

RICE PAPER TASTE.OF.VIETNAM

[6775 wilson blvd . falls church . va . 22044
[703.538.3888]
[ricepaper-tasteofvietnam.com]
[open daily 10am - 8pm]

Giải khát - [Beverages]

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Nước Ngọt <i>[Soft Drinks] [Coke Diet Coke Sprite Sunkist Orange Soda]</i>	3
Sữa Đậu Nành <i>[Soy Bean Drink]</i>	4
Nước Dừa Tươi <i>[Young Coconut & Juice drink]</i>	4
Soda Chanh <i>[Freshly squeezed Lemonade with Club Soda]</i>	4
Soda Xí Muội <i>[Preserved salted plum with Club Soda]</i>	4
Đá Chanh <i>[Freshly squeezed Lemonade]</i>	4
Rau Má <i>[Pennywort Drink]</i>	5
Cà Phê Đen Đá <i>[Vietnamese Black Coffee Iced]</i>	5
Cà Phê Sữa Đá <i>[Vietnamse Coffee with Condense Milk Iced]</i>	6
Trà Thái <i>[Thai Iced Tea]</i>	5
Club Soda	3
Bottle Water	1.50
Trà Nóng <i>[Hot Jasmine Tea]</i>	.50/person

***** WE APOLOGIZE FOR ANY INCONVENIENCE. WE DO NOT OFFER ANY
COMPLIMENTARY TAP WATER AT THIS TIME.*****

Automatic 20% gratuity will be added for party of 6 or more

Beer Selections

[Domestic Beers]

Yueng Ling 4

Miller Light 4

[Imported Beers]

Bluemoon 5

Heineken 5

Singha 5

Tsingtao 5

Sapporo 5

Saigon 6

Sinh Tố - [Fruit Smoothies]

Sinh Tố Bơ *[Avocado Smoothies]* 6

Sinh Tố Mít *[Jackfruit Smoothies]* 6

Sinh Tố Mãng Cầu *[Soursop Smoothies]* 6

Sinh Tố Dừa *[Coconut Smoothies]* 6

Sinh Tố Sầu Riêng *[Durian Smoothies]* 7

Sinh Tố Xoài *[Fresh Mango Smoothies - Seasonal]* 6

Sinh Tố Cà Phê *[Coffee Smoothies]* 6

Sinh Tố Dâu *[Strawberry Smoothies]* 6



Wine Selections - [by bottle]

[Red Wines]

Cabernet Sauvignon / Smith & Hook 42

[Spicy aromas, with bold dark fruit flavors of black cherries and dark chocolate]

Cabernet Savignon / Knight Valley 43

[Aromas of ripe black fruit, mocha accented by dark chocolate roasted and silky finish]

Pinot Noir / Lyric 34

[Loaded with sweet fruit, balance off with creamy wood]

[White Wines]

Chardonnay / Austerity 31

[Buttery, pineapple, caramel apple, spiced nuts and sandal wood - Smooth and Oaky]

Chardonnay / Francis Ford Coppola - Director's Cut 37

[A full-bodied bursting with ripe flavor and prominent oak and spice]

[Sake]

Murai Family "Nigori Genshu Sake" unfiltered - Japan 300ML 16

[Rich, creamy smooth sweet rice flavors and hints of coconut & vanilla]

Murai Family "Tokubetsu Honjozo" - Japan 300ML 16

[Aromatic notes of banana, nectarine, layered with melon, toffee & anise flavors]

Kibo "Junmai" - Japan 180ML 9

[Hints of honey, roasted nuts & dried fruit]

Sho Chiku Bai "Rei Junmai Daiginjo" - USA 300ML 14

[Hint of white flowers, cantaloupe & honeydew melon]

Sho Chiku Bai "Ginjo" - USA 300ML 11

[Dry yet silky-smooth, rich & fruity flavor]

Wine Selections - [by glass or bottle]

	<u>Glass</u>	<u>Bottle</u>
[Red Wines]		
Malec / Quara <i>[Earthy aromas of coffee and berry fruits with grabby tannins]</i>	7	27
Merlot / Flat Rock <i>[Plum, cedar and a little spice with sourish cherry and mild strawberry note]</i>	7	27
Carbenet / Flat Rock <i>[Rich dark fruit notes of blueberry and blackberry as well as earth, dust, mocha and cedar]</i>	7	27
Pinot Noir / Red Tree <i>[Strawberry aromas with a hint of oak, finishing with soft tannins]</i>	8	31
[White Wines]		
Pinot Grigo / Lagaria <i>[Fresh, soft and mild aromatic flavors]</i>	8	31
Sauvigon Blanc / Makara <i>[Crisp layers of tropical fruit and citrus]</i>	8	31
Chardonnay / Flat Rock <i>[Heady aromatics and soft rich flavors]</i>	7	27
Riesling / One Hope <i>[Honeysuckle flower and white peach blossom, hints of ginger & tropical notes]</i>	7	27
Moscato / Mezza Corona <i>[Flavors of apricot and passion fruit]</i>	6	23



