



Desserts

- Mango Sticky Rice \$8.00
- Fried Banana & Ice Cream \$8.00
- Coconut Ice Cream \$4.95



Rice \$1.50

Brow Rice \$2.50

Sticky Rice \$2.00

Navarro Vineyard

- 2009 Edelzwicker, Anderson Valley, Mendocino \$8.00 (g) \$28 (bottle)
- 2008 Pinot Gris, Anderson Valley, Mendocino \$8.00 (g) \$38 (bottle)
- 2008 Pinot Noir, Mendocino \$8.00 (g) \$28 (bottle)
- 2009 Riesling, Anderson Valley, Mendocino \$8.00 (g) \$38 (bottle)
- 2008 Chardonnays, Mendocino \$8.00 (g) \$28 (bottle)
- 2008 Gewurztraminer, Estate Bottle (Dry) \$8.00 (g) \$38 (bottle)
- 2007 Zinfandel, Mendocino \$8.00 (g) \$38 (bottle)

Beers

- Beer Lao (Light, Dark or gold) Bottle \$5.00
- Singha Original Thai Beer Bottle \$5.00
- Chang Beer or Leo (Thai) Bottle \$5.00

Cocktails

- Lychee Sake \$8.00
- Sake \$4.95 (Small) \$8.00 (Large)

Beverages

- Thai Tea, Thai Coffee \$3.00
- Sodas (Coke, Diet Coke, sprite, 7-up, Sunkist, Pepsi) \$2.50
- Fresh Young Coconut Drink \$5.00

Contain Peanuts, Contains Gluten
Please inform your server of any other allergies

Champgarden@gmail.com



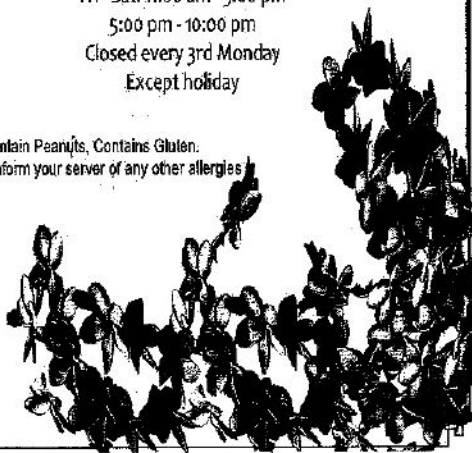
Champa Garden

2102 8th Ave.
Oakland, CA 94606
Champagarden@gmail.com

(510) 238-8819

Sun - Thur: 11:00 am - 3:00 pm
5:00 pm - 9:00 pm
Fri - Sat: 11:00 am - 3:00 pm
5:00 pm - 10:00 pm
Closed every 3rd Monday
Except holiday

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Appetizers



1. Fried Wrapped Spring Roll or Chiu \$9.00

Rice wrapped spring rolls, fried with mushrooms, eggs and silver noodles. Served with lettuce wraps, mints, and cilantro.

2. Fresh Spring Rolls \$9.00

Vermicelli, mints, and lettuce with a choice of chicken, pork, shrimp, or tofu in a rice wrapper.



3. Nam Kaow (Fried rice ball salad) \$9.00

Crispy fried rice, mixed with preserved pork, green onions, peanuts, eggs and lime juice. Served with lettuce wraps, mint, and cilantro.

4. Pair of Quails \$9.00

Crispy fried quails, lightly seasoned. Served with a lime and pepper sauce.

5. Fried Sweet Potato \$9.00

Sweet potatoes, lightly battered in flour and fried. Served with cucumber and sweet vinegar sauce.

6. Fried Tofu \$8.00

Fried tofu served with sweet and sour sauce.

7. Lao Tacos \$8.00

Pork sausage, lettuce, onion, & garlic sauce.

8. Angel Wings \$10.00

Stuffed chicken wings filled with pork, crystal noodles, and mushrooms, lightly battered then fried.

9. Sweet and Sour Wings \$9.00

Fried Chicken wings served with sweet and sour sauce.

10. Calamari or Shrimp Tempura \$10.00

Calamari or shrimp tempura battered and fried with mix vegetables. Served with a sweet and sour sauce.

11. Avocado Rolls \$10.00 (+\$1.50 shrimp)

Two fresh wrapped spring rolls with avocado, lettuce, mints, cilantro, cucumbers and carrots. Served with garlic and peanut sauce.

Contains Peanuts, Contains Gluten

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Vegetarian options available for most dishes.

12. Lao Sausages - Saigock \$9.50

Made with pork, lemongrass, herbs, and peppers.

13. Chicken Satay \$10.00

Grilled chicken kabobs (5) served with peanut & cucumber sauce.



14. Champa Sampler \$14.50

Lao sausages, egg, peanuts, fried rice ball salad, and fried spring rolls.



