chardonnay
 - 175ml 6.60
 - 250ml 8.10
 - bottle 24.20
- Inkosi Sauvignon Blanc
 - 175ml 7.70
 - 250ml 9.40
 - bottle 27.50
- Farfalla Pinot Grigio bottle 30.80
- Tempus Two Pinot Gris bottle 30.80
- Janelas Antigas Vinho Verde bottle 35.20
- Willowglen Riesling bottle 35.20
- Cotte Mill bottle 35.20





RED WINE

Central Monte Merlot

175ml ~~6.60~~ 250ml ~~8.10~~ bottle ~~24.20~~

Inkosi Shiraz

175ml ~~8.30~~ 250ml ~~9.40~~ bottle ~~27.30~~

Equino Malbec bottle ~~35.20~~

Cramele Recas Pinot Noir bottle ~~35.20~~

Constellations Carmenerre Reserva bottle ~~35.20~~

SAKE flask ~~14.90~~ bottle ~~42.40~~

SPIRITS & MIXERS

Smirnoff Vodka

Olmecca Silver Tequila

Roku Gin

Gordon's Gin

Jack Daniels

Juan Costa White Rum

Juan Costa Dark Rum

single spirit ~~5.50~~ / with mixer ~~7.00~~

double spirit ~~8.00~~ / with mixer ~~9.50~~



Chocolate Fudge Brownie

Caramel Chew Chew

Cookie Dough

small (100ml) ~~3.50~~

large (465ml) ~~7.50~~

Service Charge

A discretionary service charge of 10% will be added for group of 8 or more. While this charge is optional, we encourage you to consider it as a token of appreciation for our team's efforts in providing excellent service. However, if you wish to have it adjusted, please let us know.



Our Chilli Padi Food Truck

Chilli Padi GoGoGo is a product of our passion to share the Chilli Padi experience to more people! As well as reach out to our loyal customers to build their own Chilli Padi experience with us!

Be it your wedding, a corporate event, a festival, or even just outside of your house!

For more information, follow us on:

@chillipadiuk
@chillipadifoodtruck Chilli Padi

For food truck enquiries, contact us on:

✉ foodtruck@chillipadi.co.uk

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