



**Berkeley**

**Cha Am's simply spectacular Thai food**  
 Jim Wood, Examiner Food & Wine Critic

**The Best Southeast Asian Restaurant**  
 1990, 1991, 1995, 1996 & 1998  
 Express "Best of the East Bay" Readers Poll

**The Best East Bay Thai Restaurant, 1992**  
 San Francisco Bay Guardian

**CHA AM, Best of All Worlds-Thai Gold Medal Winner 1995**  
 San Francisco Focus

**1997 Winner of The Best Thai Restaurant of**  
**Berkeley "Cha Am"**  
 The Daily California

**LUNCH**

Monday - Saturday 11:30 am - 3:30 pm

**DINNER**

Sunday - Thursday 5:00 pm - 9:30 pm  
 Friday & Saturday 5:00 pm - 10:00 pm

1543 Shattuck Avenue  
 Berkeley, CA 94709  
 ☎ (510) 848-9664

**LUNCH MENU**

**NOODLES**

1. **PAD KEE MAO** ..... 7.50  
 Wide rice noodles sautéed with chili garlic sauce, prawns, chopped chicken, yellow onion, carrot, sweet basil and mixed vegetables.
2. **PAD THAI**..... 7.25  
 Chan Buri rice noodles sautéed with fresh prawns, tofu, bean sprouts, egg and ground peanuts.
3. **NORTHERN STYLE NOODLES** ..... 6.95  
 Steamed rice noodles with corn, spinach, onion, bell, fried tofu tossed with spicy sweet peanut sauce and crispy shallot

**RICE PLATES**

(ALL DISHES INCLUDED JASMINE RICE)

4. **THAI FRIED RICE**..... 5.95  
 Choice of pork, chicken or beef, sautéed with garlic, jasmine rice, egg and vegetables.
5. **PAD-MA-KUA-YAO**..... 5.95  
 Sautéed chopped chicken with Thai long eggplant, garden Thai basil and spicy chili sauce.
6. **PAD-GAI-SUB**..... 5.95  
 Sautéed chopped chicken with chili, garlic sauce, garden Thai basil and young green beans.
7. **PAD-KING-SOD**..... 5.95  
 Choice of chicken, pork or beef, sautéed with ginger, yellow onions, chili and black mushrooms.
8. **PAD-GA-PAO**..... 5.95  
 Choice of chicken, pork or beef, sautéed with chili, garlic sauce, sweet basil and Thai herbs.
9. **GEANG-KEOW-WAN**..... 6.50  
 Green curry of chicken with coconut milk, fresh garden Thai basil, bamboo shoots, bell pepper and green peas.
10. **GEANG-PED**..... 6.50  
 Red curry of chopped chicken with coconut milk, fresh garden Thai basil, Thai herbs and bamboo shoots.
11. **GEANG-PANANG-MU**..... 6.50  
 Sweet peanut curry of pork with coconut milk, sweet basil, fresh lime leaves, bell pepper and eggplant.
12. **MU-YANG**..... 6.50  
 Pork, marinated with garlic, Thai herbs and grilled, served with chili sauce.
14. **GAI-YANG CHA-AM**..... 6.50  
 Chicken, marinated and grilled Cha-Am style, served with sweet chili sauce.

PLEASE LET YOUR SERVER KNOWS IF YOU HAVE ANY FOOD ALLERGIES.  
 NOT ALL INGREDIENTS ARE LISTED IN THE MENU.

**SEA FOOD**

15. **PAD-PRIK-PLA-MEUK**..... 6.95  
 Squid sautéed with chili and garlic sauce, bamboo shoots, sweet basil and yellow onions.
16. **PAD-KING-PLA-MEUK**..... 6.95  
 Sautéed squid with sliced ginger, yellow onions, black fungus mushroom, and vegetables with chili and garlic sauce.
17. **GUNG-GA-PAO**..... 6.95  
 Sautéed prawns with chili and garlic sauce, garden Thai basil yellow onions and vegetables.
18. **GUNG-KRA-TIEM**..... 6.95  
 Sautéed fresh prawns with garlic sauce, mushroom, baby corn and vegetables.
19. **PEOW-WAN-TALAY**..... 6.95  
 Sautéed prawns and squid with sweet and sour sauce, tomatoes, cucumbers and vegetables.
20. **GANG-DANG-GUNG**..... 6.95  
 Red curry of prawns with coconut milk, fresh garden Thai basil, Thai herbs and vegetables.

