

Menu card




















CHAIMA

Thai Take Away



Legend of allergy symbols


-  Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or modified strains) and products made therefrom
-  Peanuts and products
-  Soya beans and products
-  Celery and products
-  Sesame seeds and products
-  Eggs and products thereof
-  Milk and milk products (including lactose)
-  Lupine and products made therefrom
-  Crustaceans and products made therefrom
-  Mollusks such as snails, mussels, squid and products made from them
-  Nuts (i.e., hazelnut, walnut, cashew, pecan, para, macadamia, Queensland, pistachio and almond) and products made therefrom
-  Fish and products other than fish gelatin
-  Sulfur dioxide and sulphites (from ten milligrams per kilogram or liter, given in SO₂)
-  Vegan
-  Gluten free 
-  Lactose free

Appetizer

Nr. 2   **Som Tam Papaya Salad**

Papaya salad consisting of green papaya, cherry tomatoes, snake beans, carrot julienne, roasted peanuts and homemade papaya sauce.

Papaya Salad 13.90 Fr.

Allergens:  

Benefits:   

Seasonal specialties

  **Homemade Kimchi**

Korean specialty that Ms. Chaima prepares in the winter time so that the vegetables are enough has time to ferment. Consisting of Chinese cabbage, beer radish, carrots, leeks, garlic, chillies etc.

1 portion Kimchi 7.80 Fr

Allergens: 

Benefits:  

Additional Information:

All curry pastes & sauces such as Sukiyaki, Pad Thai, soup stocks, chilli oil, as well as Sweet & Sour Sauce etc. are made by Mrs. Chaima Vegan, lactose-free, gluten-free and without artificial flavor enhancers (MSG).


The weekly hits are available from Monday till Friday!

Nr. 3  Khao Pad See Ew / fried rice

GLUTEN FREE

A mild, non-spicy dish suitable for those who need a lot of carbohydrates. Fried rice with organic egg and some fresh vegetables.

Vegetables / also available w/o an organic egg = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu / also available w/o an organic egg = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) > w/o an egg = Vegan	sm. Po. 22.50 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.50 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens:  

Benefits:  

Nr. 4   Pad Thai Chaiya / fried rice noodles

GLUTEN FREE

The most famous dish and a classic, but the Pad Thai version from the south of Thailand is a bit stronger and more intense in taste. This dish is rice noodles that are fried in a slightly sweet-sour-spicy sauce. The rice noodles come with roasted peanuts, fried organic egg and a few vegetables.

Vegetables / also available w/o an organic egg = Vegan		22.50 Fr.
Vegetables + Organic Tofu or soy meat / also available w/o an organic egg = Vegan		22.50 Fr.
Vegetables + Plant based chicken (Gluten free) > w/o an egg = Vegan		24.00 Fr.
Vegetables + Chicken		24.00 Fr.
Vegetables + Beef (Grass-fed beef)		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens:   

Benefits:  

Declaration: Chicken CH / beef (grazing beef & knuckle of beef) CH / organic tofu & soy meat DE / plant-based meat FL / shrimp Vietnam ASC without food additives


Hits of the day Monday


NEW   **Nr. 17 Golae Curry / with coconut cream**

GLUTEN FREE

The Golae Curry is a red and yellow curry and originally comes from southern Thailand. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  

NEW   **Nr. 18 Pad Takrai / without coconut cream**

GLUTEN FREE

The pad takrai is served with a rich dark sauce and is a bit spicier than the other menus. The curry paste contains lemongrass and kaffir lime leaves, among other things. The ingredients make it light, digestible and therefore suitable for summer. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  

Hits of the day Tuesday

NEW   **Nr. 19 Thai Bombay Curry / with coconut cream**

GLUTEN FREE

The color of the Thai Bombay Curry sauce ranges from yellow to red. It gets its refreshing fruity taste from the original ingredients such as fresh pineapple and tomatoes. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  

NEW   **Nr. 20 Pad Sauce Tom Yam / without coconut cream**

GLUTEN FREE

Pad Sauce Tom Yam is similar in taste to Tom Yam soup, the slight acidity makes it refreshing and a pleasant summer dish. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  

Hits of the day Wednesday




Nr. 21 **Sentung Curry / with coconut cream**

GLUTEN FREE

The Sentung Curry is a very rare curry that you can only find in a few places in Thailand. Yellow-green is the dominant color of this curry. It is actually a very spicy curry, but Mrs. Chaima has toned it down for European tastes. Nevertheless, the original ingredients are retained in the curry paste, such as the various types of pepper, etc. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  



Nr. 22 **Khua Kling southern yellow Curry / without coconut cream**

GLUTEN FREE

The Khua Kling southern yellow curry consists of a strong curry paste consisting of many herbs, the dark sauce contains fresh turmeric and green pepper, among other things, making it hot and spicy. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  

Hits of the day Thursday

NEW  **Nr. 23 Gaeng Pet Curry / with coconut cream**

GLUTEN FREE

Gaeng Pet is a classic red curry. It gets its refreshing fruity taste from the original ingredients such as fresh pineapple, grapes and tomatoes. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits: 

NEW  **Nr. 24 Pad Prieu Wan Sweet & Sour / without coconut cream**

GLUTEN FREE

Slightly sweet and sour and a little spicy, that's the best way to describe this sauce. It has a digestive and appetizing effect and with the fresh pieces of pineapple it is a perfect light summer dish. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits: 

Hits of the day Friday

NEW  **Nr. 25** **Gäng Rawaeng Curry / with coconut cream**

GLUTEN FREE

The Gäng Rawaeng Curry is a yellow-green curry, the color comes from the curry paste, which consists of fresh turmeric and many green herbs, among other things. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 


Benefits:  

NEW  **Nr. 26** **Pad Kee Mao / without coconut cream**

GLUTEN FREE

The Pad Kee Mao curry paste consists of green pepper, hot basil and kaffir lime leaves, among other things, the sauce is slightly hot and has a herbal aroma. There are also many different types of vegetables and rice, a mixture of jasmine (TH) and red wild rice (Camargue FR) in organic quality.

Vegetables = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Organic Tofu or soy meat = Vegan	sm. Po. 20.50 Fr.	22.50 Fr.
Vegetables + Plant based chicken (Gluten free) = Vegan	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Chicken	sm. Po. 22.00 Fr.	24.00 Fr.
Vegetables + Beef (Grass-fed beef)	sm. Po. 25.50 Fr.	27.50 Fr.
Vegetables + Braised Beef shank		27.50 Fr.
Vegetables + Shrimps (ASC & without Food Additives)		30.00 Fr.

Allergens: 

Benefits:  