

MÓN VIỆT



Due to the new COVID restrictions,
**THE MASK IS MANDATORY EXCEPT
IF YOU ARE EATING OR DRINKING**

MÓN VIỆT

TASTING MENUS

MÍN. 2 PEOPLE. (PRICE PER PERS)

VIỆT TAPAS ^{PG}

16,00€/pers (min.2 pers)

Việt dishes to share

- Fried spring rolls NEM (Pork and vegetables)
- Prawns summer rolls NEM CUỐN
- Steamed long-dumplings BÁNH CUỐN (Pork and vegetables)
- Green papaya salsa ĐU ĐỦ
- Beef-balls THỊT BÒ VIÊN
- Pork skewers THỊT XIÊN NƯỚNG

Last dish to choose (to share min. for 2 pers):

- PHỞ soup with rice-noodles and beef
- Chicken with curry and coconut milk sauce with rice CÀ RI GÀ 🍲

*If you want the 2 dishes (min.2pers) +3€/pers

GREEN TAPAS ^{PG|V}

16,00€/pers (min.2 pers)

Vegan dishes to share

- Fried spring rolls NEM (Tofu and vegetables)
- Wakame summer rolls NEM CUỐN
- Stir-fried broccoli and zucchini with shiitake mushrooms RAU XÀO
- Green papaya salad ĐU ĐỦ
- Mini-pancakes BÁNH KHỌT (Vegetables)
- Shiitake skewers XIÊN NƯỚNG

Last dish to choose (to share min. for 2 pers):

- Vegan PHỞ soup with rice-noodles, tofu and vegetables (vegan broth)
- Tofu with curry and coconut milk sauce with rice CÀ RI CHAY 🍲

*If you want the 2 dishes (min.2pers) +3€/pers

STARTERS COMBOS

MÍN. 2 PEOPLE. (PRICES POR PERS)

COMBO ROLLS ^{PG}

8,00€/pers (min.2 pers)

Assortment fo viet starters

- Fried spring rolls NEM (Pork and vegetables)
- Prawns summer rolls NEM CUỐN
- Wakame summer rolls NEM CUỐN
- Steamed long-dumpling BÁNH CUỐN (Pork and vegetables)
- Mini-pancakes BÁNH KHỌT (Prawns)

GREEN COMBO ^{PG|V}

8,00€/pers (min.2 pers)

Assortment fo vegan starters

- Fried spring rolls NEM (Vegetables)
- Wakame summer rolls NEM CUỐN
- Green papaya salad ĐU ĐỦ
- Shiitake skewers XIÊN NƯỚNG
- Mini-pancakes BÁNH KHỌT (Vegetables)

WARNING! ALLERGIES OR FOOD INTOLERANCES

1. HAVE A LOOK AT THE DESCRIPTION FO THE DISHES ON THIS MENU



2. DO YOU HAVE ANY ALLERGY OR FOOD INTOLERANCE?



3. CHECK THE LAST PAGE AND **INFORM TO THE WAITERS**



4. ENJOY THE AUTHENTIC VIETNAMESE FOOD

V|VEGAN

PV|POSSIBLE TO BE VEGAN

GF|GLUTEN-FREE

PG|POSSIBLE TO BE GLUTEN-FREE

🍲 SOFT SPICY

🍲🍲 VERY SPICY

MÓN VIỆT

ROLLS & DISHES

FRIED SPRING ROLLS NEM ^{GF|PV} 7,00

Fried spring rolls of:

- Pork and vegetables ^{GF}
- Tofu and vegetables ^{GF|V}

To wrap with lettuce and mint.

*Extra pieces: +1,75€/u (pork)
+2,20/u (tofu)

FRESH SUMMER ROLLS NEM CUỐN ^{PG|PV} 7,00

Fresh rolls with rice vermicelli, mint, lettuce, fresh vegetables and:

- Prawns ^{GF}
- Wakame seaweed ^V

*Extra pieces: +1,75€/u

STEAMED LONG-DUMPLINGS BÁNH CUỐN ^{PG} 7,00

Long steamed dumplings of pork and vegetables.

