

phở

{classic rice noodle soups}

Our family recipe for Phở has its roots from the South of Vietnam where the flavours are full & vibrant

beef 8.25

thinly sliced tender brisket

chicken 8.25

corn-fed chicken in a delicate broth

vegetarian 8.00

tofu, mushrooms, vegetables in a vegetarian broth



bún huế

{spicy lemongrass noodle soups}

A favourite in the old Imperial city of Huế with lemongrass and chilli oil

beef 8.75

chicken 8.75

prawn 9.50

vegetarian 8.50

All soups are served in a large cup with fresh herbs, beansprouts, chillis and lime slices

✓ vegetarian ✓ vegan

Please ask if you have any allergies or dietary requirements

city càphê



bún or cơm

{vermicelli salad or jasmine rice}

Choose from cold vermicelli noodles or hot jasmine rice with any of our traditional Viet toppings

All served with lettuce, cucumber, carrot & daikon pickle and our house nuoc cham sauce or soy sauce



chargrilled pork 8.00

viet chicken 8.00

betal leaf beef 8.50

lemongrass tofu 8.00

classic spring rolls 8.50

veg spring rolls 8.50

cuôn

{rolls}



Try our tasty crispy home-made spring rolls the vietnamese way, by wrapping in lettuce leaves & dipping in our house nuoc cham sauce or soy sauce

Our fresh rolls are made with soft rice paper and served with house hoi-sin peanut sauce

classic spring rolls 5.25

pork & prawns

veg spring rolls 5.25

tofu, mung beans

fresh summer rolls 5.00

prawns

fresh salad rolls 5.00

tofu

saucés

sriracha chilli sauce	30p
hoi sin sauce	30p
nước chấm	50p
soy dipping sauce	50p
lemongrass chilli oil	50p