



MÌ HỦ TIẾU KHÔ Hay NƯỚC - RICE or EGG NOODLE SEAFOOD SOUP



34	Hủ Tiếu Đồ Biển	Rice noodle soup with squid, shrimp, crab, & fish balls	8.25
34a	Hủ Tiếu Thập Cẩm	Rice noodle soup with squid, shrimp, crab, fish balls, pork, & pork liver	8.25
35	Mì Đồ Biển	Egg noodle soup with squid, shrimp, crab, & fish balls	8.25
35a	Mì Thập Cẩm	Egg noodle soup with squid, shrimp, crab, fish balls, pork, & pork liver	8.25
35b	Hủ Tiếu Mì Gà Tươi	Rice noodle and egg noodle soup with farm chicken	8.25
35d	Hủ Tiếu Tôm	Rice noodle soup with shrimp	8.25
35e	Hủ Tiếu Tôm Thịt	Rice noodle soup with shrimp and pork	8.25


BÒ KHO - BEEF STEW



(All bowls are large sized besides number 36)
Tô nhỏ (small): 7.75 Tô lớn (large): 8.50

36	Bánh Mì Bò Kho	Vietnamese beef stew with carrots and French bread	8.50
36a	Hủ Tiếu Bò Kho	Vietnamese beef stew with carrots and rice noodle	8.50
36b	Mì Bò Kho	Special Vietnamese beef stew with carrots and egg noodle	8.50
36c	Bánh Mì Thịt Nướng/ Gà Nướng/Trứng	French bread sandwich with grilled pork, or grilled chicken, or egg	3.75


BÚN – RICE NOODLE SOUP



Our traditional rice noodle soups are served with a side of shredded lettuce and cabbage, traditional fresh Vietnamese herbs, sliced jalapeños, and lime wedges.

37	Bún Măng Vịt	Vermicelli noodle soup with salted duck and bamboo shoots	8.95
37c	Bún Măng Gà Tươi	Vermicelli noodle soup with farm chicken and bamboo shoots	8.95
38	Bún Riêu Sài Gòn	Vermicelli noodle soup with tofu, tomato, and shrimp “cake”	8.25
39	Bún Ốc Hà Nội	Vermicelli noodle soup with escargot and tomato	8.25
40	Bún Riêu Ốc	Vermicelli noodle soup with escargot, tomato, and shrimp “cake”	8.25
41a	Bánh Canh	Thick, flat noodle soup with shrimp, crab, and fresh ham hocks	8.25
41b	Mì Quảng	Thick, egg noodle soup with shrimp, crab, and fresh pork riffs	8.25

BÚN – FRESH RICE VERMICELLI NOODLE BOWLS



Each comes with our traditional vinaigrette sauce (nước chấm) to pour over your bowl. Delicious rice noodles are served over a bed of shredded lettuce, beans sprouts, and diced cucumber, and then topped with crushed peanuts, lightly pickled fresh julienne carrots, and your choice of marinated grilled meats and/or fried egg rolls.

42	Bún Thịt Nướng	Marinated grilled pork	7.95
42a	Bún Bò Nướng Sả	Grilled lemongrass beef	8.50

42b	Bún Thịt Nướng Tàu Hũ Ky Marinated grilled pork, ground shrimp in tofu skin wrap	8.50
42c	Bún Bò Nướng Tàu Hũ Ky Grilled lemongrass beef, ground shrimp in tofu skin wrap	8.50
42d	Bún Tôm Thịt Nướng Tàu Hũ Ky Marinated grilled shrimp, marinated grilled pork, and ground shrimp in tofu skin wrap	8.95
42e	Bún Tôm Thịt Nướng Chạo Tôm Grilled shrimp, pork, and grilled shrimp paste	8.95
42f	Bún Thịt Nướng Chạo Tôm Marinated grilled pork, and grilled shrimp paste	8.50
43	Bún Thịt Nướng Chả Giò Marinated grilled pork and fried egg roll	8.50
44	Bún Gà Nướng Marinated grilled chicken	7.95
45	Bún Gà Chả Giò Marinated grilled chicken and fried eggroll 8.50	
47	Bún Đậu Hũ Fresh sliced tofu	7.95
48	Bún Tôm Nướng Marinated grilled shrimp	8.50
49	Bún Tôm Thịt Nướng Marinated grilled shrimp and marinated grilled pork	8.50
49b	Bún Chả Hà Nội A Hanoi specialty, tender slices of marinated pork are combined with traditional spices, then grilled, and served in its own juices. Served with a side of noodles, fresh mint, and fresh lettuce 9.95	