

# HOME STYLE

VIETNAMESE  
COOKING

# Viet Grill

## STARTERS

# SHOREDITCH'S

BEST VIETNAMESE  
SINCE 2006

### SMALL EATS



- PRAWN CRACKERS** 2  
Phồng tôm
- SWEET POTATO FRIES (v)** 4  
Khoai lang chiên  
drizzled in honey and sesame seeds
- SAIGON XEO PANCAKE** 9.50  
Bánh xèo  
coconut milk flavoured crisp pancake, served with lettuce to wrap, filled with:  
chicken, prawn 9  
tofu, mushroom, chives (v) 8.50
- GRILLED AFIGGY UBERGINE** 🍴 6.50  
Cà tím nướng  
with minced pork, spring onion oil, nuoc cham dressing, peanuts, toppings

- SALT N PEPPER**  
Món rang muối  
Squid 9.50  
Prawns (shells on) 9.50  
Soft shell crab 9  
Silken Tofu (v) 7.50

- ANCHOVIED CHICKEN WINGS**  
Cánh gà chiên nước mắm 5.95  
with caramelised fish sauce

- HANOI PILLOW DUMPLINGS** 6.50  
Bánh gối  
crispy pastry stuffed with glass noodle, minced pork, clod ear mushroom, chinese sausage

### ROLLS



- SUMMER ROLLS** 🍴 5.20  
Gỏi cuốn  
choice of prawns or tofu & herbs
- HANOI CRISPY CRAB PARCEL** 6.50  
Nem cua  
crab meat, pork neck, prawns, mushrooms, glass noodles

- IMPERIAL SPRING ROLLS** 5.50  
Chả giò thịt  
pork shoulder, shrimp, cloud ear mushrooms, glass noodles

- VEGETABLE SPRING ROLLS** 5.50  
Chả giò chay (v)  
mung beans, taro, kohlrabi, Asian mushrooms

- STEAMED PHO ROLLS** 3 each  
Phở cuốn  
stirfried peppered beef, dai-kon, Vietnamese herbs, crispy shallot, peanuts (min 2)

### SOUP & SALAD



- LEMON-CURED BEEF SALAD** 9  
Bò tái chanh  
finely sliced beef, cured in lime juice, and tossed with fresh herbs, prawn crackers

- GREEN PAPAYA SALAD** 🍴 8.50  
Gỏi đu đủ bò khô  
with or without dried roast brisket, Vietnamese balm, roasted peanuts, house vinaigrette, served with prawn crackers

- HOUSE CRUNCHY SALAD** 6.50  
Xà lách trộn dầu giấm  
garlic oil, house vinaigrette, tomato, cucumber, cabbage

- VIETNAMESE CHICKEN SALAD** 6.50  
Gỏi đậu phụ cải xoăn 🍴  
shredded cornfed chicken, cabbage, garlic chips, prawn crackers

- MEKONG HOT & SOUR FISH BROTH**  
Canh chua cá 7.50  
halibut collar, taro stem, okra, tamarind pineapple broth, hot chilli

- CHOY SUM GREENS & GINGER SOUP**  
Canh rau cải  
king prawn/ tofu 5.50/4.50

### HOUSE SPECIALTY

## JOSPER GRILL

- SPICY HONEYED CHICKEN** 6  
Gà nướng mật ong  
BBQ chicken, sate chilli oil, honeyed, sasame seed, on skewers

- CHEF VINH'S BEEF** 9  
Bò tơ nướng mỡ chài  
beef tenderloin wrapped in caul fat, matured soya marinated, mustard sauce

- PIG ON STICKS** 7.50 🍴  
Nem lụi Huế  
mashed spiced pork mash, toasted rice powder, garlic, Hue peanut sauce

- BETEL LEAF DUMPLINGS** 🍴 7  
Chả lá lốt  
finely chopped beef and pork, lemongrass, spring onion oil, peanut toppings

### PLATTERS

(for two to share)

- HOUSE PLATTER** 18  
Salt & pepper squid, imperial spring rolls, betel leaf dumplings, house salad

