Pho Viet Menu 2017

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**Starters**

1. **Goi Cuon** - Vietnamese Fresh Spring Rolls x 2 (cold)  
   €4.50  
   A Vietnamese delicacy, this delicate rice paper roll is filled with succulent prawns, pork, fresh coriander, mint leaf, cucumber, fresh garlic, vermicelli, thin sliced carrots and chives, served with a decadent hoisin-peanut dipping sauce. Perfect for any time you crave something fresh & flavorful. (Vegetarian option available)

2. **Cha Gio** - Vietnamese Spring Rolls x 3  
   €4.50  
   The fried cousin to the above, Cha Gai is filled with unctuous minced pork and chicken rapped in crispy rice paper, served with a sweet and tangy dipping sauce. For something extra special - try it with fresh mint leaves for an altogether life altering experience. (Vegetarian option available)

3. **Tom Nuong** - Grilled Jumbo Prawns with Sweet Chilli Sauce x 6  
   €9.50  
   Fresh succulent jumbo prawns plus a sweet chilli dipping sauce. Need we say more?

4. **Goi Tom Thit** - Pork & Prawn Salad with Cabbage, Onion, Carrot & Mint  
   €7.00  
   The fresh and healthy alternative to a green salad that’s as delicious as it is exotic. Once you’ve tried Goi Tom Thit you’ll never look at a salad the same way again. Contains peanuts. (Vegetarian option available)

5. **Goi Ga** - Chicken Salad with Cabbage, Onion, Carrot & Mint  
   €6.70  
   Not a fan of pork or prawns? Goi Ga is the perfect alternative with fresh shredded chicken served atop crunchy cabbage, spring onions and fresh mint leaves. (Contains peanuts)

6. **Canh Ga Xot Me**  
   €7.00  
   Crispy Chicken Wings covered with our sweet and sour Tamarind sauce..... So good that you would want seconds

7. **Chao Tom**  
   Prawn Paste on Sugar Cane x3  
   €9.50
Vietnamese Pancakes
Wait until you try a pancake Vietnamese style. This delicate rice flour pancake is crispy, flaky, and filled with two choices of goodies. Think of it as a savoury crepe done Asian style.

8. Banh xeo
Crispy, flaky pancake with a mixture of prawn, pork, bean sprouts and onion. Served with a cucumber salad. (Vegetarian option available)

9. Banh Cuon
A delicate rice flour pancake filled with ground prawns, pork and black mushrooms. Served with beansprouts and cucumber.

Pho - Meat Noodle Soup
For you newbies, Pho is a delicate, slow cooked broth made with aromatic spices, onions, fresh coriander, fresh scallions, homemade stock, rice noodles and lots of love. It’s basically an Asian consommé. Each bowl of goodness is served alongside mint leaf, bean sprouts, lemon wedges and fresh birds eye chillies. We recommend trying it with a twist of lemon, a drop of hoisin sauce and a dollop of sriracha. Mix and match these flavour combos until you find your personal Xanadu. Each bowl is served with your choice of meats.

12. Pho Bo - Beef Noodle Soup
This undisputed world champion of Vietnamese cuisine is as good as it gets. Choose from thinly sliced rare steak, rich and tender slow roasted brisket, flank steak cooked medium, meaty meat balls and we will have your taste buds singing our praises. Each bowl is served with your choice of up to three cuts of beef: • Brisket •Rare Sirloin Steak • Med. Flank Steak • Meat Ball Add a 4th cut of meat for €2.00

13. Pho Ga - Chicken Noodle Soup
Not a fan of beef? Love chicken noodle soup? You can’t go wrong with Pho Ga. It is the perfect balance of slow cooked chicken breast, onion, fresh scallions and rice noodles. So good you may just say it’s better than mom’s chicken soup. Like its beefy cousin, Pho Ga is served with fresh veggies, lemon wedges and sweet and spicy Asian sauces on the side.

14. Pho Tom - Prawn Noodle Soup
Seafood consommé anyone? Pho Tom may just be the ticket. It is the perfect balance of slow cooked seafood, fresh prawns, onion, fresh scallions and rice noodles. Pho Tom is served with fresh veggies, lemon wedges and sweet or spicy Asian sauces on the side.

