



Nông Thôn

Authentic Vietnamese Restaurant

Lunch Specials

Daily 11:00 am to 3:00 pm

All served with steam rice or brown rice

A Stir Fried W/ Mixed Vegetables

Xào Rau Cải

Stir-fried with onions, garlic, carrots, zucchini, green beans, Napa cabbage, celery, broccoli with oyster sauce

Choice of

Gà/Chicken Heo/Pork Bò/Beef

7

Tôm/Shrimp Thập Cẩm/Combination

8

B Roasted Chicken – Gà Quay

7

C Lemon Grass Chicken or Tofu (spicy)

Gà Hoặc Tàu Hủ Xào Xả Ớt

7

Stir-fried with onions, garlic, hot pepper, and topped with peanuts

D Stir Fried Eggplant – Cà Tím Xào

Stir-fried with onions, garlic, lemon grass, basil and house sauce

Choice of

Gà/Chicken Tàu Hủ/Tofu

7

Tôm/Shrimp Thập Cẩm/Combination

8

E Curry Chicken or Tofu with Mushroom

Nấm Gà Hoặc Tàu Hủ Xào Cà Ri

7

Stir-fried with onions, garlic, coconut milk, hot pepper, basil and curry sauce topped with peanut

F Tofu with Mix Vegetables

Tàu Hủ Xào Rau Cải

7

Stir-fried garlic, tofu, mushroom, cabbages, bean sprouts, green onions and tomatoes

G Cube Beef Steak – Bò Lúc Lắc

7

Cube beef steak marinated in garlic then quickly stir-fried with onions and garlic until medium rare, resting on lettuce and served with our lemon sauce



B



D



E



J



H

H Combination in Clay Pot

Cơm Tay Cầm Thập Cẩm

7

Stir-fried onions, garlic, chicken, pork, shrimp, squid and mixed vegetables served with baked fried rice

I Combo Egg Noodles or Rice Noodles

Mì/Hủ Tiếu Xào Thập Cẩm

9

Stir-fried onions, garlic, chicken, pork, squid, shrimp, and mixed vegetables with oyster sauce

J Tilapia Fillet with Tomato Sauce

Cá Chiên Sốt Cà

7



3



7



8

Fresh Rolls

1. **Soft Shell Crab Salad Rolls**
Cua Lột Cuốn (2) 7
Deep-fried soft shell crab w/ cucumber, avocado, lettuce, pickle carrot, mint leaves, and wrap in rice paper, served with fish sauce
2. **Shredded Pork Salad Roll – Bì Cuốn (3)** 6
Mini summer, spring roll, jicama roll, stuffed chicken wing, and tofu salad served with peanut sauce and fish sauce
3. **Spring Salad Roll – Gỏi Cuốn Tôm (3)** 5
Lettuce, mint leaves, bean sprouts, shrimp, vermicelli, wrap in rice paper, served with peanut sauce
4. **Jicama Roll – Bò Bía (3)** 6
Jicama, Chinese sausage, dried shrimp, egg, basil, wrap in rice paper, served with peanut sauce
5. **Grilled Beef / Pork / Chicken Salad Rolls**
Bò / Thịt / Gà Nướng Cuốn 6
Grilled beef / pork and chicken w/ lettuce, cucumber, pickle carrot, basil, wrap in rice paper served with fish sauce



6

Appertizers

6. **Nông Thôn's Taste** 15
Mini summer, spring roll, jicama roll, stuffed chicken wing, and tofu salad served with peanut sauce and fish sauce
7. **Shrimp Cake – Tàu Hủ Kỳ (6)** 6
Soybean paper wrap w/water chestnut and shrimp, deep fried served with pickle cabbages and carrots
8. **Mini Summer Roll – Chả Giò (10)** 5
Ground chicken, mushroom, carrots, taro, onions and garlic, wrap in rice paper, then deep fried. served with lettuce, mint leaves and fish sauce
9. **Vietnamese Pancake – Bánh Xèo** 8
Made out of rice flour and turmeric powder, tapioca starch and coconut milk, with chicken, shrimp and bean sprouts served w/ lettuce, mint leaves, pickled carrots and fish sauce
10. **Stuffed Chicken Wing**
Cánh Gà Nhồi Thịt (2) 7
Shredded cabbages, carrots, onions, clear vermicelli, taro, black mushroom, and stuffed in chicken wing, and deep fried, served with peanut and fish sauce.
11. **Deep Fried Chicken Wing with Butter**
Cánh Gà Chiên Bơ (8) 7
12. **Roasted Quails – Chim Cút Rô Ti (2)** 7
13. **Broiled Green Mussels**
Chém Chép Nướng (6) 7
Broiled green mussels in half shell, topped with fried onions, oiled green onions, peanuts, served with lemon