- WRAPS & ROLLS** 🍴 15  
Prawn summer rolls, Imperial spring rolls, Hanoi Pillow dumplings

- VEGETARIAN** 🍴 13  
Tofu summer rolls, salt & pepper okra and aubergine, lemongrass tofu, mixed watercress salad

# MAINS

WE RECOMMEND A SIDE OF RICE OR NOODLES TO COMPLEMENT YOUR DISH

## MEAT



<p><b>CHICKEN ROYALE</b> 12 Gà rôti 🥜 whole spring chicken marinated in 5 spices, roasted and dressed in soy sauce</p> <p><b>CHILLI AND LEMONGRASS CHICKEN</b> Gà xào sả ớt 9 stir fried with coconut milk, tumeric and spring onions</p>	<p><b>CUMIN INDOCHINE LAMB STIR-FRY</b> 10.50 Cừu xào cay wokked lamb dices with spicy dried herbs</p> <p><b>SAIGON PORK BELLY STEW</b> 9.95 Thịt kho trứng slow-braised in coconut juice and caramelised fish sauce, with fried boiled egg</p> <p><b>CLASSIC SWEET AND SOUR SPARE RIBS</b> 9 Sườn xào chua ngọt with our secret sauce, green pepper, onions</p>	<p><b>CAMPFIRE STEAK</b> 12 Bò quanh lửa hồng 🥜 claypot cooked steak with onions and oyster sauce</p> <p><b>VIETNAMESE BEEF STEW</b> 11 Bò kho lemongrass, sweet shallots, cinnamon in a rich beef broth</p> <p><b>SHAKING BEEF</b> 12.50 Bò lúc lắc Beef tenderloin, wok tossed with capsicum, onion, Phu Quoc black pepper, garlic &amp; oyster sauce</p>
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### BRAISED DUCK WITH GREEN PEPPERCORN

Vịt nấu tiêu 12.50  
with mushroom, glutinous rice wine, shiitake mushroom

## FISH & SEAFOOD



<p><b>SIZZLING SEAFOOD WITH PEPPER SAUCE</b> 12 Thập cẩm hải sản 🥜 prawn, squid, mussels and greens</p> <p><b>CRISPY MANGO SEA BASS</b> 11 Cá chiên mắm xoài green mango salad and Mekong herbs</p>	<p><b>PHU QUOC WOKKED SQUID</b> 11 Mực xào Phú Quốc with black pepper, chinese celery, chilli paste, tamarind, tomatoes</p> <p><b>CLAYPOT MEKONG CATFISH</b> 10.50 Cá kho tộ in a caramelised light fish sauce, hot black pepper</p>	<p><b>OVEN BAKED MACKEREL IN BANANA LEAVES</b> 11 Cá nướng lá chuối stuffed with lemongrass and galangal</p>
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## CURRY



<p><b>CHAM BONITO FISH CURRY</b> 12.50 Cà ri cá 🥜 bonito flesh, tamarind, fenu-greek, traditionally cooked as Cham people in central Vietnam with lot of hot spices</p>	<p><b>DONG DU LAMB NECK CURRY</b> 11.95 Cà ri cừu 🥜 a rich, very spicy curry with tomatoes, aubergine, okra, from Dong Du Temple of Saigon</p>	<p><b>VIETNAMESE CHICKEN CURRY</b> 10 Gà cà ri 🥜 origianl yellow curry, lemongrass, cloves, dried chilli</p>
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## VEGETARIAN & SIDES



