

DRINKS

WINE

White

| | Glass (175ml) | Bottle |
|--|------------------|--------|
| Macabeo DO Yecia, Molino Loco, 2016 (Murcia, Spain) | £3.50 | £15.50 |

Pale lemon colour in the glass with intense aromas of pear, green apple and citrus on the nose. The wine is soft and juicy, with fresh acidity in balance with delicate yet distinctive fruit flavours.

Viognier IGP Paysw d'Oc,

| | Glass (175ml) | Bottle |
|---|------------------|--------|
| Baron de Badassiere 2016 (Languedoc, France) | £4.20 | £18.50 |

This Viognier is made in a fresh, modern style. It offers subtle aromas of almond and honey on the nose. Rounded on the palate, with guava and apricot flavours, it is balanced by a refreshing acidity on the finish.

Chardonnay, Chateau Los Boldos Tradition Reserve,

| | Glass (175ml) | Bottle |
|--------------------------------------|------------------|--------|
| 2015 (Cachapoal Andes, Chile) | £4.40 | £18.50 |

Bright pale yellow with green hues. This wine has aromas of tropical fruit, apricots and pears. Lively and fresh acidity complements the wine's persistent fruitiness and elegant finish.

Fairtrade Chenin Blanc, Liberty Fairtrade, 2015

| | Glass (175ml) | Bottle |
|------------------------------|------------------|--------|
| (Western Cape, South Africa) | £19.00 | |

Pale lemon in colour with green hints. Perfumes are of fresh apples, with a touch of tropical fruit including pineapple and freshly cut hay. On the palate it is fresh and dry, with a crisp orchard fruit offset by ripe, tropical flavours. Clean and dry on the finish.

Pinot Grigio delle Venezie, Cortegiara, 2016

| | Glass (175ml) | Bottle |
|-----------------|------------------|--------|
| (Veneto, Italy) | £19.50 | |

Straw yellow in colour with light and delicate aromas showing lovely Pinot Grigio character. Elegant floral notes are complemented by richer hints of Golden Delicious apples. This wine with its dry, racy palate and good depth and definition is a sure-fire winner.

Kim Crawford Marlborough Sauvignon Blanc, 2016

| | Glass (175ml) | Bottle |
|----------------------------|------------------|--------|
| (Marlborough, New Zealand) | £25.00 | |

Tropical fruit and lifted citrus notes of pink grapefruit dominate the nose of the 2016 vintage. Juicy acidity, with plenty of weight and length. Lifted mango and guava notes lead into pineapple flavours that linger on the persistent finish.

Rosé

| | Glass (175ml) | Bottle |
|--|------------------|--------|
| Rose de Syrah IGP Pays d'Oc, Les Vignes de L'Eglise, 2016 (Languedoc, France) | £3.80 | £16.00 |

A vivid pink colour, this wine exhibits an intense perfume of red fruits with hints of strawberry and cassis. There is a perfect balance between the fresh, vibrant style and the rounded structure.

Monastrell Rosado Castano, 2016

| | Glass (175ml) | Bottle |
|-----------------|------------------|--------|
| (Murcia, Spain) | £18.00 | |

With intense and attractive white fruit and citrus aromas, it is really juicy and fresh on the palate, with the fruity aromatic notes too. Persistent soft finish.

Red

| | Glass (175ml) | Bottle |
|--|------------------|--------|
| Monastrell DO Yecia, Molino Loco 2016 (Murcia, Spain) | £3.50 | £15.50 |

This wine is a beautiful deep and vibrant red colour, with purple hues on the rim. On the nose, it shows elegant ripe red plum and cherry notes. The palate is very well structured, with soft tannins and a delicate, fruity finish.

Merlot/Grenache IGP Pays d'Oc, Les Vignes de L'Eglise, 2015

| | Glass (175ml) | Bottle |
|---------------------|------------------|--------|
| (Languedoc, France) | £4.20 | £16.50 |

Cherry red in colour, fresh, perfumed aromas of ripe plum and berry fruits from the Merlot, and cherry and red fruits from the Grenache. It is smooth on the palate with medium to full body and integrated supple tannins. Juicy, easy to drink, with a touch of spice on the long, fruit-driven finish.

Cabernet Sauvignon, Villa Montes 2015 (Valle Centrale, Chile) £4.40 £17.50
Deep red ruby colour. On the nose, the wine has blackberry and blackcurrant aromas. The palate is medium bodied, with soft tannins, crisp acidity and a lingering finish.

Montepulciano d'Abruzzo, Il Faggio, 2016 (Abruzzo, Italy) £18.50
A deep ruby red in colour, with lifted perfumes of dark fruits, plums and cherries and a hint of mocha. This wine has soft, ripe tannins and a delicious chocolate-cherry finish.

