

APPETIZERS

A1	Thai Spring Roll <i>Clear noodles, mixed vegetable, served with plum sauce.</i>	5
A2	Thai Basil Rolls <i>Roasted chickenm shrimp, basil leaves, bean sprouts, carrot, with Cha-ba house sauce.</i>	6
A3	Kanum Jeeb (Thai Dumpling) <i>Dumpling skin stuffed with marinated ground chicken, Water chestnuts, carrot, with dumpling sauce.</i>	6
A4	Fried Tofu <i>Golden crispy tofu served with plum sauce.</i>	5
A5	Chicken Satay <i>Grilled marinated chicken strips on skewers, peanut sauce & Cucumber salad.</i>	7
A6	Mee Krob (Crispy Noodles with Special sauce) <i>Golden crispy rice noodles, shrimp, tofu, scallion with Mee krop sauce.</i>	8
A7	Nua Yang (Sliced B.B.Q. Beef with Thai dressing) * <i>Marinated shell steak on the grill with Cha-ba house sauce.</i>	8
A8	Tod Mun (Thai Fish Cake) <i>Pasty fish with chili paste, lime leaves, long beans, with Cucumber sauce.</i>	6
A9	Shrimp Sa Bai Thong <i>Shrimp stuffed then wrapped in spring roll skin.</i>	7
A10	Fried Calamari <i>Golden crispy squid served with chili plum sauce.</i>	8
A11	Steamed Mussels <i>Mussels with basil leaves, lemon grass, galanga, lime leaves, Red bell peppers.</i>	8
A12	Pan Fried Vegetables Dumpling	8
A13	Edamame	5
A14	Curry Puff <i>Chicken, potato, onions & cucumber salad.</i>	8

SALAD

S1	Thai Salad with Peanut Dressing <i>Mixed salad with tofu, hard-boil egg, cucumber & tomato.</i>	6
S2	Papaya Salad * <i>Raw papaya, tomato, green beans, peanuts chili pepper, lime, sugar.</i>	7
S3	Yum Woon Sen (Clear Noodle Salad) * <i>Clear noodles with shrimp, ground chicken, onion, cilantro, Scallion.</i>	8
S4	Nua Nam Tok (Thai Beef Salad) * <i>Grilled tender shell steak with mint leaves, onion, cilantro, Scallion & ground rice.</i>	8
S5	Nam Sod (Choice of Ground Chicken or Pork) * <i>Ground meat, fresh ginger, onion, scallion & peanuts.</i>	7
S6	Lemon Grass Salad (Choice of Shrimp or Squid) * <i>Lemon grass, mint leaves, onion, scallion, Thai chili paste & lime.</i>	8
S7	Duck Salad * <i>Roasted duck with chili paste, cashew nuts, pineapple, green apple & onion.</i>	8
S8	Seafood Salad * <i>Shrimp, squid, scallops, mussels, onion, lemon grass leaves & lemon juice</i>	9
S9	Avocado Salad * <i>Mix green, avocado, tomato, cucumber w. ginger dressing.</i>	8

SOUP

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| S1 | Tom Yum Goong (Spicy Shrimp Soup) *
<i>Shrimp with galanga, lemon grass, lime leaves mushrooms & chili paste.</i> | 5 |
| S2 | Tom Kha Gai
<i>Chicken with galanga, lemon grass, lime leaves, mushrooms in coconut milk.</i> | 5 |
| S3 | Gang Jued Woon Sen (Clear Noodles Soup)
<i>Chicken broth with clear noodles, tofu & mixed vegetables.</i> | 4 |

ENTREES

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| Choice: Beef, Chicken, Pork, Tofu or Veg. Duck | 10.95 |
| Choice: Shrimp or Squid | 12.95 |
| Choice: Mixed Seafood | 16.95 |