MINI-PANCAKES BÁNH KHỌT ^{GF|PV} 7,00

Crunchy mini-pancakes with rice flour and turmeric dough with:

- Prawns (+0,50) ^{GF}
- Vegetables ^{GF|V}

*Extra pieces: +1,90€/u (prawns)
+1,75/u (vegetables)

BEEF BALLS THỊT BÒ VIÊN ^{PG} 7,00

Fried beef-balls with crispy rice.

*Extra pieces: +1,75€/u

GREEN PAPAYA SALAD ĐU ĐỦ ^{PG|V} 7,50

Green papaya salad with soybeans, mint, coriander, dill, peanuts and fried shallots. With sesame dressing.

VEGETABLES RAU XÀO ^{PG|V} 6,90

Wok stir-fried broccoli and zucchini with shiitake mushrooms.

SKEWERS XIÊN NƯỚNG ^{GF} 8,50

Slow cooker skewers marinated:

- Pork with star-anise & lemongrass ^{GF}
- Chicken with star-anise & lemongrass ^{GF}
- Prawn (+1,00) ^{GF}
- Salmon (+1,00) ^{GF}

*Extra pieces: +2,10€/u
+2,25/u (prawns and salmon)

VIỆT BOWLS

PHỞ SOUP ^{GF|PV} NORMAL 8,00 | LARGE 11,00

Rice-noodles soup with vietnamese aromatic broth, onion, soybeans, coriander, oriental chive and:

- PHỞ BÒ (Beef)
- PHỞ TÁI ^{GF} (Carpaccio beef)
- PHỞ GÀ ^{GF} (Chicken)
- PHỞ TÔM ^{GF} (Prawns) (Meat broth)
- PHỞ CHAY ^{GF|V} (Tofu & vegetables) (Vegan)
- PHỞ HEÛRA ^{GF|V} (Vegan) (+1,00€)

*Extras: Protein +3€ Herbs +2,50€
Broth +3€ Rice-noodles +2,50€

*Change for wheat noodles +1€

COMBINED BOWLS COM ĐĨA ^{PG|PV} 11,00

Rice with egg, fried rolls, fresh herbs, coriander, cucumber, peanuts, fried shallots and skewers of:

- CHICKEN ^{PG}
- PORK ^{PG}
- PRAWNS ^{PG} (+0,50)
- SALMON ^{PG} (+1,00)
- SHITAKE ^{PG|V}

*Extras: Skewer +2,20€/u

VERMICELLI BÚN ^{PG|PV} 8,00 | +2 FRIED ROLLS NEM 11,00

Rice-vermicelli salad with lettuce, soybeans, mint, green papaya, fresh vegetables, fried shallots, peanuts, coriander and:

- BÚN BÒ XÀO ^{PG} (Sauteed beef)
- BÚN THỊT NƯỚNG ^{PG} (Pork) 🍴
- BÚN GÀ NƯỚNG ^{PG} (Chicken) 🍴
- BÚN TÔM NƯỚNG ^{PG} (Prawns) (+0,50) 🍴
- BÚN CHAY ^{PG|V} (Sauteed shiitake) 🍴
- BÚN HEÛRA ^{PG|V} (Sauteed Heura) 🍴 (+1,00€)
- BÚN THỊT XÁ XÍU (Peanut sauce and marinated pork)
- BÚN LẠC CHAY ^V (Peanut sauce and shiitake mushrooms)

*Extras: Protein +2,50€
Vermicelli +2,50€

CURRY CÀ RI ^{GF|PV} 🍴🍴

Soft-spicy curry and coconut milk sauce, bok choy, broccoli, onion and bamboo. Served with steamed jasmine.

- PRAWNS ^{GF} 12,50
- CHICKEN ^{GF} 10,00
- TOFU ^{GF|V} (vegan curry) 10,00
- HEÛRA ^{GF|V} (vegan curry) 12,00

V|VEGAN

PV|POSSIBLE TO BE VEGAN

FOR ALLERGIES AND FOOD INTOLERANCES CHECK THE LAST PAGE AND ADVISE TO THE WAITERS.

