



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.....\$19.50

(PHỞ GÀ) Chicken rice noodle soup w Poached Chicken w fresh herbs, bean sprouts.....\$19.50

(PHỞ XÀO) Fried noodle Beef/ Chicken/ Prawn w choysum, capsicum, mushroom, onion and fresh bean sprouts & herbs with homemade sauce.....\$23.50

(BÚN TRỘN) Vietnamese Brown Rice Vermicelli w Grilled lemongrass chicken/ Grilled pork with fresh salad, homemade sauce & roasted peanuts..... \$19.50

BÚN BÒ NAM BỘ) Southern-style brown Rice Vermicelli with Stir-fried beef served w fresh salad, pickles, homemade sauce & roasted peanuts\$19.50

(BANH MY) VIETNAMESE BAGUETTE

home-made chicken pate, cucumber, pickles, chilli & coriander stuffed w Grilled pork belly/ Grilled chicken/Lemongrass Tofu.....\$13.50

(POKE BOWL) SALMON /TOFU POKE BOWL served w organic purple rice, seaweed salad, edamame, corn, avocado, w homemade ginger soy.....\$21.50

SHARE PLATES:

(NEM CUỐN) Fresh spring rolls of braised pork, prawn, cucumber, pineapple, fresh herbs, home-made peanut sauce (2 rolls).....\$13.50

(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 Slow-cooked Pork belly/ Crispy chicken served w savoy salad & homemade sauce (2 buns of your choice).....\$16.50

(GÀ XIÊN) Chicken skewers w fresh lime leaves & lemongrass and garlic served w fresh salad....\$21.50

(GÀ RANG MUỐI) Chicken bites w lime, lemongrass and homemade sauce served w vietnamese fresh salad.....\$21.50

(GÀ XÀO XẢ ÓT) Chicken thigh wok seared w lemongrass, garlic, and mushroom, capsicum, chili and onion.....\$23.50

(THỊT KHO TÀU) Caramelised pork belly & egg hotpot served w rice and savoy salad.....\$24.50

(THỊT QUAY) Crispy Pork Belly served w mashed potatoes and dressing salad.....\$27.50

(SƯỜN CHUA NGỌT) Pork spare ribs slow cooked w savoy salad and homemade tamarind and tomato sauce.....\$25.50

Roasted half duck marinated in soy sauce, galangal, lemongrass & chilli served w dressing salad and Vietnamese pickle.....\$30.50

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

SPECIAL DISHES:

(BÁNH XÈO) Crispy Savoury Pancake w prawns, pork belly & carrot, bean sprouts served w fresh salad.....\$24.50

(CHẢ CÁ) Seared market fish marinated in turmeric & green beans, peanuts served w rice noodle.....\$29.50

(BÚN CHẢ) Ha-Noi style Grilled Pork served w special homemade fish sauce and a spring roll & rice noodles, fresh herbs.....\$26.50

Crumbed battered rock oyster served w Vietnamese style fresh salad and Vietnamese soy sauce .½doz.....\$20.50.....1doz.....\$38.50

(TÔM CỐM NON) Tiger Prawn cutlet coated in young green rice served w Vietnamese styled salad and homemade sweet chili sauce.....\$24.50

(BÒ LÚC LẮC) Shaking Beef Eye fillet w homemade sauce, tomatoes, red onion & fresh watercress.....\$29.50

RAGOUT Beef/ Chicken slow cooked stew in fresh coconut water with Beef in red wine sauce/ Chicken w potatoes, carrots, beans, served with rice.....\$27.50

SALAD

(NỘM BÒ) Beef & mango salad w rare beef eye fillet, mango & onion, cucumber, lettuce & fresh herbs.....\$23.50

Chicken salad w Poached chicken, cucumber, carrot, onion, bean sprouts, fresh herbs, chilli & peanuts.....\$19.50

Tofu salad w crispy tofu, cucumber, carrot, onion, bean sprouts, fresh herbs, chilli & peanuts.....\$17.50

Vietnamese style side salad w lettuce, cucumber, tomato, onion, fresh herb\$13.50

VEGETARIAN:

Cai lan Asian green veges steamed and tossed w garlic, chilli.....\$17.50

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

Crumbed tofu deep-fried served w fresh salad &chili sauce.....\$19.50

Chilli & lemongrass tofu stir-fried w garlic, capsicum, muchsoom, onion w homemade sauce.....\$20.50

SIDE DISHES

HOMEMADE FRIES w Olive Rosemary garlic.....\$11.00

SALT AND PEPPER DILL SQUID w homemade sauce.....\$13.50

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

BROWN RICE VERMICELLI.....\$4.00

HOMEMADE DESSERT all \$13.50

Chocolate fondant w Kapiti vanilla ice cream

Creme brulee w homemade organic Raspberry ice cream.

Organic Raspberry ice cream w lemon and cinnamon

Vietnamese pandan coconut pudding w banana