



RICE PAPER TASTE.OF.VIETNAM



**703.538.3888**

[ricepaper-tasteofvietnam.com](http://ricepaper-tasteofvietnam.com)

**Open daily 10am - 8pm**

6775 wilson blvd . falls church . va . 22044

## Giải Khát (Beverages)

Nước Ngọt [Soft Drinks]	3
Coke   Diet Coke   Sprite   Sunkist   Orange Soda	
Sữa Đậu Nành [Soy Bean Drink]	4
Nước Dừa Tươi	6
Young Coconut & Juice drink	
Soda Chanh Muối	6
Preserved salted Lemon & Club Soda	
Đá Chanh	6
Freshly squeezed Lemonade	
Rau Má [Pennywort Drink]	6
Cà Phê Đen Đá	6
Vietnamese Black Coffee Iced	
Cà Phê Sữa Đá	6
Vietnamse Iced Coffee & Condense Milk	
Trà Thái [Thai Iced Tea]	6
Seltzer Water	3
Bottle Water	1.50
Trà Nóng	1.00/person
Hot Jasmine Tea	
Trà Đá [Iced Tea]	2

## Sinh Tố Fruit Smoothies

Sinh Tố Bơ [Avocado Smoothies]	7
Sinh Tố Mít [Jackfruit Smoothies]	7
Sinh Tố Măng Cầu [Soursop Smoothies]	7
Sinh Tố Dừa [Coconut Smoothies]	7
Sinh Tố Sầu Riêng [Durian Smoothies]	8
Sinh Tố Xoài [Fresh Mango Smoothies - Seasonal]	7
Sinh Tố Cà Phê [Coffee Smoothies]	7
Sinh Tố Dâu [Strawberry Smoothies]	7

## Beer Selections

### Domestic Beers

IPA 2X Haze	7
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Bluemoon	6
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### Imported Beers

Heineken	6
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Singha	6
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Sapporo	6
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Saigon	7
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Orion Okinawa Craft	7
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## Wine Selections By Glass Or Bottle

### Red Wines

Merlot   Flat Rock - CA	9	34
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Plum, cedar and a little spice with sourish cherry and mild strawberry note

Cabernet   Flat Rock - CA	9	34
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Rich dark fruit notes of blueberry and blackberry as well as earth, dust, mocha and cedar

### White Wines

Pinot Grigo   Lagania	10	38
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Fresh, soft and mild aromatic flavors

Chardonnay   Flat Rock	8	32
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Heady aromatics and soft rich flavors

Riesling   One Hope - Santa Barbara County, CA	8	32
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Honeysuckle flower and white peach blossom, hints of ginger & tropical notes

Moscato   Mezza Corona - Italy	8	32
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Flavors of apricot and passion fruit

Sauvignon Blanc   The crossings - New Zealand	10	38
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Flavors of apricot and passion fruit

### Rose Wine

Rose   French Blue Bordeaux	9	34
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Flavor of watermelon, strawberry and cherry

### Wine Cocktail

Lime Margarita Cocktail   Flybird	9	
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Flavors of apricot, passion fruit and agave

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 5 or more

# Khai Vị [Appetizers]

## 1. Ốc Nhồi [6 pieces]

Steamed Escagot susage, black mushroom, ginger, onion

## 2. Ốc Len Xào Dừa

Snails with cream coconut

## 3. Chả Giò [2 rolls] GF

Crispy Spring Rolls with ground pork, crab meat, shrimp served with fish sauce and fresh vegetables

## 4. Gỏi Cuốn [2 rolls]

Fresh garden rolls with shrimp, pork, basil leaves, rice vermicelli noodles served with special dipping peanut sauce

## 5. Bì Cuốn [2 rolls]

Steamed RICE PAPER rolls with shredded pork, pork skin

## 6. Nem Nướng [2 rolls]

Steamed RICE PAPER rolls with Vietnamese Pork blended with Asian spices, lettuce, pickled vegetables, mint served with special sauce

15

## 7. Bò Nướng Lá Nho [5 pcs]

Grilled Vietnamese style ground Beef flavored with garlic, spices wrapped in Grape leaf served with fish sauce and peanuts

18

## 8. Chim Cút Quay [4 pcs]

Quails marinated, roasted and layered with lettuce served with lime juice

8

## 9. Hến Xúc Bánh Đa

Baby Clams with Pork sautéed w/special spices, herbs served with Sesame Rice Crackers and peanuts

