

STARTERS

Salabaonua ♦♦

Baos

three dumplings filled with minced beef, together with soya sesame sauce and Thai salad

11.00

Maan Thow Sai Moo ♦♦

Bao burger

two juicy minced pork burgers in steamed rolls, with sweet & sour sauce and Thai salad

11.00

Maan Thow Sai Moo ♦♦

Bao burger

two juicy minced pork burgers in steamed rolls, with sweet & sour sauce and Thai salad

11.00

Gung Chub Pang Tod ♦

Shrimps in panko crumbs

four deep-fried shrimps, with sweet & sour sauce and Thai salad

11.00

→ Tod Man Gai ♦♦

Chicken cakes

three nuggets flavored with red curry paste, served with sweet & sour sauce and Thai salad

11.00

Poh Pia Sod ♦♦

Summer rolls

two rolls filled with avocado, papaya, Thai basil and glass noodles, together with soya sesame sauce

8.00

Poh Pia Tord ♦

Spring rolls

two rolls filled with vegetables or chicken, together with sweet & sour sauce with peanuts and Thai salad

11.00 | 10.50 with chicken | vegetarian

Tao Hu ♦

Crispy tofu

with Thai basil, mint and cashew nuts

7.00

TO SHARE

from 2 persons

Food market

chicken cakes, naan bread, vegetable spring rolls, summer rolls, shrimps in panko crumbs, chicken salad, papaya salad, shrimp chips, sweet & sour sauce and lime chili ginger dip

Price per person **14.00**

Naan ♦

Naan bread

light and airy flatbread

4.00

Maan Thow ♦

Bao roll

steamed roll

4.00

Khao Giab Gung ♦

Shrimp chips

crispy shrimp chips

3.00

→ Sa Ku Sai Moo ♦♦♦

Thai Dumplings

three dumplings filled with minced pork, served on lettuce leaves

9.00

Lab Gai ♦♦♦

Chicken salad

with Thai basil, spring onions, shallots, chili and garlic

8.00

Pad Pak ♦

Wok vegetables

with soya sauce

6.00

Man Todd ♦♦

Sweet potato fries

with chili salt, coriander

7.00



SALADS

Som Tam ♦♦♦

Papaya salad

with vegetable papaya, chili, peanuts and Som Tam dressing

11.00 | 21.00 as starter | as main meal

Yum Mamuong Avocado ♦

Mango avocado salad

leafy salad with avocado, mango, soya-bean sprouts, chili, cashew nuts and salad dressing at your choice

9.50 | 19.00 as starter | as main meal

DRESSINGS

of your choice

MANGO, SESAME, CHILI



SOUPS

Tom Kha Gai ♦♦

Chicken coconut soup

with strips of chicken breast, lime leaves and galangal (Thai ginger)

12.00 | 22.50 as starter | as main meal

Possibility without chicken and only vegetables

11.00 | 21.00 as starter | as main meal

Tom Mama Sai Taohoo ♦♦

Tofu ramen soup

with wheat noodles, ginger, chili, mushrooms and vegetables

11.00 | 21.00 as starter | as main meal

Tom Yum Gung ♦♦♦

Shrimp vegetable soup

with Tom Yum paste, lemon grass, kaffir lime leaves, cream and steamed rice

12.00 | 22.50 as starter | as main meal

→ Guay Tieow Nam Moo Lae Lung Chin Nue ♦

Thai noodle soup

broth with cinnamon, cloves and anise, with beef balls, pork, rice noodles and water spinach

13.50 | 23.50 as starter | as main meal

MAIN MEALS

Free and on request:

MAKE IT HOT!

Add a shot of hot to soups, curries and noodle dishes

Prik Nam Pla ♦♦♦

Fish sauce with lemon juice and chili

Nam King ♦♦♦

Soya-sesame sauce with chili, coriander and ginger ○

Nam Prik Kratiem ♦♦

Chili garlic sauce ○

All sauces are home-made

CURRIES

Kiaw wan Gai | Pak ♦♦

Green curry ○

with strips of chicken breast, vegetables, lime leaves and steamed rice

26.00 | 24.00 with chicken | vegetarian

Massaman Nua ♦

Massaman curry

with beef, potatoes, peanuts, onions and steamed rice

28.50

Gäng Läung Gai | Pak ♦♦♦

Yellow curry ○

with vegetables, lychee, mango and steamed rice

26.50 | 24.50 with chicken | vegetarian

Gäng Däng Gung | Pak ♦♦♦

Red curry ○

marinated shrimps, vegetables and steamed rice

27.00 | 24.00 with shrimps | vegetarian



RICE

Pad Kapow Nue ♦♦♦

Thai basil beef

fried minced beef, garlic, chili, fried egg and steamed rice

27.50

Khao Naa Gai ♦

Peanut chicken

chicken breast with mint, Thai basil, peanut sauce and yellow curcuma basmati rice

27.50

→ Pla Tabtim Rad Sauce Priaw Waan ♦♦

Whole tilapia

whole fish with chili, garlic, ginger and steamed rice

24.00

(not available as a small portion)

Khao Pad Pak ♦♦

Fried rice

with vegetables, fried onions, egg and soya sauce

23.50

TO SHARE

Do as they do in Thailand and enjoy several dishes at once with your family, your friends or your colleagues!