16 stops, McLaren Vale Shiraz, 2016 (South Australia) £19.00
This deep coloured Shiraz is youthful and vibrant, with a lovely dark fruit and spiced plum character on the nose. The oak supports rather than masks the fruit, which is bright and lively yet plush and fleshy on the palate. The tannins are ripe and silky, giving the wine a texture that is unusual at this price.

Rioja Crianza, El Coto, 2013 (Spain) £24.00
Intense ruby red in colour. The nose is fresh and pronounced with excellent fruit concentration. The palate is clean and well balanced, with a core of strawberry fruit combined with subtle vanilla flavours from American oak. The finish is juicy and long.

OTHER DRINKS

Sake
Sawanotsuru 200ml £5.00
Japanese rice wine, served warm

Beers
Sapporo Japan 650ml £5.50
Asahi Japan 330ml £3.70
Tiger Singapore 330ml £3.70
Singha Thailand 330ml £3.70
Tsing tao China 330ml £3.70

Spirits including mixer single double
Bacardi Rum £4.00 £6.00
Gordon's Gin £4.00 £6.00
Jack Daniels £4.20 £6.50
Southern Comfort £4.00 £6.00
Smirnoff Vodka £4.00 £6.00
Martell £4.20 £6.50

Mixers
Coca Cola Diet Coca Cola
7-Up Orange
Tonic Cranberry Juice

Soft drinks
Coca cola £1.70 7-Up £1.70
Diet coca cola £1.70 Tango £1.70
Cranberry Juice £1.70
Mineral water sm bottle lg bottle
Still £1.70 £3.30
Sparkling £1.70 £3.30

Juices
Freshly squeezed to give you a glass full of healthy vitamins. And when consumed during a meal, fruit juice has the extra benefit of increasing our iron absorption from other foods.

Slurp £3.80
(consists of pineapple, apple, orange and melon)
Apple £3.50
Orange £3.50
Apple and orange £3.50
Carrot £3.50
Apple and carrot £3.50
Japanese tea served on request
A brew to help rejuvenate, relax and heal

Slurp

Slurp.... at your service

In Japan, folks show their enthusiasm and appreciation by 'Slurping' their ramen aloud with gusto. Slurping is beneficial in more ways than one. Firstly, it introduces oxygen whilst eating, thus cooling the hot food as it enters the mouth, secondly, we would need to give less effort into eating quietly and more to concentrate on the true flavours from our food. So by all means, just Slurp away!

We are strong believers in the zen of eating heartily and are committed to focusing our priority, first and foremost, to the satisfactions of our customers. We do not believe that good food need cost the earth, thus our menu is maintained to always be of good value to the pocket as well as nourishing and satisfying to the body.

At Slurp, we aim to introduce to you various cuisines of the Far-East all under one ceiling, and our wide – but carefully composed – menu will have something that will definitely tickle the taste-buds of every dining member in your group.

We strive to bring you the best in quality, service and value at all times, but we cannot progress without your feedbacks – be they positive or negative. So please feel free to let us know just what you DO think, so we can deliver a better service to you!

OPENING HOURS

Mon-Fri 12pm – 3pm and 5pm – 11pm
Sat 12pm – 11pm Sun 12pm – 10pm

We accept the following credit cards
Electron, Mastercard, Maestro, Visa, Delta
Sorry we do not accept payment by cheque.

104-106 Streatham High Road
Streatham SW16 1BW
Takeaway Service Available

Tel: 020 8677 7786
www.slurprestaurant.co.uk

JAPANESE

STARTERS

1. **Yakitori Skewers (4)** £6.20
Char-grilled teriyaki chicken and spring onion skewers
2. **Chicken Gyoza (5)** £5.40
Chicken dumplings, served with spicy garlic soy sauce
- v 3. **Yasai Gyoza (6)** £5.00
Vegetable dumplings
4. **Ebi Katsu (5)** £6.90
Deep fried butterfly prawns in breadcrumbs
- v 5. **Edamame** £4.20

RAMEN

SERVED WITH NOODLES IN CHICKEN STOCK

6. **House Ramen** £11.00
Consisting of chicken, roast duck, 1/2 boiled egg, prawn, fried to-fu, menma, wakame, seasonal greens and spring onion
7. **Char-Grilled Salmon Ramen** £13.00
Grilled fresh salmon steak with seasonal greens, menma, wakame, crispy shallots and spring onion, served with vegetable stock
8. **Beef Ramen** £10.50
Char-grilled sirloin steak with seasonal greens, menma, wakame and spring onion
9. **Chicken Ramen** £9.50
- 🍴 10. **Chilli Beef Ramen** £10.80
Char-grilled sirloin steak with seasonal greens, sliced onion, crispy shallots, fresh chilli, coriander and spring onion
- 🍴 11. **Chilli Chicken Ramen** £9.80
12. **Salmon and Prawn Ramen** £12.00
Grilled fresh salmon, king prawn, seasonal greens, wakame, menma and spring onion, served with vegetable stock

