

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 10.50

thinly sliced tender brisket

chicken 10.50

corn-fed chicken in a delicate broth

vegetarian 10.25

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 11.00

chicken 11.00

prawn 11.50

vegetarian 10.75

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 10.50

viet chicken 10.50

betal leaf beef 11.00

lemongrass tofu 10.25

classic spring rolls 11.00

veg spring rolls 11.00

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 6.50

pork & prawns

veg spring rolls 6.50

tofu, mung beans

fresh summer rolls 6.25

prawns

fresh salad rolls 6.25

tofu

saucés

sriracha chilli sauce 45p

hoi sin sauce 45p

nước chấm 75p

soy dipping sauce 75p

lemongrass chilli oil 75p

