

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

NOODEL DISTIES
(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
(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
(DANILL SAV) VIETNIASAECE DA CLIETTE

(BANH MY) VIETNAMESE BAGUETTE

home-made chicken pate, cucumber, pickles, chilli & coriander stuffed w Grilled pork belly/ Grilled chicken/Lemongrass Tofu......\$15.50

(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, homemade 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\$22.50
(GÀ RANG MUỐI) Chicken bites w lime, lemongrass and homemade sauce served w vietnamese fresh salad\$22.50
(GÀ XÀO XẢ ÓT) Chicken thigh wok seared w lemongrass, garlic, and mushroom, capsicum, chili and onion\$23.50
(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\$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 & chiilli served w dressing salad and

Vietnamese pickle.....\$30.50

SPECIAL DISHES:

(BÁNH XÈO) Crispy Savoury Pancake w prawns, pork belly & carrot, bean sprouts served w fresh salad\$24.50
(CHÅ 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\$20.501doz\$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 B	Ò) Beef	f & ma	ango s	alad w	rare be	ef eye	fillet,
mango	& or	nion,	cucur	nber,	lettuce	&	fresh
herbs						\$2	23.50
Chicken onion, peanuts Tofu sal bean peanuts Vietnam tomato,	salad volumese strong	w Poa spro crispy ts, wyle si	ched c uts, tofu, fresh	thicken fresh cucum he	, cucum herbs, ber, car erbs, lettuce,	ber, c chil \$2 crot, c chilli \$2 cucu	arrot, lli & 20.50 onion, & 19.50 mber,

VEGETARIAN:

garlic, chilli\$17.50
Mushroom & choysum sautéed with soy sauce, garlic &chili
Crumbed tofu deep-fried served w fresh salad &chili sauce
Chilli & lemongrass tofu stir-fried w garlic, capsicum, muchsoom, onion w homemade sauce\$20.50

SIDE DISHES

HOMEMADE	FRIES	W	Olive	Rosemary			
garlic				\$12.00			
SALT AND P			•				
SIDE STEAMED RICE/ RICE NOODLE (each)\$3.00							
BROWN RICE V	ERMICELL	J		\$4.00			

HOMEMADE DESSERT all \$13.50

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