9



13

Soup Súp

- | | |
|---|-----------|
| 14. Combination Soup – Súp Thập Cẩm | 11 |
| Shrimp, squid, carrots, zucchini, mushroom, and egg | |
| 15. Asparagus with Crabmeat Soup | 15 |
| Súp Măng Cua | |
| 16. Hot & Sour Shrimp Soup – Canh Chua Tôm | 11 |
| Hot & Sour Boneless Catfish Soup | |
| Canh Chua Cá | 11 |
| Vietnamese alocasia stem, pineapples, bean sprouts, tomatoes, lemon grass, topped with hers, fried garlic served with green pepper and fish sauce | |
| 17. House Soup – Canh Nhà | 8 |
| Ask for daily vegetables soup with shrimp or ground pork | |



16

Salad Gỏi

Topped with fried onions, and peanut



21



19

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| 18. Chicken Salad – Gỏi Gà | 7 |
| Shredded cabbages, carrots, chicken, and mint leaves with fish sauce | |
| 19. Lotus Root Salad – Gỏi Ngó Sen | 9 |
| Lotus root, shredded cabbages, carrots, shrimp, pork, and mint leaves, with fish sauce | |
| 20. Beef Salad – Gỏi Bò | 10 |
| Lettuce, cucumber, tomatoes, pickle carrots, daikon, celery, mint leaves and stir fried onion, garlic, beef with house sauce and rice powder | |
| 21. Banana Flower Salad – Gỏi Bắp Chuối | 10 |
| Shredded Banana flower and chicken and mint leaves | |



Rice Plates **Cơm Dĩa**

Served with cucumber, tomatoes and topped with green oil onions

One-Two-Three items	7
Four items	8
Five items	9

Choice of

Gà/Chicken	Heo/Pork	Bò/Beef
Bì/Shredded Pork	Nem/Pork Meat Ball	Chả Giò/Imperial Roll
Trứng Ôp La/Sun Shine Up	Sườn Nướng/Pork Chop	
Tàu Hủ Ky/Shrimp Cake (\$1 Extra)	Chạo Tôm/Shrimp Stick (\$1 Extra)	Tôm/Shrimp (\$1 Extra)

Vietnamese Noodle **Phở**

22. Vietnames Noodle – Phở 7

Choice of

- Gà/Chicken**
- Bò/Beef**
- Bò Viên/Beef Balls**

23. Rare Steak With Beef Ball Phở Tái Bò Viên 7



Vietnamese Noodle

Hủ Tiếu/Mì/Bún Riêu

24. Combination Noodles Soup

Hủ Tiếu / Mì Thập Cẩm

7

Your choice of rice noodles or egg noodles
with shrimp ball, shrimp, squid, chicken and pork

25. Seafood Noodles Soup

Hủ Tiếu / Mì Hải Sản

8

Your choice of rice noodles or egg noodles
with shrimp ball, shrimp, squid, crab, and fish filet

26. Egg Noodle w/ Grilled Beef & Shrimp Cake

Mì Khô Bò Nướng Tàu Hủ Ky

8

Egg noodles bowl comes with lettuce, mint leaves,
cucumber, bean sprouts, pickled carrots, topped
with oil green onions, and peanuts served fish sauce

27. Combo Fried Egg Noodles

Mì Xào Dòn Thập Cẩm

10

Stir fried with onion, garlic chicken, pork, squid,
shrimp, and mix vegetables

28. Vermicelli Soup – Bún Riêu

With shrimp, pasted shrimp, tomatoes and topped
with green onions, cilantro, served with bean sprouts,
shredded cabbages, lemon, green pepper and mint leaves

Choice of

Riêu/Pasted Shrimp

7

Ốc/Snails

8

Đặc Biệt/Special

9

29. Udon Noodles Soup – Bánh Canh

Choice of

Gà/Chicken

7

Tôm Cua/Shrimp & Crab

8

**Đặc Biệt/Shrimp, Crab, Pork
and Pork Blood**

9



24



26



27



29



28



Vermicelli Bún

Vermicelli bowl comes with lettuce, mint leaves, cucumber, bean sprouts, pickled carrots, topped w/oil green onions, and peanuts served fish sauce

One-Two Items 7

Choice of

Gà/Chicken

Bò/Beef

Thịt Nướng/Grilled Pork

Bì/Shredded Pork

Chả Giò/Imperial Roll

Nem/Pork Meat Ball

Chạo Tôm/Shrimp Stick (\$1 Extra)

Tàu Hủ Ky/Shrimp Cake (\$1 Extra)

Tôm/Shrimp (\$1 Extra)

30. Vermicelli Special – Bún Đặc Biệt 10

With shrimp, beef, chicken, and imperial roll.

