

BEER

Saigon Red 330ml	3.80
Hanoi 330ml	3.80
Saigon Export 330ml	4.00

SMOOTHIES

Very Berry Mix berries + banana + soya milk	3.50
Mango boba Fresh Mango + mango juice + Boba tapioca	3.50

FRESH JUICE

Raw juice Cucumber + orange + apple + carrot	3.50
Pure juice Orange juice, pure & simple	3.50
Tropical juice Pineapple + mango + orange + mint	3.50

SOFT DRINKS

Coke/Diet Coke/Sprite	2.50
Still/sparkling 33cl Harrogate water	2.00
Still/sparkling 75cl Harrogate water	4.00
Coconut juice	3.00
Cloudy apple juice	2.50
Elderflower juice	2.50
Pink lemonade juice	2.50
Yellow Mellow homemade Lemonade	3.00

CA PHE/CHE

Vietnamese ice coffee	3.00
Vietnamese hot coffee	3.00
Vietnamese coffee Boba	3.50
Chè Ba Màu Classic Vietnam three colour dessert	3.50

HOT BEVERAGE

Cappuccino	2.50
Latte	2.50
Chrysanthemum tea (per person)	1.50

WHITE WINE

Cuvée Sélection Blanc (FRA) 175ml 4.50 / Bt 17.00
This easy drinking white wine has delicate notes of pineapple and white fruits. It will accompany nicely, fresh and light dishes.

Riesling,(FRA). 175ml 6.00 / Bt 22.00
This is a supremely pretty, perfumed white wine with layer upon layer of flowers and spice, turkish delight and rosewater. A beautifully sustained lick of residual sugar carries through on the palate, alongside fine acidity.

Vermentino DOC,(Italy). Bt 25.00
The palate reveals a silky texture, with mouthwatering green apple, citrus and stone minerals that lead to a long and refreshing finish

Ramón do Casar,Ribeiro,(ESP). Bt 31.00
Clean, clear, elegant and very intense aroma. A mixture of herbal aromas with floral undertones, which include fennel, grass, mimosas, white roses and rosemary.

ROSE/PROSECCO

Rose D'Anjou, 2016 La Petite Croix (FRA) 175ml 5.00 / Bt 17.00
This Rosé d'Anjou presents a nice color with cherry or salmon glints more or less pink. On the nose and the palate the red fruits aromas are dominant.

Zonin Prosecco Doc Spumante Special Cuvee (ITA) 20cl Bt 7.00 / 75cl Bt. 25.00
Attractively intense; very fruity and aromatic, with hints of wisteria flowers and Rennet apples. Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera.

RED WINE

Cuvée Sélection Rouge (FRA). 175ml 4.50 / Bt 17.00
This red wine has delicate aromas of cherry and red fruits. The fruitiness and medium tannins allow you to enjoy it with or without food.

Shiraz, Berton Vineyards (AUS) 175ml 6.00 / Bt 22.00
The palate displays flavours of ripe plum and cherry that is supported by fine vanillin tannins that underpin the flavours for a rich, long & satisfying finish.

Château Plantey De Lieujean,Medoc (FRA) Bt 24.00
The nose is lovely with fruity notes and a mineral background smoked. The palate impresses with its fine texture, polished tannins. We find the same fruity final term with some pleas

Beaujolais, Fleurie Coeur de Granit (FRA) Bt 28.00
The nose is expressive, marked by notes of red and black fruits (raspberry, cherry) and a touch of sweet spices and undergrowth. The mouth is fleshy, concentrated and balanced. A charming and complex wine, with a very pleasant aromatic persistence

St.Emilion Grand Cru (FRA) 2006 Year. Bt 60.00
Steady, brilliant dark and crimson robe with purplish hues. Fine, complex and racy bouquet with spicy and vanilla aromas. Rich with blackcurrant, blackberry and spices flavours.