Salads



Papaya Salad
Lao Style

15. Beef Salad \$12.00

Grilled beef served on top of cucumber, tomatoes, red onions, carrots, and lettuce with a mild lime sauce.

16. Papaya Salad - Thai or Lao Style \$9.50

- Thai Style comes with mixed papaya, carrots, chili peppers, long beans, cherry tomatoes, peanuts, and lime juice.

- Lao Style comes with mixed papaya, carrots, chili peppers, noodles, tomatoes, lime juice, and fish paste.

17. Larp - Thai or Lao Style \$9.50

Prepared with mixed mints, onions, cilantro, and lime juice. Can be served with tofu, minced beef, or minced chicken. (Roasted Duck substitute add \$3.00)

18. Pla \$12.00

Choice of grilled beef or shrimp, cooked with onions, green mint leaves, and lemongrass.

21. Yum Ta-Lay \$14.50

Boiled seafood tossed in lettuce, lime juice and chili peppers.

22. Yum Woon Sen \$9.50

Silver noodles tossed in shrimp, chicken, and pork, mixed with lime juice and celery.



23. Salmon Salad \$14.50

Grilled Salmon set on a bed of lettuce with cucumber & tomatoes w/a chili cilantro sauce.

25. Yum Nam Tok \$12.00

Grilled beef mixed with mints, onions, and roasted rice powder.

NOODLE SOUPS (add \$1.50 Shrimp / \$3.00 for seafood)

26. Tom Jood Wonseen (\$9.50 M) (\$10.50 L)

Silver noodles served in chicken broth, scallions, yellow cabbage, and mushrooms with a choice of chicken, pork, shrimp, or veggies.

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Noodle Soups



Kaow Paik

27. Lao's Noodle Soup - Kaow Paik \$9.50 M, \$10.50 L

Homemade noodles served in chicken broth.

Can be served with chicken or seafood (add \$1.50 for shrimp / \$3.00 for seafood)

28. Pho - Fer \$9.50 M, \$10.50 L (add \$1.50 for shrimp / \$3.00 for seafood)

Chicken broth with pho noodles, with a choice of either chicken, beef, shrimp, or seafood.

29. Lao's Vermicelli - Kaow Poont \$9.50 M, \$10.50 L

Coconut soup in a mild chicken base with vermicelli, cucumber, bean sprouts, and cabbage.

30. Lue's Noodle Soup - Kaow Soy \$9.50 M, \$10.50 L

Fermented bean soup with minced chicken, cabbage, with a choice of hotfun noodle, vermicelli or pho noodles.

Soup

Shrimp substitution - add additional \$1.75

Seafood substitution - add additional \$3.00

31. Wonton Soup \$9.50 M \$10.50 L

Wontons served in a chicken broth with combination meat, spinaches, and green onions.

32. Tom Ka \$9.50 M, \$10.50 L

Coconut sour soup, cooked in tomatoes, kaffir leaves, and mushrooms with choice of meat or vegetarian.

33. Tom Yum \$9.50 M, \$10.50 L

Thai's hot and sour soup in tomato, mushrooms, ginger, basil, and kaffir leaves, with a choice of meat or vegetarian.



Pan Fried Noodles

Shrimp substitution - add additional \$1.75 / Seafood substitution - add additional \$3.00

36. Pad Thai \$9.50

Pan fried pad Thai noodles with bean sprouts, eggs, and peanuts with a choice of meat.

38. Pad Se-ew \$9.50

Thick rice noodles pan fried with light soy sauce, eggs, broccoli, with a choice of meat.

39. Pad Kea Moe \$9.50

AKA drunken noodles. Thick rice noodles pan fried with basil, bamboo, onions, mushrooms, bell peppers, cabbages, and chili peppers with a choice of meat.

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Vegetarian options available for most dishes.

40. Lat Na \$11.00

Grilled rice noodles with broccoli and gravy sauce with a choice of meat.

Pan Fried

Shrimp substitution - add additional \$1.75

Sea Food substitution - add additional \$3.00

42. Pad Gra Pow \$10.00

Stir fried dish with basil, green beans, onions, chili peppers, and bell peppers with a choice of meat.

44. Pad Prik Khing \$10.00

A stir fried green beans dish in a kaffir leaves red curry base with choice of meat.

45. Pad Hin Ma Parn \$10.00

A pan fried cashew nut dish with onions and garlic, and choice of meat.

46. Pad Prig Pao \$10.00

A sweet prig pao flavor pan fried with carrots, mushroom, bell pepper, and onions with choice of meat.

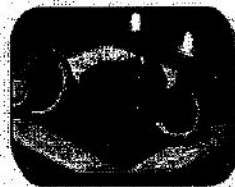
47. Pad Mah Kuer \$10.00

A pan fried eggplant dish with basil, garlic, onions, and bell peppers with a choice of meat.

