

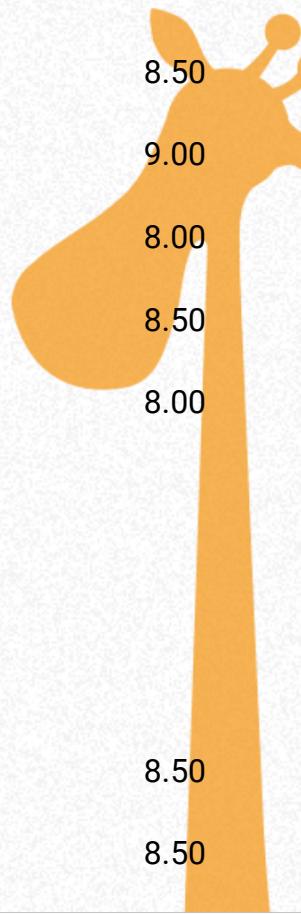
SMALL BITES

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Gỏi Cuốn (2 Pieces)	4.50
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)	
Mực Chiên Giòn	6.50
Squid tossed in herbs + Eat Vietnam Spice	
Cánh Gà	6.00
Sticky chicken wings glazed in Eat Vietnam b.b.grill sauce	
Chả Giò (2 Pieces)	4.50
Crispy Traditional vietnamese spring rolls served with our homemade dipping sauce Prawns + Lean mince pork or Vegetables + mushrooms (v)	
Đậu Hũ Chiên Giòn	5.00
Silken tofu tossed in herbs + Eat Vietnam Spice	
Gỏi Tôm	7.00
Young green mango salad + Prawns topped with peanuts and shallot Or Vegan Available(va)	

PHO-NATIC

Our traditional Vietnamese Pho has been carefully simmered for 12 hours with rich beef bones + a secret combination of herbs and spices. Served with beansprouts, lemon, chillies + fresh herbs.

Phở Bò Tái	8.50
Sliced rare beef	
Phở Đặc Biệt	9.00
Pulled chicken + sliced rare beef + well cooked beef brisket	
Phở Chay	8.00
Exotic mushrooms with tofu (v)	
Phở Bò Chín	8.50
Slow cooked beef brisket	
Phở Gà	8.00
Pulled corn fed chicken	



IMPERIAL HUE

Bún Hue is 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 bó Huế	8.50
Slow cooked tender beef + lean pork	
Bún Chả Cá Qui Nhơn	8.50
Homemade fish cakes with herbs	

Bún Gà Huế Pulled corn fed Chicken	8.00
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MAMA'S TOP PICK

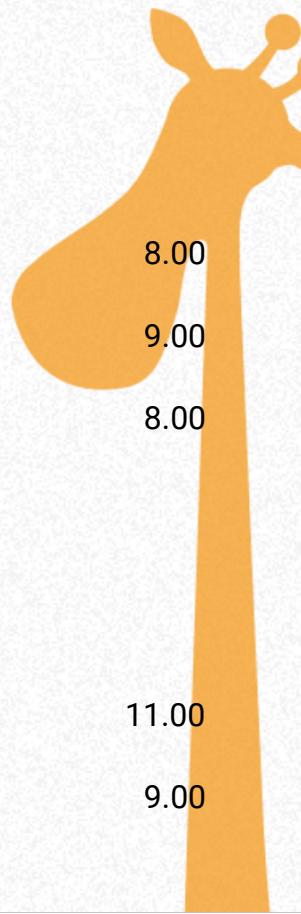
"These traditional dishes have been specially selected as they are authentic to our Mama's recipe".

Bò né ốp la Rib-eye steak + pate + organic egg, on a sizzling iron plate + salad + bread	11.00
Chim Cút Nướng Bar.B.Grill quail marinated with lemongrass, served with lime + peppercorn sauce	8.50
Cơm Chiên Đà Nẵng Danang Famous fried rice with Prawns + vietnamese ham + Asian sausage	7.50
Bánh Khọt Mini savory coconut pancakes each encasing a tiger prawn. Sprinkled with spring onion, Served with fresh herbs + lettuce + nuc mam(va)	8.50
Gà Cà Ri Traditional homemade Vietnamese chicken curry + Rice Or vegan Available (va)	8.00
Bò Lúc Lắc Shakin Fillet Steak in black pepper + garnished with Crispy Salad	9.00

BIG BOWL

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

Bún Thịt Nướng Bar.B.Grill shoulder pork marinated in lemongrass(n)	8.00
Bún Đặc Biệt Bar.B.Grill Pork + meat spring rolls(n)	9.00
Bún Chân Giò Homemade prawn + pork spring rolls Or vegan Available (va)(n)	8.00



ON THE BAR.B.GRILL

Specially selected meat from smithfield market, marinated + grilled.
Served with rice + crispy salad + house pickles.

Sườn Dê Nướng Juicy lamb chops marinated in our secret kimchi spice	11.00
Sườn Heo Nướng Grand slam Baby back ribs tenderly mixed in our special EAT VIETNAM spices	9.00

Tôm Nướng	10.00
Fresh water jumbo prawns marinated with a hint of garlic + lemongrass	
Gà Nướng	9.00
Tender chicken thigh massaged in Sa-te spice	

ON THE SIDE/SALAD

Cơm Hải Nam	3.00
Special yellow rice topped with dry shallots	
Bánh Tráng Nướng	2.00
Black sesame crackers, served with a sweet chilli dip (v)	
Khoai Lang Chiên	3.50
Sweet potato fries (v)	
Cơm Trắng	2.50
Jasmine famous white rice	
Bánh Phồng Tôm	2.00
Mix selection of prawn + spicy crackers, with sweet chilli dip	
Rau Muống Xào Tỏi	6.50
Vietnamese water spinach with garlic (v)	

KIDS CORNER

Phở Bò Chín	8.50
Slow cooked beef brisket	
Cơm Chiên Gà	5.00
Fried Jasmine rice + chicken	
Khoai Chiên - Sườn Nướng	6.00
Sweet potato fries + grilled baby back ribs	
Phở Gà	5.00
Pulled corn fed chicken	
Khoai Chiên - Gà Nướng	6.00
Sweet potato fries + grilled chicken	

DESSERTS

Chè Ba Màu	3.50
Classic vietnam three colour dessert	
Kem Vanilla	3.00
Vanilla ice cream	
Chè Hoa Quả	3.50
Mix selection of tropical fruits dessert	