

Pho

Starters

Gỏi cuốn fresh rice paper summer rolls with herbs, vermicelli & pickle. *choice of nước chấm or peanut sauce	veggie 4.50 chicken 4.75 prawn 4.95
Chả giò crispy spring rolls served with lettuce & herbs to wrap & dip. *choice of nước chấm or peanut sauce	veggie 4.95 pork 5.25
Cánh gà seasoned, crispy chicken wings served with sriracha	6.75
Nem nướng homemade pork & lemongrass meatballs with lettuce & herbs to wrap & dip. *choice of nước chấm or peanut sauce	6.50
Mực chiên giòn tender fried baby squid with a salt, pepper & lime dip	6.95
Nem hải sản large crispy spring roll of king prawn, crab & pork with nước chấm dipping sauce	4.75
Bò lá lốt beef wrapped in betal leaves, served with rice vermicelli sheets & nước chấm	6.95
Bánh xèo (evening only) savoury Vietnamese crispy crepe with rice papers & herbs	chicken & prawn 7.95 tofu 7.50

Gỏi : Vietnamese salads

Gỏi gà shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing	7.75
Gỏi chay as above minus the chicken	6.75
Gỏi bắp chuối fragrant banana blossom salad with tender beef, peanuts & star fruit	8.75
Gỏi đu đủ crunchy green papaya salad with peanuts & prawn crackers	chicken 7.95 king prawn 8.95
Gỏi xoài spicy green mango salad topped with pork, dried shrimp & peanuts *slightly smaller portion, ideal as a side or starter	6.75

Every product in every dish we serve is made right here on site from ingredients delivered daily. Nothing comes pre-packaged or from a central kitchen.

For ingredients and allergen information see reverse.

Phở : Vietnamese noodle soup

Phở, (pronounced fuh) is the Vietnamese national dish; an aromatic & delicious rice noodle soup served with a side plate of fresh herbs to add as you please. The addition of these herbs, & the sauces you see on the table, are an essential part of eating phở & add another dimension to the dish, tailoring it to your own personal tastes - our chilli paste for a kick, fish sauce for extra saltiness, garlic vinegar for sourness.

Our broths are made in each restaurant by slowly simmering bones for a good 12 hours & it's this authentic preparation that is key to phở retaining all its goodness & developing its own distinctive tastes & aromas. A steaming bowl of phở, brimming with fresh ingredients, aromatic herbs & lean meat is the perfect comfort food & a universal panacea - we think it's also the best noodle soup in the world!

Phở chín: tender beef brisket slow cooked in our broth	8.75
Phở tái lăn: flash fried steak with garlic (Hanoi style)	8.95
Phở tái: thinly sliced steak	8.95
Phở bò viên: homemade beef meatballs	8.50
Phở tái chín or tái bò viên: steak & either brisket or meatballs	8.95
Phở bò combo: steak, brisket & meatballs	9.50
Phở gà: chicken breast in chicken broth	8.50
Phở tôm: king prawns *choice of broths - chicken or veggie	9.75
Phở chay: tofu & button mushrooms *choice of broths - chicken or veggie	8.25
Phở nấm rơm: enoki, shiitake & button mushrooms *choice of broths - chicken or veggie	8.50

House specials

Phở bò nấm trúng: brisket, enoki & button mushrooms, creamy egg yolk, in beef broth	9.95
Bún riêu: a Hanoi classic; vermicelli noodles in a rich tomato & crab broth with wafer thin steak & tofu, topped with fried shallots	10.25
Phở đặc biệt: king prawns, tofu & flash fried steak with garlic in beef broth	10.95

Hot and spicy soups originating from the Imperial City, Huế.

Served with bún or phở noodles:

Bún gà Huế: hot & spicy chicken	8.95
Bún tôm Huế: hot & spicy juicy king prawn	9.95
Bún chay Huế: hot & spicy tofu & mushroom	8.75
Bún bò Huế: hot & spicy brisket beef (served with a chilli shrimp paste)	9.25
Bún nấm rơm Huế: hot & spicy enoki, shiitake & button mushrooms, pak choy	8.95

Extra toppings

tofu
button mushrooms
creamy egg yolk
pak choy
mange tout
green beans

1.00

chicken
steak
brisket
beef meatballs
nem nướng pork balls
3 mushrooms (enoki, shiitake & button)
king prawns

1.75

Bún : vermicelli noodles

Vermicelli rice noodles with a lemongrass & chilli wok-fried topping. Served with fresh herbs, beansprouts, veggie spring roll & peanuts. Noodles served at room temp just like in Vietnam. Pour over nước chấm side sauce & mix.

chicken	8.25	tofu & mushroom	8.25
beef	8.95	pork spring rolls	8.75
king prawn	9.75	veggie spring rolls	8.50
nem nướng pork balls	8.75		

Phở Xào : wok fried noodles

Wok fried flat rice noodles with lemongrass, chilli and Asian greens. Served with peanuts & nước chấm

chicken	8.50	chicken & prawn	8.95
beef	8.95	tofu & mushroom	8.25

Cơm Tấm : broken rice

Cà-ri

rich, fragrant Vietnamese curry with veggies & mushrooms, topped with nuts & served with broken rice

chicken	9.95	king prawn	10.95
beef brisket	10.25	tofu	9.75

Cơm tấm rang

aromatic, spicy wok-fried broken rice with chicken & dried shrimp 8.50

Xào

stir fry of chilli & greens in a mild gingery sweet sauce, served with broken rice, pickle & Asian herbs
chicken 8.95
king prawn 9.95