Sharing is an easy way for you and a companion to enjoy our Thai Menu Mix and the starter platters together. It's a great way to experience the diversity of Thai cuisine!

Thai Menu Mix
Create your own dish from three of our main courses and savour the diversity

from 2 persons
Price per person **29.50**

Our recommendation
green vegetable curry, whole tilapia with chili and garlic, rice noodles pad thai

Of course, sharing is a fun way to dine in a larger group, too. All you need to do is make a reservation so that we can serve you accordingly. Whether it's a business lunch, a company event, a birthday party or a wedding-eve party: sharing is a great way to enjoy any occasion!

We would also be happy to help you select the perfect dishes. For groups of 8 people or more, you can share starters, main meals and desserts from just CHF 35.00 per person.



Main meals as a small portion: 3.00 cheaper | All prices in CHF incl. VAT. With every dish featuring steamed rice, feel free to ask for as much additional rice as you like

SO E L D O N O N

Pad Thai Gai | Pak ♦♦

Pad Thai rice noodles

with strips of chicken breast, peanuts, egg, garlic chive leaves and Pad Thai sauce

27.50 | 25.00 with chicken | vegetarian

Pad See Ew Gung ♦♦

Rice noodles

Pad See Ew

with marinated shrimps, thai broccoli, egg and soy sauce

27.00

Pad Ramen gab Ped ♦♦♦

Ramen noodles with duck

crispy duck breast with pak choy, egg and oyster sauce

28.50



DESSERTS

Coconut tiramisu

7.00

Coconut or mango ice cream

per scoop

3.50

→ **Steamed cake with coconut cream**

5.00

→ **Thai Sundae**

Sweet roll with sticky rice, peanuts and coconut ice cream

6.00

Fruit platter ○

9.00

MINI DUO

Choose two desserts
and enjoy these
in smaller portions

7.00

CHILDREN

for children up to 12 years of age

Pad Thai rice noodles ♦

with strips of chicken breast, peanuts, egg, garlic chive leaves and Pad Thai sauce

11.00

Chicken skewers ♦

with peanut sauce, shrimp chips and curcuma basmati or steamed rice

11.00

Fried rice ♦

with vegetables, fried onions, egg and soy sauce

11.00

Spring roll ♦

filled with vegetables, together with sweet & sour sauce, shrimp chips and curcuma basmati or steamed rice

11.00

included:

1 glass of syrup and
1 scoop of ice cream of your choice

Meat declaration:

In the Cha Gha Thai, you enjoy top quality with proof of origin! Beef from Holland and Switzerland; pork and chicken from Switzerland; salmon from Norway; duck from Hungary; shrimps, tilapia and pangasius from Vietnam. Our staff will be pleased to give you information on ingredients, additives or preparation methods. Go for it!"

Key

- with vegan ingredients
- ♦ = mild
- ♦♦ = spicy
- ♦♦♦ = hot
- ♦♦♦♦ = very hot

Allergene

Please inform us if you have allergies or intolerances. Our staff will be glad to inform you about the composition of our products and their ingredients.
chachathai.ch/de-CH/Allergene



COFFEE AND TEA



Tea in a pot

Jasmine tea	5.50
Green tea	5.50
Green tea with ginger and lemon	5.50
Moroccan mint tea	5.50
Chai tea with without milk	5.50
Fruit tea	5.50

THAI COFFEE

Thai coffee
black 6.00

Thai coffee
with condensed milk 6.50

with ice on request

Coffee

Coffee	4.50
Espresso	4.50
Espresso doppio	5.50
Milky coffee	5.50
Cappuccino	5.50
Latte Macchiato	5.50

Aperitifs

Hugo

Prosecco, elderberry syrup, peppermint, lime 10.00

Aperol Sprizz

Prosecco, Aperol, soda 10.00

Prosecco raspberry

Prosecco, ginger beer, ginger, raspberries 11.00

Mango Sprizz

Prosecco, mango, lemonade, mint 11.00

Prosecco Spumante dry

di Treviso DOC, Veneto, Ponte, Italy
1 dl | 7.5 dl 9.50 | 63.50

COCKTAILS

Lemongrass Mojito

Thai rum, lime, cane sugar, lemongrass, soda 13.00

Mai Thai

Thai rum, white rum, almond syrup, lime juice, pineapple juice, grenadine syrup 13.00

Amaretto Sour

Amaretto, raspberries, mint, orange juice, lemon juice 13.00

Gin Basil Smash

Bombay gin, Thai basil, lemon juice, sugar syrup 13.00

Havana Club with Ginger Beer

Havana, lemon juice, Thai basil, ginger, ginger beer, lemon 13.00

Pimms Nr. 1

Pimm's, ginger ale, cucumber, orange, raspberries, Thai basil, physalis 13.00

Gin Tængkwā

Bombay gin, cucumber, Thai basil, apple juice, elderberry syrup, sugar syrup, lemon juice, lime 13.00

Thai Sunset

Gointreau, tequila, grenadine syrup, mint, oranges, almond syrup, lemon juice 13.00

