



CAFE HUNG VIET

VIETNAMESE CUISINE

MENU

101 Victoria road, Devonport, Auckland

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www.cafehungviet.co.nz



Open Monday to Sunday

LUNCH 11:30AM-14: 30PM; DINNER 17:00PM – 21:00 PM



NOODLE DISHES

*(PHỞ SOUP) Rare Sliced Beef / Poached Chicken

Rice noodles served in a 24-hour traditionally prepared broth, slow-simmered for a deep yet clean flavor w fresh herbs and bean sprouts \$22.50

*(PHỞ XÀO) w Beef/ Chicken/ Prawn

Savoury wok-fried rice noodles with choy sum, capsicum, mushrooms, onion, fresh bean sprouts \$26.50

*(BÚN TRỘN) Char-grilled Pork/ Lemongrass chicken

A refreshing, vibrant Vietnamese brown rice vermicelli noodle bowl with herbs, fresh vegetables, pickles, dressed in a tangy house-made sauce w roasted peanuts \$22.50

*(BÚN BÒ NAM BỘ) Southern-style brown rice vermicelli with wok-stirred beef, fresh herbs, and vegetables, peanut w a more aromatic dressing that delivers a deeper, more savory flavor \$22.50

*(BANH MY) Grilled pork belly/ Chicken/ Lemongrass Tofu.

A Vietnamese staple; crispy baguette filled with home-made chicken pate, cucumber, pickles, chilli & coriander \$15.50

*(POKE BOWL) a hearty bowl of organic purple rice topped w your choice of protein, mixed salad, seaweed, edamame, corn, avocado, w our zesty home-made ginger soy dressing

SALMON/CHICKEN\$25.50 | TOFU \$22.50

SHARED PLATES:

*(NEM CUỐN) Fresh spring rolls

Delicate rice paper hand-rolled with either classic braised pork & prawn /or chicken; crispy cucumber and pineapple, fresh herbs served w home-made peanut sauce(2 rolls) \$15.50

*(NEM RÁN) Traditional home-made fried spring rolls filled w prawn,pork,glass vermicelli, variety of shredded vegetables & served w fresh salad and nuoc mam (4 rolls) \$17.5

*(BAO BUN) Slow-cooked Pork belly/ Crispy chicken/ Lemongrass Tofu.
Homemade soft bun served w savoy salad drizzled w homemade creamy sauce (2 buns) \$17.50

(LỢN XIÊN) Hand skewerd Pork Grilled with lemongrass, garlic, onions and served with fresh salad (2 skewers) \$22.50

(GÀ XIÊN) Hand-skewerd Chicken Thighs
Char-Grilled w fresh lime leaves & lemongrass and garlic, honey, onions served w fresh salad (2 skewers) \$24.50

(GÀ RANG MUỐI) Battered Chicken bites marinated in kaffir lime, lemongrass and homemade sweet chilli sauce served w salad \$25.5

Crispy Fried Chicken wings glazed in a sticky caramelized Vietnam signature fish sauce with , garlic, onion, honey and fresh salad ...5 wings \$18.508 wings.....\$26.5

Crumbed rock oyster served w homemade dressing salad..½doz.....\$25.50.....1 doz.....\$45.50

(TÔM CỐM NON) Battered Tiger Prawn cutlet coated in special young green rice served w salad and homemade sweet chilli sauce \$26.5



Vegetarian/Gluten free option available on Please be advised that any of our products may contain allergens, including peanuts. Please ask staff if further information is required.

MAIN DISHES:

*(BÁNH XÈO) Crispy Savoury Golden Pancake

A classic street-food stuffed w prawns, pork belly, fresh vegetables \$27.50

(CHẢ CÁ) Pan-Seared market fish marinated in turmeric, onion served w green beans, peanut; vermicelli; fresh salad\$33.50

(BÚN CHẢ) Hanoi-style Char-grilled Pork

Hanoi specialty served w smoky meat patty, spring rolls immersed in homemade broth served w fresh salad, vermicelli \$27.5

(BÒ LÚC LẮC) Shaking Beef Eye fillet (200g)

Tender beef tossed in a savoury, addicting sauce served w fresh salad and watercress \$35.50

SLOW-COOKED RAGOUT

Wagyu Beef in red wine sauce or **Chicken** in light coconut water w potatoes, carrots, beans, served with rice \$32.50

ROASTED HALF DUCK marinated in a rich soy-based sauce, galangal, lemongrass & chilli served w salad and pickle \$35.50

(GÀ XÀO XẢ ỚT) Chicken thigh wok-seared lemongrass, mushroom, capsicum, chili, onion served on a sizzling plate \$27.50

(THỊT KHO TÀU) Caramelised pork belly & Egg

A comfort Vietnamese house-cooking dish offers sweet-savoury braised pork belly served in a stone pot with a side of rice, savoy salad \$27.50

(SƯỜN CHUA NGỌT) Pork spare ribs

slow cooked in tamarind & tomato sauce w savoy salad \$28.5

(THỊT QUAY) Crispy Pork Belly served w mashed potatoes & salad \$ 30.5

VEGETARIAN:

Cai lan wok-tossed Asian greens \$17.50

Mushroom & choysum sautéed with soy sauce, garlic & chili \$17.50

Crispy Tofu panko-crumbed fresh tofu served w fresh salad & home-made chili sauce \$22.50

Chilli & lemongrass Tofu wok-tossed w capsicum, mushroom, onion served in sizzling plate... \$23.5

SIDE DISHES

HOMEMADE FRIES w Olive Rosemary garlic 12.50

SALT & PEPPER DILL SQUID w homemade sauce \$15.5

SIDE STEAMED RICE/ RICE NOODLE (each) \$3.00

BROWN RICE VERMICELLI \$4.00

SALAD

(NỘM BÒ) Rare tender beef & Fresh mango

Refreshing salad w onion, cucumber, lettuce, fragrant fresh herbs \$25.50

Chicken salad w Poached chicken, cucumber, carrot, onion, bean sprouts, fresh herbs, kaffir lime leaves topped with roasted peanuts \$23.50

Tofu salad w crispy tofu, cucumber, carrot, onion, bean sprouts, fresh herbs, chilli & peanuts \$21.50

Vietnamese style side salad w lettuce, cucumber, tomato, onion, fresh herb \$15.50

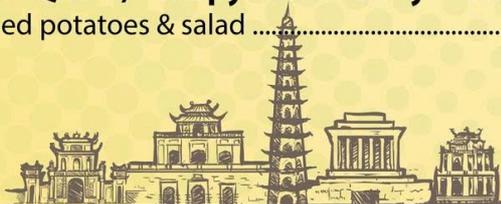
HOMEMADE DESSERT all \$15.50

Chocolate Fondant indulgent chocolate lava cake w vanilla ice cream

Creme brulee w homemade organic Raspberry ice cream.

Organic Raspberry ice cream flavoured w lemon and cinnamon

Pandan sago pudding coconutty topped w banana



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