RICE

13. **Cha Han** £8.50
Fried rice with roast chicken, prawns, fishcake, egg, baby corn and mange-tout. Garnished with spring onion and served with a bowl of miso soup
- v 14. **Yasai Cha Han** £7.90
Fried rice with mange-tout, green beans, baby corn, red pepper, fried to-fu and egg. Served with a bowl of vegetable soup

NOODLES

15. **Yaki Soba** £8.00
Fried noodles with chicken, roast duck, shrimps, onion, red pepper, egg, green pepper and bean-sprouts
- 🍴 16. **Chilli Yaki Soba** £8.30
Fried noodles with chicken, roast pork, prawn, onion, fresh chilli, egg, red pepper and bean-sprouts
- 🍴 17. **Yaki Udon** £8.50
Japanese thick white noodles fried with curry oil, chicken, crabstick, roast duck, red pepper, onion, shitake mushrooms, bean-sprouts and egg
18. **Seafood Udon** £8.50
Fried udon with prawn, fishcake, crabstick, squid, onion, bean-sprouts, red and green peppers and egg
- v 19. **Yasai Udon** £7.90
Fried udon with onion, mange-tout, fried tofu, baby corn, red and green peppers, egg and bean sprouts
- 🍴 20. **Ebi Chilli Men** £11.00
Steamed noodles topped with king prawns, cooked with pepper and carrot in home made chilli sauce
- 🍴 21. **Salmon Chilli Men** £13.00
- 🍴 22. **Chicken Chilli Men** £9.50
- v 23. **Yasai Chilli Men** £7.90
Steamed noodles topped with fried to-fu, broccoli, shitake mushrooms, peppers and carrot, cooked in home made chilli sauce.

BENTO

The famous Japanese lunch box. Consisting of sunomono salad (seaweed and cucumber), rice with black sesame seeds, gyoza, edamame and your choice of below, served with a bowl of miso soup.

24. **Salmon Teriyaki Bento** £16.00
Fresh grilled salmon steak and teriyaki sauce with yasai gyoza
25. **Chicken Teriyaki Bento** £14.00
Bite-size pieces of chicken coated in teriyaki sauce with a sprinkling of sesame seeds with chicken gyoza
26. **Chicken Bento** £14.00
A piece of chicken breast fried in crispy Japanese breadcrumbs, served with Slurp's tangy sauce with chicken gyoza
27. **Salmon and Prawn Bento** £15.00
Fresh grilled salmon and ebi katsu prawn served with slurp's tangy sauce with yasai gyoza

CHINESE

STARTERS

28. **Mixed Platter (for 2 to share)** £12.00
Consists of satay chicken, vegetable spring roll, barbecue spare rib and ebi katsu
- 28a. **Mixed Platter (for 3 to share)** £18.00
Consists of satay chicken, vegetable spring roll, barbecue spare rib and ebi katsu
29. **Garlic Chicken Strips** £6.50
Stir fried chicken strips with garlic and spring onions
30. **Deep Fried Squid Strips** £7.50
Served with sweet and sour sauce
- 🍴 30a. **Salt and Pepper Squid** £7.50
- 🍴 31. **Salt and Pepper King Prawns (6)** £7.50
32. **Barbecue Chicken Wings (6)** £6.50
- 🍴 33. **Salt and Pepper Chicken Wings (6)** £6.50
34. **Barbecue Spare Ribs** £6.50

ONE DISH

ALL DISHES SERVED WITH EGG FRIED RICE

35. **House Special** £10.50
Chicken, prawn, roast pork, beef and vegetables
36. **Oyster Beef** £9.50
Beef, Chinese mushrooms, bamboo shoots, carrot, pak choi and spring onion. Cooked with oyster sauce
- 🍴 37. **Beef with Black Bean Sauce** £9.50
- 🍴 38. **Chicken with Black Bean Sauce** £9.50
39. **Nutty Chicken** £9.50
Stir-fried chicken with cashew nuts in yellow bean sauce
40. **Sweet and Sour Chicken** £9.50
Chicken coated in a light batter, cooked in Hong Kong style
41. **King Prawn with Pak Choi** £11.00
- 🍴 42. **Toban Seafoods** £10.50
Prawn, fishcake, squid and crabstick cooked with onion, pepper, chilli and green beans in toban sauce
43. **Grilled Steak** £11.00
Char-grilled sirloin steak in Cantonese style, served with steamed rice and broccoli
44. **Roast Duck with Pickled Ginger and Pineapple** £11.00
Stir fried with a touch of sweet and sour sauce
- v 45. **Tofu and Mix Vegetable in Blackbean Sauce** £8.50
46. **Special Fried Rice** £8.00
Fried rice with roast chicken, roast pork, shrimps, egg, mange-tout and baby corn