Khai Vị - [Appetizers]

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| 1. Ốc Nhồi [6 pieces]
<i>[Steamed Escagot susage, black mushroom.ginger.onion stuff in the shell]</i> | 12 |
| 2. Ốc Len Xào Dừa
<i>[Snails with cream coconut]</i> | 15 |
| 3. Chả Giò [2 rolls] (GF)
<i>[Crispy Spring Rolls with ground pork.crab meat.shrimp served with fish sauce and fresh vegetables]</i> | 6 |
| 4. Gỏi Cuốn [2 rolls]
<i>[Fresh garden rolls with shrimp.pork.basil leaves.rice vermicelli noodles served with special dipping peanut sauce]</i> | 6 |
| 5. Bì Cuốn [2 rolls]
<i>[Steamed RICE PAPER rolls with shredded pork.pork skin]</i> | 6 |
| 6. Nem Nướng [2 rolls]
<i>[Steamed RICE PAPER rolls with Vietnamese Pork blended with Asian spices.lettuce. pickled vegetables.mint served with special sauce]</i> | 6 |
| 7. Bò Nướng Lá Nho [5 pcs]
<i>[Grilled Vietnamese style ground Beef flavored with garlic.spices wrapped in Grape leaf served with fish sauce and peanuts]</i> | 13 |
| 8. Chim Cút Quay [4 pcs]
<i>[Quails marinated, roasted and layered with lettuce, served with lime juice]</i> | 14 |
| 9. Hến Xúc Bánh Đa (GF)
<i>[Baby Clams with Pork sautéed w/special spices.herbs served with Sesame Rice Crackers and peanuts]</i> | 14 |
| 10. Cánh Gà Chiên Nước Mắm [5 pieces]
<i>[Deep-fried Chicken Wings sauteed with fish sauce]</i> | 10 |

Gỏi - [Salads] All salads are served with peanuts

11. Gỏi Ngó Sen Tôm Thịt (GF) <i>[Young Lotus Salad with Shrimp and Pork]</i>	14
12. Gỏi Ốc <i>[Steamed Escargot served with onions.lotus.mango.raddish.carrot and Asian Vinaigrette]</i>	17
13. Gỏi Đu Đủ Thái Lan (GF) <i>[Spicy Green Papaya Salad with fresh lime juice.tomatoes.green beans.peanuts.dried shrimp]</i>	13
14. Bò Tái Chanh (GF) <i>[Thinly sliced Lime-cured Beef Salad]</i>	17
15. Gỏi Gà <i>[Cabbage Salad with Shredded Chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper]</i>	15
16. Gỏi Vịt <i>[Sweet tender Duck meat with innards on top of shredded banana blossom]</i>	17
17. Mực Nướng Muối Tiêu <i>[Grilled Sliced Squid sautéed with salt and pepper top with Salad]</i>	17

Cháo - [Congee - Rice Porridge]

Cháo Bò <i>[Beef Congee]</i>	14
Cháo Cá <i>[Fish Congee]</i>	14
Cháo Vịt <i>[Duck Congee]</i>	14
Cháo Lòng <i>[Innards Congee]</i>	14
Cháo Gà <i>[Chicken Congee]</i>	14



Cơm Dĩa - [Rice Dishes]

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Served Over Broken Rice, Lettuce, Cucumbers, Tomatoes & Fish Sauce. Add on: Shredded Pork (\$3.00), Rice (\$3.00), Egg (\$2.00), Pork Chop (\$5.00), Grilled Pork (\$5.00), Grilled Chicken (\$5.00), Grilled Beef (\$5.50).

