



VCAFÉ

DINNER

APPETIZERS

Chef's Special Roll Plate 19

shrimp and grilled sesame marinated beef – all hand-rolled with spring herbs and vegetables in rice paper

Chili Shrimp 13

lightly floured, sautéed with red & green bell peppers, scallion, cilantro & spicy sauce

Grilled Shrimp Skewers 9

marinated with scallions and grilled on bamboo skewers

Chili Calamari 13

lightly floured, sautéed with red & green bell peppers, scallion, cilantro & spicy sauce

Vegetarian Summer Rolls 8.50

carrots, tofu & taro wrapped in rice paper – served with a side of vegetable-soy sauce

Crispy Vegetarian Spring Rolls 9

Mung beans, tofu, jicama root, carrots and taro in paper thin rolls - with a dipping side of garlic soy sauce

Curry Mussels 15

Prince Edward Island mussels steamed with a spicy curry broth, served with a light side salad

Lemongrass Beef Skewers 10

marinated in a lemongrass rub and grilled on skewers – with a spicy peanut sauce

Chicken Satay 9

chicken breast marinated in curry, grilled and served with peanut dipping sauce

Crispy Spring Rolls 9

minced shrimp and pork, mushrooms, carrot and scallion

Ha Noi "Pillow" Dumplings 9

shrimp, pork, scallions & jicama root - served with a tangy soy sauce

Grilled Eggplant 7

with an herbed tomato puree and freshly chopped tomatoes dressed in Thai basil and scallion oil

Vegetarian "Crab Cakes" 11

Panko breaded with chopped bell peppers, celery, carrots, tofu and herbs – with a side of cilantro aioli

Tamarind Mussels 15

Prince Edward Island mussels steamed with a spicy tamarind broth, served with a light side salad

SOUPS

Vegetable Soup 7/11

watercress, bean sprouts, bok choy, mushrooms, tofu, potato, carrot, cilantro & scallion

Beef Tenderloin Soup with Viet Cilantro 9

thin slices of beef tenderloin in a clear beef broth, with sweet onions, Viet cilantro & scallions

Spicy Coconut Soup 9/10

(choice of chicken or shrimp)
with tamarind, tomato, mushrooms and herbs in a spicy coconut broth

Spicy Seafood Soup 10

with mussels, calamari, shrimp, tomato, mushrooms and herbs in a spicy tamarind broth

SALADS

Poached Chicken & Cabbage Salad 8

Viet cilantro, lime-honey dressing & sesame

Watercress Salad 8

bean sprouts, a sweet onion soy dressing & topped with fried shallots

Lotus Salad 10

lotus shoots, poached shrimp, grilled pork, julienne carrots, basil & honey-lime dressing

Chili Beef Salad 12

Tossed with pickled carrots & peanuts and dressed with lime (rare or medium rare)

Poached Shrimp Salad 9

carrot, cucumber, celery, mint, cilantro, lime-honey dressing & peanuts

Viet Summer Salad (choice of chicken or tofu) 8

bean sprouts, watercress, romaine lettuce in a kaffir-lime dressing & sprinkled with sesame seeds

LETTUCE WRAPPED ROLLS

Fresh herbs, pickled carrots, cucumber & rice noodles

Shrimp Summer 9

with peanut sauce

Chicken 8

kaffir lime-ginger sauce

Duck 10

with a tangy mild-chili sauce

Beef 9

basil-scented lime sauce

Pork 8

lime-garlic sauce

STEAMED RICE CREPE

with mint, pickled carrots, sliced cucumber – served with a lime-garlic sauce

Shrimp 12

Beef 12

Garlic-Marinated Pork 11

Vegetarian 11

bok choy mushroom tofu, crispy shallots & a sesame soy sauce

Executive Chef, Lan Tran Cao

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20% Gratuity for parties of 6 or more

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SEAFOOD ENTREES

Fire-Pot Caramelized Salmon 24

slow simmered salmon steak in a ginger, soy, scallion & caramel reduction

Pan-Seared (red snapper or sea bass) Seasonal

with cubed tofu, chopped pineapple in a cream of tomato sauce topped with cilantro and green scallion

Wok Sautéed King Prawns 24

with lime, garlic, soy & sweet Vietnamese wine

Monk Fish 24

cubed & seared with lemongrass, garlic and scallions – served with a toasted sesame rice cracker (spicy)

Jumbo Shrimp Curry 24

potato, carrots, red & green bell peppers, coconut milk & curry paste

Curry (red snapper or sea bass) Seasonal

with bok choy, mushrooms & coconut curry paste

Galangal Shrimp 24

sautéed with bok choy, carrots & onions

Chili Calamari 24

lightly floured, sautéed with red & green bell peppers, scallion, cilantro & spicy sauce

Chili Shrimp 24

lightly floured, sautéed with red & green bell peppers, scallion, cilantro & spicy sauce

Chili Lime (red snapper or sea bass) Seasonal

seared, dressed with a tamarind lime sauce & garnished with a crispy eggplant, watercress & julienned cabbage

Tamarind (red snapper or sea bass) Seasonal

seared and served over bean thread noodles, tamarind sauce & garnished with cilantro & scallions

Baked (red snapper or sea bass) Seasonal

tomatoes, mushrooms, mixed vegetables bathed in tangy soy sauce & wrapped in banana leaves