NOODLES

ALL FRIED WITH EGG AND VEGETABLES

47. **House Fried Noodles** £8.50
With chicken, prawn, roast pork and beef
48. **Seafood Fried Noodles** £8.50
With prawns, squid, fishcake and crabstick
49. **Beef Fried Noodles** £8.00
50. **Chicken Fried Noodles** £8.00
51. **King Prawn Fried Noodles** £10.00
- v 52. **Vegetables Fried Noodles** £7.50
53. **Three Roast Vermicelli** £8.00
With roast pork, roast chicken and roast duck
- 🍴 54. **Vermicelli in Singapore-style** £8.00
Spicy vermicelli with roast pork, shrimps and roast chicken
- 🍴 55. **Seafood Vermicelli** £8.50
With prawns, fishcake, crabstick and squid
- v 56. **Vegetables Vermicelli** £7.50

THAI

STARTERS

57. **Satay Chicken Skewers (4)** £6.20
Served with peanut sauce
- v 58. **Vegetarian Spring Roll (4)** £4.70
Served with sweet chilli sauce
- 🍴 59. **Seafood Salad** £7.30
Thai-style salad of prawns, squid, crabstick, tossed with fresh herbs and spicy fish sauce dressing. Served on lettuce
- 🍴 60. **Grilled Medium-Rare Beef Salad** £7.30
Thai-style slice char-grilled sirloin. Tossed with fresh herbs, tomatoes and spicy fish sauce dressing. Served on lettuce
61. **Thai Prawn Crackers** £3.00
Served with sweet chilli sauce

ONE DISH

- 🍴 62. **Red Duck Curry** £11.50
Cooked with Thai aubergines, tomatoes, bamboo shoots, pineapple, green beans, sweet basil, chillies and lime leaves. Served with steamed rice
- 🍴 63. **Red King Prawn Curry** £12.00
Cooked with Thai aubergines, tomatoes, bamboo shoots, pineapple, green beans, sweet basil, chillies and lime leaves. Served with steamed rice
- 🍴 64. **Red Chicken Curry** £10.00
Cooked with Thai aubergines, tomatoes, bamboo shoots, pineapple, green beans, sweet basil, chillies and lime leaves. Served with steamed rice
- 🍴 65. **Chicken Coriander Pesto and Sweet Basil** £9.50
Stir-fried with onion, coriander pesto, green beans, pak choi, sweet basil and chillies. Served with steamed rice
- 🍴 66. **King Prawn Coriander Pesto and Sweet Basil** £11.00
As above but with king prawns. Served with steamed rice
- 🍴 67. **Seafood Coriander Pesto and Sweet Basil** £10.00
Prawn, squid, fishcake and crabstick. Served with steamed rice
- 🍴 68. **Beef Corriander Pesto and Sweet Basil** £9.50
Served with steamed rice
- 🍴 69. **Green Chicken Curry** £10.00
Cooked with Thai aubergines, broccoli, bamboo shoots, green beans, sweet basil, chillies and lime leaves. Served with steamed rice
- 🍴 70. **Green Seafood Curry** £11.00
Prawn, squid, fishcake and crabstick with vegetables. Served with steamed rice
- v 71. **Green Vegetable Curry** £8.50
Cooked with Thai aubergines, green/red pepper, tofu, green beans, bamboo shoots, broccoli, carrots, basil and chillies. Served with steamed rice
- 🍴 72. **Nasi Goreng** £8.50
Spicy fried rice with roast chicken, shrimps, iceberg lettuce, egg, garlic chives and chillies. Topped with a fried egg, sunny-side up
- v 73. **Vegetable Nasi Goreng** £7.50
Spicy fried rice with to-fu, chilli, chive, iceberg lettuce, baby corn and mange-tout. Topped with a fried egg, sunny-side up

PAD THAI

Stir fried rice noodles in tamarind sauce with egg, bean sprouts, garlic chives and sweet radish. Topped with ground peanut, red chillies, lime and coriander

- 🍴 74. **Chicken Pad Thai** £8.00
- 🍴 75. **King Prawn Pad Thai** £10.00
- 🍴 v 76. **Vegetable Pad Thai** £7.50

v Suitable for most vegetarians 🍴 Med Spicy 🍴 Spicy 🍴 Contains shrimp paste and fish sauce

VAT Inclusive

Please inform us if you have an allergy to any food product as we cannot be held responsible for any adverse reactions.