<p><b>SOYA TOFU STEW IN CLAYPOT</b> 8.50 Đậu phụ kho with shiitake mushroom</p> <p><b>OKRA AND AUBERGINE CURRY</b> 8.50 Cà ri chay 🥜 with coconut and cardamom</p> <p><b>SAUTEED AUBERGINE &amp; BETEL LEAF</b> 9 Cà tím xào lá ớt perilla herb, tofu, thicken soya sauce</p> <p><b>LEMONGRASS CHILLI CRUSTED TOFU</b> Đậu hũ chiên sả ớt 7.50 chilli and 5 spice sea salt</p>	<p><b>STIR-FRIED WATER SPINACH</b> 7 Rau muống xào tỏi with garlic, ginger in a Vietnamese Miso</p> <p><b>STIR FRIED CHOY SUM</b> 6.50 Cải ngọt xào with enokitake mushroom and chilli flakes</p> <p><b>LEMONGRASS CHILLI CRUSTED TOFU</b> Đậu hũ chiên sả ớt 7.50 chilli and 5 spice sea salt</p> <p><b>WOK STIR FRIED FRENCH BEANS</b> Đậu đũa xào sate 7.50 homemade chilli oil, garlic, soya sauce</p>	<p><b>RICE/NOODLES</b></p> <p><b>JASMINE RICE</b> 3</p> <p><b>EGG FRIED RICE</b> 3.95</p> <p><b>VEGETABLE FRIED RICE</b> 7.50</p> <p><b>WOK RAMEN WITH BEANSPROUTS</b> 5.50</p> <p><b>WOK PHO WITH CHOY SUM AND MUSHROOM</b> 7.50</p>
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**VIETNAMESE FRIED RICE** 9  
Chinese sausage, peas, shrimp, carrot, Vietnamese ham, served with a fried egg

🥜 peanuts – optional

🥜 peanuts – can't be removed

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY. NOT ALL INGREDIENTS MAY BE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

## SET MENU

25 pp, ideal for group  
(min 2 people)

### SHARING PLATTER

all dishes included

IMPERIAL SPRING ROLLS

SUMMER ROLLS

BETEL LEAF DUMPLINGS

PIG ON STICKS

HOUSE SALAD

(Vegetarian options available)

### MAIN

choose 1 dish per person

CHICKEN ROYALE

CLAYPOT CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

SOYA TOFU STEW

Sides – seasonal Asian greens  
and jasmine rice

### PUDDING

BANANA FRITTER  
WITH ICE CREAM

## ONE BOWL DISHES 12

### RICE BOWLS



#### SAIGON HAWKER RICE

Cơm sườn  
char grilled pork chop with 5  
spices, fried egg and pickle

12

#### CHILLI PORK CHOP

Cơm thân heo rang muối  
with Chinese spice salt and  
steamed choysum

10.50

#### CRISPY SKIN CHICKEN WITH RED RICE

Cơm gà quay 🍴  
fried soy chicken, garlic fried rice,  
house salad

10.50

#### AUBERGINE AND TOFU CLAYPOT RICE

Cơm cà tím xào đậu đen 🍴  
claypot cooked with blackbean  
sauce, spring onions

12

### SPECIAL OFFER

# SPECIAL

### HAPPY HOUR

(MON-FRI 3-6PM)

A Rice, Vermicelli or Noodle  
Bowl with prawn crackers  
10

### VERMICELLI BOWLS



#### HANOI BBQ PORK

Bún chả Hà Nội 🍴  
grilled lemongrass pork  
shoulder and belly, pork  
patties in a warm meat broth  
with a crispy spring roll

12

#### TIU BOWL Phở Tíu 🍴

chicken, prawn, charsiu pork,  
Asian herbs over rice noodles,  
dressed with tangy sour sauce,  
with soup on the side

11

#### SPRING BOWL

Bún Nem 🍴  
crab roll, imperial spring roll and  
betel dumplings

11.50

#### BUN SA Bún bò Nam bộ 🍴

Lemongrass, beansprouts, chilli,  
stir fried, peanuts and scallots  
topping

Chicken or Beef

Prawns

11

12

#### LEMONGRASS BUN SA STOFU

Bún sả Tofu (v) 🍴  
crispy tofu stir fried with chillion,  
beansprouts, spring onions, pea-  
nuts and scallots toppings

10

10

#### VEGETARIAN SPRING BOWL

Bún nem chay (v) 🍴  
with crispy tofu, mixed Vietnamese  
herbs, spring onions oil, peanut  
toppings

