



Pho to Go

Pho noodle soup: Vietnam's national dish – a healthy and delicious rice noodle soup served with an Asian herb side salad. Served in a slightly smaller portion than the eat-in version.

To ensure pho noodle soup is at its freshest when taken-away it's served in 3 separate containers. First add the noodles to the stock cup then add the sliced onion, beansprouts & topping and lastly season with the spring onion, herbs, chillies and a generous squeeze of lime juice. Once mixed together pho will more than fill our 32oz cup so it really is a complete, hot and nutritious meal.

Pho Chin: brisket (sliced tender roast beef slowly cooked in our stock)	£6.25
Pho Bo Vien: homemade beef meatballs	£6.25
Pho Chin Bo Vien: brisket, meatballs	£6.45
Pho Ga: chicken breast	£5.75
Pho Tom: juicy prawns (with veggie or chicken stock)	£6.95
Pho Chay: tofu and mushrooms (with veggie or chicken stock)	£5.75
Bun Tom Hue: hot and spicy juicy prawn	£6.95
Bun Ga Hue: hot and spicy chicken	£6.25
Bun Chay Hue: hot and spicy tofu and mushroom	£6.25
Bun Bo Hue: hot and spicy beef (with a shrimp paste and chilli sauce)	£6.45
Big white bowl and wooden ladle to takeaway	£5.00

Bun noodles: Vermicelli rice noodles with stir fried topping, fresh herbs and peanuts. . Served with nuoc cham* Sauce on the side – *spicy or regular option*. Noodles served room temperature just like in Vietnam.

Bun Ga: lemongrass chicken	£5.25
Bun Bo Xiao Sa: lemongrass beef	£5.75
Bun Cha Gio Nem Nuong: pork and lemongrass meatballs	£5.25
Bun Tom: juicy tiger prawns	£6.45
Bun Chay: tofu & mushroom (ask for vegetarian sauce, ginger soy)	£4.95
Bun Cha Gio Chay: topped with veggie spring rolls (ask for vegetarian sauce, ginger soy)	£5.25

Goi: Vietnamese salads: Fantastically different zingy salads. Some dressings contain fish sauce, please ask.

Goi Xoai: fresh green mango salad served with pork (a crumbled nem nuong), dried shrimp and peanuts	£4.95
Goi Du Du: papaya salad with chicken or prawns, served with peanuts and prawn crackers	£4.95 / £5.95
Goi Ga: chicken salad with peppers, mixed herbs and a chilli and ginger dressing	£4.95
Goi Ngo Sen: crisp salad with tangy lotus stem, green beans and cashew nuts	£4.45
	with chicken or prawn £4.55 / £6.45

Appetizers and side dishes: All these dishes are homemade. Wrap in lettuce with herbs and dip!

Goi Cuon Tom: summer roll with prawns (Choose from nuoc cham* or peanut sauce)	£4.25
Goi Cuon Ga: summer roll with chicken breast (Choose from nuoc cham* or peanut sauce)	£3.95
Goi Cuon: veggie summer rolls (Choose from nuoc cham*, peanut, or sweet chilli dipping sauce)	£3.45
Cha Gio: fried pork spring rolls	£4.45
Cha Gio Chay: fried veggie spring rolls (Choose from nuoc cham*, peanut, or sweet chilli dipping sauce)	£4.25
Nem Nuong: grilled pork and lemongrass meatballs (Choose from nuoc cham* or peanut sauce)	£5.45

Extra sauce (chilli, hoi sin, nuoc cham, fish, soy) 20p

Fresh juices and ice coffee

Apple, Mint and Lime	£3.10	Pineapple, Apple and Mint	£3.10
Carrot, Apple and Ginger	£3.10	Apple and Orange	£3.10
Coconut, Pineapple and Apple	£3.10	Cranberry and Orange	£3.10
Orange Juice	£3.10		
Apple, Beetroot and Carrot	£3.10	Homemade Lemonade	£2.50
		Ca Phe Sua Da: Vietnamese Iced Coffee	£2.75

Call us on 01273 202 403 and we'll have your order ready to pick up at a specified time

The art of Pho

If you haven't had a takeaway from Pho before here are a few pointers about the food, the packaging and the best way to enjoy your delicious Vietnamese street food.

Pho noodle soup

To enjoy pho noodle soup you need to add all the ingredients together and finish by seasoning with the bag of fresh herbs.

To ensure the soup is at its freshest when taken-away it's served in 3 separate containers and is best eaten out of the big white cup or ideally, out of a big bowl with a ladle (we now sell these in store).

- 📖 First add the noodles and the meat/prawns/tofu to the stock cup, or as much as you can fit in (we serve very big portions)
- 📖 Then, if you want to, add the sliced onion and bean sprouts and season with the herbs, chillies and a squeeze of lime juice.
- 📖 The herb bag plays an essential part in pho enjoyment and contains the ingredients to flavour and tailor your pho to how you like it; mint, Thai basil, coriander, lime and red chillies - watch out, they can be really hot!

Apologies if we have run out of anything as it is delivered fresh every day.

Once mixed together pho will fill our 32oz cup – twice the size of the usual large takeaway soup container – so it really is a complete, hot and nutritious meal in a bowl.

Bun noodles

To fully enjoy bun you need to mix the flavours yourself before you eat as all the ingredients are separate – crispy lettuce, fresh herbs, homemade pickle are in piles at one side of your container. On the other side are your cold vermicelli noodles and on the top is your hot topping.

Pour the nuoc cham sauce (chilli, garlic, vinegar and fish sauce) over the dish and give it a good mix up with your chopsticks and you're off.

We have fish sauce, hoi sin sauce and chilli sauces to takeaway too.

Thanks for getting your takeaway from Pho



Menu specifics*

- ❖ Nuoc cham contains fish sauce - please ask for an alternative if preferred.
- ❖ All our dishes may contain nuts, traces of nuts or sesame oil.
- ❖ Not all ingredients are listed for every dish – please inform a member of staff if there is something you do not like or are allergic to.

Our takeaway food is cooked to order and may take a few minutes depending on how busy the kitchen is at the time. You can order in the restaurant and wait, but if you are pushed for time please call us and tell us what time you'd like your food ready to pick up.

Opening hours & address:

Monday to Thursday 12-10pm
Friday and Saturday 12-10.30pm
Sunday 12-10pm

12 Black Lion Street, Brighton BN1 1ND. Tel 01273 202 403.
www.phocafe.co.uk