CAFE HUNG VIET

VIETNAMESE CUISINE

101 Victoria Road, Devonport, Auckland

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MENU

Open Monday to Sunday

FROM 11:30AM - 10PM

NOODLE DISHES

(PHỞ BÒ) Beef rice noodle soup w rare beef fresh herbs, bean sprouts\$18.50	(NEM CUÓN) Fresh prawn, cucumber, p made peanut sauce (
(PHỞ GÀ) Chicken rice noodle soup w Poached Chicken w fresh herbs, bean sprouts	(NEM RÁN) Tradition prawn, pork, egg, verm and nuoc mam (4 roll	
(PHỞ XÀO) Fried noodle Beef/ Chicken/ Prawn w choysum, capsicum, mushroom, onion and fresh bean sprouts & herbs with homemade sauce\$21.50	(BAO BUN) Homema Crispy chicken serve sauce (2 buns of your	
(BÚN TRỘN) Vietnamese Brown Rice Vermicelli w Grilled lemongrass chicken/ Grilled pork with fresh salad, homemade sauce & roasted peanuts \$18.50	(GÀ XIÊN) Chicken s lemongrass and garli	
BÚN BÒ NAM BỘ) Southern-style brown Rice Vermicelli with Stir-fried beef served w fresh salad, pickles, homemade sauce & roasted peanuts	(GÀ RANG MUỐI) Ch and homemade sau salad	
(BANH MY) VIETNAMESE BAGUETTE home-	(GÀ XÀO XẢ ÓT) lemongrass, garlic, a and onion	
made chicken pate, cucumber, pickles, chilli & coriander stuffed w Grilled pork belly/ Grilled chicken/Tofu\$12.50	(THIT KHO TÀU) C hotpot served w rice	
	(THIT QUAY) Crispy potatoes and dressing	
(POKE BOWL) SALMON /TOFU POKE BOWL served w organic purple rice, seaweed salad, edamame, corn, avocado, braised potatoes w homemade ginger sauce\$19.50	(SƯỜN CHUA NGỌT) savoy salad and homo sauce	
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SHARE PLATES:

(NEM CUỐN) Fresh spring rolls of braised pork, prawn, cucumber, pineapple, fresh herbs, homemade peanut sauce (2 rolls)\$13.00
(NEM RÁN) Traditional pan-fried spring rolls with prawn,pork,egg,vermicelli & served with fresh salad and nuoc mam (4 rolls)\$16.50
(BAO BUN) Homemade steamed bun w Pork belly/ Crispy chicken served w savoy salad & homemade sauce (2 buns of your choice)
(GÀ XIÊN) Chicken skewers w fresh lime leaves & lemongrass and garlic served w fresh salad\$19.50
(GÀ RANG MUỐI) Chicken bites w lime, lemongrass and homemade sauce served w vietnamese fresh salad
(GÀ XÀO XÅ ÓT) Chicken thigh wok seared w lemongrass, garlic, and mushroom, capsicum, chili and onion\$22.50
(THIT KHO TÀU) Caramelised pork belly & egg hotpot served w rice and savoy salad\$24.50
(THIT QUAY) Crispy Pork Belly served w mashed potatoes and dressing salad\$26.50
(SƯỜN CHUA NGỌT) Pork spare ribs slow cooked w savoy salad and homemade temarind and red tomato sauce\$24.50
Roasted half duck marinated in soy sauce, galangal, lemongrass & chiilli served w dressing salad\$28.50

SPECIAL DISHES:

(BÁNH XÈO) Crispy Savoury Pancake w prawns, pork belly & carrot, bean sprouts served w fresh salad\$22.50
(CHẢ CÁ) Seared market fish marinated in turmeric &
green beans, peanuts served w rice noodle\$28.50
(BÚN CHẢ) Ha-Noi style Grilled Pork served w special
homemade fish sauce and a spring roll & rice noodles,
fresh herbs\$24.50
Crumbed battered rock oyster served w Vietnamese style fresh salad and Vietnamese soy sauce .½doz\$19.50
(TÔM CỐM NON) Tiger Prawn cutlet coated in young
green rice served w Vietnamese styled salad and
homemade sweet chili sauce\$23.50
(BÒ LÚC LẮC) Shaking Beef Eye fillet w homemade sauce, tomatoes, red onion & fresh watercress\$28.50
RAGOUT Beef/ Chicken slow cooked stew with Beef

red wine sauce/ Chicken in coconut sauce w potatoes, carrots, beans, served with rice......\$25.50

SALAD

(NÓM BO	D) Beet & ma	ango salad w	rare bee	et eye t	illet,
mango	& onion,	cucumber,	lettuce	& f	resh
herbs				\$22	2.50
Chicken	salad w Poa	ched chicker	, cucum	ber, ca	rrot,
onion,	bean spro	uts, fresh	herbs,	chilli	&
peanuts.				\$19	9.50
Tofu sala	ad w crispy	tofu, cucum	nber, car	rot, or	nion,
bean	sprouts,	fresh he	erbs,	chilli	&
peanuts.				\$17	².50
Vietnam	ese style si	de salad w	lettuce,	cucum	ber,
tomato,	onion, fresh	herb		\$13	3.50

VEGETARIAN:

Cai lan Asian green veges steamed and tossed w garlic, chilli\$15.50
Mushroom & choysum sautéed with soy sauce, garlic &chili
Crumbed tofu deep-fried served w fresh salad &chili sauce\$18.50
Chilli & lemongrass tofu stir-fried w garlic, capsicum, muchsoom, onion w homemade sauce\$18.50

SIDE DISHES

HOMEMADE FRIES w Olive Rosemary garlic\$9.00
SALT AND PEPPER DILL SQUID w homemade sauce \$12.00
SIDE STEAMED RICE/ RICE NOODLE (each)\$3.00
BROWN RICE VERMICELLI\$4.00

HOMEMADE DESSERT all \$12.50

Chocolate fondant w Kapiti vanila ice cream

Creme brulee w homemade oganic Raspberry ice cream.

Organic Raspberry ice cream w lemon and cinnamon

Vietnamese pandan coconut pudding w banana