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| 18. Cơm Tấm Đặc Biệt | 15 |
| <i>[RICE PAPER Special Combo Rice Platter with Grilled Pork Chop.tofu stuffed with shrimp paste.shrimp.fried egg.shredded pork.shrimp rolls with sweet chinese sausage on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 19. Cơm Tấm Bì Sườn Chả | 13 |
| <i>[Shredded Pork.Grilled Pork Chop.Egg custard on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 20. Cơm Tấm Bì Sườn | 13 |
| <i>[Shredded Pork.Grilled Pork Chop on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 21. Cơm Tấm Sườn Chả | 13 |
| <i>[Grilled Pork Chop.Egg custard on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 22. Cơm Tấm Bì Chả | 13 |
| <i>[Shredded Pork.Egg custard on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 23. Cơm Tấm Sườn Thịt Nướng | 13 |
| <i>[Choice of Grilled Pork Chop or Grilled Pork on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 24. Cơm Tấm Sườn Lạp Xưởng | 13 |
| <i>[Grilled Pork Chop.Sweet Chinese Sausage on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 25. Cơm Tấm Tàu Hủ Ky Lạp Xưởng Bì | 13 |
| <i>[Shrimp wrapped in Tofu Skin.Sweet Chinese sausage.Shredded Pork on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 26. Cơm Tấm Thịt Nướng Bì Chả | 13 |
| <i>[Grilled Pork.Shredded Pork.Egg custard on broken rice.lettuce.tomatoes.fish sauce]</i> | |
| 27. Cơm Bò Nướng Xả | 14 |
| <i>[Grilled Lemongrass Beef Skewers on steamed Jasmine rice.lettuce.tomatoes.fish sauce]</i> | |
| 28. Cơm Gà Nướng Chanh | 13 |
| <i>[Grilled Lemon Chicken on steamedJasmine rice.lettuce.tomatoes.fish sauce]</i> | |

Cơm Dĩa - [Rice Dishes]

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| 29. Cơm Sườn Bò Đại Hàn
<i>[Korean grilled Beef Short Ribs on steamed Jasmine rice]</i> | 16 |
| 30. Cơm Gà Xào Xả Ớt
<i>[Spicy Stir-fried Lemongrass Chicken on Jasmine rice]</i> | 13 |
| 31. Cơm Gà Rôti
<i>[Vietnamese Style Oven-Roasted Chicken marinated in garlic on yellow rice]</i> | 13 |
| 32. Cơm Chim Cút [3 pieces]
<i>[Marinated Roasted Quails on Jasmine rice]</i> | 14 |
| 33. Cơm Bò Lúc Lắc
<i>[Cubed Beef sauteed with onion.tomato and oyster sauce served on a bed of greens]</i> | 15 |
| 34. Cơm Tay Cầm Đặt Biệt
<i>[Combination of Seafood with Sweet Chinese Sausage baked in a Clay Pot with rice and vegetables]</i> | 16 |
| 35. Cơm Tay Cầm Hén
<i>[Baby Clams baked in a Clay Pot with rice,, vegetables and peanuts]</i> | 15 |

Cơm Chiên - [Fried Rice]

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| 36. Cơm Chiên Bò Lúc Lắc
<i>[RICE PAPER Special style Fried Rice with Filet Mignon.Sweet Chinese Sausage.Eggs served with fresh vegetables]</i> | 19 |
| 37. Cơm Chiên Hải Sản Đặt Biệt
<i>[Seafood Combination Fried Rice]</i> | 17 |
| 38.Cơm Chiên Dương Châu  <i>(request no soy sauce)</i>
<i>[Combination Fried Rice]</i> | 16 |
| 39. Cơm Chiên Cua
<i>[Crab Fried Rice]</i> | 18 |
| 40. Cơm Chiên Tôm  <i>(request no soy sauce)</i>
<i>[Shrimp Fried Rice]</i> | 16 |



Hủ Tiếu-Mì|Khô hoặc Nước - [Noodle with or w/o Soup]

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41. Hủ Tiếu hoặc Mì Đặc Biệt 14

[Your choice of Egg or Clear Rice Noodles with Combo Seafood.Slice Pork and Innards]

42. Hủ Tiếu hoặc Mì Nam Vang 12

[Your choice of Egg or Clear Rice Noodles with Seafood and Barbecued.Slice Pork and Innards]

43. Hủ Tiếu hoặc Mì Tôm Thịt 12

[Your choice of Egg or Rice Noodles Soup with Slice Pork and Shrimp]

44. Hủ Tiếu hoặc Mì Chim Cút 13

[Your Choice of Egg or Rice Noodle Soup with marinated Roasted Quails]

45. Hủ Tiếu hoặc Mì Đồ Biển 14

[Your choice of Egg or Rice Noodles with Seafood]

Phở - [Beef Noodle Soup]

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A traditional Vietnamese Soup consisting of Rice Noodles in a delicate beef or chicken broth, seasoned with star anise.cinnamon.cloves. Served with basil.bean sprouts.lime

46. Phở Đặc Biệt * 14

Rice Noodle Soup with Eye Round Steak.Well Done Brisket.Well Done Flank.Tendon and Meat Balls]