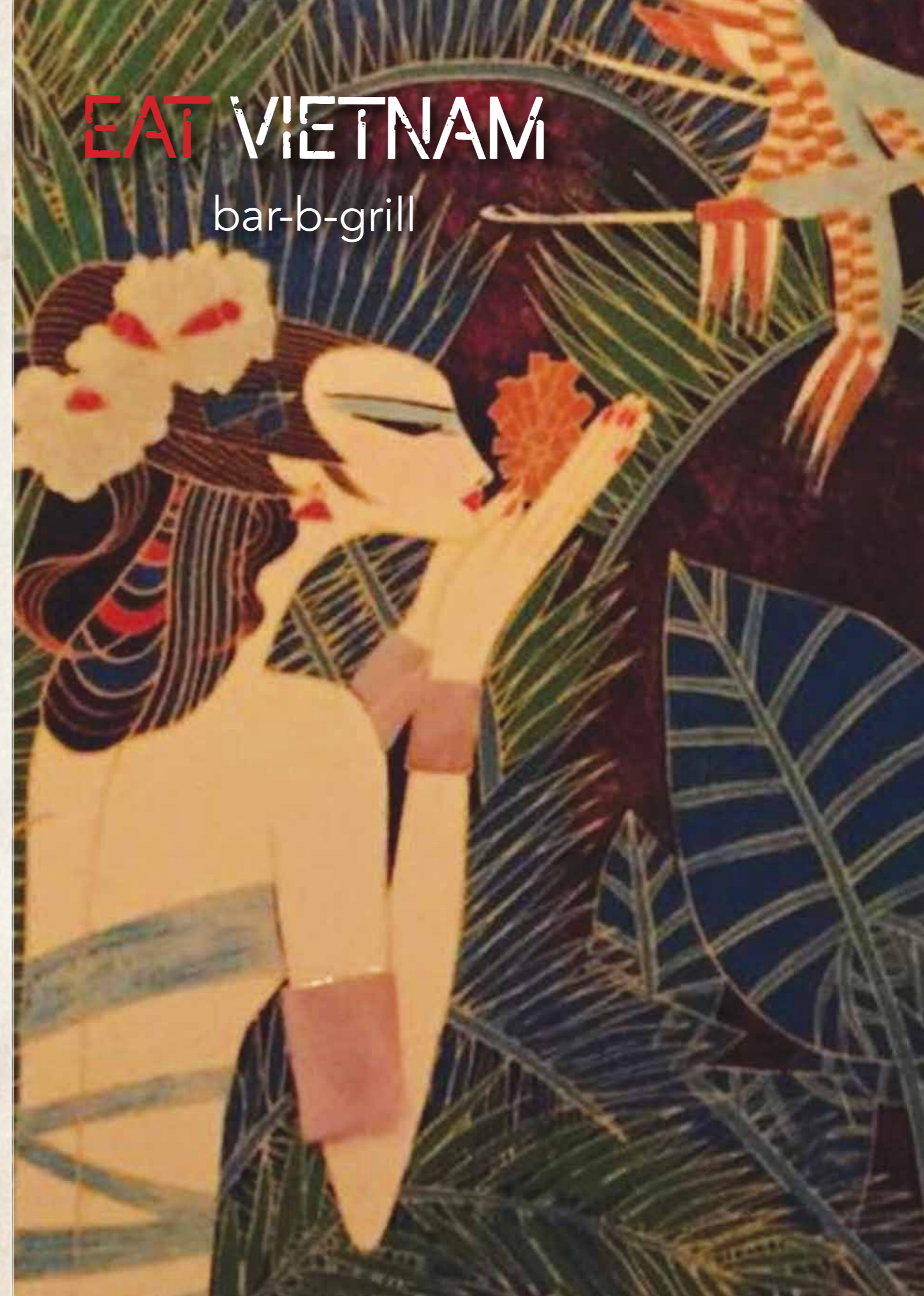
Chateau Cantenac-Brown Grand Cru (FRA) 2002 Year. Bt 85.00
Soft textured, with sweet cherries, floral notes, plum and earth, the wine ends with a mélange of red and black fruits.

CHAMPAGNE

Louis D'Or Champagne Brut 12.5% 75cl (FRA) Bt 39.00
This nose is full of vivacity with scents of fried flowers. In the mouth this Champagne is powerful with notes of fresh ripe fruits.

EAT VIETNAM

bar-b-grill



SMALL BITES

Gỏi Cuốn (2 Pieces) 4.80

Freshly wrapped summer rolls filled with aromatic herbs + lettuce served with homemade dipping sauce and crushed peanuts (n)

- Prawns or
- Lemongrass Beef or
- Silken fried Tofu (v)

Chả Giò (2 Pieces) 4.80

Crispy Traditional Vietnamese spring rolls served with our homemade fish sauce

- Prawns + Lean mince pork or
- Vegetables + mushrooms (v)

Mực Chiên Giòn 7.00

Squid tossed in Eat Vietnam Spice

Đậu Hũ Chiên Giòn (v) 5.00

Silken tofu tossed in Eat Vietnam Spice

Cánh Gà 6.00

Sticky chicken wings glazed in Eat Vietnam B.B.grill sauce

Bánh Cuốn 7.50

A thin, steamed fermented rice batter filled with pork, minced wood ear mushroom, minced shallots, with Vietnamese ham and salad

Bánh Cuốn Chay 7.50

Vegan steamed fermented rice batter with minced wood ear mushrooms, taro & monk beans (v)

Chả Chiên 6.00

Fried home made Vietnamese Ham + Salad



ON THE SIDE/SALAD

Cơm Hải Nam 3.00

Special yellow rice topped with dry shallots

Cơm Trắng 2.50

Steamed white rice

Bánh Tráng Nướng 2.00

Black sesame crackers served with a sweet chilli dip (v)

Khoai Lang Chiên 4.00

Sweet potato fries (v)

Gỏi Xoài Tôm 7.50

Shredded green mango salad, topped with sliced king prawns + peanuts + shallot (va) (n)

Gỏi xà lách thịt bò. 8.00

Marinated beef tossed in herbs on salad + peanuts + shallots

Rau Muống Xào Tỏi 7.00

Wok Fried Morning Glory topped with fried garlic (v)

Dear customers, there's no service charge
10% of tips will go to a charity in Vietnam Thank you.

