

HOME STYLE

VIETNAMESE
COOKING

Viet Grill

STARTERS

SHOREDITCH

BEST VIETNAMESE
SINCE 2006

ROLLS



SUMMER ROLLS ②

Gỏi cuốn

fresh soft rice paper rolls with
herbs and choice of either

Prawn 6.95

Tofu (v) 6.95

HANOI CRISPY CRAB PARCEL 8.95

Nem cua

crab meat, pork neck, prawns,
asian mushroom & glass noodle

IMPERIAL SPRING ROLLS 7.95

Chả giò

pork shoulder, Asian mushrooms,
glass noodle, prawn & kohlrabi

VEGETABLE SPRING ROLLS (v) 6.95

Chả giò chay

glass noodles, mung beans,
kohlrabi, Asian mushrooms & taro
root

SMALL EATS



PRAWN CRACKER 2.95

Phồng tôm

SWEET POTATO FRIES (v) 5.5

Khoai lang chiên

topped with golden syrup &
sesame seeds.

BETEL LEAF DUMPLINGS ② 10

Chả lá lốt

minced beef & pork, daikon, spring
onion infused oil, topped with
roasted peanuts

PIGGY GRILLED AUBERGINE ② 8.5

Cà tím nướng

minced pork & peanuts, topped
with crispy shallots

SMOKY GRILLED AUBERGINE (v) ② 8.95

Cà tím nướng chay

topped with spring onion infused oil
& roasted peanuts

ANCHOVIED CHICKEN WINGS 8.5

Cánh gà chiên nước mắm

with caramelised fish sauce &
sesame seeds

WAFFLE BATTER PRAWNS 8.5

Tôm chiên giòn

served with xì muối sauce

SALT N PEPPER

Món rang muối

Squid 10.5

Prawns 10.95

Tofu (v) 9.5

SAIGON XEO PANCAKE

Bánh xèo

crispy coconut rice pancake with
either a choice of

Prawn 10.95

Tofu & Mushroom (v) 10

HOUSE SPECIALTY

BANH CUON

STEAMED RICE
ROLLED CREPES

腸粉類 豬肉 或 雞肉

SAIGON STYLE 12

Bánh Ướt

steamed rice sheets, shallot,
cucumber, beansprouts,
sausage, homemade
Vietnamese ham

HANOI STYLE 9.5/13.5

Bánh cuốn nhân thịt

steamed rice rolls, Asian
mushrooms, pork
fillings, shallot, prawn floss

Extra Topping:

Cinnamon sausage 4.5

Steamed egg 3.5

SAPA STYLE 13.5

Bánh cuốn thịt nướng

grilled bbq pork served on
steamed rice sheets

SALAD



CHICKEN SALAD ② 9.5

Nộm gà xé

house vinaigrette, cabbage,
chicken, peanuts

GREEN PAPAYA SALAD ②

Gỏi đu đủ

dressed in our house vinaigrette &
topped with roasted peanuts.

Prawn 10

Tofu (v) 9.5

POMELO SALAD WITH PRAWNS ② 10

Nộm bưởi

pink pomelo, prawns, house
vinaigrette, served with prawn
crackers,

MANGO SALAD WITH PRAWNS ② 10

Gỏi Xoài

dressed in our house vinaigrette,
cucumber, mixed herbs and a roast
peanut topping

VIET GRILL PLATTER

(for two to share)

VIET GRILL PLATTER 18.5

salt & pepper squid, chilli
prawns imperial spring rolls

VEGETARIAN PLATTER (v) 15.5

salted and pepper tofu, wok
fried aubergine & vegetable
spring rolls

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.



peanuts – optional



peanuts – can't be removed


MAINS

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

MEAT



SAIGON PORK BELLY STEW 11.95
Thịt kho trứng
slow-braised in coconut juice and
caramelised fish sauce, with a
double-cooked egg

CAMPFIRE STEAK  13.95
Bò quanh lửa hồng
claypot cooked steak with onions
and oyster sauce

VIETNAMESE BEEF STEW 13.5
Bò kho
slow cooked brisket, lemongrass,
sweet shallots & cinnamon in a rich
beef broth