47. Phở Tái Chín * 13

[Rice Noodle Soup with Eye Round Steak and Well Done Brisket]

48. Phở Tái Bò Viên * 13

[Rice Noodle Soup with Eye Round Steak and Meat Balls]

49. Phở Tái Nạm * 13

[Rice Noodle Soup with Eye Round Steak and Well Done Flank]

50. Phở Gà 13

[Rice Noodle Soup with Chicken]

Contains or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Bún - [Vermicelli Rice Noodle]

Served Over Rice Vermicelli, Lettuce, Cucumbers, Pickled Carrots, Daikon Radish and Sprinkled with Ground Peanut & Fish Sauce. Add on: Grilled Pork (\$5.00), Grilled Chicken (\$5.00), Grilled Beef (\$5.50), Grilled Shrimp (\$5.00)

51. Bún Đặc Biệt 14
[Combination of Grilled Shrimp.Pork.Crispy Spring rolls.Shredded Pork]

52. Bún Tôm Nướng ^{GF} 13
[Grilled Shrimp]

53. Bún Thịt Nướng 13
[Grilled Pork]

54. Bún Chả Giò ^{GF} 13
[Crispy Spring Rolls]

55. Bún Thịt Nướng Chả Giò 13
[Grilled Pork.Crispy Spring Rolls]

56. Bún Tôm Thịt Nướng 13
[Grilled Shrimp.Pork]

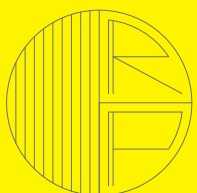
57. Bún Gà Nướng Chanh 13
[Grilled Lemon Chicken]

58. Bún Bò Nướng Xả 14
[Grilled Lemongrass Beef]

59. Bún Bò Xào Xả 13
[Thinly Slices Beef stired fried with onion.fresh lemongrass.pepper.onion.garlic]

60. Bún Chả Hà Nội 15
[Ha Noi style Pork Slices marinated in Lemongrass and Chili mix, Shrimp, sprinkled with roasted peanuts served with fish sauce]

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Bún - [Vermicelli Rice Noodle Soup]

61. Bún Mắm Vĩnh Thuận 14

[Rice Vermicelli Noodle Soup with Shrimp, big cuts of Fish.Pork.Squid]

62. Bún Bò Huế 14

[Hue-style Spicy Lemongrass Beef Noodle Soup with Blood.Pork feet]

63. Bún Riêu Ốc 14

[Rice Vermicelli Noodle Soup topped with Crab.Snails.Shrimp paste served in a Tomato-based broth and garnished with bean sprouts.prawn paste.herb leaves water spinach.chunks of tomato]

64. Bún Thái 14

[Rice Vermicelli Tamarind Soup with Seafood]

65. Bún Măng Vịt 14

[Thin Rice Noodles Soup with tender Duck Meat.bamboo shoots served with Duck with innards salad and peanuts]

66. Miến Măng Gà 14

[Clear Cellophane Noodle Soup with Shredded Chicken, sprinkled with scallions, coriander, and ground pepper]

67. Bánh Canh Tôm Cua 14

[Fat Rice Noodle in Thick Soup with Shrimp Cake and Crabmeat]

Lẩu - [Vietnamese Hot Pot Soup]

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Cook table side with portable burner

68. Lẩu Thái * <i>[Spicy Thai Style Soup served with a Combination of Seafood, Beef, Rice Noodles, Tofu, and Chinese Watercress]</i>	48
69. Lẩu Thập Cẩm * <i>[Special Hot Pot with Shrimp.Mussels.Squid.Fish Balls.Beef.Tofu served with Fresh Vegetables]</i>	48
70. Lẩu Đuôi Bò * <i>[Ox Tail.Spicy Beef Broth]</i>	59
71. Lẩu Chua Cá rô Phi Cá Kèo * <i>[Fish.Vegetables.Tomatoes.Bamboo.Bananas Blossoms.Okra.Pineapple.Mushroom and Celery]</i>	48
72. Lẩu Mắm * <i>[Spicy lemongrass soup with Prawns, big cuts of Fish, Pork Belly and Squids]</i>	48
Extra: Soup Vermicelli Vegetables	7/ea

Canh Đuôi Bò <i>[Ox Tail Soup]</i>	24
Đuôi Bò Sate <i>[Sate spicy Ox Tails stirfried with peanuts]</i>	24

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Mì Xào Dòn/Mềm/Phở Áp Chảo/Hủ Tiếu

Your Choice of (soft or crispy)