MAMA'S TOP PICK



"These traditional dishes have been specially selected as they are authentic to our Mama's recipe".

Bò né Ớp la 13.00

Fillet steak + chicken pâté + organic egg, on a sizzling iron plate + salad + flat bread

Cà Seabream Chiên Giòn 13.50

Fried Whole Seabream with Shredded Mango + Fish Dressing.

Bánh Khọt 9.00

Mini savory coconut pancakes each encasing a tiger prawn. Sprinkled with spring onion, Served with fresh herbs + lettuce + nước mắm (va)

Chim Cút Nướng 9.00

Bar.B.Grill quail marinated with lemongrass, served with lime + peppercorn sauce

Cà Ri

Traditional Vietnamese coconut curry + Rice

- Prawns 9.50
- Chicken 9.00
- Tofu (v) 9.00

Đậu Sốt Cà Chua (v) 8.50

Stewed Silken Tofu with Tomato Sauce + Rice



ON THE BAR.B.GRILL

Meat + Seafood Selected from our Local market, marinated + specially grilled. Served with Hai-Nam rice or sweet potatoe fries + crispy salad + house pickles.

Sườn dê Nướng 12.00

Juicy lamb steak marinated in selected mix herbs

Tôm Nướng 11.00

Grilled fresh tiger prawns marinated with a hint of garlic + lemongrass

Sườn Heo Nướng 11.00

Grand slam baby back ribs tenderly glazed in EAT VIETNAM sauce

Đùi gà Nướng 10.00

Tender chicken leg massaged in Sa-te spice (n)

We work in a kitchen that handles peanuts. please let our staff know if you have any allergies and we will make sure you are looked after.

(v) vegetarian | (n) contains nuts | (va) vegan dishes available, - please ask our staff -

PHO-NATIC

Our traditional Vietnamese Pho has been carefully simmered for 24 hours with rich beef bones + a secret combination of herbs and spices. Served with beansprouts, lemon, chillies + fresh herbs.

Phở Bò Tái 9.00

Sliced rare beef

Phở Bò Chín 9.00

Slow cooked beef shin + beef flank

Phở Đặc Biệt 9.50

Pulled chicken + sliced rare beef + slow cooked beef shin + beef flank

Phở Gà 8.50

Pulled corn fed chicken

Phở Tôm 9.50

Tiger prawns

Phở Chay 8.50

Exotic mushrooms with tofu (v)

Giò cháo quẩy 1.50

Fried dough stick

Trứng trần 1.50

Poached or fried organic egg

Bowl of Phở broth 1.50



IMPERIAL HUE

A hot + spicy vermicelli soup which originates from the Imperial City of Hue. The light broth is made with beef + pork, scented with lemongrass and shrimp paste. Served with beansprout, lemon, chilli + fresh herbs.

Bún Bò Huế 9.00

Slow cooked tender beef + lean pork

Bún Gà Huế 8.50

Pulled corn fed Chicken

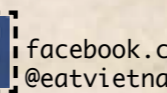
Bún Chả Cá Qui Nhơn 9.50

Homemade fish cakes with herbs

Bún Tôm Huế 9.50

Tiger prawns

Review / Checkin / Like / Hashtag / Share



facebook.com/eatvietnam
@eatvietnam



BIG BOWL

Bún Vermicelli noodles garnished with fresh herbs crispy salad + house pickles. Served with peanuts + homemade dipping sauce.

Bún Thịt Nướng 8.50

Bar.B.Grill pork marinated in lemongrass (n)

Bún Chả Giò 8.50

Homemade prawn + pork spring rolls Or vegan Available (va) (n)

Bún Đặc Biệt 9.50

Bar.B.Grill Pork + meat spring rolls (n)

Bún Bò sả ớt (n) (va) 9.50

Quick Fried Beef, marinated with lemongrass + herbs

Bún tôm sả ớt (n) 9.50

Quick Fried Tiger prawns, marinated with lemongrass + herbs

ON THE WOK

Cơm Chiên Danang 8.50

Danang Famous fried rice with prawns + vietnamese ham + Asian sausage

Bò Lúc Lắc 11.00

Shakin Fillet Steak in black pepper + garnished with crispy Salad

Phở xào sả ớt

Wok Fried Pho noodles with Beansprouts, chilli, garlic + lemongrass (n) : choice of

- Prawns 9.50
- Lemongrass Beef 9.50
- Silken fried Tofu (v) 9.00

KIDS CORNER

Phở Bò Chín 5.50

Slow cooked beef shin + beef flank

Phở Gà 5.50

Pulled corn fed chicken

Cơm Chiên Gà 5.00

Fried Jasmine rice + chicken

Khoai Chiên - Cánh Gà 6.00

Sweet potato fries + grilled chicken wings

Khoai Chiên - Sườn Nướng 6.00

Sweet potato fries + grilled baby back ribs