SHAKING BEEF 16
Bò lúc lắc
wok tossed beef sirloin, capsicum,
onion, Phu Quoc black pepper,
garlic & oyster sauce

CHILLI & LEMONGRASS CHICKEN 12.5
Gà xào sả ớt
stir fried with coconut milk, sweet
onion & turmeric

FISH & SEAFOOD




SIZZLING SEAFOOD 15.95
Thập cẩm hải sản
prawn, squid, tofu and asian
greens

CRISPY FRIED SEA BREAM 16.5
Cá chiên mắm xoài
served with a mango salad and
mixed herbs

CLAYPOT MEKONG CATFISH 12.5
Cá kho tộ
in a light caramelised fish sauce

CURRY



KING PRAWN CURRY  13.95
Cà ri tôm
a very hot curry with yoghurt
coconut milk and cashew nuts

COCONUT CHICKEN CURRY  12.95
Gà cà ri
mild curry, with potato, yoghurt,
lemongrass and cashew nuts

OKRA & AUBERGINE CURRY (v)  11.5
Cà ri chay
with coconut and yoghurt

VEGETARIAN & SIDE



SAUTEED AUBERGINE (v) 10.5
Cà tím xào
with perilla herb and tofu

STIR-FRIED MORNING GLORY (v) 8.95
Rau muống xào tỏi
with garlic and chili

STIR FRIED MIXED ASIAN GREENS (v) 8.5
Rau xào thập cẩm

RICE/NOODLES

JASMINE RICE (v) 3.95

EGG AND GARLIC FRIED RICE (v) 4.95


BUDDHA FRIED RICE (v) 8.95


WOK RAMEN (v) 8.5
WITH BEANSPOUTS

SPECIAL FRIED RICE 10
Cơm rang đặc biệt

Chinese sausage, Vietnamese
ham, shrimp and chilli oil served
with a fried egg

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SET MENU

£28 per person, ideal for groups
(min 2 people)

SHARING PLATTER

all dishes included

IMPERIAL SPRING ROLLS

SALT N PEPPER SQUID

BETEL LEAF DUMPLINGS

POMELO SALAD WITH
PRAWNS

(Vegetarian options
available)

DESSERT

BANANA FRITTERS

MAIN

choose 1 dish per person

CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

COCONUT CHICKEN CURRY

Sides – seasonal Asian
greens and jasmine rice

ONE BOWL DISHES

VERMICELLI BOWLS



Each bowl contains soft, room temperature vermicelli rice noodles. Topped with fresh herbs, crunchy carrot and mooli daikon. With crisp lettuce and a hot topping of your choice, garnished with roasted peanuts and fried shallots

HANOI BBQ PORK 14.95

Bún chả Hà Nội
grilled lemongrass pork
shoulder and belly, served with
warm broth & crispy spring rolls

LALOT BOWL 14

Bún bò lá lốt
grilled beef & pork in betel leave
with "mam nem" anchovy, crispy
spring rolls and roasted peanuts

BUN SA 14

lemongrass, beansprouts and chilli
wok-fried:

Beef 14.5
Chicken 14
Prawns 15
Tofu (v) 13

SPRING BOWL 14.5

Bún Nem
served with a crab parcel, imperial
spring rolls and mixed Vietnamese
herbs

BUDDHA SPRING BOWL (v) 13.5

Bún nem chay
vegetable spring rolls, crispy tofu
and mixed Vietnamese herbs

WOK NOODLES



WOK FRIED PHO

Phở xào
wok flat rice noodles with Asian
greens, and a choice of

Beef 14.5
Chicken 14
Seafood 15
Tofu (v) 13

STIR FRIED EGG NOODLES

Mì xào
soft egg noodles with Asian
greens and a choice of:

Beef 14.5
Chicken 14
Seafood 15
Tofu (v) 13

RICE PLATES



HONEY CRISPY CHICKEN 15.5

Cơm gà quay
half chicken crispy-fried, marinated
in honey, five spice & soya sauce

CHILI PORK CHOP 14

Cơm sườn rang muối
crispy pork chop, lemongrass and
chilli

SAIGON HAWKER RICE 15

Cơm sườn
chargrilled pork chop with five
spice, Vietnamese steamed
meatloaf and a fried egg

XIU MAI MEATBALL ON RICE 13

Cơm xiu mai
pork meatball in a special
tomato sauce, spring onion, garlic
and coriander

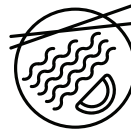
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PHO!