GF|GLUTEN-FREE

PG|POSSIBLE TO BE GLUTEN-FREE

🍴 SOFT SPICY

🍴🍴 VERY SPICY

MÓN VIỆT

MORE VIỆT BOWLS

SPICY SOUP MÌ BÒ ^{PG} 12,00 🌶️🌶️

Spicy soup with wheat noodles, beef, aromatic broth, sesame, soybeans, coriander, oriental chive and fresh vegetables.

NOODLES WOK PHỞ ^{PG|PV} 8,50

Wok stir-fried rice noodles:

- Soy sauce and chicken ^{PG}
- Soy sauce and Heura (vegan) (+1,00) ^{PG|V}
- Curry and coconut milk sauce and prawns ^{PG|PV} 🌶️

FRIED RICE COM CHIÊN ^{PG|PV} 8,00 🌶️

Fried spicy rice with egg, mung soybeans, peanuts, pork, shitake and prawns.

STEAMED CHICKEN GÀ HẤP ^{PG} 8,50

Slow cooker chicken steaks with ginger and soya sauce, sesame and oriental chive. Served with jasmine rice.

PORK BELLY THỊT KHO TÀU 10,00

Caramelized pork belly served with steamed jasmine rice.

TOFU WITH SESAME ĐẬU PHỤ ^{PG|V} 9,50 🌶️

Fried tofu and sauteed with oriental chives and sesame sauce (light spicy). Served with steamed jasmine rice.

SALMON SA TẾ ^{GF} 12,50

Salmon skewers with peanut saté sauce served with rice-vermicelli.

LÚC LẮC ^{PV} 12,00 🌶️

Wok stir-fried with pepper, onion and soya sauce. Served with wheat noodles:

- PRAWNS
- HEÛRA ^V

EXTRAS

STEAMED JASMINE RICE COM TRẮNG ^{GF|V} 2,50

RICE VERMICELLI ^{GF|V} 2,50

RICE NOODLES ^{GF|V} 2,50

WHEAT YELLOW NOODLES ^V 3,00

EXTRA PHỞ BROTH ^{GF|PV} 3,00

EXTRA HERBS AND VEGETALES ^{GF|V} 2,50

Cilantro, Shiso* leaf, soybean sprouts, oriental chive, onion, fresh chilly

*Check availability

V|VEGAN

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GF|GLUTEN-FREE

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🌶️ SOFT SPICY

🌶️🌶️ VERY SPICY

FOR ALLERGIES AND FOOD INTOLERANCES CHECK THE LAST PAGE AND ADVISE TO THE WAITERS.

ALLERGENS & INTOLERANCES

FREE OF THE ALLERGEN

NOT ADAPTABLE

The dish must contain the allergen

ADAPTABLE DISH

The dish may not contain the allergen. Inform the waiter

TRACES

May contain traces

VEGAN/PESCETARIAN

THE DISH MAY BE VEGAN/PESCETARIAN

IMPORTANT!

Inform the waiter for any allergy or food intolerance

ROLLS & DISHES

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	
FRIED SPRING ROLLS PORK	∴					X		✓		X	X									
FRIED ROLLS VEGETABLES	∴		∴						∴	X	X					∴			●	
FRESH SUMMER ROLLS PRAWNS	✓		✓			✓	X		✓	✓									●	
FRESH SUMMER ROLLS SEAWEED	✓		X						X	X									●	
LONG-DUMPLINGS	∴		✓					✓		∴	X				∴				●	
MINI-PANCAKES PRAWNS							X			X									●	
MINI-PANCAKES VEGETABLES										X									●	
BEEF-BALLS			✓			X				X					X	✓				
GREEN PAPAYA SALAD	✓		✓						X							✓			●	
STIR-FRIED VEGETABLES			✓			✓				✓	✓							✓		●
CRUNCHY PORK BELLY																		✓		●
BRIOCHE BÁNH MÍ	X		X			X			X	X							✓	✓		
PORK SKEWERS	∴		∴			X			∴									✓		●
CHICKEN SKEWERS	∴		∴			X			∴									✓		●
PRAWNS SKEWERS							X											✓		●
SALMON SKEWERS								X										✓		●

