

Appetizers

Crispy Spring Rolls (3) \$5

Crispy vegetable rolls served with a Thai sweet chili sauce

Fried Tofu \$5

Silky soft tofu surrounded by a crisp browned skin served with a sweet and sour sauce and crushed peanuts.

Chicken Satay on Bamboo Skewers (4) \$8

Grilled chicken marinated in mild spices and coconut milk served with a creamy peanut Satay sauce and a cold cucumber salad.

Sampler \$12

Assortment of Chabaa appetizers, crispy spring roll, chicken dumpling, fried tofu, and chicken satay with a Thai sweet chili sauce topped with roasted ground peanut

Soup

Tofu or Chicken
Shrimp

Cup \$5 Bowl \$8
Cup \$7 Bowl \$10

Tom Yum*

A classic hot and sour Thai soup with galangal, lemongrass, and kaffir lime leaf, with four basic tastes: spicy, sour, salty, and sweet

Tom Kah

Chicken broth with coconut milk, colorful bell peppers, mushrooms, galangal roots, fish sauce, and lime juice

Po Teak* (Seafood Hot Pot for two) \$16

A Thai style seafood hot pot with basil, lemongrass, galangal, mushroom, colorful bell peppers and Thai chili peppers

Salad

Chabaa's Garden \$9

Crispy tofu, fresh spring mix and a medley of fresh vegetables served with Thai peanut sauce

Entrée

Tofu \$13 Chicken or Beef \$15 Shrimp \$19 Seafood \$21
Served with steamed rice

Pad Krapao (Spicy Basil) *

A stir-fry sweet basil, color bell peppers, yellow onion, garlic and thai chili peppers

Panang Curry*

A mild sweet curry with your choice of meat, onion and peas cooked slowly in coconut milk with finely chopped kaffir leaves.

Gaeng Keaw Wan (Green Curry) *

Fresh young green chilies and cilantro slowly cooked in coconut milk, with colorful bell peppers, bamboo and fresh sweet basil leaf.

Mango Shrimp \$23

Crispy Jumbo Tiger Shrimp in a sweet and tangy sauce of fresh mango and pineapple, baby corn and colorful bell peppers.

Fried Rice with jumbo lump Crab Meat \$18

Thai jasmine rice stir-fried with crab meat served with fresh sliced cucumbers, cilantro, and tomatoes

Rice and Noodles

Tofu, Chicken or Beef \$14 Shrimp \$17 Seafood \$19

Thai Fried Rice

Fragrant Thai jasmine rice with baby corn, broccoli, tomato and sweet onions stir-fried with egg in a light soy and oyster sauce.

Crazy Noodles*

Stir-fried wide rice noodles with colorful bell peppers, onions, mushrooms, broccoli, basil leaves and Thai chili, bamboo, and egg seasoned with fish sauce, soy sauce and oyster sauce.

Pad Thai Noodles

*Tofu or vegetable \$15 Chicken or Beef \$17 Shrimp \$20
Seafood \$23 Grilled Salmon or Crispy duck \$22*

Thin rice noodle stir fried with our original Pad Thai sauce, tofu, egg, fresh leeks and bean sprouts; topped with lime and ground roasted peanuts

Dessert

Kanom Tuay

Thai traditional dessert, steamed rice flour, coconut milk and palm sugar in small cups

Beverages

Soft Drink \$2

Thai Ice Tea/Coffee \$3

To our value customers

To continue our BYOB service we charge bottle service fee on all wine.

ONE BOTTLE \$3

TWO BOTTLES OR MORE \$5

* Please specify spicy level with your server.

Prices subject to change without notice 18% gratuity may be added to parties of six or more.



Where Food and Art Come Together