**1. Bánh cống Cô Út:**

Despite the abundance of southern cuisine, Bánh Cống (Fried Shrimp Cake) continues to draw in large numbers of tourists due of its unique flavor profile, which includes crispy crust, fresh shrimp, sour and spicy dipping sauce, and raw veggies. Though being a meal from the countryside, Bánh Cống has grown to be an essential specialty in the life of the locals. Ground pork, shrimp, and well-seasoned green beans make up the majority of the filling. It tastes quite good served with raw vegetables. If you have the chance to visit, you ought to make time for Bánh Cống.

Address: 28 Ly Tu Trong Street

**2. Nem nướng Thanh Vân:**

In the North, Central, and South, nem nướng (grilled pork sausage) are a common item on family dinners and at weekend get-togethers. Instead of seasoned fish sauce mixed with pineapple like in other locations, ground soy sauce mixed with dipping sauce is frequently used for this food. The dipping sauce in this spring roll meal is really an afterthought in terms of flavor enhancement. No matter how good the grilled spring rolls are, they will lose their elegance and the essence of the meal if the dipping sauce is mixed incorrectly.

Address: 17 Hoa Binh Avenue

3. Quán Hồi Đó:

Inspired by the ancient Southwestern village life of the 1990s and the tradition of getting together every night, Hồi Đó Restaurant was established. As soon as you step inside the door, the cacophony of contemporary life disappears. Here, you'll be greeted with a genuine grin and served delectable meals that will allow you to fully immerse yourself in the past in the comfortable yet intimate setting of our grandparents' day.   
Hồi Đó's culinary adventure doesn't end here; it continues with connections to other branches that have previously served a wide range of patrons in the Southwest, providing a plethora of fresh experiences. Hồi Đó stepped back from its quick growth to fulfill its initial objective: to provide you with warm meals that have real flavors and a comforting atmosphere.

Address: 54 Trần Bình Trọng Street

4. Bò lát lốt Yến Nhi

If you find a cafe on Chau Van Liem street between 5 pm and 9 p.m. that is boiling with smoke and has a lot of people gathered, it's surely Yen Nhi Diner, a cozy and welcoming establishment. This restaurant, which serves some of the most excellent and well-liked beef with lolot leaves in Can Tho, is a great place to "gather" friends on the weekends so you can enjoy food and chat.

Address: 125 Châu Văn Liêm

5. Viễn Hưng Beefsteak

Can Tho people have been eating shumai bread for breakfast for a very long time. Vien Hung's hot loaf of bread and spicy, mouthwatering meatballs draw a large audience during breakfast. Fried rice, dumplings, and toast with dry or liquid shumai are your options. This is one of Can Tho's oldest and most well-known banh thiu mai shops. Since it opened, diners have been drawn to Vien Hung. When the bread is served, it will be combined with fried eggs, chopped cassava, and tender pork liver patties topped with a flavorful tomato sauce in a tiny cast-iron skillet. Serve with warm bread and a squeeze of lemon, salt, and pepper. Everything comes together to make a visually appealing dish.

Given its unusual look straight from the pan and its taste, pan bread might be considered a breakfast dish worth trying. There is nothing better than breaking into pieces of crispy bread and dipping it in a sauce made with shumai, egg yolks, egg whites, salt, pepper, and lemon.

Address: 61 Võ Văn Tần

6. HUU VUI Chay Vegetarian & coffee

Vegetarian food enthusiasts are drawn to HUU VUI Vegetarian & Coffee, a new establishment situated in a tiny alleyway in Can Tho's inner city. The restaurant features a sophisticated and comfortable interior design, a very varied and appealing vegetarian food, and an incredibly stylish exterior.  
In an effort to promote an eco-friendly way of living, HUU VUI restaurant uses natural outside airflow rather than air conditioning and a variety of green plants to create a calm, cool atmosphere. Inspired by delectable foods from home, the restaurant owner and cooks have imaginatively developed the vegetarian dishes here in both shape and flavor, triggering emotions in both new and familiar guests.

103/5B Lý Tự Trọng Street

7. Phở Thiện

From North to South, Vietnamese people have traditionally considered pho to be a spiritual food. One of the top pho places in the city, Pho Thien is tucked away in a little alleyway and draws a large crowd each evening. You may have pho at a reasonable cost with plenty of meatballs and beef in a thick broth.

104 Trương Định street

8. Bánh xèo 7 tới

Vietnamese pancakes, or banh xeo, are among Can Tho's well-known specialties. It always has a distinct flavor that isn't compatible with anything else. Pork belly, shrimp combined with green beans, cake flour, coconut, and cassava roots are the key ingredients of banh xeo. Can Tho's Restaurant 7 Toi has a long history of fame. This cake has a lovely crunchy crust and a flavor that is distinctive of the South. However, the coconut pot with minced duck flesh is the most unique part of this banh xeo. Not many locations have this wonderful of a combination as Banh Xeo in the Mekong Delta does. Here, the banh xeo is precisely made to produce a unique and delectable flavor.

45 Hoàng Quốc Việt Street

9. bún thái

Thai vermicelli, or bun thai, has the sour and sweet flavor of Thai cuisine. The thick, sour, and spicy broth of a Thai vermicelli bowl is accompanied by shrimp, squid, beef, water spinach, and bean sprouts combined with a variety of water spinach, bananas, onions, and peppers. This soup is made using a special formula that gives it a distinct sour flavor that goes well with Vietnamese cuisine. The first thing you'll notice when you walk into the restaurant is the delicious smell coming from the broth in the processing section. A range of toppings, including ice cream, squid, and shrimp, are showcased in glass cases, enticing you to sample them only by sight.

Ngô Sĩ Liên Street

10. xôi gà hữu phước

In the Mekong Delta, sticky rice has been a staple food for thousands of years. It comes in a variety of flavors, including savory, sweet, and vegetarian varieties. Situated directly beside the night market Huu Phuoc Chicken Sticky Rice, located in the city center, never lets customers down with its rustic sticky rice that comes with an abundance of meat, eggs, and vegetables at a reasonable price. Every night, a large number of residents congregate here.

24 Phan Bội Châu street