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 beansprouts, lemon and herbs. Add the herbs and lemons 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 and a plate of herbs for garnish

ORIGINAL PHO Phở tái chín nạm 13,5
with steak and beef brisket for a varied flavour and texture. If you are new to Pho, the Original is a great place to start

SAIGON PHO Phở tái nạm gầu 13.95
with steak, brisket, fatty flank, skirt flank for a hearty taste

HANOI GARLICKY PHO Phở tái lăn 13.95
flash fried steak with garlic

SPECIAL LARGE COMBO PHO 18.5
Tô xe lửa
steak, brisket, fatty flank, beef meatball, for the ultimate in traditional Vietnamese flavour!

CHICKEN

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

CHICKEN BREAST Phở gà xé 13

DRUMSTICK PHO Phở gà đùi 13.5

CHOP CHOP CHICKEN PHO Phở gà đặc biệt 15.5

REGIONAL PHO

BEEF MEATBALL PHO Phở bò viên 13.5
from Saigon Chinatown, with beef meatball, flank sawleaf, dried radish

SEAFOOD PHO Phở hải sản 14.5
king prawns, squid & vegetables in chicken broth, chives

ASSORTED MUSHROOM PHO (v) Phở nấm 13
hon shimeji, button mushrooms and chiu-sum in a vegetable broth

OTHER NOODLE SOUP

BUN HUE Bún Huế
spicy version of Pho, from Hue, the Imperial city, served with rice noodles and choice of

BEEF AND PORK HOCK Bò, giò heo 14.5

CORN-FED CHICKEN Gà 13.5

PRAWN 14.95
TOFU (v) Bún Huế chay 13
crispy & fresh tofu, lemongrass, whole chilli, vegetable broth

BEEF STEW NOODLES Mì bò kho 14.5
lemongrass, cinnamon, egg noodles

SAIGON NOODLE 13.5
Mì vẫn thần khô
egg noodles, char siu, minced pork, prawn, lettuce, sesame oil, pork dumplings (broth served on the side)

WONTON NOODLES Mì vẫn thần 13
shrimp & pork dumplings, prawns, egg noodles, charsiu & chives in chicken broth

VIETGRILL SPECIAL

SAIGON SATE PHO Phở Sa tế 14.5
poached beef in our signature spicy sate peanut infused broth, saw leaf coriander, cucumber and mango

EXTRA TOPPINGS

Enhance your Pho even more however you want!

EGG YOLK	Trứng trần.....	2.2
STEAK BOWL	Tái	5
BEEF MEATBALL	Bò viên	3.95
CRUNCHY FLANK	Gầu	4
CHICKEN BREAST	Gà	3.5
EXTRA NOODLES	3
EXTRA BROTH	3
CRISPY DOUGH STICK	2.5

VOTED

LONDON'S

FAVOURITE

PHO

EAT, DRINK, VIETNAM

WI-FI

NETWORK: VG - Guest
PASSWORD: caytrevietgr11l

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DRINKS

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COCKTAILS



EM OI FIZZ 9

Prosecco, lychee liqueur, passion fruit

VIJITO 9

White rum, lime, passion fruit, mint

LYCHEE MARTINI 9.5

Vodka, Kwai Feh, lychee, citrus

CAPHE MARTINI 9.5

vodka, coffee liqueur, Vietnamese
coffee, condensed milk

ME LOVE YOU RHUM TIME (TO SHARE) 18

A cocktail with three types of rum,
passion fruit and pineapple and a
fkaming lime garnish