8

## 10. Cánh Gà Chiên Nước Mắm [5 pieces]

Deep-fried Chicken Wings sauteed with fish sauce

8

17

17

17

12

# Gỏi [Salads]

All salads are served with peanuts

## 11. Gỏi Ngó Sen Tôm Thịt

18

Young Lotus Salad with Shrimp and Pork

## 12. Gỏi Ốc

20

Steamed Escargot served with onions, lotus, mango radish, carrot and Asian Vinaigrette

## 13. Gỏi Đu Đủ Thái Lan GF

16

Spicy Green Papaya Salad with fresh lime juice tomatoes, green beans, peanuts, dried shrimp

## 14. Bò Tái Chanh GF

20

Thinly sliced Lime-cured Beef Salad

## 15. Gỏi Gà

18

Cabbage Salad with Shredded Chicken with innards served with homemade Vietnamese dressing of fish sauce and pepper

## 16. Gỏi Vịt

20

Sweet tender Duck meat with innards on top of shredded banana blossom

## 17. Mực Nướng Muối Tiêu

20

Grilled Sliced Squid sautéed with salt and pepper top with Salad

# Cháo

## [Congee - Rice Porridge]

### Cháo Bò [Beef Congee]

17

### Cháo Cá [Fish Congee]

17

### Cháo Vịt [Duck Congee]

17

### Cháo Lòng [Innards Congee]

17

### Cháo Gà [Chicken Congee]

17



# Cơm Dĩa [Rice Dishes]

Served Over Broken Rice, Lettuce, Cucumbers, Tomatoes & Fish Sauce.

Shredded Pork (\$3.00) Rice (\$3.00) Egg (\$2.00) | Pork Chop (\$6.00) Grilled Pork (\$6.00)  
Grilled Chicken (\$6.00) Grilled Beef (\$7.00)

## 18. Cơm Tấm Đặc Biệt

RICE PAPER Special Combo Rice Platter with  
Grilled Pork Chop. tofu stuff ed with shrimp  
paste.shrimp.fried egg.shredded pork.shrimp  
rolls with sweet chinese sausage

18

## 31. Cơm Gà Rôti

Vietnamese Style Oven-Roasted Chicken  
marinated in garlic on yellow rice

17

## 19. Cơm Tấm Bì Sườn Chả

Shredded Pork.Grilled Pork Chop.Egg custard  
on broken rice.lettuce.tomatoes.fish sauce

16

## 32. Cơm Chim Cút [3 pieces]

Marinated Roasted Quails

17

## 20. Cơm Tấm Bì Sườn

Shredded Pork.Grilled Pork Chop

16

## 33. Cơm Bò Lúc Lắc

Cubed Beef sauteed with onion.tomato and  
oyster sauce served on a bed of greens

18

## 21. Cơm Tấm Sườn Chả

Grilled Pork Chop.Egg custard

16

## 34. Cơm Tay Cầm Đặt Biệt

Combination of Seafood with Sweet Chinese  
Sausage baked in a Clay Pot with rice  
and vegetables

19

## 22. Cơm Tấm Bì Chả

Shredded Pork.Egg custard

16

## 35. Cơm Tay Cầm Hến

Baby Clams baked in a Clay Pot with rice.  
vegetables and peanuts

19

## 23. Cơm Tấm Sườn| Thịt Nướng

Choice of Grilled Pork Chop or Grilled Pork

16

31



## 24. Cơm Tấm Sườn Lạp Xưởng

Grilled Pork Chop.Sweet Chinese Sausage

16

## 25. Cơm Tấm Tàu Hủ Ký Lạp Xưởng Bì

Shrimp wrapped in Tofu Skin.Sweet Chinese  
sausage. Shredded Pork

16

## 26. Cơm Tấm Thịt Nướng Bì Chả

Grilled Pork.Shredded Pork.Egg custard]

Served Over Jasmine Rice, Lettuce, Cucumbers,  
Tomatoes & Fish Sauce

16

Served Over Jasmine Rice, Lettuce,  
Cucumbers, Tomatoes &  
Fish Sauce.

## 27. Cơm Bò Nướng Xã

Grilled Lemongrass Beef Skewers

17

## 28. Cơm Gà Nướng Chanh

Grilled Lemon Chicken

16

## 29. Cơm Sườn Bò Đại Hàn

Korean grilled Beef Short Ribs

19

## 30. Cơm Gà Xào Xã Ớt

Spicy Stir-fried Lemongrass Chicken

16

# Cơm Chiên [Fried Rice]

## 36. Cơm Chiên Bò Lúc Lắc

RICE PAPER Special style Fried Rice with Filet  
Mignon.Sweet Chinese Sausage. Eggs  
served with fresh vegetables