Steam Fine Vermicelli Bánh Hủ

Topped with peanuts, fried onions, and oiled green onions, served with lettuce, mint leaves, cucumber, pickle carrots, bean sprouts, and you get to wrap at the table with rice paper



31. **Bánh Hủ Tôm / Chạo Tôm Hoặc Tàu Hủ Ky** 15
Steam fine rice vermicelli grilled shrimp / shrimp stick or shrimp cake

32. **Bánh Hủ Bò Hoặc Nem Nướng** 11
Steam fine rice vermicelli grilled beef or pork meatball

33. **Bánh Hủ Thịt / Gà Nướng Hoặc Chả Giò** 10
Steam fine rice vermicelli grilled pork / chicken or imperial roll

34. **Bánh Hủ Bò Lá Lốt** 12
Steam fine rice vermicelli beef in aromatic lot leaf

35. **Bánh Hủ Tôm Thịt Nướng** 11
Steam fine rice vermicelli grilled shrimp and pork

36. **Bánh Hủ Gà Chả Giò** 11
Steam fine rice vermicelli grilled chicken and imperial roll

37. **Bánh Hủ Gà Tàu Hủ Ky** 14
Steam fine rice vermicelli grilled chicken and shrimp cake

38. **Bánh Hủ Đặc Biệt** 21
Steam fine rice vermicelli grilled chicken, shrimp, pork meatball, imperial roll, and shrimp cake (no substitutions)



Vegetarian Món Chay



39. **Vegetarian Salad Roll – Gỏi Cuốn Chay (3)** 5
Lettuce, mint leaves, bean sprouts, tofu, vermicelli, wrap in rice paper, served w/peanut sauce
40. **Vegetarian Imperial Roll – Chả Giò Chay (3)** 5
Tofu, cabbages, carrots, taro, black mushroom, onions, garlic, and wrap in rice paper, then deep-fried served with lettuce, mint leaves and vegetarian sauce
41. **Tofu Salad – Gỏi Tàu Hủ Chay** 7
Mixed shredded cabbages, carrots, tofu, mint leaves, and topped with fried onion, peanut, and vegetarian sauce
42. **Bánh Xèo Chay** 7
Made out of rice flour and turmeric powder, tapioca starch and coconut milk, with tofu and bean sprouts serve w/ lettuce, mint leaves, pickled carrots, and vegetarian sauce
43. **Vermicelli with Vegetarian Imperial Roll or Tofu Bún Chả Giò Chay Hoặc Tàu Hủ** 7
Vermicelli with vegetarian imperial roll, lettuce, mint leaves, cucumber, bean sprouts, pickled carrots, topped w/oil green onions, and peanuts served vegetarian sauce
44. **Rice Noodles with Mix Vegetables Hủ Tiếu Xào Chay** 8
Stir-fried onions, garlic, tofu, mix vegetable and mushroom sauce
45. **Rice Noodles Soup with Mix Vegetables Hủ Tiếu Súp Chay** 8
Noodles soup with tofu and mix vegetables
46. **Tofu in Clay Pot - Cơm Tay Cầm Chay** 7
Stir-fried with onions, garlic, tofu, and mix vegetables served with baked fried rice in the clay pot
47. **Tofu Fried Rice – Cơm Chiên Tàu Hủ** 7
With garlic, sweet peas, carrots, green bean, and corn
48. **Steam Fine Vermicelli with Vegetarian Imperial Roll or Tofu Bánh Hối Chả Giò Chay Hoặc Tàu Hủ** 10
Topped with peanuts, fried onions, and oiled green onions, served with lettuce, mint leaves, cucumber, pickle carrots, bean sprouts, and you get wrap at the table with rice paper
49. **Tofu Stew in Clay Pot – Tàu Hủ Kho Tô** 8
Stew in clay pot with garlic, tofu, mushroom, tomatoes, pineapples and topped with green onion and black pepper
50. **Tofu with Mix Vegetables – Tàu Hủ Xào Rau** 7
Stir-fried garlic, tofu, mushroom, cabbages, bean sprouts, green onions, and tomatoes

