

# VIET CAFÉ

## PLANT BASED MENU

### STARTER

Goi Chay – 5.80

Summer Rolls with Tofu, Rice Vermicelli (Bun), Shredded Pickles, Herbed Salad served with Sweet Soy Bean Sauce

Nem Chay – 5.80

Spring Rolls with Vegetables served with Sweet Soy Bean Sauce

Dau Phu Rang Muoi – 6.80

Lightly Fried Tofu with Salt and Fresh Chili Pepper

Rau Muong Xao – 7.60

Morning Glory Stems Fried with Garlic in **Nuoc Mam Sauce**

# PHO

**Legendary PHO soup is a key to understanding of Vietnamese cuisine minimum of ingredients, apparent simplicity of cooking and amazing taste that cannot be reproduced without the knowledge and experience PHO is eaten by both the rich and the poor, it is served in ordinary eateries and in luxury restaurants, this is more than a dish. It is a national idea. We serve soup PHO with lime and chili pepper.**

Pho Ga Chay – 11.00

Pho Soup with Plant Based Chicken Extra Plant Based Chicken – 3.00

### Main Courses

Than Thit Bo Chay 18.80

Char-Grilled Plant Based Steak 200 gram with Salad served with Salt, Pepper and Lime Sauce

Add - Stir Fried Seasonal Vegetables – 4.00

Add Rice – 3.20

Add Egg Fried Rice – 3.80

Bo Luc Lac Chay – 15.80

Pieces of Juicy Vegan Steak sautéed in Black Pepper Sauce served with Salad

Add - Rice – 3.20

Add - Egg Fried Rice – 3.80

Bun Ga Xao Chay – 12.40

Stir Fried Lemongrass NoChicken Chunks with Rice Vermicelli Noodles (cold) served with Beansprouts, Fresh Cucumbers **and Nuoc Mam Sauce**

Bun Bo Nam Bo Chay – 14.60

NoBeef Fried with Lemongrass served with Bun Rice Noodles (cold) and Nuoc Mam Sauce

Mien Xao Ga Chay – 13.80

Stir Fries Glass Noodles with NoChicken and Vegetables

Com Rang Cha Nuong Chay – 14.20

Chard-Grilled Vegan Pulled Veggie with Egg Fried Rice, Sweet Corn, Peas and Shallots

Pho Xao Ga Chay – 14.20

Fried Rice Noodles with NoChicken and Vegetables

Pho Xao BO Chay – 14.80

Fried Rice Noodles with NoBeef and Vegetables

Dau Phu Sot Ca Chua – 12.00

Tofu Sauteed in Tomato Sauce and Spring served with Salad