

Pho

*Strong beef broth with rice noodles, herbs, onion and mung bean sprouts.
Served with lemon, chilly peppers and pickled bamboo.*

0	Pho without meat (4) <i>Non vegan</i>	140,-
1	Pho Bo (4) With beef.	180,-
2	Pho Bo Tai (4) With medium rare beef.	180,-
3	Pho Ga (4) With chicken.	180,-

Pork

4	Bun Cha (4, 6, 14) Charcoal grilled pork belly served in fish sauce, lettuce with herbs and rice noodles.	220,-
5	Thit Rang (4) Glazed pork belly with spring onions, stir fried pak choi and rice.	195,-
6	Thit Kho Tau (4) Caramelized pork belly with turnip, Vietnamese pickled mustard greens and rice.	210,-
7	Bun Nem (3, 4) Spring rolls , rice noodles, herb salad, slaw and sweet n sour fish sauce.	175,-

Chicken

8	Ga Sa spicy (4) Stir fried chicken with lemongrass, bell peppers, coriander, spring onions and rice.	195,-
9	Ga Xao Dua (4) Stir fried chicken with pineapple, mung sprouts, carrot, onions, mushroom and rice.	195,-

Beef

10	Bun Bo Nam Bo (1, 4, 5) Stir fried beef with mung sprouts, rice noodles, herb salad, slaw, fried onions, toasted peanuts served with sweet and sour fish sauce	200,-
11	Pho Xao Thit Bo (1, 4) Stir fried beef with pho noodles, onion, pak choi, carrot and fried onions.	200,-
12	Bo Xao Cai Xanh (4) Stir fried beef with pak choi and rice.	200,-
13	Bo Xao Do (4) Stir fried beef with green beans, carrot, onions and rice.	200,-
14	Bo Xao Dua (4) Stir fried beef with pineapple, tomato, leek and rice.	200,-

Seafoods

- 15 Muc Xao** *spicy (2, 4, 5, 6, 9, 11, 14)* 230,-
Stir fried calamari with shrimps, pineapple, onion, carrot, tomato, mushroom, celery, leek, peanuts and rice.
- 16 Mien Tron** *(1, 2, 4, 5, 6, 11, 14)* 230,-
Glass noodles flavored with beef broth, stir fried calamari, shrimps, onions, paprika, green beans, celery, cucumber, mushroom herb salad, fried onions and peanuts .

Vegan

- 17 Com Rau Xao** *(11)* 150,-
Stir fried onion, carrot, green beans, pak choi, celery, mushroom, paprika with rice.
- 18 Pho Xao Rau** *(1)* 160,-
Stir fried pho noodles with pak choi and carrot, fried onions.
- 19 Mien Tron Rau** *(11)* 160,-
Stir fried onion, carrot, green beans, pak choi, celery, mushroom, paprika with glass noodles, fried onions and peanuts.
- 20 Dau Sot Ca Chua** *(6)* 190,-
Tofu in tomato sauce, herb salad and rice.
- 21 Dau Xao Gia** *(6)* 180,-
Stir fried tofu with mung sprouts, coriander, spring onions and rice.
- 22 Bun Dau Ha Noi** *(1, 5, 6)* 205,-
Stir fried tofu with mung sprouts, rice noodles, herb salad, slaw, fried onions and peanuts. Served with peanut sauce.

Salads

- Mango salad** *(1, 2, 5)* 140,-
Mango, mung sprouts, carrot, shrimps, herbs, fried onions, peanuts and homemade dressing.
- Chicken salad** *(1, 5, 11)* 140,-
Mung sprouts, chicken, bell peppers, slaw, cucumber, peanuts, sesame, sesame oil, herbs and homemade dressing.
- Salad with slaw and herbs** *vegan (5)* 75,-
Cabbage and carrot slaw, herbs, peanuts and dressing.

Snacks

- Spring roll** *(3)* 40,-
Fried rolls filled with ground pork and vegetables (carrot, turnip, onion, mushroom).
- Summer roll with shrimps** *(2, 3)* 50,-
Fresh roll with rice noodles, shrimps, pork, lettuce, slaw, egg and herbs.
- Summer roll with beef** 50,-
Fresh roll with rice noodles, beef, mung sprouts, lettuce, slaw and herbs.

Sauces

- Peanut sauce 60g** *vegan (5, 6)* 35,-
- Peanut sauce 120g** *vegan (5, 6)* 65,-