22

## 37. Cơm Chiên Hải Sản Đặt Biệt

Seafood Combination Fried Rice

20

## 38. Cơm Chiên Dương Châu

Combination Fried Rice  
(request no soy sauce) GF

19

## 39. Cơm Chiên Cua

Crab Fried Rice

21

## 40. Cơm Chiên Tôm

Shrimp Fried Rice  
(request no soy sauce) GF

19

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

<b>41. Hủ Tiếu hoặc Mì Đặc Biệt</b>	17	<b>46. Phở Đặc Biệt *</b>	17
Your choice of Egg or Clear Rice Noodles with Combo Seafood.Slice Pork and Innards			
<b>42. Hủ Tiếu hoặc Mì Nam Vang</b>	16	<b>47. Phở Tái Chín *</b>	16
Your choice of Egg or Clear Rice Noodles with Seafood and Barbecued.Slice Pork and Innards			
<b>43. Hủ Tiếu hoặc Mì Tôm Thịt</b>	16	<b>48. Phở Tái Bò Viên *</b>	16
Your choice of Egg or Rice Noodles Soup with Slice Pork and Shrimp			
<b>44. Hủ Tiếu hoặc Mì Chim Cút</b>	16	<b>49. Phở Tái Nạm *</b>	16
Your Choice of Egg or Rice Noodle Soup with marinated Roasted Quails			
<b>45. Hủ Tiếu hoặc Mì Đồ Biển</b>	17	<b>50. Phở Gà</b>	16
Your choice of Egg or Rice Noodles with Seafood			

## 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 (\$6.00) Grilled Chicken (\$6.00)  
Grilled Beef (\$7.00) Grilled Shrimp (\$6.00)

<b>51. Bún Đặc Biệt</b>	18	<b>Bún</b>	<b>Mắm Vĩnh Thuận</b>	17
Combination of Grilled Shrimp.Pork.Crispy Spring rolls.Shredded Pork				
<b>52. Bún Tôm Nướng GF</b>	16	<b>62. Bún Bò Huế</b>	17	
Grilled Shrimp				
<b>53. Bún Thịt Nướng</b>	16	<b>63. Bún Riêu Óc</b>	17	
Grilled Pork				
<b>54. Bún Chả Giò GF</b>	16	<b>64. Bún Thái</b>	17	
Crispy Spring Rolls				
<b>55. Bún Thịt Nướng Chả Giò</b>	16	<b>65. Bún Măng Vịt</b>	17	
Grilled Pork.Crispy Spring Rolls				
<b>56. Bún Tôm Thịt Nướng</b>	16	<b>66. Miến Măng Gà</b>	17	
Grilled Shrimp.Pork				
<b>57. Bún Gà Nướng Chanh</b>	16	<b>67. Bánh Canh Tôm Cua</b>	17	
Grilled Lemon Chicken				
<b>58. Bún Bò Nướng Xã</b>	17	<b>*Mì Vịt Tiêm</b>	17	
Grilled Lemongrass Beef				
<b>59. Bún Bò Xào Xã</b>	17	Egg Noodles Soup with five spices braised duck		
Thinly Slices Beef stir fried with onion. fresh lemongrass.pepper.onion.garlic				
<b>60. Bún Chả Hà Nội</b>	18			
Ha Noi style Pork Slices marinated in Lemongrass and Chili mix, Shrimp				

\*We use nuts & nut based oils in these menu items. If you are allergic to nuts or any other food, please let us know\*

## Phở [Beef Noodle Soup]

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

<b>46. Phở Đặc Biệt *</b>	17
Rice Noodle Soup with Eye Round Steak.Well Done Brisket.Well Done Flank.Tendon and Meat Balls	
<b>47. Phở Tái Chín *</b>	16
Rice Noodle Soup with Eye Round Steak and Well Done Brisket	
<b>48. Phở Tái Bò Viên *</b>	16
Rice Noodle Soup with Eye Round Steak and Meat Balls	
<b>49. Phở Tái Nạm *</b>	16
Rice Noodle Soup with Eye Round Steak and Well Done Flank	
<b>50. Phở Gà</b>	16
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 Soup]

# Lẩu

## [Vietnamese Hot Pot Soup]

Cook table side with portable burner

### 68. Lẩu Thái \*

Spicy Thai Style Soup served with a Combination of Seafood, Beef, Rice Noodles, Tofu, and Chinese Watercress

53

### 69. Lẩu Thập Cẩm \*

Special Hot Pot with Shrimp.Mussels. Squid.Fish Balls.Beef.Tofu served with Fresh Vegetables

53

### 70. Lẩu Đuôi Bò \*

Ox Tail.Spicy Beef Broth

63

### 71. Lẩu Chua Cá Rô Phi | Cá Kèo \*

Fish.Vegetables.Tomatoes.Bamboo.Bananas Blossoms.Okra.Pineapple.Mushroom and Celery

53

### 72. Lẩu Mắm \*

Spicy lemongrass soup with Prawns, big cuts of Fish, Pork Belly and Squids

53

**Extra: Soup | Vermicelli | Vegetables 7/ea**

### Canh Đuôi Bò

25

Ox Tail Soup

### Đuôi Bò Sate

25

Sate spicy Ox Tails stirfried with peanuts

Contains or may contain raw or uncooked ingredients.

