

phở

{classic rice noodle soups}

Our family recipe for Pho hails from the South of Vietnam where the flavours are full & vibrant

beef

thinly sliced tender brisket

10.75

chicken

corn-fed chicken in a delicate broth

10.75

vegetarian

tofu, mushrooms, vegetables in a vegetarian broth

10.50



bún huế

{spicy lemongrass noodle soups}

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

beef

11.25

chicken

11.25

prawn

11.75

vegetarian

11.00

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

ⓧ 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

10.75

viet chicken

10.75

betal leaf beef

11.25

lemongrass tofu

10.50

classic spring rolls

11.25

veg spring rolls

11.25

cuộn

{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

6.50

veg spring rolls

6.50

fresh summer rolls

6.25

prawns

fresh salad rolls

6.25

tofu

sauces

sriracha chilli sauce

45p

hoi sin sauce

45p

nước chấm

75p

soy dipping sauce

75p

lemon grass chilli oil

75p