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| E1 | Sautéed Hot Sweet Basil *
<i>Fresh basil, mushrooms, bell peppers onion in basil sauce.</i> |
| E2 | Sautéed Ginger
<i>Fresh ginger, onion, celeries, mushrooms, bell peppers, carrot, zucchini, scallion in ginger sauce.</i> |
| E3 | Sautéed Cashew Nuts
<i>Cashew nuts, onion, mushrooms, bell peppers, carrot, zucchini, scallion in garlic sauce.</i> |
| E4 | Sautéed Broccoli
<i>Chinese broccoli, mushrooms carrot, garlic in brown sauce.</i> |
| E5 | Sautéed Mixed vegetables
<i>Napa cabbage, broccoli, baby corn, mushrooms, onion, zucchini, carrots, scallion.</i> |
| E6 | Sautéed Green Beans *
<i>Green beans, chili paste, lime leaves in chili sauce.</i> |
| E7 | Sautéed Sweet & Sour
<i>Cucumber, tomatoes, pineapple, bell peppers, onion, scallion in sweet and sour sauce.</i> |
| E8 | Tamarind Sauce
<i>Chili, pepper mushrooms, garlic, in tamarind sauce.</i> |
| E9 | Sautéed Garlic Sauce
<i>Mushrooms, Coriander, grounded pepper, in garlic sauce.</i> |

CURRY

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|-------------------------------------|-------|
| Choice: Beef, Chicken, Pork or Tofu | 10.95 |
| Choice: Shrimp or Squid | 12.95 |
| Choice: Mixed Seafood | 16.95 |

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| C1 | Red Curry *
<i>Bamboo shoots, eggplants, bell peppers, basil leaves in coco nut milk</i> |
| C2 | Green Curry *
<i>Zucchini, bamboo shoots, bell peppers, basil leaves in coconut milk.</i> |
| C3 | Yellow Curry *
<i>Potatoes, carrots, onion, curry powder in coconut milk.</i> |
| C4 | Panang Curry *
<i>String beans, lime leaves in coconut milk with Panang chili paste.</i> |
| C5 | Masaman Curry *
<i>Potatoes, peanuts, onion, bay leaves, tamarind in coconut milk.</i> |
| C6 | Gang Paa *
<i>Bamboo shoots, mixed vegetables, basil in clear broth chili paste.</i> |

DUCK

All duck entrees

18

- D1 Pineapple Duck Curry ***
Amazing Thai curry with pineapple, tomatoes & lime leaves.
- D2 Hot Sweet Basil Duck ***
Crispy duck with basil leaves, bell peppers, mushroom, onions in garlic sauce.
- D3 Cha-Ba Tamarind Honey Duck ***
Crispy duck with BELL PEPPERS & mushrooms in Tamarind honey sauce.

FISH

All fish entrees (Whole fish or fillet)

20

Sea Bass, Red Snapper & Tilapia (only fillet)

- F1 Pla Lad Prig**
Crispy golden fish topped with garlic, bell peppers, and spicy & sour sauce.
- F2 Pla Kra Prow ***
Crispy golden fish topped with chili & Thai basil sauce.
- F3 Pla Curry ***
Crispy golden fish in Red or Green Curry with basil, lime leaves and bell peppers.
- F4 Pla Ginger ***
Crispy golden fish with fresh ginger, mushrooms, onions, bell peppers in ginger sauce.
- F5 Pla Garlic & Pepper ***
Crispy golden fish with mushrooms, peas, scallions in garlic sauce.

CHA-BA SPECIALS

- CH1 Peanut Chicken** 16
Grilled marinated chicken breast with mixed vegetable in peanut sauce.
- CH2 Golden Walnut Chicken** 17
Golden crispy chicken with walnuts & steamed veggies in orange sauce.
- CH3 B.B.Q. Chicken** 18
Marinated B.B.Q. Chicken with warm sticky rice and papaya salad.
- CH4 Goong Aob Mor Din** 19
Jumbo shrimp with clear noodles, ginger, scallions in clay pot.
- CH5 Siam Shrimp** 19
Grilled marinated jumbo shrimp served with pineapple fried rice.
- CH6 Scallops Basil *** 19
Golden crispy scallops with Thai basil sauce.
- CH7 Scallops Curry *** 19
Golden crispy scallops in Red, Green or Panang Curry.
- CH8 Pla Paur** 21
Whole fish wrapped in banana leaf on the grill with Thai sweet sauce.
- CH9 Pla Nuang** 21
Steamed whole fish with ginger & scallions sauce.
- CH10 Grilled Salmon Curry** 19
Grilled salmon in Green curry sauce.
- CH11 Grilled Lamb Chop** 21
Grilled Lamb Chop

NOODLES

Choice of: Beef, Chicken, Pork or Tofu 10.95

Choice of: Shrimp or Squid 10.95

- N1 Pad Thai**
Stir-fry rice noodles with egg, bean sprouts, tofu, peanut & scallions.
- N2 Pad Se-Ew**
Stir-fry flat rice noodles with Chinese broccoli & egg.
- N3 Spicy Noodle ***
Flat rice noodles, basil, bell pepper, onions in spicy basil sauce.
- N4 Lad Nar**
Flat rice noodles with Chinese broccoli in light gravy brown sauce.
- N5 Pad Woon Sen**
Clear noodles, carrot, zucchini, onions, mushrooms, celeries, egg & scallions.
- N6 Kao Soi (Noodle Curry) ***
Egg noodles in curry broth with crispy noodles.