**VEGETARIAN**

(ALL DISHES INCLUDED JASMINE RICE, EXCEPTED # 25)

21. **PAD-PAK**..... 5.75  
 Sautéed fresh vegetables with Thai herbs and garlic sauce.
22. **PAD-GA-PAO-J**..... 5.75  
 Sautéed fried tofu with chili and garlic sauce, garden Thai basil and green peas.
23. **GAENG-PAK**..... 6.50  
 Green curry of fresh vegetables, garden Thai basil and black mushrooms.
24. **GAENG-TOFU**..... 6.50  
 Red curry of fresh tofu with Thai herbs. Garden Thai basil and vegetables.
25. **PAD-THAI-J**..... 6.50  
 Sautéed rice noodles with tofu, bean sprouts, ground peanuts, egg and green onion.
26. **PAD-HIMALI**..... 6.50  
 Sautéed fried tofu with roasted chili, cashew nuts, coriander and yellow onions.
27. **PAD-PAK-J**..... 5.95  
 Sautéed fried tofu with bean sprouts, Thai herbs, green onions, black mushrooms and garlic sauce.
28. **PAD-PRIK-TOFU**..... 5.95  
 Sautéed fried tofu with spicy chili and garlic sauce, fresh mushrooms, sliced bamboo shoot, Thai basil and vegetables.

**CHECKS NOT ACCEPTED**  
**NOT RESPONSIBLE FOR LOST ARTICLES**

**WE HAVE A RIGHT TO REFUSE SERVICE ANYONE**  
**CREDIT CARD MINIMUM CHARGE FOR \$10**



**DINNER**

**APPETIZERS**

- 1. **TOD-MUN**..... 6.25  
Fish cakes served with cucumber salad.
- 2. **SA-TAY**..... 5.95  
Marinated and grilled chicken breast served with spicy peanut sauce and cucumber salad.
- 3. **TOFU-TOD**..... 5.75  
Deep-fried tofu served with chili vinaigrette.
- 4. **PEEK-GAI-TOD**..... 6.25  
Stuffed chicken wings with silver noodle, chopped pork, celery and black mushroom and deep-fired, served with sweet and chili sauce.
- 5. **PO-PIAH**..... 5.95  
Thai imperial rolls, stuffed with chopped pork silver noodle and vegetables, wrapped in rice paper and deep-fried, served with sweet chili and ground peanut sauce.
- 6. **CHA-AM FRESH ROLLS**..... 5.95  
Fresh Thai vegetarian rolls, stuffed with mixed tofu, fresh herbs, vegetables and rice noodles, wrapped in rice paper served with spicy tamarind sauce.
- 7. **VEGETARIAN PO-PIAH**..... 5.95  
Thai imperial rolls, stuffed mixed vegetables with spicy fresh herbs, wrapped in rice paper and deep-fried, served with sweet chili and ground peanut sauce.

**SALAD**

- 8. **YUM-SAI-RUNG**..... 7.25  
Rainbow Salad-silver noodles tossed with chopped chicken, prawns and fresh vegetables with lime vinaigrette.
- 9. **YUM-PLA-MUEK**..... 6.95  
Fresh squid tossed with mint, coriander, red onions and red chili, with lime vinaigrette.
- 10. **LAAB-GAL**..... 6.95  
Chopped chicken tossed with mint, coriander, and red onions and roasted rice powder with lemon vinaigrette.
- 11. **YUM-GUNG-CHA-AM**..... 8.50  
Grilled fresh prawns, tossed with roasted coconut meat, cashew nuts, mint leaves, coriander, lemon grass, roasted chili and lime vinaigrette.

**SOUP**

- 12. **GAENG-CHUD-GAL**..... 7.25  
A soup of chopped chicken breast with fresh garlic, herbs and fresh spinach.
- 13. **TOM-KA-TALAY**..... 8.50  
A soup of seafood simmered in coconut milk, galanga, lemon grass, roasted chili and mushrooms.
- 14. **TOM-YAM-GUNG**..... 8.25  
Hot and sour soup with prawns, mushrooms, lemon grass and kaffir lime leaves.
- 15. **TOM-KA-GAI**..... 7.95  
A soup of chicken simmered in coconut milk, galanga, lemon grass, roasted chili and mushrooms.

PLEASE LET YOUR SERVER KNOWS IF YOU HAVE ANY FOOD ALLERGIES.  
NOT ALL INGREDIENTS ARE LISTED IN THE MENU.

**DINNER**

**GRILLED**

- 16. **MU-YANG**..... 8.50  
Pork, marinated and grilled, served with sweet and chili sauce.
- 17. **GAI-YANG-CHA-AM**..... 8.50  
Chicken, marinated and grilled Cha-Am style, served with sweet and chili sauce.
- 18. **PED-YANG**..... 9.50  
Roasted duck, served with spicy soy sauce and vegetables.