Bun - Rice Vermicelli Dishes

20. Bun Thit Nuong Cha Gio - Grilled pork and spring rolls with rice vermicelli
Looking to treat yourself? Bun Thit Nuong Cha Gio is made with marinated pork loin that is grilled to order, and is accompanied by our popular fried spring roll. It’s served with rice noodle vermicelli, fresh carrots, coriander and thinly sliced cucumber. It comes with a sweet and tangy sauce that’s great for
dipping or drowning. (Vegetarian option available)

22. **Bun Tom Nuong - Grilled prawns & choice of meat with vermicelli**
One of our most popular dishes, Bun Tom Nuong is made with your choice of marinated pork, beef or chicken, and fresh prawns, each grilled to order, and served with fresh rice noodle vermicelli, peanuts, fresh carrots, coriander and thinly sliced cucumber. It comes with a sweet and tangy sauce that we recommend you pour over the lot of it. It’s a fresh Vietnamese version of surf and turf with salad.

18. **Bun Bo Hue - Spicy Beef Noodle Soup**
Looking to spice up your life? Most our dishes are mild but not Bun Bo Hue. This hardy big brother to Pho is rich and full of bold flavours. The secret to this heavy hitter is the deep rich beef consomme married with lemongrass, slow cooked onions and lots of spicy chillies. If you’re a heat seeker then you should love Bun Bo Hue.

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**Com - Rice Platers**

24. **Com Tom Thit Nuong - Grilled prawns and pork with steamed rice**
Com Tom Thit Nuong is made with your choice of marinated pork, and fresh prawns, each grilled to order, and served with steamed rice, fresh carrots, coriander and thinly sliced cucumber. It comes with a sweet and tangy sauce that we recommend you pour over the lot of it.

25. **Com Tom Ga Nuong - Grilled prawns and chicken with steamed rice.**
Com Tom Ga Nuong is made with chicken and fresh prawns, each grilled to order, and served with steamed rice, fresh carrots, coriander and thinly sliced cucumber. It comes with a sweet and tangy sauce that we recommend you pour over the lot of it.

26. **Com Suon Heo Nuong - Grilled pork chop with steamed rice**
Pork CHOP! Com Suon Heo Nuong is made with 2 big marinated pork chops grilled to order, and served with steamed rice, fresh carrots, coriander and radish. It comes with a sweet and tangy sauce that we recommend you pour over the rice & veggies. If you’re Hank Marvin this dish will hit the spot.

27. **Com Bo Nuong - Grilled sirloin steak served with boiled rice**
Did someone say steak? Com Bo Nuong is made with marinated sirloin steak that’s grilled to order, and served with steamed rice, fresh carrots, coriander and radish. It comes with a sweet and tangy sauce that we recommend you pour over the rice and veg. It’s a fresh Vietnamese version of steak with rice & salad.

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**Ca Ri - Vietnamese Curry**

28. **Ca Ri - Curry served with your choice of meat & boiled rice or baguette**
Hurry, hurry, we got curry! If you’re a fan of Thai yellow curry then you’ll love the Vietnamese version. It’s a rich yellow curry made with coconut cream, and your choice of slow cooked chicken breast, beef,
Mon Xao Dac Biet
Special Stir Fry with a choice of chicken, beef or prawns, or if you can not decide how about trying all three stir fried with our fresh and organic veggies and a wonderful spicy sauce, promise you won't regret. This wonderful dish can be served with either boiled rice or steamed rice noodles. Also GLUTEN FREE

Mon Xao: Ga, Bo
Chicken or Beef Stir Fried with Onion, Carrots, Broccoli and Mushroom

Mon Xao: Special
Mixture of Beef, Chicken and Prawns stir fried with Onion, Carrot, Broccoli and Mushroom

Mon Xao Tom
Prawns stir fried with onion, carrots, broccoli and mushroom

Mon Xao Veg
Mix Vegetables stir fried in a spicy soya sauce served with boiled rice

Mon Xao-Satay Sauce (Contain Peanuts)
Spicy PEANUT sauce stir fried with your choice of meat and mixture of fresh vegetables served with boiled rice

Mon Xao Satay: Bo, Ga, Tom
Spicy PEANUT sauce stir fried with a mixture of beef, chicken, prawns and mixture of fresh vegetables served with boiled rice.

Mon Xao Satay: Bo, Ga
Choice between Irish beef or chicken to be stir fried in our satay sauce with fresh vegetables, served with boiled rice.