Shrimp Crispy Rice Noodles 19

with green & red peppers, bean sprouts & tamarind sauce

MEAT ENTREES

Roast Lacquered Duck 24

five-spice lacquer, nuoc mam glaze & ginger sauce

Sesame Beef 23

Grilled topped with sweet & sour tamarind sauce, basil & sesame seeds

Mixed Grill Special 30 (for 2)

platter of grilled lemongrass beef, chicken and shrimp – with side of rice noodles, herbs, pickled carrots and lettuce

Ginger Chicken 20

simmered in a tangy ginger glaze

Roast Chicken Breast Filet 17

with house marinade & citrus-ginger sauce

Grilled Pork Chops 17

with shallots, garlic & Vietnamese herbed wine

Sautéed Lime-Lemongrass Chicken 20

with green & red peppers

Chicken Hot Pot 21

with bean thread noodles, onions, eggplant, bok choy, carrot, mushrooms, tomatoes in peanut sauce, scallions & cilantro

Vietnamese Steak Frites 23

with sweet onions, watercress & hand-cut fries

Crispy Rice Noodles (choice of chicken or beef) 19

with green & red peppers, bean sprouts & tamarind sauce

STEWES

Spicy Chicken Stew 21

carrots & potatoes in a tangy broth

Chicken Curry Stew 21

potato & carrots with coconut milk

BROTH NOODLES

Dumpling and Roast Pork 13

with Banh Pho noodles, roasted pork, scallions, cilantro in a 5-spice and garlic broth

Herbed Beef Soup Nam Dinh Style 13

Banh Pho noodles, slices of beef tenderloin, Thai basil, cilantro, scallions & lime in a clear herbed broth

Herbed Chicken Soup 11

with Banh Pho noodles, poached chicken, cilantro, scallions & lime

Pho Bo HaNoi Soup 14

With rice noodles, thin slices of beef, julienne scallions, and onions in a slow simmered and spiced beef broth. Side of beans sprouts, Viet basil and lime wedge

Poached Shrimp Soup 14

with rice noodles, tomato, mushrooms and herbs in a spicy tamarind broth

Shredded Chicken & Bean Thread Noodles 11

mushrooms, cilantro, scallions & lime

Tamarind Seafood Noodle Soup 15

grilled shrimp, calamari and mussels in a flavorful sour and spicy tamarind broth with tomatoes, red and green bell peppers & rice noodles

Coconut Noodle Soup (chicken or shrimp) 13/14

with tamarind, tomato, mushrooms and herbs in a spicy coconut broth

Bun Bo Hue 13

Rice noodles in a spicy lemongrass and onion broth with thin slices of steak, bean sprouts, julienne lettuce and wedge of lime

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VEGETARIAN ENTREES

Steamed Tofu 13

ginger, scallions, soy sauce & hot sesame oil

Vegetable Stew 21

with carrots, potatoes, tofu and squash in a mushroom broth

Vegetarian Lemongrass Curry 19

(choice of tofu or seitan)

With red and green bell peppers, onions and a lemongrass curry sauce

Tofu Crispy Rice Noodles 19

with green & red peppers, bean sprouts & tamarind sauce

Chili Tofu 19

with red & green peppers, scallions & a spicy, tangy sauce

Vegan Chili Seitan 19

Wok seared seitan with bell peppers & sweet onions in sweet and spicy tamarind sauce

Crispy Tofu 13

lightly dipped in a scallion infused honey-lime dressing

Seared Tofu 16

with, sweet onions, watercress & pickled carrots

Caramelized Tofu 13

in a ginger-caramel glaze

Vegetable Hot Pot 21

with bean thread noodles, tofu, bok choy, celery, carrot, mushrooms, tomatoes in peanut sauce topped with scallions & cilantro

Vegetable Curry Stew 21

with hearty pieces of potato & carrots, tofu, taro root, kabocha squash in a coconut milk & curry stew

Vegan Sautéed Seitan 19

Sautéed seitan with green onions, Soy sauce and garlic

Vegetarian Plate 13

julienne carrots, mushrooms, taro, tofu, watercress, mixed with crispy noodles and a vegetable-soy dressing

NOODLE BOWLS

Served with choice of steamed rice or rice noodles

Grilled Marinated Prawns 12

with bean sprouts, pickled carrot, cucumber, cilantro, mint & peanuts

Grilled Pork 11

with Banh Pho noodles, mixed greens, mint, pickled carrot & peanuts

Ha Noi Pork & Meatballs 15

In a "dipping" sauce, served with side of rice noodles, bean sprouts, pickled carrot, lettuce & mint

Vegetarian Tofu & Taro 11

carrots, mushrooms, shallots, peanuts, toasted rice powder & soy sauce, mint and cilantro

Spring Roll Bowl 11

cucumbers, pickled carrot, bean sprouts, mint, cilantro & peanuts

Charred Marinated Beef 12

with pickled carrot, bean sprouts, cucumber, cilantro, mint & peanuts

Grilled Chicken 11

marinated chicken breast with cucumber, cilantro, mint, pickled carrot & toasted sesame seeds

FRIED RICE

with eggs and scallions

Sweet Sausage Fried Rice 9

Beef Fried Rice 10

Vegetable Fried Rice 9

(no eggs)

Chicken Fried Rice 9

Shrimp Fried Rice 10

SIDES

Steamed Jasmine Rice 2

Steamed Brown Rice 3

Bok Choy 6

Pickled Carrots 5

Crispy Tofu 8

dipped in a lime-scallion sauce

Shrimp Chips 2

Hand-Cut Fries 5

Pickled Cabbage 5

Steamed Tofu 8

topped with ginger, scallion, sesame oil & soy sauce

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