**SAUTEED**

- 20. **PAD-KING-SOD**..... 7.25  
Choice of chicken, beef or pork sautéed with fresh ginger, onion and black fungus mushroom.
- 21. **PAD-GA-POW**..... 7.25  
Choice of chicken, beef or pork sautéed with Thai garden basil and green chili.
- 22. **PAD-PED-PRIK**..... 7.75  
Choice of chicken or pork, sautéed with spicy sweet curry sauce, fresh Thai herbs and green beans.
- 23. **GAI-PAD-HIMALI**..... 7.75  
Sautéed chicken with roasted chili, cashew nuts, onion and coriander.
- 24. **PRA-RAM-LONG-SONG**..... 7.25  
Choice of chicken, beef or pork, sautéed and tossed with spicy peanut sauce, served on a bed of vegetables.
- 25. **PAD-MAKUA-YAO**..... 7.25  
Choice of chicken or pork, sautéed with Thai sweet basil, baby corn, chili and grilled eggplant.
- 26. **PAD-PAK**..... 7.25  
Choice of chicken, beef or pork sautéed with fresh mixed vegetables.
- 27. **KAO-PAD CHA-AM**..... 8.95  
Thai style fried rice with prawns, egg and vegetables.

**CURRY**

- 28. **GAENG KEO WAN GAI**..... 7.95  
Green curry of chicken with coconut milk, bamboo shoots and Thai sweet basil.
- 29. **GAENG MUSSAMAN GAI**..... 7.95  
Mussaman curry of chicken breast with tamarind sauce, coconut milk, roasted peanuts and fresh Thai herbs.
- 30. **GAENG PED GAI**..... 7.95  
Red curry of chicken with coconut milk, fresh Thai sweet basil, eggplant and bamboo shoots.
- 31. **GAENG-PANANG-MU**..... 7.95  
Red curry of pork with coconut milk, sweet basil, fresh lime leaves, bell pepper and eggplant.

**\*\* Steamed Jasmine Rice \$1.00 per person \*\***

**\*\* Steamed Brown Rice \$1.25 per person \*\***

**DINNER**

**SEA FOOD**

- 32. **PLA-RAD-PRIK**..... 11.50  
Fresh whole fish, in season, fried crisp and sautéed in red chili - garlic sauce.
- 33. **PLA TIEN CHA-AM**..... 11.50  
Fresh whole fish, in season, fried crisp and tossed in tamarind sauce.
- 34. **PEO-WAN-TALAY**..... 9.95  
Sautéed prawns and squid with sweet and sour sauce, garden tomatoes, Thai cucumbers and vegetables.
- 35. **GA-PAO-SEA FOOD**..... 9.95  
Sautéed prawns and scallops with fresh chili and garlic sauce, Thai sweet basil and chopped green bean.
- 36. **GUNG PAD PAK**..... 9.95  
Sautéed prawns with fresh mixed vegetables.
- 37. **PAD-PED-GUNG**..... 9.95  
Sautéed prawns with spicy sweet paste curry sauce, fresh Thai herbs and green beans.
- 38. **GUNG-GA-PAO**..... 9.95  
Sautéed prawns with spicy chili and garlic sauce, Thai long beans, yellow onions, sweet Thai basil and Thai herbs.
- 39. **PAD-TALAY**..... 9.95  
Sautéed prawns and squid in garlic sauce and fresh coriander leaves and vegetables.
- 40. **PLA-MUEK-PAD**..... 9.25  
Sautéed squid with red chili and garlic with bamboo shoots.

**VEGETARIAN**

- 41. **YAM-J**..... 6.50  
Rainbow salad-silver noodles tossed with fresh tofu, vegetables and lime vinaigrette.
- 42. **SOUP-KA-HET**..... 7.95  
A soup of fresh mushroom, silver noodles, and vegetables in coconut milk, galanga, and lemon grass.
- 43. **PAD PAK RUAMMIT**..... 6.25  
Fresh mixed vegetables sautéed with Thai herbs.
- 44. **GAENG KEO WAN**..... 7.95  
Green curry of mushroom and fresh vegetables, with coconut milk.
- 45. **MUNG-SA-VIRUT**..... 6.50  
Sautéed silver noodles with black mushroom and vegetables.
- 46. **PAD-PRIK-TOFU**..... 6.50  
Sautéed fried tofu with chili and garlic sauce, black mushrooms and vegetables.
- 47. **PAK-J**..... 6.50  
Sautéed fried to tofu with bean sprouts, fresh Thai herbs, green onions and garlic sauce.
- 48. **GAENG-TOFU**..... 7.95  
Red curry of fresh tofu with coconut milk, garden Thai basil, Thai eggplant and vegetables.
- 49. **RAM-PAK**..... 6.50  
Steamed cauliflower, broccoli, mushrooms and bell pepper tossed with spicy peanut sauce.

**FAVORITE NOODLES**

- 50. **PAD THAI**..... 7.25  
Fried rice stick noodles with prawns, ground peanuts, tofu, egg and bean sprouts.
- 51. **CHA-AM NOODLES**..... 7.25  
Sautéed chopped chicken breast with spicy chili and garlic sauce, Thai herbs, sweet Thai basil, sliced green beans and vegetables served with steamed rice noodle.