



**RICE PAPER** TASTE.OF.VIETNAM

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

Open Daily 10am - 8pm

# GIẢI KHÁT

## BEVERAGE

### Nước Ngọt

Soft Drinks

Coke | Diet Coke | Sprite | Sunkist | Orange Soda

### Sữa Đậu Nành

Soy Bean Drink

### Nước Dừa Tươi

Young Coconut & Juice drink

### Soda Chanh

Freshly squeezed Lemonade & Club Soda

### Soda Chanh Muối

Preserved salted Lemon & Club Soda

### Soda Xí Muội

Preserved salted plum & Club Soda

### Đá Chanh

Freshly squeezed Lemonade

### 3 Rau Má

Pennywort Drink

### 4

### Cà Phê Đen Đá

Vietnamese Black Coffee Iced

### 6

### Cà Phê Sữa Đá

Vietnamese Iced Coffee & Condense Milk

### 6

### Trà Thái

Thai Iced Tea

### 6

### Seltzer Water

### Bottle Water

### 6

### Trà Nóng

Hot Jasmine Tea

### 6

### Trà Đá

Iced Tea

6

6

6

6

3

1.50

1.00/person

2



## SINH TỐ

### SMOOTHIES

### Sinh Tố Bơ

Avocado Smoothies

### Sinh Tố Mít

Jackfruit Smoothies

### Sinh Tố Mãng Cầu

Soursop Smoothies

### Sinh Tố Dừa

Coconut Smoothies

### Sinh Tố Sầu Riêng

Durian Smoothies

### Sinh Tố Xoài

Fresh Mango Smoothies - Seasonal

### Sinh Tố Cà Phê

Coffee Smoothies

### Sinh Tố Dâu

Strawberry Smoothies

### Sinh Tố Dưa Hấu

Fresh Watermelon Smoothies - Seasonal



## BEER

### SELECTIONS

#### DOMESTIC BEERS

IPA Haze

Bluemoon

#### IMPORTED BEERS

Heineken

Singha

Sapporo

Saigon

Hanoi

Orion Okinawa Craft

8

7

7

7

7

8

8

8

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

# WINE SELECTION

## WINE

### RESTAURANT HAND SELECT

## RED WINES

Carbernet Sauvignon	46
Merlot	43
Pinot Noir	45

## WHITE WINES

Chardonnay	44
Sauvignon Blanc	45

## SAKE

<b>G-Fifty "Genshu" (USA 300ml)</b>	<b>24</b>
Medium-dry nectarine, grape, and pear	
<b>Murai Family (Japan 300ml)</b>	<b>21</b>
"Tokubetsu Honjzo"	
Aromatic notes of banana, nectarine, layered with melon, toffee & anise flavors	
<b>Kibo "Junmai" (Japan 180ml)</b>	<b>14</b>
Hints of honey, roasted nuts & dried fruit	
<b>Sho Chiku Bai "Ginjo" (USA 300ml)</b>	<b>16</b>
Dry yet silky-smooth, rich & fruity flavor	
<b>Yomi-The afterlife (Japan 250ml)</b>	<b>15</b>
"Junmai Ginjo craft" Melon, cherry, red berries, light cream & mochi	
<b>Gokai "Junmai" (Japan 180ml)</b>	<b>13</b>
Full, dry savory clean finish	
<b>Sake (Japan/USA 180ml Hot/Cold)</b>	<b>13</b>
Restaurant hand selected	



Bottle

## RED WINES



Glass

Bottle

<b>Merlot   Flat Rock - CA</b>	<b>10</b>	<b>37</b>
Plum, cedar and a little spice with sourish cherry and mild strawberry note		

<b>Cabernet   Flat Rock - CA</b>	<b>10</b>	<b>37</b>
Rich dark fruit notes of blueberry and blackberry as well as earth, dust, mocha and ceda		

## WHITE WINES

<b>Sauvignon Blanc - CA</b>	<b>11</b>	<b>45</b>
The Crossing - New Zealand		
Grapefruit, lime , melon		

<b>Pinot Grigio   Lagaria - CA</b>	<b>10</b>	<b>37</b>
Fresh, soft and mild aromatic flavors		

<b>Chardonnay   Flat Rock</b>	<b>10</b>	<b>37</b>
Heady aromatics and soft rich flavors		

<b>Riesling   One Hope</b>	<b>10</b>	<b>37</b>
Santa Barbara County, CA		
Honeysuckle flower and white peach blossom, hints of ginger & tropical notes		