Sides

Bánh phồng tôm

prawn crackers with sweet chilli sauce 2.75

Rau muống xào

stir fried morning glory (water spinach) in garlic 5.95

Đậu que

green beans & sugarsnaps in a mild peanut dressing 4.50

Cơm tấm

broken jasmine rice, steamed 2.50

Gỏi ngó sen

tangy lotus stems with green bean & sesame seeds
veggie 5.50
chicken & prawn 6.95

Table sauces

1. sriracha (chilli sauce)
2. fish sauce
3. homemade garlic vinegar
4. homemade chilli & garlic paste
5. hoi sin sauce available on request



Beer

Halida	3.75
Saigon	3.95
Bia Hà Nội	3.95
Beer Lao (normal or big)	4.00 / 6.95

Wine & sparkling

White

175ml / 250ml / bottle

Côtes de Gascogne, Le Voleur de Vin Blanc, France	4.50 / 5.75 / 14.95
Chenin Viognier, Percheron, South Africa	4.75 / 6.25 / 16.95
Pinot Grigio, Il Badalisc, Italy	4.95 / 6.75 / 18.50
Picpoul de Pinet, L'Ormarine Duc de Morny, France	5.25 / 7.50 / 20.50
Marlborough Sauvignon Blanc, Wanderlust, New Zealand	5.95 / 8.25 / 22.95

Rose

Pinot Grigio Blush, Ancora, Italy	4.95 / 6.75 / 18.50
Côtes du Rhône Rosé, Le Cerisiers, France	5.50 / 7.50 / 20.95

Red

Barbera, Barbera da Vine, Italy	4.60 / 5.95 / 15.95
Rioja Tempranillo, Artesa, Spain	4.95 / 6.50 / 17.50
Mendoza Malbec, El Monstruo, Argentina	5.25 / 6.95 / 18.95
Pinot Noir, El Viejo del Valle, Chile	5.50 / 7.75 / 20.95 (125ml also available)

Sparkling

Prosecco Spumante, Lunetta, Italy	125ml / bottle 4.95 / 24.00
---	--------------------------------



All items on this menu are gluten-free, as accredited by Coeliac UK, except for the Chocolate Truffle Slab and the beers. The vast majority of our menu is also egg & dairy free.

Not all dish ingredients are listed and all dishes could contain traces of peanuts. Please ask staff for allergen details and see our website for nutritional information.

Cocktails

Made with the award winning **Sơn Tinh Rượu** spirits & liquors (see below) or Vietnamese vodka

Phojito:

our signature cocktail; Nếp Phú Lộc (clear rice spirit), mint, lime & soda 6.95

Lemon & Basil Martini:

Nếp Phú Lộc (clear rice spirit), homemade lemonade & muddled basil 7.25

Hà Nội Mule:

Hà Nội vodka, fresh apple, ginger, mint & lime 7.00

Rose Apple Bellini:

prosecco with a splash of Táo Mèo (rose apple liquor) 6.50

Vietnamese Bloody Mary:

sriracha bloody Mary with Hà Nội vodka 7.50

Cà phê Martini:

Nếp Phú Lộc (clear rice spirit), Vietnamese coffee, condensed milk 7.00

Specials - please ask your server

Sơn Tinh Rượu: rice based spirits / liquors

Sơn Tinh Rượu liquors from the renowned Highway 4 in Hà Nội; Vietnam's premium spirits & liquors. Served 50ml over ice

Nếp Phú Lộc: clear rice spirit (38%) 5.00
Vietnam's leading spirit; a gold medal winner at the World Spirit Awards.
Great on its own or in our cocktails.

Táo Mèo: rose apple liquor (27%) 5.50

Vodka

Vodka Hà Nội: (39.5%) 4.50

Vodka Hà Nội: with homemade lemonade 5.50

Fresh juices

 all made to order 3.40

Apple, mint & lime with or without ginger

Carrot, apple & ginger Apple, beetroot & carrot

Kale, apple, pineapple & lime Apple & orange

Pineapple, apple & mint Specials - please ask your server

Coconut, pineapple & apple

Soft drinks

Homemade Lemonade 2.95

Coke, Diet Coke, Fanta Orange & Sprite 2.40

One Water: still or sparkling water (sm/lg) 2.00 / 3.70
'100% of the profits fund water projects around the world'

Teas

Flower teas: fragrant jasmine, green or yulan tea balls 2.75

Tea pigs bags: green, camomile, mint 1.95

Fresh mint tea 1.80

Fresh lemongrass tea 1.80

Iced tea 2.00

Coffee

Cà phê:
rich Vietnamese coffee from Caphe VN served black or with condensed milk 2.50

Cà phê sữa đá:
iced coffee with or without condensed milk 2.90

Dessert

Chuối chiên
banana fritter with or without ice cream 3.75 / 5.75
(coconut or honey & ginger)

Banh lá dứa
pandan pancake with roasted coconut, served with ice cream. coconut or honey & ginger 6.50

Bánh sô-cô-la truffle
chocolate truffle slab served with green tea ice cream 6.95

Kem sorbet
delicious fresh fruit sorbets from La Maison des Sorbets made with over 55% fruit. 4.75
mango or strawberry & fresh basil

Kem
rich, sumptuous dairy ice creams 4.50
made with whole milk & double cream.
coconut, honey & ginger or green tea

An optional 12.5% service charge will be added to parties of 5 or more throughout the day

www.phocafe.co.uk



@PhoRestaurant