48. Pad Nho Mai \$10.00

A pan fried bamboo dish with onions, kaffir leaves, peppers, and bell peppers with a choice of meat.

Seafood



Panong Talay

50. Pad Ped Pla Dook \$13.00

Cat fish battered and fried with a Thai basil curry sauce.

51. Pad Gra Prow Hotplate \$14.00

Combination seafood in basil leaves, onions, and bell peppers, topped on a sizzling hot plate.

52. Talay Choo-choe \$14.00

Seafood served in a spicy curry.

54. Tilapia with Cilantro Sauce \$14.00

A deep fried Tilapia fish served with a chili cilantro sauce.

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Vegetarian options available for most dishes.

55. Mango Paradise \$14.00

A boiled shrimp dish mixed with chopped mango, topped with red curry and steamed broccoli, carrots, and baby corn.

56. Red Sea Salmon \$14.50

Grilled salmon topped with a mild kaffir leaf curry sauce and coconut, with steamed broccoli, carrots, and baby corn.

57. Ginger Fish \$14.50

Catfish and minced pork stir fried delicately in ginger, onions, bell pepper, and mushroom.

58. Pla Gra Porw \$14.00

Catfish stir fried in basil leaves, kaffir leaves, and bell peppers.

59. Panang Talay \$14.50

A seafood dish topped with panang curry, bell pepper, and kaffir leaves.

60. Pineapple Shrimp Clay Pot \$14.00

A clay pot filled with red curry, mixed shrimp, and pineapple.

61. Param Derm \$12.00

Stir fry spinach, yellow curry & choice of meat.
Topped with peanut sauce & crushed peanuts.

Vegetable

62. Vegetable Hot Plate \$10.00

Pan fried silver noodles with mixed vegetables and chili peppers, poured onto a sizzling hot plate.

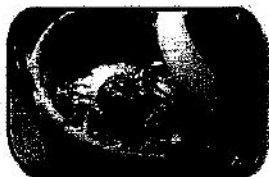
63. Veggie Clay Pot \$10.00

Pan fried silver noodles with mixed vegetables and ginger then baked in a clay pot.

64. Veggie Combo - Pad Pak \$10.00

Mixed pan fried vegetarian dish.

Curry



Panang Curry

Shrimp substitution - Add Additional \$1.75

Seafood substitution - Add Additional \$3.00

66. Panang Curry \$10.00

Orange-colored curry, cooked with bell peppers, carrots and kaffir leaves, with a choice of meat.

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Vegetarian available for most dishes.

67. Yellow Curry - Gang Karee \$10.00

Traditional curry flavor.

Comes with potatoes, onions, carrot and goes great with all meat.

68. Red Curry - Gang Dang \$10.00

Red curry with bamboo, bell peppers, onions, and basil, with choice of meat.

69. Green Curry - Gang Kiew Wan \$10.00

Green curry with eggplant, bell pepper, long beans, onions, and basil with a choice of meat.

Fried Rice

 (Add: Crab meat +\$2.00)**70. Thai Fried Rice \$9.50**

Thai fried rice with eggs, onions, tomatoes, carrots, & green peas, with a choice of meat.

72. Basil Fried Rice \$10.00

Fried rice with eggs, basil, chili pepper, bamboo, & bell pepper, with choice of meat.

73. Pineapple Fried Rice \$10.00

Pineapple fried rice with eggs, raisins, Chinese sausage, & cashew nuts with choice of meat.

74. Mango Fried Rice \$10.00

Mango fried rice with eggs, raisins, cashew nuts, Chinese sausage, with choice of meat.

75. Champa's Fried Rice \$12.00

Shrimp fried rice cook in tom yum sauce, eggs, and onions.

Specials

Duck Curry with Eggplant \$12.50

Duck served in red curry, bamboo, bell peppers, egg plants, and basil.

House Special \$14.50

Battered catfish and then fried with eggplants with basil in our house sauce.

Veggie Duck Curry \$14.95

Smoked veggie duck served in red curry, bamboo, bell peppers, eggplants, and basil.

Pumpkin Curry \$13.00

Red curry with pumpkin, onions, bell peppers, basil with a choice of meat.

Pla Panang \$14.50

Battered catfish then topped with Panang Curry and bell peppers with a side of steamed broccoli, carrots, and baby corns.

Garlic Prawns \$15.00

Pan fried prawns with garlic and onions. (Recommended)

Crispy Pork Belly \$14.50

Crispy baked pork belly stir w/Chinese broccoli in our house sauce.

Pad Ped Duck "Spicy" \$14.75**Champa Wings \$12.00**

Sweet spicy dry pepper fried chicken wings.

Param Derm \$12.00

Peanuts, spinach, yellow curry & choice of meat.

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Vegetarian options available for most dishes.