<b>Moscato</b>	<b>9</b>	<b>34</b>
Mezza Corona - Italy		
Flavors of apricot and passion fruit		

## ROSE WINE

<b>Rose</b>	<b>10</b>	<b>37</b>
French Blue Bordeaux		
Flavors of watermelon, strawberry and cherry		

## PROSECCO

<b>Coppola - Italy (187ml)</b>	<b>12</b>
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# KHAI VỊ

## APPETIZERS

- |   |    |   |    |
|---|----|---|----|
| 01 Ốc Nhồi (6 pieces)   | 15 | 08 Bò Nướng Lá Nho (5 pcs)  | 17 |
| Steamed escagot sausage,<br>black mushroom, ginger, onion   |    | (GF) Grilled Vietnamese style ground Beef<br>flavored with garlic, spices wrapped in Grape<br>leaf served with fish sauce and peanuts |    |
| 02 Ốc Len Xào Dừa   | 18 | 09 Chim Cút Quay (4 pcs)  | 17 |
| Snails with cream coconut   |    | Quails marinated, roasted and layered<br>with lettuce served with lime juice  |    |
| 03 Chả Giò (2 rolls)  | 8  | 10 Hến Xúc Bánh Đa  | 17 |
| Crispy Spring Rolls with ground pork,<br>crab meat, shrimp served with fish sauce<br>and fresh vegetables                                     |    | (GF) Baby Clams with Pork sautéed w/special<br>spices, herbs served with Sesame Rice<br>Crackers and peanuts                          |    |
| 04 Gỏi Cuốn (2 rolls)   | 8  | 11 Cánh Gà Chiên<br>Nước Mắm (5 pieces)   | 12 |
| Fresh garden rolls with shrimp, pork,<br>basil leaves, rice vermicelli noodles<br>served with special dipping peanut sauce                    |    | Deep-fried Chicken Wings sautéed<br>with fish sauce   |    |
| 05 Bì Cuốn (2 rolls)  | 8  | ◆ Rice Paper Cha Gio (2 rolls)  | 15 |
| Steamed RICE PAPER rolls with<br>shredded pork, pork skin   |    | Crispy Spring Rolls with seafood<br>and vegetables served with spicy mayo<br>and fresh vegetables                                     |    |
| 06 Nem Nướng (2 rolls)  | 8  | ◆ Vietnamese Coconut Shrimp   | 12 |
| Steamed RICE PAPER rolls with<br>Vietnamese Pork blended with Asian<br>spices, lettuce, pickled vegetables,<br>mint served with special sauce |    | Jumbo Shrimp wrapped in taro rolled in<br>Vietnamese rice crisps and lightly fried,<br>served with sauce                              |    |
|   |    | ◆ Bò Bía  | 8  |
|   |    | Fresh spring rolls with Chinese sausage, jicama,<br>carrot and eggs served with special<br>dipping peanut sauce                       |    |



# MÓN GỎI

## SALAD

ALL SALADS ARE SERVED WITH PEANUTS

**11 Gỏi Ngó Sen Tôm Thịt** 19

(GF) Young Lotus Salad with Shrimp and Pork

**12 Gỏi Ốc** 21

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

**13 Gỏi Đu Đủ Thái Lan** 18

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

**14 Bò Tái Chanh** 21

Thinly sliced Lime-cured Beef Salad

**15 Gỏi Gà** 18

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

**16 Gỏi Vịt** 21

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



◆ **Gỏi Củ Hũ Dừa Tôm Thịt** 25

Vietnamese coconut blade salad with shrimp and pork.

◆ **Gỏi Hải Sản** 25

Fresh pineapple with carrots, sweet union, lemongrass roasted peanuts, shrimp, calamari, scallop tossed over a bed of lettuce, tomatoes, onions

◆ **Gỏi Hến** 25

Baby clams with pork sautéed with special spices. Herbs, peanuts and shrimp on top of mixed vegetables served with sesame rice crackers

◆ **Gỏi Xoài Khô Cá Sặc** 18

Mango Salad with dried fish charger dried shrimp

◆ **Gỏi Bò** 25

Thinly Slices Beef stirred fried with onion, fresh lemongrass, pepper, onion, garlic served with Salad

\*\*\*WE USE NUTS & NUT BASED OILS IN THESE ITEMS.