Mì [Yellow Egg Noodles] Hủ Tiếu [Rice Noodles]

73. Gà	16
<i>[Chicken & mixed vegetables stir-fried in brown sauce]</i>	
74. Bò	18
<i>[Beef & mixed vegetables stir-fried in brown sauce]</i>	
75. Thập Cẩm	18
<i>[Combination of Beef.Seafood & mixed vegetables stir-fried in brown sauce]</i>	
76. Đồ Biển	18
<i>[Seafood & mixed vegetables stir-fired in brown sauce]</i>	
77. Miến Xào Cua	19
<i>[Clear Cellophane Noodle with Crab.scallions.coriander.ground pepper]</i>	

Đồ Chay - [Vegetarian]

78. Rau Xào Chay	13
<i>[Sweet & Mildy spicy sauce over sauteed Tofu pieces stir-fried w/mixed Vegetables served w/Jasmine rice]</i>	
79. Đậu Hủ Chiên Dòn Xả Ớt	13
<i>[Spicy crispy Tofu with Lemongrass served with Jasmine rice]</i>	
80. Mì Xào Chay (Dòn hay Mềm)	14
<i>[Stir-fried Tofu & mixed Vegetables on your choice of crispy or soft Egg Noodles]</i>	
81. Hủ Tiếu Áp Chảo Chay	14
<i>[Pan-fried Rice Noodles topped with mixed Vegetables and fried Tofu]</i>	
82. Bánh Xèo Chay	13
<i>[Vegetarian Crispy Crepe]</i>	
83. Cà Ri Chay	13
<i>[Curry Vegetables.Tofu.coconut milk.pepper, peanut, served with Jasmine rice]</i>	

Các Món Ăn - [Entrees]

84. Canh Chua Cá hoặc Tôm ^{GF}

18

[Vietnamese sweet & sour Tamarind soup with okra.pineapple.bean sprouts and tomato with your choice of Shrimp or Fish]

85. Cá Kho Tộ *[Caramelized Fish in Clay Pot]*

15

86. Gà Xào Xả Ớt *[Chicken sauteed with Lemongrass & Curry Chili]*

15

87. Bò Lúc Lắc

19

[Shaky Beef - marinated cubed beef served over a bed of fresh Watercress, Tomatoes, and Onions]



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Cuốn với Rau và Bánh Tráng - [Lettuce & RICE PAPER Wraps]

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Served Over Steamed Thin Vermicelli, Lettuce, Cucumbers, Pickled Carrots, Daikon Radish Sprinkled with Crushed Roasted Peanuts & Fish Sauce. Add on: Banh Hoi (\$3.00), Grilled Pork (\$5.00), Grilled Chicken (\$5.00), Grilled Beef (\$5.50), Grilled Shrimp (\$5.00).

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| 88. RICE PAPER Combo Platter | 20 |
| <i>[Grilled Seafood.Grilled Pork.Grilled ground Beef wrapped in grape leaves served with thin Vermicelli patties]</i> | |
| 89. Bánh Hòì Bò Nướng Lá Nho | 17 |
| <i>[Grilled ground Beef wrapped in Grape leaves served with steamed thin Vermicelli]</i> | |
| 90. Bánh Hòì Bò Nướng Xả | 18 |
| <i>[Grilled lemongrass Beef served with steamed thin Vermicelli]</i> | |
| 91. Bánh Hòì Tôm Thịt Nướng | 17 |
| <i>[Grilled Shrimp and Grilled Pork skewers served with steamed thin Vermicelli]</i> | |
| 92. Bánh Hòì Con Đìệp & Tôm Nướng (GF) | 18 |
| <i>[Grilled Scallop & Shrimp served with steamed thin Vermicelli]</i> | |
| 93. Bánh Xèo (GF) | 15 |
| <i>[Southern Crepe stuffed with Shrimps.Pork.Mung Beans.Onion.Bean Sprouts]</i> | |
| 94. Bánh Hòì Chạo Tôm (GF) | 17 |
| <i>[Grilled Prawn paste on Sugar Cane served with steamed thin Vermicelli patties]</i> | |
| 95. Bánh Hòì Thịt Nướng | 17 |
| <i>[Grilled Pork skewers served with steamed thin Vermicelli]</i> | |
| 96. Bánh Hòì Gà Nướng Chanh | 17 |
| <i>[Grilled Lemon Chicken skewers served with steamed thin Vermicelli]</i> | |
| 97. Bánh Hòì Tôm Nướng (GF) | 17 |
| <i>[Grilled Shrimp skewers served with steamed thin Vermicelli patties]</i> | |

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