10.50

### WOK NOODLES



#### WOK STEAK PHO

Phở xào bò  
wok flat noodle with crunchy  
greens, beef, thicken pho broth  
sauce

11.50

#### WOK RAMEN WITH MEAT AND SEAFOOD

Mì xào giòn  
wok flat noodle with crunchy  
greens, and your choice of

13

Steak

Chicken

Tofu, choysum & mushroom

Seafood

12

11

11

12

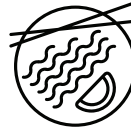
#### STIR FRIED CASSAVA VERMICELLI

Miến Xào  
with crab, prawn, beansprouts,  
broken egg and crispy shallot  
toppings

12.50

# PHO!

VIET GRILL'S SPECIALTY



Pho was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, Pho in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

## HAVE IT YOUR WAY!

Each serving of Pho comes with a side plate of **Saw-tooth Coriander, Thai Basil, Chilli, Beansprouts**, and some **Lemon**. Add the herbs and lemon to the bowl of Pho, to suit your taste. On your table there are two bottles: **Hot Chilli sauce** and **Hoisin Sauce**. In North Vietnam

they only use Hot Chilli sauce, but in the South people add Hoisin as well. Our Pho combines the deep sweetness from the marrow bone of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

### BEEF

The original Vietnamese noodle soup, with 24 hour beef marrow bone stock, served with many varieties of beef cuts, a plate of herbs for garnish, and a homemade spicy sauce to dip the meat in.

**ORIGINAL PHO** 10.50  
steak n beef brisket for varied flavour and texture. If you are new to Pho, the Original is a great place to start

**SAIGON PHO** 11  
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

**HANOI GARLICKY PHO** 11  
flash fried hanger steak and whole garlic

**SPECIAL LARGE COMBO PHO** 16.50  
steak, brisket, fatty flank, beef meatball, tendon and tripe for the ultimate in traditional Vietnamese flavour!

### CHICKEN

with a lighter 24 hour delicately spiced chicken broth tasting of onion, ginger and coriander

**PULLED CHICKEN BREAST PHO** 10

**THIGH AND DRUMSTICK PHO** 10.5

### REGIONAL PHO

**BEEF MEAT BALL PHO** 11  
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish

**SAIGON BEEF STEW PHO** 12  
lemongrass, cinnamon, My Tho noodles

**SEAFOOD PHO** 12  
king prawns, squid & vegetables in chicken broth

**ASSORTED MUSHROOM PHO** 11  
shiitake, hon shimeji, button mushrooms, kai choy

### OTHER NOODLE SOUP

**BUN BO HUE**  
Spicy beef broth, scented with lemongrass, shrimp paste, choice of:

**BEEF AND PORK** 10.50

**CORN-FED CHICKEN** 10

**SPECIAL WITH CRABCAKE, BEEF & PORK** 12

**TOFU BUN BO HUE (v)** 10  
crispy & fresh tofu, lemongrass, whole chilli

**WONTON MEE DUMPLINGS** 10  
shrimp & pork dumplings, charsiu & chives in chicken broth

### CUSTOMISE YOUR PHO

It's up to you to customise your Pho, however you want!

**EGG YOLK**..... 1.5

**STEAK BOWL** ..... 4.5

**BEEF MEATBALL** ..... 2

**CRUNCHY FLANK**..... 2

**CRAB CAKE**..... 3

**PULLED CHICKEN** ..... 2.5

**EXTRA BROTH** ..... 2

**EXTRA NOODLE** ..... 1.5

### VIET GRILL SPECIAL

**HAI PHONG FISH VERMICELLI SOUP** 12.50

Halibut collar, taro stem, tamarind, Vietnamese herd and lettuce, in fish broth

WI-FI

NETWORK: Vietnamese-Guest  
PASSWORD: caytrevietgr11l

VOTED  
**LONDON'S**

FAVOURITE

**PHO**

EAT, DRINK, VIETNAM