IF YOU ARE ALLERGIC TO NUTS OR ANY OTHER FOOD, PLEASE LET US KNOW



# CƠM DĨA

## RICE DISHES

### ADD ON

SHREDDED PORK (\$3.00) | RICE (\$3.00)

EGG (\$2.00) | PORK CHOP (\$7.00)

GRILLED PORK (\$7.00) | GRILLED CHICKEN (\$7.00)

GRILLED BEEF (\$8.00)

### 18 CƠM TẮM ĐẶC BIỆT 20

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

### 19 CƠM TẮM BÌ SƯỜN CHẢ

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

### 20 CƠM TẮM BÌ SƯỜN

Shredded Pork, Grilled Pork Chop

### 21 CƠM TẮM SƯỜN CHẢ

Grilled Pork Chop, Egg custard

### 22 CƠM TẮM BÌ CHẢ

Shredded Pork, Egg custard

### 23 CƠM TẮM SƯỜN | THỊT NƯỚNG

Choice of Grilled Pork Chop or Grilled Pork

### 24 CƠM TẮM SƯỜN LẠP XƯƠNG

Grilled Pork Chop, Sweet Chinese Sausage

### 25 CƠM TẮM TÀU HỦ KÝ LẠP XƯƠNG BÌ

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

### 26 CƠM TẮM THỊT NƯỚNG BÌ CHẢ

Grilled Pork, Shredded Pork, Egg custard Served Over Jasmine Rice, Lettuce, Cucumbers, Tomatoes & Fish Sauce



### 27 CƠM BÒ NƯỚNG XÃ

Grilled Lemongrass Beef Skewers

### 28 CƠM GÀ NƯỚNG CHANH

Grilled Lemon Chicken

### 29 CƠM SƯỜN BÒ ĐẠI HÀN

Korean grilled Beef Short Ribs

### 30 CƠM GÀ XÀO XÃ ỚT

Spicy Stir-fried Lemongrass Chicken

### 31 CƠM GÀ RÔTI

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

### 32 CƠM CHIM CÚT (3 pieces)

Marinated Roasted Quails

### 33 CƠM BÒ LÚC LẮC

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

### 34 CƠM TAY CẨM ĐẶT BIỆT

Combination of Seafood with Sweet Chinese Sausage baked in a clay pot with rice and vegetables

### 35 CƠM TAY CẨM HẾN

Baby Clams baked in a clay pot with rice, vegetables and peanuts



# CƠM CHIÊN

FRIED RICE

**36 CƠM CHIÊN BÒ LÚC LẮC** 25

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

**37 CƠM CHIÊN HẢI SẢN ĐẶT BIỆT** 21

(GF) Seafood Combination Fried Rice

**38 CƠM CHIÊN DƯƠNG CHÂU** 20

(GF) Combination Fried Rice  
(request no soy sauce)



**39 CƠM CHIÊN CUA** 23

(GF) Crab Fried Rice

**40 CƠM CHIÊN TÔM** 19

Shrimp Fried Rice  
(request no soy sauce)

**◆ CƠM CHIÊN CÁ MẶN** 20

Salty Fish Fried Rice

## CHÁO

CONGEE-RICE PORRIDGE



**Cháo Bò** 18

Beef Congee

**Cháo Cá** 18

Fish Congee

**Cháo Vịt** 18

Duck Congee

**Cháo Lòng** 18

Innards Congee

**Cháo Gà** 18

Chicken Congee

# PHỞ

## BEEF NOODLE SOUP

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

- |  |    |   |    |
|--|----|---|----|
| 46 Phở Đặc Biệt *  | 18 | 49 Phở Tái Nạm *  | 17 |
| Rice noodle soup with eye round steak, well done brisket, well done flank, tendon and meat balls |    | Rice noodle soup with eye round steak and well done flank |    |
| 47 Phở Tái Chín *  | 17 | 50 Phở Gà   | 17 |
| Rice noodle soup with eye round steak and well done brisket                                      |    | Rice noodle soup with chicken                             |    |
| 48 Phở Tái Bò Viên *   | 17 |   |    |
| Rice noodle soup with eye round steak and meat balls   |    |   |    |



# HỦ TIẾU-MÌ

KHÔ HOẶC NƯỚC  
NOODLE WITH OR W/O SOUP



- |  |    |
|--|----|
| 41 Hủ Tiếu hoặc Mì Đặc Biệt  | 18 |
| Your choice of egg or clear rice noodles with combo seafood, sliced pork and innards         |    |
| 42 Hủ Tiếu hoặc Mì Nam Vang  | 17 |
| Your choice of egg or clear rice noodles with seafood and barbecued, sliced pork and innards |    |
| 43 Hủ Tiếu hoặc Mì Tôm Thịt  | 17 |
| Your choice of egg or rice noodles soup with sliced pork and shrimp                          |    |
| 44 Hủ Tiếu hoặc Mì Chim Cút  | 17 |
| Your choice of egg or rice noodle soup with marinated roasted quails                         |    |
| 45 Hủ Tiếu hoặc Mì Đồ Biển   | 18 |
| Your choice of egg or rice noodles with seafood  |    |