7 Courses of Beef

Bò 7 Món

Minimum of two people

18.00 per person

served with lettuce, mint leaves, cucumber, pickle carrots, bean sprouts, and you get to wrap at the table with rice paper

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| 51. Marinated Beef In Lemon – Bò Tái Chanh | 11 |
| Thin slice of tender raw steak, marinated in lemon juice topped with peanut fried onions and mint leaves | |
| 52. Beef Dipped in Hot Vinegar – Bò Nhúng Dấm | 17 |
| Thin slice of tender raw steak cooked at your table in vinegar broth (for 2) | |
| 53. Grilled Beef – Bò Nướng Vĩ | 17 |
| Thin slice of tender raw steak marinated in lemon grass oil, grilled at your table (for 2) | |
| 54. Beef in Aromatic Lot Leaf – Bò Lá Lốt | 8 |
| Charbroiled minced beef in aromatic lot leaf | |
| 55. Imperial Beef Sausage – Bò Mỡ Chài | 8 |
| Charbroiled minced beef wrapped in caulfat | |
| 56. Ground Minced Beef – Bò Chả Đùm | 8 |
| Minced beef patty, mixed vermicelli, black mushroom, lemon grass | |
| 57. Beef Rice Porridge – Cháo Bò | 7 |



51



54



52

Grilled Nướng Vĩ

Grill at your tables, served with lettuce, mint leaves, cucumber, pickle carrots, bean sprouts, and you get to wrap at the table with rice paper

- | | |
|--|-----------|
| 58. Grilled Wild Boar – Heo Rừng Nướng Vĩ | 19 |
| Thin sliced of tender wild boar marinated in lemon grass, sesame seed, and house sauce | |
| 59. Grilled Deer – Nai Nướng Vĩ | 19 |
| Thin sliced of tender deer marinated in lemon grass, sesame seed, and house sauce | |
| 60. Grilled Shrimp – Tôm Nướng Vĩ (20) | 20 |
| 61. Combination Grilled – Thập Cẩm Nướng Vĩ | 27 |
| Raw shrimp, chicken, beef, and squid marinated in lemon grass and house sauce | |



61

Ala Cart Món Ăn

62



62. Cube Beef Steak – Bò Lúc Lắc 11

Cube beef steak marinated in garlic then quickly stir-fried with onions, garlic, until medium rare and resting on lettuce and served with our lemon sauce

63. Lemon Grass Sauce – Xào Xả Ớt

Stir-fried with onions, garlic, hot pepper, and topped with peanuts
Choice of

Gà/Chicken Tàu Hủ/Tofu 8

Bò/Beef 11

64. Mushroom Chicken with Curry

Nấm Gà Xào Cà Ri

Stir-fried with onions, garlic, coconut milk, hot pepper, basil and curry sauce topped with peanut

9

65. Stir Fried with Eggplant – Cà Tím Xào

Stir-fried with onions, garlic, lemon grass, basil and house sauce

Choice of

Gà/Chicken Tàu Hủ/Tofu 8

Tôm/Shrimp 10

66. Stew in Clay Pot W/ Ginger

Kho Tộ Gừng

Choice of

Gà/Chicken Thịt/Pork

8

67. Boneless Catfish Stew in Clay Pot

Cá Kho Tộ

12

68. Mushroom Shrimp Tofu Stew in Clay Pot

Nấm Tôm Tàu Hủ Kho Tộ

11

69. Pork in Ginger with String Bean

Đậu Que Xào Thịt Heo

10

63



63



71



69



70. Stir Fried with Mix Vegetables

Rau Xào

Stir-fried with onions, garlic, carrots, zucchini, green bean, Napa cabbage, celery, broccoli with oyster sauce

Choice of

Gà/Chicken	Heo/Pork	Tàu Hủ/Tofu	8
Bò/Beef	Mực/Squid		

Tôm/Shrimp	Thập Cẩm/Combination	10
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71. Simmered Pork Spare Ribs Stewed

Sườn Rim Mặn 9

72. Salty Shrimp – *Tôm Rang Muối* 11

Stir-fried shrimp with shell in green onions, onions, garlic, black pepper

73. Stuffed Squid – *Mực Nhồi Thịt* 10

Stuffed squid with ground pork, squids, clear vermicelli, onions, garlic, black mushroom, and black pepper. Stir-fried with onions, green onions and ginger

