

VIET CAFÉ

MENU

SMALL BITES

Prawn Crackers –2.80

STARTER

Goi Tom – 6.60

Summer Rolls with Prawns, Rice Vermicelli (Bun), Shredded Pickles, Herbed Salad served with Crushed Peanut Sweet and Sweet Soy Bean Sauce

Goi Chay – 5.80

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

Muc Rung Muoi – 7.80

Lightly Fried Calamari with Salt and Pepper

Canh Ga Rang Muoi – 6.40

Lightly Fried Chicken Wings with Salt and Pepper

Bo La Lot – 7.20

Roll with Minced Beef wrapped in Betel Leaves (La Lot) served with Crushed Peanuts and Fried Shallots

Nem Ga Tom – 6.50

Spring Rolls with Chicken and Prawns served with Nuoc Mam Sauce (Fish Sause)

Nem Chay – 5.80

Spring Rolls with Vegetables served with Sweet Soy Bean Sauce

Nom Du Du Tom – 7.00

Papaya and King Prawns Salad served with Crushed Peanuts Tossed in Nuoc Mam Sauce (Fish Sause)

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 (Fish Sause)

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 Bo – 12.00

Pho Soup with Beef

Extra Beef – 4.00

Pho Ga – 11.00

Pho Soup with Chicken

Extra Chicken – 3.00

Pho Hai San – 14.00

Pho Soup with Prawns, Calamari and Mussels

Extra Sea Food – 6.00

Pho Ga Chay – 11.00

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

Main Courses

Than Thit Bo – 18.80

Char-Grilled Sirloin Steak 10oz/280gramm 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 – 14.80

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

Add - Rice – 3.20

Add - Egg Fried Rice – 3.80

Bun Ga Xao – 12.40

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

Bun Bo Nam Bo – 14.60

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

Ga Nounng Xa – 14.20

Char-Grilled Chicken with Lemongrass served with Salad

Add Rice – 3.20

Add Egg Fried Rice – 3.80

Ca Vuoc Nuong – 15.80

Chard-Grilled Fillet of Sea Bass in Lime Ginger Nuoc Mam Sauce served with Jasmine Steamed Rice

Mien Xao Ga – 13.80

Stir Fries Glass Noodles with Chicken and Vegetables

Mien Xao Hai San – 15.60

Stir Fries Glass Noodles with Prawns, Calamari, Mussels and Vegetables

Com Rang Cha Nuong – 14.20

Chard-Grilled Pork with Egg Fried Rice, Sweet Corn, Peas and Shallots

Com Rang Hai San – 14.80

Prawns, Calamari and Mussels with Egg Fried Rice, Sweet Corn, Peas and Shallots

Pho Xao Ga – 14.20

Fried Rice Noodles with Chicken and Vegetables

Pho Xao Hai San – 15.20

Fried Rice Noodles with Prawns, Calamari, Mussels and Vegetables

Pho Xao BO – 14.80

Fried Rice Noodles with Beef and Vegetables

Dau Phu Sot Ca Chua – 11.40

Tofu Sauteed in Tomato Sauce and Spring served with Salad