FRIED RICE

Choice of: Beef, Chicken or Pork 10.95

Choice of: Shrimp or Squid 10.95

- R1 Thai Fried Rice**
Tomatoes, egg, onions & scallions.
- R2 Thai Basil Fried Rice ***
Basil, chili, bell peppers, onions & egg.
- R3 Pineapple Fried Rice** 10.95
Pineapple, onions, cashew nuts, egg and scallions.
- R4 Vegetable Fried Rice**
Mixed vegetables and egg.
- R5 Thai Sausage Fried Rice** 10.95
Thai sausage, onions, scallions, Chinese broccoli & egg.
- R6 Crab Meat Fried Rice** 14.95

VEGETARIAN ENTREES

Choice of: Tofu or Vegetarian Duck 10.95

- V1 Spicy Eggplant ***
Sautéed eggplant, basil, bell peppers, garlic in chili sauce.
- V2 Basil Garden ***
Sautéed mixed veggies, basil, bell peppers in basil sauce.
- V3 Amazing Rama**
Sautéed mixed veggies & tofu in peanut sauce.
- V4 Classic String Beans**
Sautéed string beans, almonds & tofu in garlic sauce.

SIDE ORDER

Jasmine Rice	1.50
Brown Rice	2.00
Sticky Rice	2.00
Curry Rice	3.00
Steamed Vegetable	3.00
Steamed Noodles	3.00
Peanut Sauce	2.00

DRINK

Thai Iced Tea	3.00
Thai Iced Coffee	3.00
Soda	2.00
Juice (Coconut / Lychee)	3.00
Spring Water	2.00
Sparkling Water	4.00

DESSERTS

Ice Cream	5.00
<i>(Ginger, Green Tea, Vanilla, Coconut, Red Bean)</i>	
Fried Ice Cream with Raspberry Sauce	5.00
Thai Pumpkin Custard	5.00
Fried Banana with Honey Sauce	5.00
Chilled Lynchee	4.00
Chilled Lambutan	4.00

LUNCH SPECIAL

12:00 PM - 3:30 PM on Monday thru Friday

Each entrée served w. rice, soup or salad

Add your choice of meat:

Chicken, Beef, Pork, Vegetable or Tofu

7.95

Shrimp or Squid

8.95

L1 Sautéed Hot Sweet Basil *

Fresh basil, mushrooms, bell peppers onion in basil sauce.

L2 Sautéed Ginger

Fresh ginger, onion, celeries, mushrooms, bell peppers, carrot, scallion in ginger sauce.

L3 Sautéed Cashew Nuts

Cashew nuts, onion, mushrooms, bell peppers, carrot, scallion in ginger sauce.

L4 Sautéed Broccoli

Broccoli, mushrooms, carrot, garlic in brown sauce.

L5 Sautéed Mixed Vegetables

Napa cabbage, broccoli, baby corn, mushrooms, onion, carrots, scallion.

L6 Sautéed Garlic Sauce

Mushrooms, Coriander, grounded pepper, in garlic sauce

NOODLES

L7 Pad Thai

Stir-fry rice noodles with egg, bean sprouts, tofu, peanut & scallions

L8 Pad Se-Ew

Stir-fry flat rice noodles with Chinese broccoli & egg.

L9 Spicy Noodle *

Flat rice noodles, basil, onions, bell pepper in spicy basil sauce.

FRIED RICE

L10 Thai Fried Rice

Tomatoes, egg, onions & scallions.

L11 Thai Basil Fried Rice *

Basil, chili, bell peppers, onions & egg.

CURRY

L12 Red Curry *

Bamboo shoots, eggplants, bell peppers, basil leaves in coconut milk.

L13 Green Curry *

Zucchini, bamboo shoots, bell peppers, basil leaves in coconut milk.