Mon Xao Satay: Tom
Not a meat lover, Satay sauce stir fried with our lovely fresh prawns and vegetables, served with boiled rice.
Not a fan of Rice Dishes? No problem we also do stir fried noodles perfect for people who are in a hurry. Also great with a nice cold beer. Suitable for Vegetarians as well.

**Mi Xao Special**
Mixture of Chicken, Beef and Prawns stir fried with noodles and fresh vegetables

**Mi Xao Ga,Bo**
Chicken or Beef Stir Fried with noodles and fresh vegetables

**Mi Xao Tom**
Fresh Prawns stir fried with noodles and vegetables

**Mi Xao Veg**
Fresh Vegetables stir fried with noodles

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**Com Xao Duong Chau**
Looking for something that's not too much and still great tasting, how about trying our Special Fried Rice dish also served with beef, chicken or prawns or maybe go all out and try the Special, delish with a nice Saigon or Ha Noi beer.

**Com Xao Special**
Mixture of Chicken, Beef or Prawns stir fried with rice and fresh vegetables

**Com Xao Ga, Bo**
Chicken or Beef stir fried with rice and fresh vegetables

**Com Xao Tom**
Fresh Prawns stir fried with rice and fresh vegetables

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**Nuoc Uong - Beverages**

**Ca Phe Nong -- Hot Black Coffee**
Our coffees are freshly ground and imported all the way from Vietnam. Vietnamese coffee is rich and chocolaty. The French new exactly what they were doing when they introduced and cultivated coffee in the tropical highlands of Central Vietnam. The result is a dark flavourful roast that stands up to the finest java around the world. Those who know Vietnam well hold our coffees in high regard.

**Ca Phe Sua Nong - Vietnamese Hot Coffee with Condensed Milk**
A dark flavourful roast with a touch of sweetness from the condensed milk.
<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
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<tbody>
<tr>
<td>Ca Phe Sua Da - Vietnamese iced coffee with condensed milk</td>
<td>€4.50</td>
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<tr>
<td>Way before Starbucks, the Vietnamese have been icing coffee. The combination of our rich, chocolaty coffee with sweet condensed milk makes Ca Phe Sua Da a decadent dessert that you can eat with a straw.</td>
<td></td>
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<tr>
<td>Ca Phe Da - Black Iced Coffee</td>
<td>€4.20</td>
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<tr>
<td>Are you sweet enough? Like its sweeter brother, Ca Phe Da is rich, flavourful and refreshing coffee without the sweet finish.</td>
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<tr>
<td>Latte</td>
<td>€3.80</td>
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<tr>
<td>Cappucino</td>
<td>€3.80</td>
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<tr>
<td>Americano</td>
<td>€3.50</td>
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<tr>
<td>Espresso</td>
<td>€2.50</td>
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<tr>
<td>Tra Nong – Jasmine Tea</td>
<td>€3.00 per pot</td>
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<td>Fresh jasmine tea can be served with just Jasmine or an option of fresh mint leaves, lemon slices, or freshly chopped ginger.</td>
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<tr>
<td>Tra Chanh</td>
<td>€3.50</td>
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<tr>
<td>Vietnamese Iced Lemon Tea.</td>
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<tr>
<td>Sparkling Water</td>
<td>€2.50</td>
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<tr>
<td>Still Water</td>
<td>€2.50</td>
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<tr>
<td>Soda (Coke, Diet Coke, 7up, Orange)</td>
<td>€2.50</td>
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<tr>
<td>Fruit Juice</td>
<td>€2.50</td>
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<tr>
<td>Apple, Orange or Cranberry.</td>
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<tr>
<td>Selected Wines and Beers</td>
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<tr>
<td>Please ask for the wine list.</td>
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<tr>
<td>Hot Chocolate</td>
<td>€3.50</td>
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<tr>
<td>Dark Hot Chocolate with steamed milk</td>
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<tr>
<td>Corkage Charges</td>
<td></td>
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<tr>
<td>Wine €5.00 per Bottle</td>
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<tr>
<td>Beer €1.00 per Bottle</td>
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<tr>
<td>No Service Charge</td>
<td></td>
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</tbody>
</table>

Selected Wines and Beers

Please ask for the wine list.

Corkage Charges

Wine €5.00 per Bottle
Beer €1.00 per Bottle

No Service Charge
**Visit us**

162 Parnell Street
Dublin 1
Tel: 01 8783165

**Opening hours**

Monday - Sunday
12 noon - 10pm
Friday & Saturday
12 noon - 11pm

**Reservations**