VIỆT BOWLS

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	
PHO SOUP BEEF			X					X	X								✓			
PHO SOUP CARPACCIO								X	X								✓			
PHO SOUP CHICKEN								X	✓								✓			
PHO SOUP PRAWNS						X	X		✓								✓			●
PHO SOUP VEGETABLES									✓	✓							✓			●
PHO SOUP HEÛRA									X	✓							✓			●
COMBINED BOWL CHICKEN	✓		✓			X		✓	∴	✓					∴	✓				
COMBINED BOWL PORK	✓		✓			X		✓	∴	✓					∴	✓				●
COMBINED BOWL PRAWNS	✓		✓			X	X		✓								✓			●
COMBINED BOWL SALMON	✓		✓					X		✓							✓			●
COMBINED BOWL MUSHROOMS	✓		✓						✓		X						✓			●
BÚN BEEF	✓		✓			✓		✓		✓							✓			
BÚN PORK	✓		✓			X		✓		✓							✓			
BÚN CHICKEN	✓		✓			X		✓		✓							✓			
BÚN PRWANS	✓		✓			X		✓		✓							✓			●
BÚN MUSHROOMS	✓		✓					✓		X							✓			●
BÚN HEÛRA	✓		✓					✓		X	X						✓			●
BÚN PORK PEANUT SAUCE	X	X	X			X		X	X	X							✓			●
BÚN MUSHROOMS PEANUT SAUCE	X	X	X			X		X	X	X							✓			●
CURRY BEEF								X									X			
CURRY PRAWNS						X	X										X			●
CURRY TOFU	✓							✓	X						✓		X			●
CURRY HEÛRA	✓							✓	X						✓		X			●
SPICY SOUP MÌ BO	∴		✓					X	X	X					∴	✓	X			✓
NOODLES SOY SAUCE AND CHICKEN			✓			✓			✓											
NOODLES SOY SAUCE AND HEÛRA			✓			✓			✓											✓
NOODLES CURRY PRAWNS						X	X										X			●
FRIED RICE	✓		✓		✓	✓			✓		✓						✓			✓
STEAMED CHICKEN									✓	✓										
PORK BELLY THIT KHO TAU			X			✓		X	X											
SESAME TOFU	X							X	X	X					X		✓			●
SALMON SA TẾ	X	X	∴					X	X						X					●
FISH CHA CA	✓		✓					X	✓											●
PRAWNS LUC LAC	∴		✓			✓	X		✓						∴					●
HEÛRA LUC LAC	∴		✓			✓	X		✓	X					∴					●

DESSERTS

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	
CHEESECAKE		X	X	X																●
CHOCOLATE NEM			X	X	X															●
CHE SUNDAE	✓			✓														✓		●
PEALS&MANGO CHE XOAI																				
COULANT			X	X	X					X										●
GINGER ICE-CREAM				X											X					●
LYCHEE SORBET																				●
CHOCO/VAINILLA/LEMON ICECREAM	∴	∴		X	∴															●
GINGER CHOCOLATE															X					●
VIETNAMESE FRITTERS									X											●
MANGO FLAN WITH NUTS		✓		X					✓											●
CARAMELIZED NUTS		✓							✓											●

1 PEANUTS
2 NUTS
3 GLUTEN
4 DAIRY
5 EGGS
6 OYSTERS
7 CRUSTACEANS
8 FISH
9 SESAME
10 SOY
11 FONGS
12 LUPINS
13 CELERY
14 MUSTARD
15 SULPHITES
16 CORIANDER
17 SPICY
18 VEGAN
19 PESCETARIAN

1 PEANUTS
2 NUTS
3 GLUTEN
4 DAIRY
5 EGGS
6 OYSTERS
7 CRUSTACEANS
8 FISH
9 SESAME
10 SOY
11 FONGS
12 LUPINS
13 CELERY
14 MUSTARD
15 SULPHITES
16 CORIANDER
17 SPICY
18 VEGAN
19 PESCETARIAN

VIỆTNAMESSE DRINKS

- **LEMONADES NƯỚC CHANH**
 - Classic vietnamese 3,50
 - With blueberries 3,50
 - Classic with rum 5,00
- **ICED TEA TRÀ CHANH ĐÀ**
 - Lemon Iced Tea 3,50
 - With vodka 5,00
- **ICED COFFEE CÀ PHÊ SỮA ĐÁ** 3,95
With vietnamese coffee maker and condensed milk.