CLASSIC 9

NEGRONI

AMARETTO SOUR

OLD FASHIONED

MARGARITA

ORIENTAL WINE



SAKE OWARICHITA ONI KOROSHI 175ml 6.5

TAKARA PLUM WINE 175ml 6.5

NON ALCOHOLIC



GUAVA FEVER 4

pink guava, coconut water, lime

SAIGON LIME SODA 4

a virgin mojito, muddled lime,
crowned crush ice

Ô MAI SOUR PLUM 4.5

Traditional salted plum, lemon, soda

COCONUT COOLER 4

coconut water, cucumber, lime

MANGO LASSI 4.5

HOMEMADE LEMONADE 4

PEACH ICED TEA 4

SOFT DRINKS



COLD PRESSED SUGARCANE JUICE 5

fresh, exotic and organic

JUICE 3

COKE, COKE ZERO, DIET COKE, SPRITE 3.5

KOMBUCHA 4.5

FEVER-TREE GINGER BEER 4

BOTTOMLESS HOUSE STILL/SPARKLING

£1 per person for unlimited refill

BEER

SAIGON BEER Btl 330ml 4.95

KIRIN ICHIBAN Btl 330ml 4.95

SPIRITS / MIXERS 50ml

GIN

BEEFEATER 8

VODKA

ABSOLUT 8

BOURBON

FOUR ROSES 8

RUM

HAVANA 8

TEQUILA

EL JIMADOR 8

PREMIUM 10

Add Fever Tree Mixer, Coke,
Soda, Tonic 1.75

TEA AND COFFEE



JASMINE TEA 2.75

(per person)

OOLONG TEA 2.75

(per person)

VIETNAMESE DRIP COFFEE 3.5

VIETNAMESE ICED COFFEE 4

DESSERTS



BANANA FRITTER 5.5

served with ice cream

ICE CREAM SCOOP 2.5

ask staff for flavours

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WINE LIST

SPARKLING WINE 125ml*/bottle

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY 7/36

Clean floral, pear notes with a fine stream of bubbles.

PIPER- HEIDSIECK, CUVÉE BRUT NV 50

Amazing bubbles! Marilyn Monroe favourite Champagne!s of citrus fruit.

RED 175ml*/crf 500ml/bottle

'C' CORVINA ALPHA ZETA 2020, VENETO IT 6.5/18/24.5

A well-rounded, medium body wine with enough body to complement our complex flavoured dishes

VINHO REGIONAL LISBOA, EVARISTO 2020, PT 7.5/19/26

Plush tannins and crisp acidity carries the mellow fruit flavours onto a smooth finish

MENDOZA MALBEC, KAIKEN CLASICO 2019, AR 8.5/22/31

An extraordinary balance of summer fruit, freshness and soft tannins

TOURNAINE GAMAY, JOEL DELAUNAY 2020, FR 35

A light-bodied red fruit note complimented by purple flowers such as lilac and violet

BORDEAUX SUPERIEUR, CHATEAU DE ANTONINS 2018, FR 39

Bold aromas of black currant, plums and an earthiness like smelling fresh rain in the vineyard

ROSE 175ml*/crf 500ml/bottle

'R' ROSATO, ALPHA ZETA 2021, VENETO IT 7/19/26

Pale in colour with aromas of red cherry and strawberry, dry on the palate with a mineral finish.

LUBERON ROSE, FAMILLE PERRIN, 2020 FR 9/23/32

Blush from Southern Rhone. On the palate, flavours of bright red fruits, balanced by a zesty acidity, giving the wine a bright freshness.

WHITE 175ml*/crf 500ml/bottle

TREBBIANO/GARGANEGA, PONTE PIETRA 2021, VENETO IT

6.5/18/24.5

Aromas of green apple and almond blossom.

ORGANIC MACABEO, FAMILIA CASTANO 2020, MURCIA ES 7/19/26

Fragrant pear and quince on the nose, juicy stone fruit blanced by a brilliant acidity.

PICPOUL DE PINET, BARON DE BADASSIERE 2020, LANGUEDOC FR

9/24/33

Citrus. Pears. Acidity. Salinity to finish. It has it all.

VINHO VERDE LOUREIRO ALVARINHO, AZEVEDO 2020, PT 31

Peaches and nectarines with zingy acidity.

RIESLING RESERVE, CAVE DE HUNAWIHR 2020, ALSACE FR 38

Long and refreshing, bursting with citrus and white flowers.

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