\* Contains or may contain raw or uncooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*





51

# 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 ..... \$7.00 Grilled Chicken ..... \$7.00  
Grilled Beef ..... \$8.00 Grilled Shrimp ..... \$7.00

#### 51 Bún Đắc Biệt

Combination of grilled shrimp, pork,  
crispy spring rolls, shredded pork

#### 52 Bún Tôm Nướng

(GF) Grilled shrimp

#### 53 Bún Thịt Nướng

Grilled pork

#### 54 Bún Chả Giò

Crispy spring rolls

#### 55 Bún Thịt Nướng Chả Giò

Grilled pork, crispy spring rolls

20

#### 56 Bún Tôm Thịt Nướng

Grilled shrimp, pork

#### 57 Bún Gà Nướng Chanh

Grilled lemon chicken

#### 58 Bún Bò Nướng Xả

Grilled lemongrass beef

#### 59 Bún Bò Xào Xả

Thinly sliced beef stired fried with onion,  
fresh lemongrass, pepper, onion, garlic

#### 60 Bún Chả Hà Nội

Ha Noi style pork slices marinated  
in lemongrass and chili mix, shrimp

18

18

19

19

21

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

# BÚN

## VERMICELLI RICE NOODLE SOUP

#### 61 Bún Mắm Vĩnh Thuận

Rice vermicelli noodle soup with shrimp,  
big cuts of fish, pork, squid

#### 62 Bún Bò Huế

Hue-style spicy lemongrass beef noodle  
Soup with blood, pork feet

18

18



62

#### 63 Bún Riêu Ốc

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

18

#### 64 Bún Thái

Rice vermicelli tamarind soup with seafood

18

#### 65 Bún Măng Vịt

Thin rice noodles soup with tender duck  
meat, bamboo shoots served with duck,  
Innards with salad and peanuts

18

#### 66 Miến Măng Gà

Clear cellophane noodle soup with  
shredded chicken, sprinkled with scallions,  
coriander, and ground pepper

18

#### 67 Bánh Canh Tôm Cua

Fat rice noodle in thick soup with  
shrimp cake and crabmeat

18

#### ◆ Bò Kho

20

# LẦU

## VIETNAMESE HOT POT SOUP

COOK TABLE SIDE WITH PORTABLE BURNER



68

EXTRA:

SOUP | VERMICELLI | VEGETABLES 7/EA

### 68 Lẩu Thái 55

Spicy Thai style soup served with a combination of seafood, beef, rice noodles, tofu, and chinese watercress

### 69 Lẩu Thập Cẩm 55

Special hot pot with shrimp, mussels, squid, fish balls, beef, tofu served with fresh vegetables

### 70 Lẩu Đuôi Bò 70

Ox tail, spicy beef broth

### 71 Lẩu Chua Cá rô Phi | Cá Kèo 55

Fish, vegetables, tomatoes, bamboo, bananas blossoms, okra, pineapple, mushroom, celery

### 72 Lẩu Mắm 60

Spicy lemongrass soup with prawns, big cuts of fish, pork belly, squids

Contains or may contain raw or uncooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## MÌ XÀO DÒN/MỀM PHỞ ÁP CHÁO/HỦ TIẾU

YOUR CHOICE OF (SOFT OR CRISPY)

MÌ - YELLOW EGG NOODLES | HỦ TIẾU - RICE NOODLES

### 73 Gà

Chicken & mixed vegetables  
stir-fried in brown sauce

### 74 Bò

Beef & mixed vegetables  
stir-fried in brown sauce

### 75 Thập Cẩm

Combination of beef, seafood & mixed  
vegetables stir-fried in brown sauce

### 76 Đồ Biển

Seafood & mixed vegetables  
stir-fried in brown sauce

### 22

### 77 Miến Xào Cua

25

Clear cellophane noodle with crab,  
scallions, coriander, ground pepper

### 23

### 23

### 23

76



# ĐỒ CHAY

VEGETARIAN

## 78 Rau Xào Chay

Sweet & mild spicy sauce over sauteed tofu pieces stir-fried w/mixed vegetables served w/jasmine rice