BÊERS

- Vietnamese Saigon 3,50
- Estrella Damm
 - Small glass 1,90
 - Glass 2,30
 - Jar 2,90
 - Clara (beer with lemonade) 2,30
- Voll-Damm 2,40
- Daura (gluten free) 2,70
- Free Damm 2,40

CRAFT BÊERS

- Dead Pony - Brewdog (Pale Ale) 4,20
- Blonde Ale - Espiga (Blonde Ale) (sense gluten) 4,20
- Punk IPA - Brewdog (IPA) 4,20
- Garage IPA - Espiga (IPA) 4,20

SÔFT DRINKS

- Water 2,10
- Sparkling water 2,30
- Coca-Cola Normal/Zero 2,30
- Fanta Lemon/Orange 2,30
- Tonic water 2,45
- Ginger beer (non-alcohol) 3,10

NATURAL JUICES

- Orange juice 3,50

CÔCKTAILS

- **LYCHEE SPRITZ** 5,00
Aperol, lychee and cava
- **GINGER SPRITZ** 5,00
Aperol, ginger beer and cava
- **MOJITO** 6,00
Mojito with lemongrass
- **VERMOUTH YZAGUIRRE** (White/Red) 2,80

WĪNES & CHAMPAGNĒS

RED WINES

- Món Perdut (Empordà)
 - Glass 3,00
 - Bottle 14,00
- Cataregia Reserva (Terra Alta)
 - Glass 3,20
 - Bottle 15,00
- Lagunilla Reserva (Rioja)
 - Glass 3,50
 - Bottle 16,50
- Ònix (Priorat)
 - Bottle 17,50
- Llàgrimes de Tardor (Terra Alta)
 - Bottle 17,50

WHITE WINES

- Món Perdut (Empordà)
 - Glass 3,00
 - Bottle 14,00
- K-Naia (Verdejo)
 - Glass 3,50
 - Bottle 16,00
- Ocho patas (Albariño)
 - Glass 3,50
 - Bottle 17,00
- Llàgrimes de Tardor (Terra Alta)
 - Bottle 17,50

ROSÉ WINES

- Món Perdut (Empordà)
 - Glass 3,00
 - Bottle 14,00

CAVA

- Heretat El Padruell (Brut Nature) 14,00
- Glass of cava 3,50

DESSERTS

- ★ **CHEESECAKE NGHỆ** 4,95
Cheesecake of lime, turmeric and ginger.

- ★ **CHOCOLATE NEM** 4,70
Crispy fried chocolate spring rolls.

CHÈ SUNDAE

- 5,50
Vietnamese dessert with sweet jackfruit, lychee, candied ginger, grass jellies, coconut milk, crushed peanuts and gelato of:
- Ginger
 - Lychee sorbet
 - Mango sorbet
 - Black sesame

- ★ **PEARLS & MANGO CHÈ XOAI** 5,50

Tapioca pearls with coconut milk and fresh mango.

COULANT NƯỚC CÔT DỪA

5,50
Chocolate coulant with coconut milk.

KEM

Ice cream of:

- Ginger 4,70
- Lychee sorbet 4,70
- Mango sorbet 5,00
- Black sesame 5,00
- Vanilla 4,00
- Chocolate 4,00
- Lemon 4,00

(+1,00 with topping of caramelized walnuts)

GỪNG SÔ CÔ LA

4,00
Sweet ginger tears with chocolate.

BÁNH RÁN

4,70
Sesame and soya fritters.

BÁNH FLAN XOÀI

4,70
Mango flan with caramelized walnuts.

CÔFFĒES & TEAS

CÀ PHÊ

- Espresso 1,20
- Macchiato 1,30
- Coffee with milk 1,50
- Americano coffee 1,50
- Irish coffee 4,50
- Coffee with liquor 2,50
- Decaf (+0,10)

CÀ PHÊ SỮA ĐÁ

3,95
Vietnamese coffee with sweet milk (with/without ice).

TRÀ

- Vietnamese green tea 2,00
- Earl Grey black tea 2,75
- Ginger-Lemon tea* 2,75
- Equilibrium tea* 2,75
- Mint Splash tea* 2,75

*Caffeine-free tea



WE HAVE VEGAN MILK!