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# Đồ Chay [Vegetarian]

### 78. Rau Xào Chay

17

Sweet & Mildy spicy sauce over sauteed Tofu pieces stir-fried w/mixed Vegetables erved w/Jasmine rice

### 79. Đậu Hủ Chiên Dòn Xã Ớt

17

Spicy crispy Tofu with Lemongrass served with Jasmine rice

### 80. Mì Xào Chay (Dòn hay Mêm)

18

Stir-fried Tofu & mixed Vegetables on your choice of crispy or soft Egg Noodles

### 81. Hủ Tiếu Áp Chảo Chay

18

Pan-fried Rice Noodles topped with mixed Vegetables and fried Tofu

### 82. Bánh Xèo Chay

17

Vegetarian Crispy Crepe

### 83. Cà Ri Chay

17

Curry Vegetables.Tofu.coconut milk.pepper, peanut, served with Jasmine rice



# 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

21

Chicken & mixed vegetables stir-fried in brown sauce

### 74. Bò

22

Beef & mixed vegetables stir-fried in brown sauce

### 75. Thập Cẩm

22

Combination of Beef.Seafood & mixed vegetables stir-fried in brown sauce

### 76. Đồ Biển

22

Seafood & mixed vegetables stir-fried in brown sauce

### 77. Miến Xào Cua

23

Clear Cellophane Noodle with Crab.scallions. coriander.ground pepper

## Các Món Ăn [Entrees]

**84. Canh Chua Cá hoặc Tôm** GF  
Vietnamese sweet & sour Tamarind soup with okra, pineapple, bean sprouts and tomato with your choice of Shrimp or Fish

21



84

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

18



87

**86. Gà Xào Xã Ớt**  
Chicken sauteed with Lemongrass & Curry Chili

18

**87. Bò Lúc Lắc**  
Shaky Beef - marinated cubed beef served over a bed of fresh Watercress, Tomatoes, and Onions

22



## Cuốn với Rau và Bánh Tráng Lettuce & RICE PAPER Wraps

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 (\$6.00) Grilled Chicken (\$6.00) Grilled Beef (\$7.00)  
Grilled Prawn paste on sugarcane (\$6.00) Grilled Shrimp (\$6.00|3pcs)

**88. RICE PAPER Combo Platter**

24

Grilled Seafood. Grilled Pork. Grilled ground Beef wrapped in grape leaves served with thin Vermicelli patties

**89. Bánh Hỏi Bò Nướng Lá Nho**

21

Grilled ground Beef wrapped in Grape leaves served with steamed thin Vermicelli

**90. Bánh Hỏi Bò Nướng Xã**

23

Grilled lemongrass Beef served with steamed thin Vermicelli

**91. Bánh Hỏi Thịt Nướng**

21

Grilled Shrimp and Grilled Pork skewers served with steamed thin Vermicelli

**92. Bánh Hỏi Con Đipi & Tôm Nướng**

21

Grilled Scallop & Shrimp served with steamed thin Vermicelli

**93. Bánh Xèo**

18

Southern Crepe stuff ed with Shrimps. Pork. Mung Beans. Onion. Bean Sprouts

**94. Bánh Hỏi Chạo Tôm**

20

Grilled Prawn paste on Sugar Cane served with steamed thin Vermicelli patties

**95. Bánh Hỏi Thịt Nướng** GF

20

Grilled Pork skewers served with steamed

thin Vermicelli

**96. Bánh Hỏi Gà Nướng Chanh**

20

Grilled Lemon Chicken skewers served with steamed thin Vermicelli

**97. Bánh Hỏi Tôm Nướng**

20

Grilled Shrimp skewers served with steamed thin Vermicelli patties



89

**98. Chả Cá Thịt Lã**

21

Grilled Dill Tumeric Fish served with steamed thin Vermicelli noodles

**99. Sườn Rang Mặn**

18

Caramelized Short Ribs in Clay Pot

**100. Tôm Rim Mặn**

18

Caramelized Shrimp

**101. Tôm Rang Muối | Tôm Rang Me**

18

Your choice of fried & salted Shrimp or fried Shrimp with Tamarind-based sauce shrimp with shells