Strawberry Sprizz

Xuxu strawberry, tonic water, mint 13.00

MOCKTAILS

Tiki's Mocktail *alcohol-free*

Ginger Ale, lime, lemongrass, brown cane sugar, mint, grenadine syrup 13.00

Virgin Caribbean *alcohol-free*

Mango puree, pineapple juice, lemon juice, grenadine syrup 13.00

BITTERS

Campari 23.0 % vol. 4 cl 9.00
Martini Bianco 15.0 % vol. 4 cl 9.00

GIN

Bombay Sapphire 40.0 % vol. 4 cl 11.00
Hendrick's 41.4 % vol. 4 cl 13.00

VODKA

Absolut, Sweden 40.0 % vol. 4 cl 10.00
Grey Goose, France 40.0 % vol. 4 cl 15.50

TEQUILA

Patrón Silver 40.0 % vol. 4 cl 16.00

RUM

Mekhong, Thailand 45.0 % vol. 4 cl 10.00
Havana Club Añejo Reserva, Cuba 40.0 % vol. 4 cl 10.00
Diplomatico, Venezuela 40.0 % vol. 4 cl 15.00

WHISKEY

Jameson 40.0 % vol. 4 cl 11.00
Four Roses 40.0 % vol. 4 cl 11.00
Talisker 10 Years 45.8 % vol. 4 cl 15.00
Nikka «the barrel» 51.4 % vol. 4 cl 16.00
Lagavulin 16 Years 43.0 % vol. 4 cl 17.00
Oban 14 Years 43.0 % vol. 4 cl 17.00

FRUCHTBRÄNDE

Zuger Kirsch «vieux et noble» 41.0 % vol. 2 cl 7.00
Williams 42.0 % vol. 2 cl 7.00



GRAPPA

Grappa del Ticino Elegantia 43.0 % vol. 2 cl 10.00

Did you not find the right one?
Ask our service staff for more offers!

For a long drink, add CHF 3.00
for additional ingredients

Home-made

Thai milk ice teas

- Icebush-strawberry-kiwi 3 dl
- Kaki-peach 3 dl

Home-made

Ice teas

- Black tea mint-ginger 3 dl
- Black tea mint-lemon 3 dl
- Dragon fruit tea grapefruit 3 dl
- Dragon fruit tea mango 3 dl

Home-made

lemonades

- Pineapple - Thai basil 4 dl
- Ginger-lemon grass 4 dl
- Lemon-mint 4 dl

Home-made

juice

- Mango-mint 3 dl

Soft drinks

- Valais sparkling 5 dl 5.20
- Valais still 5 dl 5.20
- Coca Cola 3.3 dl 5.00
- Coca Cola Zero 3.3 dl 5.00
- Rivella red | blue | green 3.3 dl 5.00
- Spritzer (fruit juice and sparkling water) 5.00
- Mango | Maracuja | Apple 4 dl 5.00

Cha Cha water

- H₂O sparkling | still 5 dl | 1l 2.00 | 3.00
- H₂O with cucumber and mint 5 dl | 1l 4.50 | 5.50
- H₂O with raspberry and Thai basil 5 dl | 1l 4.50 | 5.50

5.00

5.00

5.00

5.00

5.00

5.00

6.00

6.00

6.00

6.00

SOFT-DRINKS



BEVERAGE FACTS

Did you know?

We prepare the majority of our soft drinks ourselves.

Our dragon fruit ice tea contains very little sugar – its sweetness comes from the fruits we use, and the level of sweetness depends on the ripeness of the fruit, too.

Thai milk ice teas are very popular throughout Thailand. Try one – this delicious cool drinks sure to surprise you!

BEERS

Thai beers

- Leo 3.3 | Chang 3.2 | Singha 3.3 dl 5.50

Eichhof

- alcohol-free 3.3 dl 5.00

Erdinger

- wheat beer 5 dl 7.50

5 Thai beers of your choice
IN AN ICE BUCKET
FOR 25.00

WEINE

Red Shiraz

- Monsoon Valley Premium Range, TH 7.00 | 46.00
- 1 dl | 7.5 dl

Red Melodias Malbec

- Mendoza, Trapiche, AR 7.00 | 46.00
- 1 dl | 7.5 dl

Red Valpolicella Ripasso Classico

- Superiore DOC, Veneto, Domini Veneti, IT 7.50 | 49.50
- 1 dl | 7.5 dl

White Colombard white

- Monsoon Valley Premium Range, TH 7.00 | 46.00
- 1 dl | 7.5 dl

White Fleur de Lotus

- Elsass, Josmeyer, FR 7.00 | 46.00
- 1 dl | 7.5 dl

White Chardonnay

- Colección DO, Viñas del Vero, Somontano, ES 7.50 | 49.50
- 1 dl | 7.5 dl

Rosé Shiraz rosé

- Monsoon Valley Premium Range, TH 7.00 | 46.00
- 1 dl | 7.5 dl

Rosé Oeil-de-Perdrix

- Gordonier & Lamon A.O.C., Valais, CH 6.00 | 39.00
- 1 dl | 7.5 dl