74. Tilapia Fillet W/ Tomato Sauce

Cá Chiên Sốt Cà 9

75. Chinese Broccoli with Beef

Cải Rổ Xào Bò 9

76. Stir Fried Morning Glory Stem with Garlic and Ginger

Rau Muống Xào Tỏi Gừng 8

77. Basa – *Cá Basa Chiên* 11



Rice Porridge/Fried Rice

Cháo/Cơm Chiên



78. Rice Porridge – Cháo 7

With onions, ginger topped green onions, cilantro, fried onions and black pepper

Choice of

Gà/Chicken

Bò/Beef

Cá/Fish

79. Seafood Porridges – Cháo Hải Sản 8

With shrimp, fish filet, and squid

80. Fried Rice – Cơm Chiên

With sweet peas, carrots, green bean, corn, and egg

Choice of

Gà/Chicken

Bò/Beef

Heo/Pork

Tôm/Shrimp

81. Combination Fried Rice

Cơm Chiên Thập Cẩm

With grill chicken, shrimp, and Chinese sausage

82. Special Crab Meat Fried Rice

Cơm Chiên Cua

With onions, and green onions and real crab meat

Kids Meal

Phần Cho Em Bé

83. Vietnamese Noodle – Phở 5

Choice of

Gà/Chicken

Bò/Beef

Bò Viên/Beef Balls

84. Shrimp Fried Rice – Cơm Chiên Tôm 5

85. Grilled Chicken and Egg

Cơm Gà Trứng

86. Dried Egg Noodles with Grilled Pork or Chicken

Mì Khô Thịt Hoặc Gà Nướng

Dessert

Tráng Miệng

Fried Banana and Mochi Ice Cream

Chuối Chiên Và Kem Mochi

5

Frozen Banana – Kem Chuối

3

Casave Waffle

Bánh Khoai Mì Nướng

4

Three Color – Chè 3 Màu

4

Bean and Fruit Dessert

Chè Đậu Trái Cây

4



Frozen Banana



Casave waffle



Three Color



Bean & Fruit
Dessert



Fried Banana & Mochi Ice
Cream

Add Ons Cộng Thêm

Steam Rice - Cơm Trắng

1

Brown Rice - Cơm Gạo Lức

1.5

Salad & Mint Leaves - Xà Lách & Rau Thơm

3

Vermicelli - Bún

2

Steam Fine Vermicelli - Bánh Hói

3

Cucumber & Pickle Carrot - Dưa Leo & Dưa Chua

2

Rice Paper - Bánh Tráng

1

Nước Uống *Beverages*



Coke / 7up / Diet Coke	1.5
Soy Bean Milk – <i>Sữa Đậu Nành</i>	2
Snapple Kiwi Strawberry / Mango	2
Sparkling Water	2
Lemonmade – <i>Đá Chanh</i>	3
Ice Tea Lemonmade – <i>Trà Đá Chanh</i>	3
Tamarind Drink – <i>Me Đá</i>	3
Coconut Juice – <i>Nước Dừa</i>	3
Ice Coffee with Milk – <i>Café Sữa Đá</i>	3
Thai Ice Tea – <i>Trà Thái</i>	3
Soda Salted Plum – <i>Soda Xí Muội</i>	4
Soda Lemon – <i>Soda Chanh</i>	4
Longan Drink – <i>Trái Nhãn</i>	3
Ly Chees Drink – <i>Trái Vải</i>	3
Fresh Orange Juice – <i>Cam Vắt</i>	3



Smoothies

Durian Shake – <i>Sinh Tố Sầu Riêng</i>	4
Avocado Shake – <i>Sinh Tố Bơ</i>	4
Mango Shake – <i>Sinh Tố Xoài</i>	4
Strawberry Shake – <i>Sinh Tố Dâu</i>	4
Soursop Shake – <i>Sinh Tố Mãng Cầu</i>	3
Jack Fruit Shake – <i>Sinh Tô Mít</i>	3

Beer & Wine Beer/Rượu Vang

Bia 33	4	Heineken	3	Merlot – <i>Rượu Đỏ</i>	5
Tiger	4	Tsingtao	3	Chardonnay – <i>Rượu Trắng</i>	5
Saigon	4	Corona	3		
Hue	4				
St. Peter's Organic English Ale 500ml	7				
Laverstoke Park Organic Ale 500ml	9				

Cocktails

Mojitos (non Alcohol)	4
Leeche	4
Mango	4
Passion Fruit	4
Strawberry	4
 The Mojito Breeze	 6
Served with alcohol (Soju)	



Nong Thon



www.nongthonrestaurant.com