## 79 Đậu Hủ Chiên Dòn Xả Ớt

Spicy crispy tofu with lemongrass served with jasmine rice

## 80 Mì Xào Chay (Dòn hay Mềm)

Stir-fried tofu & mixed vegetables on your choice of crispy or soft egg noodles

## 81 Hủ Tiếu Áp Chảo Chay

GF Pan-fried rice noodles topped with mixed vegetables and fried tofu

18

## 82 Bánh Xèo Chay

Vegetarian crispy crepe

18

## 83 Cà Ri Chay

Curry vegetables, tofu, coconut milk, pepper, peanut, served with jasmine rice

18



# MÓN MẶN

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

## 85 Cá Kho Tộ

Caramelized fish in clay pot

20

## 86 Gà Xào Xả Ớt

Chicken sauteed with lemongrass & curry chili

20

## 87 Bò Lúc Lắc

Shaky beef - marinated cubed beef served over a bed of fresh watercress, tomatoes, and onions

25

## 99 Sườn Rang Mặn

Caramelized short ribs in clay pot

18

## 100 Tôm Rim Mặn

Caramelized shrimp in clay pot

18

## 101 Tôm Rang Muối / Tôm Rang Me

Your choice of fried & salted shrimp or fried shrimp with tamarind-based sauce (shrimp with shells)

25

## ◆ Cua Lột Rang Muối

Crispy salted & spiced soft shell Crab served over watercress, tomatoes, onions

26

## ◆ Xà Lách Xoong/ Cải Làn Xào Tỏi

Your choice of Chinese broccoli or watercress stir-fried with garlic.

20

## ◆ Rau Xào Thập Cẩm | Tôm | Bò

Mixed vegetables stir-fried with garlic of your choice of combination | shrimp | beef

25

## ◆ Đồ Biển Rang Muối

Crispy salted & spiced assorted seafoods

25

## ◆ Nui Xào Bò Lúc Lắc

Stir-fried macaroni with beef

25



## ◆ Canh Đuôi Bò

Ox tail soup

25

## ◆ Đuôi Bò Sate

Sate spicy ox tails stir-fried with peanuts

25



# CUỐN RAU & 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 (\$5.00) - GRILLED PORK (\$7.00)

GRILLED CHICKEN (\$7.00) - GRILLED BEEF (\$8.00)

GRILLED PRAWN PASTE ON SUGARCANE (\$7.00)

GRILLED SHRIMP (\$7.00/ 3PCS) - ADD EXTRA VEGETABLE (\$5.00)

### 88 RICE PAPER Combo Platter 25

Grilled seafood, grilled pork, grilled ground beef wrapped in grape leaves served with thin vermicelli patties

### 89 Bánh Hủ Bò Nướng Lá Nho 23

Grilled ground beef wrapped in grape leaves served with steamed thin vermicelli

### 90 Bánh Hủ Bò Nướng Xả 25

Grilled lemongrass beef served with steamed thin vermicelli

### 91 Bánh Hủ Tôm Thịt Nướng 25

(GF) Grilled shrimp and grilled pork skewers served with steamed thin vermicelli

### 92 Bánh Hủ Con Đệp & Tôm Nướng 25

(GF) Grilled scallop & shrimp served with steamed thin vermicelli

### 93 Bánh Xèo 19

(GF) Southern crepe stuffed with shrimps, pork, mung beans, onion, bean sprouts

### ◆ Bánh Hủ Heo Quay 25

Roasted pork served with steamed thin vermicelli



### 94 Bánh Hủ Chạo Tôm 23

(GF) Grilled prawn paste on sugar cane served with steamed thin vermicelli patties

### 95 Bánh Hủ Thịt Nướng 23

Grilled pork skewers served with steamed thin vermicelli

### 96 Bánh Hủ Gà Nướng Chanh 23

Grilled lemon chicken skewers served with steamed thin vermicelli

### 97 Bánh Hủ Tôm Nướng 25

(GF) Grilled shrimp skewers served with steamed thin vermicelli patties

### 98 Chả Cá Thì Là 23

Grilled dill tumeric fish served with steamed thin vermicelli noodles

## TRÁNG MIỆNG

### DESSERTS

### ◆ Xôi Xoài Seasonal

Sticky rice & mango with coconut milk & sesame seeds

### ◆ Chuối Chiên 12

Fried Banana topped with honey served with ice cream and seasonal fruits.



WE USE NUTS & NUT BASED OILS IN THESE MENU ITEMS.

IF YOU ARE ALLERGIC TO NUTS OR ANY OTHER FOOD, PLEASE LET US KNOW.